



# Tapas

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

## KTANOT

<b>JERUSALEM BAGEL</b> Served with za'atar olive oil, marinated olives and tomato puree.	12
<b>HUMMUS MSABBAHA</b> Creamy garbanzo bean puree with sumac, parsley & olive oil.	15
<b>CHOPPED LIVER</b> Chicken liver, grilled onions and hard boiled eggs.	20
<b>ZAALUK</b> Fire roasted eggplant, spicy shushka peppers, tomatoes and garlic confit.	16
<b>MARINATED OLIVES</b>	13

## SALADS & THINGS

<b>SALAT HASHUK</b> Radish, cucumber, green onion, heirloom cherry tomatoes, mint, flat-leaf parsley, coriander and citrus vinaigrette.	22
<b>ARUGULA SALAD</b> Fennel, pomegranate, beets, pine nuts, mint and a sumac vinaigrette.	21
<b>LITTLE GEM</b> Shallots, dates, caramelized nuts, and shallots vinaigrette.	20
<b>SHORT RIB CIGAR</b> Braised short rib, roasted eggplant, Anaheim peppers and herbs fried in a crispy, thin cigar dough. Served with tahini.	26
<b>ARAIS</b> Charcoal roasted ground beef and lamb, with pistachios wrapped with a thin flour tortilla served with tahini, za'atar Oil and serrano.	23
<b>AVOCADO CRISPY RICE</b> Fresh avocado mash with black truffle spread on perfectly golden, crispy sushi rice.	21

## CHARCOAL ROASTED VEGETABLES

<b>OKRA</b> Lemon, soy sauce and urfa pepper.	13
<b>OYSTER MUSHROOM</b> Fresh herb gremolata, garlic, citrus and sumac.	21
<b>CAULIFLOWER STEAK</b> Beef demi-glace, capers and wild dill.	20
<b>KOHLRABI</b> Thyme and garlic infused olive oil, cashew labne & poppy seeds.	20

## RAW BAR

Suhshi rolls served with your choice of seaweed or soy paper wrap.

<b>BLUEFIN LIME ROLL</b> Spicy tuna, serranos, green onion, cucumber, avocado, sesame, topped with tuna sashimi and lime.	30
<b>YELLOWTAIL ROLL</b> Avocado, green onion, serrano, cilantro and cucumber.	28
<b>GRILLED SEABASS ROLL</b> Oyster Mushroom, pilpel chuma, okra and Jerusalem artichoke chips.	29
<b>NIGIRI</b> Bluefin 16    Yellowtail 14    Mix 16	
<b>BISHBASH BLUEFIN SASHIMI</b> Fennel, dill, ponzu, sesame oil and roasted pistachios.	34
<b>INTIAS SASHIMI</b> Yellowtail, cucumber tartar, za'atar, sumac, serrano pepper, pine nuts, squeezed tomato and toasted Jerusalem bagel	33
<b>BLUEFIN CRISPY RICE</b> Crunchy sushi rice topped with spicy bluefin tuna tartare, a touch of ponzu and topped with sesame.	29

## ENJOY TLV TAPAS BAR AT ITS' BEST.

ASK YOUR SERVER ABOUT THE CHEF'S TABLE.  
A SELECTION OF OUR CHEF'S FAVORITE DISHES AND MOST POPULAR PLATES  
for parties of 7 or more guests.

## AL HA'ESH

<b>SHORT RIB PASTA</b> Pappardelle pasta, green peas, mushrooms, beef stock reduction.	38	<b>BRANZINO</b> Whole butterflied taboon roasted Branzino, caper and oregano salsa and roasted broccolini.	50
<b>HANGING TENDER SKEWER</b> Sunchoke and charcoal baked potato carpaccio, garlic confit and herb gremolata.	33	<b>CHICKEN MUSAKHAN</b> Homemade laffa bread topped with confit chicken with onions, almonds, sumac and allspice.	33
<b>CHILEAN SEA BASS</b> Charred baby bok choy, okra, sesame and Persian lemon.	36	<b>16OZ RIB EYE STEAK</b> Charcoal roasted white sweet potato and beef demi-glace.	92
<b>LAMB CHOPS</b> Jerusalem artichokes, wine and pomegranate reduction.	92		

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

**DAY AT THE BEACH 20**  
Bluecoat Gin | Homemade Elderflower Liqueur  
Lemon | Cucumber

**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

### AMUKA BLANC

White Blend (Sauvignon Blanc & Chardonnay), Or Haganuz, Israel

Glass 18  
Bottle 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

24 95

### VERA WANG PARTY

Prosecco, Italy

17 70

### HERZOG LATE HARVEST

Chenin Blanc, Herzog Winery, California

17 70

## ROSÉ

### CHATEAU DE ROUBINE

Rosé de Grenache,Chateau de Roubine, Cote de Provance,France

Glass 18  
Bottle 80

### J DE VILLEBOIS SANCERRE

Rosé de Pinot Noir, J De Villebois, Sancerre, France

22 84

### VERA WANG PARTY

Sparkling Rosé de Pinot Noir, Italy

17 70

## RED WINE

### HERZOG BE-LEAF

Cabernet Sauvignon, Herzog Winery, Paso Robles

Glass 17  
Bottle 70

### CHÂTEAU DE GREYSAC MEDOC

Red Blend (Merlot & Cabernet) , Bordeaux, France

18 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

### SOTO BLACK LABEL JUNMAI 720ML

Full-bodied with aromas of gala apple, flavors of melon and cucumber, and a crisp, clean finish

Glass 16  
Bottle 58

### AKASHI TAI HONJOZO 720ML

Intensive aroma with dried fruit, caramel, toffee, and candied lemon notes and a well-balanced

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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