

# P E R E H

## COLD

Thasos olives 72 NIS, Snow peas-cucumbers salsa, Local White fish tartare, yogurt, Butterfly peas crumbs Fish carpaccio, apricot chilli salsa, louisa oil, and pistachios	68 NIS
Beef carpaccio, ponzu, broken crostini, roasted mango, cucumber, mustard leaves	82 NIS
Green beans leafy greens Salad, roasted lime, cucumber, grated yogurt stone, roasted almonds	56 NIS
Hydroponic leafy greens salad, roasted peach, mozzarella tears, mustard Vinaigrette, hazelnuts	52 NIS

## FROM THE TABUN

Homemade focaccia baked in a tabun oven, soft butter, zhug paste, charcoaled onion dust	34 NIS
Roasted Beets, cherries infused Labane, pecorino cheese and brown butter	58 NIS
Fire roasted kohlrabi, preserved lemon aioli, labane, chili peppers	54 NIS
Cabbage steak, coffee & butter glaze, pecorino cheese, carrot twill	62 NIS
Roasted cauliflower, brown butter, pomegranate essence, leafy greens, pistachios, and grapes	57 NIS
Roasted mini leaks, cream of green peas, lemon butter, Thasos olives crumbs, grated pickled yolk	68 NIS

## ENTREES

Local trout fillet, corn foam, roasted baby corn, pistachios, mix greens	118 NIS
Entrecote beef steak, fire roasting potatoes, pear chimichurri, demi-glaze	58 NIS for 100 grams
Daily meat cut 250 grams, tabun roasted grapes, silky beets puree, wine demi-glaze	165 NIS
Homemade pasta, oven roasting eggplants, za'atar, butter, white wine, basil oil	82 NIS
Homemade gnocchi, fire roasting tomatoes, white wine, garlic, butter, and za'atar	102NIS