

# לחם בשר

## ≡ BUSINESS LUNCH MENU ≡

Served Sun-Thu, 12:00-17:00. Business Lunch Includes:  
Starter, Main Course And A Side Dish Of Your Choice.





APPETIZERS

- HOMEMADE BREAD** Oven-baked herb focaccia with pepper spread and olive oil. Seasoned with balsamic vinegar and garlic confit.
- ROASTED VEGETABLES FOCACCIA** Oven-baked focaccia with roasted vegetables, garlic confit and herbs. Served with green tahini.
- EGGPLANT TAHINI & PRESERVED LEMONS** Charred eggplant seasoned with olive oil, lemon, salt and pepper. Served with green tahini, preserved lemon cream, tomato salsa with fresh herbs, garlic confit, a touch of green oil and breadstick on the side.
- GREEN SALAD**
- ISRAELI CHOPPED SALAD**
- SOUP**

69 NIS

- SCHNITZEL** Chicken breast coated with crunchy breadcrumb-panko mix, served with French fries.
- CHICKEN BREAST PASTA** Seared chicken breast, pasta, mushrooms, green beans, garlic confit, onions and herbs. Seasoned with olive oil sauce and a touch of garlic cream.
- HAMBURGER (EXTRA 10 NIS)** Grilled juicy burger (250 g).
- LAMB KEBAB** Kebab in tahini, made of lamb and veal with authentic spices.

89 NIS

- GRILLED CHICKEN PULLET** Grilled chicken pullet glazed with chicken broth.
- CHICKEN & LAMB ARAYES** Pastry stuffed with chicken pullet and lamb with fried onions, cranberries, herbs and crushed pistachios. Seasoned with Ras el Hanout spice mix, spicy pepper spread and green tahini.
- SINIYAH** Slow-cooked lamb ragu and root vegetables, onions and eggplant cubes, cherry candies, chickpeas, pine nuts, herbs and aromatic spices in a pan wrapped in hot dough.
- SALMON FILLET (EXTRA 10 NIS)** Baked in herb marinade and a touch of green oil.
- HUNTER'S PASTA** Pasta Aglio e Olio with olive oil, garlic, meat chunks and arugula.

119 NIS

- ENTRECOTE STEAK 250 g (EXTRA 10 NIS)** Aged entrecote steak, chimichurri, served with potato shreds and mushrooms, pea cream and lemon-garlic cream.
- SIRLOIN STEAK** Grilled aged sirloin steak (250 g) with red wine sauce.
- RED TUNA TATAKI** Seared red tuna, served on a bed of pasta shreds, mushrooms, green beans, garlic confit, onions and herbs. Seasoned with olive oil sauce and a touch of garlic cream.

WARM SIDE DISH

Freekeh stew // Potatoes //  
Ben-Gurion Mujaddara // French Fries

Business lunch dessert - extra 28 NIS

DRINKS

Wine 18 NIS // Draught Beer half-pint 18 NIS

The menu is served Sun-Thu, 12:00-17:00, for those dining in the restaurant only. Business lunch menu is not served at events. No double discounts and/or other benefits, including Members' Club discounts. Courses in the menu may contain eggs, soy, peanuts, gluten (wheat), oats, nuts, fish, sesame seeds and other allergenic ingredients. Picture shown is for illustration purposes only.

