

## LUNCH MENU

🍴 **Olive oil and rosemary focaccia** Garlic confit, black tahini and matbucha . . . . . 26

### 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 and sweet potatoes

**Chicken liver terrine** Homemade jam, cornichons and toasted brioche bread

🍴 **Mixed-Leaf Salad** Chopped endive, lettuce, shallot, pear, Blue 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 (+25 in business meal)

**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, . . . . . 84  
crème fraîche and parmesan

**Polenta tortellini** Butter sauce, sage, chives and white wine . . . . . 86

**Mangold crescent** Warm yogurt, sumac, peppermint oil and dried tassos olives . . . . . 86

**Shrimp linguini** Crab bisque, lamb bacon, parmesan, butter and chives. . . . . 106

**Veal Rigatoni** Chopped beef fillet, pistachio pesto, hot pepper, chard, parsley and parmesan. . . . 106

**Pullet with herbs and garlic** Charcoal grilled with roasted greens, brown chicken stock and a side dish. . 86

**Chicken breast schnitzel** Leaf salad, tartar sauce and mashed potatoes . . . . . 82

**Salmon fillet** Roasted greens, mustard cream sauce, capers and mashed potatoes . . . . . 118

**Sea-bass fillet** Filled with cheese, pine nut, almonds and lemon zest, homemade gnocchi, . . . . . 142  
tomato sauce, hot pepper and basil

**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, . . . . . 148  
garlic confit and olive oil

**Sea plate** Gambari shrimps, purple calamari, mussels and blue crabs in crab butter sauce. . . . . 146

🍴 **"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 . . 104

# OUR DELI

## STEAKS

\* The cuts are served with a side dish

<b>Veal Sirloin 250gr</b>	Bone marrow and beef stock . . . . .	<b>152</b>
<b>Veal Tenderloin 250gr</b>	Onion cream, red wine sauce and chestnuts . . . . .	<b>198</b>
<b>Entrecôte 350gr</b>	Garlic confit and a sauce of choice . . . . .	<b>238</b>

## BONE-IN STEAKS

Our Bone-In steaks 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.

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

<b>New York</b>	Sirloin cut on the bone   <b>price per 100gr</b> . . . . .	<b>58</b>
<b>T-bone</b>	Sirloin and tenderloin cut on the T-bone   <b>price per 100gr</b> . . . . .	<b>68</b>
<b>Prime Rib</b>	Entrecôte cut on the bone   <b>price per 100gr</b> . . . . .	<b>68</b>
	<b>Goose liver topping   Price per 50gr</b> . . . . .	<b>74</b>

## 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.

<b>Beefburger 200gr</b>	Classic bun, aioli and burger veggies . . . . .	<b>85</b>
<b>Dry Aged beefburger 200gr</b>	Made from our Aged Bone-In steaks served in a special bun. . . . . with aioli and lettuce alongside black pepper stock sauce and butter	<b>98</b>
∅ <b>Redefine burger</b>	Extra Juicy vegan patty from "new meat" in a vegan bun . . . . .	<b>82</b>

## 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 8 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 **12** | Mineral Water (Ferrarelle) 750ml **12**

Goose Island IPA **25** | Corona **18** | **25** | **27**

\*refill for the same price

∅ - Vegan / Vegan option