

Brunch.

Brunch Cocktails

Aperol Spritz vibrant Aperol bombed with Prosecco	14
Arak Mojito (they know here how to make a great Mojito out of that).	14

Bread

3 Spicy instruments that swirl the soul	9
Hummus Pizza. Topped with the best falafel in town	18

Salad

Salat Aravi a la minute. Sharp blade cutting vibrant Mediterranean vegetables	15
Bag of green Roman Lettuce salad	12
Bread salad: A free variation on golden rocks of sourdough	14

Vegetables

Batata sweet potato that you eat with your hands	9
Latkes, Sour Cream and Jewish Caviar	14
Baby Cauliflower an entire golden flower melting in its own leaves	10
Mesabaha of Lima beans adorned with tomato seeds, chili peppers, and hardboiled eggs	18
Spinach swirled in a cloud of parmesan	13

Free Range Eggs

Chavita. It's not an omelette	18
Sunny side up topped with tomato seeds, za'atar, hot chili	22
Tomato shakshuka. It's red, hot & spicy and you eat it with bread	21
Green shakshuka	22

Wild Fish

Golden whole crisp Branzino. Great aioli to dip	32
Hraime. Branzino roasted in spicy tomatoes & sweet dried red peppers	34
Shellfish platter. Calamari & giant prawns in butter-lemon-parsley sauce	34

Chicken coming from the French royal chicken family- **Poulet Rouge**

+ American A Grade Cow

QUEEN Malka Schnitzel with a burning heart of potato cream	29
Poulet Rouge Treasures roasted in Espresso coffee and fresh pears	32
Steak & Egg Pita	18
MINUTE STEAK Plate	21

Matok

French Toast no meat	17
A very dangerous cheesecake	9
Tatami Tiramisu biscuit cake	9
Chocolate mousse	9