



Starters

Sour bread, fresh tomato salsa & marinated olives
Wild mushrooms & parmesan fondue
Char grilled roasted beets, hand chopped herb salad & local feta cheese
Fresh mozzarella, baby cucumber, tomato, basil, chili & olive oil
Green salad with endive, Roman lettuce hearts, cherry tomatoes & Parmesan

"Balladi" – locally inspired dishes

Cauliflower "Tabula" with lots of chopped herbs, pine nuts and cranberries
Malfuf – stuffed cabbage leaf with freekeh, fresh herbs, yogurt & olive oil
Arais – pita bread with minced lamb, eggplant,
pine nuts and parsley, tahini & grilled tomatoes
Braised wild potato, roasted garlic puree & veal juice Vinaigrette

From the sea

Calamari "a la plancha" with open flame
chopped vegetables and smoked "Labaneh"
Pan fried shrimps with garlic, chili, basil and olive oil
Fish Tagine with homemade couscous, tomatoes, olives, za'atar & spinach

Pasta

Seafood linguine, aglio olio style
Half moon ravioli, local feta cheese, tomatoes, garlic, spinach and za'atar
Homemade gnocchi with braised beef, mushrooms & parmesan

Josper – Spanish charcoal grill

Lamb sweetbreads, Jerusalem artichoke puree and charred veg
Beef fillet, olive oil potato gratin & roasted vegetables
Brochette of 350 gr. Ribeye steak, bone marrow & potato puree
Lamb "Shishlik" on a skewer, Jerusalem artichoke,
Swiss chard & Roasted garlic
Homemade Corned beef, baby potato & salsa Verde
Lamb spareribs & roasted vegetables (for sharing)

* Menu changes daily in line with the seasons and the local ingredients availability