



Tapas

OUR MEALS ARE MEANT TO BE SHARED.
PLATES ARE SERVED AS THEY ARE READY.

KTANOT

JERUSALEM BAGEL Served with za'atar olive oil and marinated olives.	12
HUMMUS MSABBAHA Creamy garbanzo bean purée with sumac, parsley & olive oil.	15
TRUFFLED JERUSALEM ARTICHOKE PURÉE Smooth Jerusalem artichoke cream infused with the rich aroma of black truffle.	17

ZAALUK Fire roasted eggplant, spicy shushka peppers, tomatoes and garlic confit.	16
EGG BUREKA Flaky cigar dough filled with a runny egg and served with tahini and a spicy pepper salsa.	18
MARINATED OLIVES	13

SALADS & THINGS

INTIAS SASHIMI Yellowtail, cucumber tartare, za'atar, sumac, serrano pepper, pine nuts, squeezed tomato and toasted Jerusalem bagel	33
BISHBASH BLUEFIN SASHIMI Fennel, dill, ponzu, sesame oil and roasted pistachios.	34
TUNA TARTARE Bluefin Tuna with ponzu, cilantro, serrano and lime zest served in a grilled avocado.	32
SALAT HASHUK Radish, cucumber, green onion, heirloom cherry tomatoes, mint, flat-leaf parsley, coriander and citrus vinaigrette.	22
ARUGULA SALAD Fennel, pomegranate, beets, pine nuts, mint and a sumac vinaigrette.	21

AR AIS Charcoal-roasted ground beef and lamb with pistachios, wrapped in a thin flour tortilla and served with tahini, za'atar oil, and serrano.	25
PASTEL Golden pastry filled with chicken liver and caramelized onions. Served with thyme-infused shatta honey.	20
SHORT RIB MALAWACH Slow cooked short ribs, 2 malawach tacos, pickled lemon aioli, salsa roja and tomatillo pico de gallo.	26
LITTLE GEM Shallots, dates, caramelized nuts, and shallot vinaigrette.	20
SHORT RIB CIGAR Braised short rib, roasted eggplant, Anaheim peppers and herbs fried in a crispy, thin cigar dough. Served with tahini.	26

CHARCOAL ROASTED VEGETABLES

OKRA Lemon, soy sauce and Urfa pepper.	13
OYSTER MUSHROOM Fresh herb gremolata, garlic, citrus and sumac.	21

CAULIFLOWER STEAK Beef demi-glaze, capers and wild dill.	20
KOHLRABI Thyme and garlic infused olive oil, cashew labne & poppy seeds.	20

AL HA'ESH

SHORT RIB PASTA Pappardelle pasta, green peas, mushrooms, beef stock reduction.	38
HANGING TENDER SKEWER Sunchoke and charcoal baked potato carpaccio, garlic confit and herb gremolata.	33
CHILEAN SEA BASS Charred baby bok choy, okra, sesame and Persian lemon.	41
TLV BURGER Wagyu ribeye patty, truffled shifka aioli, charred tomatoes, grilled onions and peppery arugula. Served with golden fries.	39

CHICKEN MUSAKHAN Homemade laffa bread topped with confit chicken, onions, almonds, sumac, and allspice.	33
16oz RIBEYE STEAK Charcoal-roasted white sweet potato and beef demi-glaze.	92
LAMB CHOPS Jerusalem artichokes, wine and pomegranate reduction.	92
BRANZINO Whole butterflied taboon-roasted Branzino, caper and oregano salsa and roasted broccollini.	50

Gratuity of 18% will be automatically added to parties of 8 or more.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
While we strive to prevent cross-contamination, our kitchen handles various allergens, so we cannot guarantee the complete absence of allergens in any dish.



bar



SIGNATURE COCKTAILS

GARDEN OF EDEN 20
Bluecoat Gin | Ginger | Apricot Brandy
Honey | Fresh Lemon

ZOHAR 20
Elijah Craig Rye | Blood Orange
Rosemary | Hickory Smoke

MIDDLE EASTSIDE 20
Arak | Mint | Cucumber
Fresh Lime

NIGHTS IN TULUM 21
Tequila Ocho Blanco | Cucumber | Serrano

WHITE ORCHID 22
Grey Goose | Homemade Elderflower Liqueur
Lychee | Lemon

ESPRESSO MARTINI 20
Grey Goose | Mediterranean Coffee
Amaretto

PASIFLORA 20
Bacardi | Passionfruit
Mint | Madagascar Vanilla

PINEAPPLE BRÛLÉE 20
Grey Goose | Pineapple | Lychee

VELVET OAK 20
Bourbon Whiskey | Amaretto
Lemon

TROPIT 21
Grey Goose | Watermelon | Guava
Pineapple

NON - ALCOHOLIC COCKTAILS
ROSEMARY BLOOD ORANGE SPRITZ 12
GINGER MINT LEMONADE 12
VIRGIN TROPIT 15



ANTICUADO 39
The famous Clase Azul Reposado is
center stage in our take on an old fashioned.
Aztec chocolate bitters, orange and finished with
Hickory smoke.

CLASE AZUL ULTRA 150
Crafted for true connoisseurs, The sublime character of this
extra añejo tequila is only possible through its extended
aging period of five years: first in American whiskey casks then
separated into amontillado, oloroso and pedro ximénez sherry
casks before being recombined.

WHITE WINE

	Glass	Bottle
AMUKA BLANC White Blend (Sauvignon Blanc & Chardonnay), Or Haganuz, Israel	18	70
HERZOG LINEAGE Chardonnay , Herzog Winery , California	17	74
GOOSE BAY Sauvignon Blanc, Goose Bay Vineyards, New Zealand	18	72
POUILLY- FUME Sauvignon Blanc , J De Villebois, Pouilly Fume, France	26	100
VERA WANG PARTY Prosecco, Italy	17	70
HERZOG LATE HARVEST Chenin Blanc, Herzog Winery, California	17	70

ROSÉ

	Glass	Bottle
HIPPY Rosé de Grenache,Chateau de Roubine, Cote de Provance,France	19	80
PSAGOT Rose Blend, Psagot Vinyards, Israel	22	84
VERA WANG PARTY Sparkling Rosé de Pinot Noir, Italy	17	70

RED WINE

	Glass	Bottle
HERZOG BE-LEAF Cabernet Sauvignon, Herzog Winery, Paso Robles	17	70
CHÂTEAU DE PARSAC Red Blend (Merlot & Cabernet) , Bordeaux, France	19	73
NAHALAL Red Blend (Shiraz, Carignan), Jazreel, Israel		78
PETIT UNFILTERED Cabernet Sauvignon, Segal, Israel		120
THE CAVE Red Blend (Cabernet Sauvignon, Merlot, Petit Verdo) Binyamina, Israel		200

SAKE

	Glass	Bottle
SOTO BLACK LABEL JUNMAI 720ML Full-bodied with aromas of gala apple, flavors of melon and cucumber, and a crisp, clean finish	16	58
AKASHI TAI HONJOZO 720ML Intensive aroma with dried fruit, caramel, toffee, and candied lemon notes and a well-balanced finish.	22	80
HEAVENSAKE 12 JUNMAI 720ML Well-balanced composition delivers a wonderfully savory flavor with nutty notes that end in a bright, fresh finish.	22	80
SOTO JUNMAI DAIGINJO 720ML Full-bodied and creamy on the palate, with aromas of gala apple, flavors of melon and cucumber, and a crisp, clean finish.		120

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