



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

KTANOT

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

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

CHARCOAL ROASTED VEGETABLES

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

RAW BAR

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

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

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

SHORT RIB PASTA	38
Pappardelle pasta, green peas, mushrooms, beef stock reduction.	
HANGING TENDER SKEWER	33
Sunchokes and charcoal baked potato carpaccio, garlic confit and herb gremolata.	
CHILEAN SEA BASS	36
Charred baby bok choy, okra, sesame and Persian lemon.	
LAMB CHOPS	92
Jerusalem artichokes, wine and pomegranate reduction.	

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

CLASE AZUL

MÉXICO

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

Glass 17

Bottle 74

GOOSE BAY

Sauvignon Blanc, Goose Bay Vineyards, New Zealand

Glass 18

Bottle 72

POUILLY- FUME

Sauvignon Blanc , J De Villebois, Pouilly Fume, France

Glass 24

Bottle 95

VERA WANG PARTY

Prosecco, Italy

Glass 17

Bottle 70

HERZOG LATE HARVEST

Chenin Blanc, Herzog Winery, California

Glass 17

Bottle 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

Glass 22

Bottle 84

VERA WANG PARTY

Sparkling Rosé de Pinot Noir, Italy

Glass 17

Bottle 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

Glass 18

Bottle 73

NAHALAL

Red Blend (Shiraz, Carignan), Jazreel, Israel

Glass 78

PETIT UNFILTERED

Cabernet Sauvignon, Segal, Israel

Glass 120

THE CAVE

Red Blend (Cabernet Sauvignon, Merlot, Petit Verdo) Binyamina, Israel

Glass 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

Glass 22

Bottle 80

HEAVENSAKE 12 JUNMAI 720ML

Well-balanced composition delivers a wonderfully savory flavor with nutty notes that end in a bright, fresh finish.

Glass 22

Bottle 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.

Glass 120