

**Every Saturday and Sunday night**

**Starting at 17:30**

**A meal for 170 NIS per person**

**Bread, Baked Garlic,  
Eggplant salad, Hummus  
Ikra, Dodo salad, cabbage salad**

**Choice of main dish:**

**Sea bream fillet**

**Trout fish**

**Fillet Lebark**

**Salmon fillet**

**shrimp Butter and garlic/spicy**

**Tilapia from the Jordan Valley whole-fried**

**Sea bass fillet (extra NIS 10)**

**Fillet/locust steak (extra NIS 20)**

**Fried calamari**

**Stuffed calamari**

**Mussels in vegetable stock/  
butter and white wine**

**Fish casserole - double portion, NIS 350**

**Paella - double portion, NIS 350**

**Drink of choice**

**Soft Drink / Beer 1/3 / Glass of wine**

**A personal dessert of your choice**

**Pavlova / Kadaif**

## **Business meal**

Appetizers for the center of the table

Homemade bread, baked garlic,

,eggplant salad, hummus

Ikra, Dodo salad, cabbage salad

### **Choice of main dish**

**Fish soup 130**

**Whole trout in butter and almonds 140**

**Fresh mussels vintage 150**

**Red tuna steak 165**

**Fresh salmon fillet 140**

**Sea bream Filet /whole - fried/grilled 140**

**Fillet fillet/whole - fried/grilled 150**

**Fried/grilled shrimp 130**

**Unpeeled crystal shrimp**

braised in water/grilled 160

**Fried calamari 130**

**Tilapia from the Jordan Valley whole**

fried/fillet 130

**Seafood spaghetti 145**

**Cookie San Jacques 155**

**Filet Locust 165**

**Moser Yam Fillet 155**

**Double paella 340**

Salads without a main course

and bread 60 NIS per guest

Sunday-Friday until 17:00

Friday until 4:00 p.m

## **Main courses**

### **fish**

**Filet bream/whole** - fried/grilled/oven 135

**Labarak fillet/whole** - fried/grilled/oven 145

**Salmon fillet** in the oven/grill 130

**Whole trout** in butter, garlic and almonds 135

**Lightly seared red tuna steak** accompanied by mustard sauce and parmesan 165

**Filet Intias 155**

**Tilapia from the Jordan Valley whole** - fried/fillet 110

**Filet Locust 155**

**Mustard Sea Fillet 145**

**Locust weight (price per 100 grams) 39**

**Fish patties** in a spicy sauce and chickpeas 125

**Fish soup** fish stock and herbs, pastis and root vegetables,  
served with seafood and fish fillet 130

**Locust cheek chaklas** in pepper and purple onion dip 155

**Locust steak 140**

**A changing seasonal fish** asked the waiter 130

### **Seafood**

**Fried/grilled shrimp 120**

**Fish soup 130**

**Unpeeled Crystal Shrimp Braised in Water/Grilled 155**

**Fried calamari 120**

**Half shrimp half calamari 120**

**Mussels** in vegetable stock, butter and white wine 140

**Fried Blue Sail Beach Prawns/vegetable stock 155**

**Calamari** stuffed with seafood 155

**Cookie San Jacques 155**

**Lobster** in butter and garlic sauce 290

**Double Fishermen's cauldron 320**

**Double paella 340**

### **Meats**

**Steak entrecote 155**

**Pullets 90**

**Pastas Ravioli** filled with cheese in your choice of sauce 80

**Seafood spaghetti** in a sauce of your choice 135

**Spaghetti/kids** in sauce to choose from 55/70

## **First courses**

**Ikra 42**

**Natural eggplant 37**

**Tahini hummus 45**

**Dutch herring 59**

**Greek yogurt tzatziki 42**

**Pickled northern mackerel 30**

**Hot mushrooms 55**

**Grablax Pickled Salmon 55**

**Eggplant tzatziki/eggplant tahini Grilled whole eggplant 57**

**Asparagus** accompanied by wet Parmesan mustard 65

**Mixed ashdodi** pieces of fish shawarma style, seared on the plancha with onion 69

**Dudu** tomato salad, hot pepper garlic 55

**Greek salad** coarsely cut vegetables, capers, Kalamata olives, Bulgarian pepper and thyme 68

**Caesar** hearts green salad, croutons, pears, blue cheese, citrus vinaigrette 68

**Caprese** seasoned with olive oil, balsamic and basil 49

**Haimam Eggplant Bialdi** whole eggplant baked in the oven and stuffed with a mixture of vegetables and tomato sauce 69

**White fish ceviche** **Raw fish** cubes marinated in olive oil and vegetable puree 72

**Lint calamari** coated with Kadaif noodles, deep fried 68

**Calamari on the plancha** served on a bed of eggplant salad and balsamic 59

**Salmon tartare** Raw salmon cubes in wasabi soy sauce, salmon roe and quail roe 78

**Salmon carpaccio** seasoned with olive oil and balsamic 69

**Red tuna carpaccio** seasoned with olive oil and balsamic 82

**Octopus arm** seared in olive oil 65

**Oyster** served with red wine sauce 35/pc

**Sebiger** cigar filled with seafood 68

**Sea fritters 49**

**Salmon sashimi** served with 75 wasabi soy sauce

**Red tuna sashimi** served with 95 wasabi soy sauce

**Tasting meal not including drinks 350 NIS**  
**per diner for all the people sitting at the table**