



From the Buffet

Assorted appetizers
Tapas, sour bread

Butcher's steak

grilled, bone marrow,
mashed potatoes flavored
with truffle oil & wine sauce

| 154 Nis |

Entrecote

corn textures, Shimeji mushrooms
white wine, demi- glace sauce

| 180 Nis |

Lamb shank

natural sauce, black lentils Risotto,
coconut cream, leek

| 131 Nis |

Boneless chicken steak

freekeh (toasted green wheat)
roots vegetables, cream of carrots & cumin,
cooked carrots

| 110 Nis |

Salmon fillet Nobu style

assorted green & orange vegetables

| 132 Nis |

Sea Bass fillet

seared, assorted green vegetables

| 132 Nis |

Ravioli with artichoke

ali-olio, sautéed vegetables

| 115 Nis |

Vegan dish | Children dish

please ask the waitress

Desserts

| 38 Nis |

Lemon cream

on crumble swiss meringue
Mango & passion fruit mousse
almond crumble and pastry cream

Chocolate only

fudge, chocolate ganache,
chocolate mousse, jelly cacao

Pink

pink macaron, raspberry ganache
panna cotta, marshmallow, pastry cream

Green

green macaron, pistachio ganache,
financier, pastry cream

Sugar-free dessert

please ask the waitress

Espresso

Black coffee

Tea

| 9 Nis |