

LUNCH MENU

🍴 **Olive oil and rosemary focaccia** Garlic confit, black tahini and matbucha **24**

FIRST COURSE

* Business meal includes first course, main course and a soft drink of your choice (lemonade, sparkling water or mineral water). Cost of meal based on the price of main course.

🍴 **Eggplant Carpaccio** Raw tahini, fermented peppers, yogurt, honey, warm olive oil and pine nuts

🍴 **Fresh Cauliflower tabouleh** Herbs, raisins, almonds, cucumber, sweet potatoes and crème fraîche

Chicken liver terrine Homemade jam, cornichons and toasted brioche bread

🍴 **Mixed-Leaf Salad** Chopped endive, lettuce, shallot, pear, Gali cheese, crunchy quinoa elderflower liqueur, honey vinaigrette and almonds

Pastels Filled with offal, tahini and fermented green zhug **(+15 in business meal)**

Fresh sirloin carpaccio Olive oil, 5 year aged balsamic vinegar, red basil and Parmesan **(+20 in business meal)**

🍴 **Mediterranean plate** Tomatoes, Italian artichoke, kalamata olives, red onions, parsley, coriander, hard boiled egg, chilli pepper and Brinza cheese **(+20 in business meal)**

Sea fish sashimi Crème fraîche, white balsamic vinegar, crispy freekeh, radish, shallot, honey flowers and kaffir lime oil **(+30 in business meal)**

Ceviche Avocado salsa, roasted shushka, hot pepper, lime, greek yogurt and grain cracker

Calamari Curry, kaffir lime, lemon grass, pumpkin, yogurt, coriander, peanuts and thai basil **(+25 in business meal)**

MAIN COURSE

Parisian gnocchi Brown butter, sage, shallot, chestnuts, hazelnuts, white wine, **79**
crème fraîche and parmesan

Polenta tortellini Butter sauce, sage, chives and white wine. **82**

Mangold crescent Warm yogurt, sumac, peppermint oil and dried tassos olives **82**

Shrimp linguini Crab bisque, lamb bacon, parmesan, butter and chives. **98**

Veal ragu pepardella Slow-cooked veal cheek, deep stock and parsley. **98**

Pullet with herbs and garlic Charcoal grilled with roasted greens, brown chicken stock and a side dish. . **84**

Chicken breast schnitzel Leaf salad, tartar sauce and mashed potatoes **84**

Salmon fillet Roasted greens, mustard cream sauce, capers and mashed potatoes **112**

Sea bream à la Plancha Curry vinaigrette, fresh leaves, lime and a side dish. **108**

Whole sea-bass In the taboon, tomato sauce, hot pepper, shallot, pickled lemon, **145**
garlic confit and olive oil

Sea-bass fillet Filled with cheese, pistachio and lemon zest, homemade gnocchi, **134**
tomato sauce, hot pepper and basil

🍴 **"New Meat" plank steak** roasted in a charcoal oven, grilled mushrooms, chestnut, spinach, **98**
porcini butter sauce and a side dish

Grilled Butchers Cut sliced on a butter sauce, black pepper, demi glace and mashed potatoes . . . **102**

OUR DELI

Our deli cuts are fresh from local calves and marbled to a high grade standard enriching the flavors of the meat. All cuts are carefully selected and undergo a controlled meat aging process on the bone throughout one month, at the end of which they are sliced and roasted in our charcoal grill for the perfect result for you.

STEAKS

* The cuts are served with a side dish

Sirloin 250gr	Bone marrow and beef stock.....	148
Tenderloin 250gr	Onion cream, red wine sauce and chestnuts.....	198
Entrecôte 350gr	Garlic confit and a sauce of choice.....	234

BONE-IN STEAKS

* The cuts are served with garlic confit, a sauce and a side dish

New York	Sirloin cut on the bone price per 100gr	52
T-bone	Sirloin and tenderloin cut on the T-bone price per 100gr	62
Prime Rib	Entrecôte cut on the bone price per 100gr	62
Goose liver topping Price per 50gr		68

BUSINESS BEEFBURGERS

Our classic Sinta Bar recipe, 100% fresh beef from our steaks

* The business meal includes a beefburger, side dish and soft drink of your choice.

Beefburger 200gr	Classic bun, aioli and burger veggies	85
Butcher beefburger 200gr	Gouda cheese, scorched portobello mushroom, aioli and lettuce	92
West beefburger 200gr	Boche cheese, lamb bacon, onion and red wine jam, aioli and lettuce	92
∅ Redefine burger	Extra Juicy vegan patty from "new meat" in a vegan bun	82

BEEFBURGER TOPINGS

fried onions **6** ∅ | portobello **10** ∅ | sunny side up / down **8** | red wine & onion jam **9** ∅ | cheddar cheese **12** |
gouda cheese **12** | buche cheese **16** | garlic confit **10** ∅ | lamb bacon **16** | extra 200gr patty **35**

*Meat weights are raw

SIDE DISH

Fries **19** ∅ | Green salad **14** ∅ | Mashed potatoes **15** | Rice **12** ∅ | Green beans **15** ∅ | Sweet potato fries **22** ∅

DRINKS

Mineral Water | Sparkling water | Lemonade

The drink can be substituted to the following drinks for an additional 7 NIS (exception for the business beefburger meal):

Coca-Cola / Zero | Sprite / Zero | S.Pellegrino 250ml | Malt beer | Fuze tea | Orange juice | Apple cider

Drinks at an additional cost:

S.Pellegrino 750ml **11** | Mineral Water (Ferrarelle) 750ml **11**

Pint Budweiser **24** | Pint Blue Moon **26** | Maredsous Tripel 10% **27** | Malka Blond **24** | **27**

***refill for the same price**

∅ - Vegan / Vegan option