

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, 86
crème fraîche and parmesan
- Polenta tortellini** Butter sauce, sage, chives and white wine 88
- Mangold crescent** Warm yogurt, sumac, peppermint oil and dried tassos olives 88
- Shrimp linguini** Crab bisque, lamb bacon, parmesan, butter and chives. 110
- Veal Rigatoni** Chopped beef fillet, pistachio pesto, hot pepper, chard, parsley and parmesan. . . . 108
- Pullet with herbs and garlic** Charcoal grilled with roasted greens, brown chicken stock and a side dish. . 89
- Chicken breast schnitzel** Leaf salad, tartar sauce and mashed potatoes 84
- Salmon fillet** Roasted greens, mustard cream sauce, capers and mashed potatoes 122
- Sea-bass fillet** Filled with cheese, pine nut, almonds and lemon zest, homemade gnocchi, 146
tomato sauce, hot pepper and basil
- Sea bream à la Plancha** Curry vinaigrette, fresh leaves, lime and a side dish. 112
- 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. 149
- 🍴 **"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 . . 108

OUR DELI

STEAKS

* The cuts are served with a side dish

Veal Sirloin 250gr	Bone marrow and beef stock	156
Veal Tenderloin 250gr	Onion cream, red wine sauce and chestnuts	202
Entrecôte 350gr	Garlic confit and a sauce of choice	245

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

New York	Sirloin cut on the bone price per 100gr	60
T-bone	Sirloin and tenderloin cut on the T-bone price per 100gr	70
Prime Rib	Entrecôte cut on the bone price per 100gr	70
Goose liver topping Price per 50gr		78

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	87
Dry Aged beefburger 200gr	Made from our Aged Bone-In steaks served in a special bun. with aioli and lettuce alongside black pepper stock sauce and butter	102
🍴 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 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:

VOSS sparkling water 800ml **17** | VOSS mineral water 800ml **17** | Corona **19/26/28** | Budweiser **28**
Blue Moon **29** | Malka Blonde **27/30**

Glass of wine (red / white / rosé) **22** | House cocktail **25** (ask the waiter)

***refill for the same price**

🍴 - Vegan / Vegan option