



Tapas

KTANOT

JERUSALEM BAGEL 12
Served with za'atar olive oil, marinated olives and tomato puree.

HUMMUS MSABBAHA 15
Creamy garbanzo bean purée with sumac, parsley & olive oil.

TZATZIKI 18
Cashew cheese, cucumber, garlic, dill, chilli flakes.

CHOPPED LIVER 20
Chicken liver, grilled onions and hard boiled eggs.

ZAALUK 16
Fire roasted eggplant, spicy shushka peppers, tomatoes and garlic confit.

MARINATED OLIVES 13

SALADS & THINGS

SALAT HASHUK 20
Radish, cucumber, green onion, heirloom cherry tomatoes, mint, flat-leaf parsley, coriander and citrus vinaigrette.

ARUGULA SALAD 20
Fennel, pomegranate, beets, pine nuts, mint and a sumac vinaigrette.

LITTLE GEM 19
Shallots, dates, caramelized nuts, and shallots vinaigrette.

SHORT RIB CIGAR 25
Braised short rib, roasted eggplant, anaheim peppers and herbs fried in a crispy, thin cigar dough. Served with tahini.

ARAIS 22
Charcoal roasted ground beef and lamb, with pistachios wrapped with a thin flour tortilla served with tahini and zaatar oil.

CHARCOAL ROASTED VEGETABLES

OKRA 13
Lemon, soy sauce & urfa pepper.

OYSTER MUSHROOM 21
Fresh herb gremolata, garlic, citrus and sumac.

CAULIFLOWER STEAK 20
Beef demi-glaze, capers and wild dill.

KOHLRABI 19
Thyme and garlic infused olive oil, cashew labne & poppy seeds.

RAW BAR
No modifications please.

BLUEFIN LIME ROLL 30
Spicy tuna, serranos, green onion, cucumber, avocado, sesame, topped with tuna sashimi and lime.

YELLOWTAIL ROLL 27
Avocado, green onion, cilantro & cucumber.

GRILLED SEABASS ROLL 28
Oyster Mushroom, pilpel chuma, okra & jerusalem artichoke chips.

NIGIRI
Bluefin 15 Yellowtail 14 Mix 15

BISHBASH BLUEFIN SASHIMI 33
Fennel, dill, ponzu, sesame oil and roasted pistachios.

MEDITERRANEAN BLUEFIN TARTAR 33
Capers, oregano salsa, pickled kohlrabi, cashew cheese, shallots, and za'atar cracker.

INTIAS SASHIMI 33
Yellowtail, cucumber tartar, za'atar, sumac, serrano pepper, pine nuts, squeezed tomato and toasted jerusalem bagel.

AL HA'ESH

SHORT RIB PASTA 37
Pappardelle, green peas, mushrooms, beef stock reduction.

HANGING TENDER SKEWER 29
Tahini, fresh squeezed tomato and spicy zaaluk.

RIB-EYE SKEWER 31
Charcoal baked potato, maldon salt and gremolata.

CHILEAN SEA BASS 36
Charred baby bok choy, okra, sesame and Persian lemon.

BRANZINO 50
Whole butterflied taboon roasted Branzino, caper and oregano salasa and roasted broccolini.

CHICKEN MUSAKHAN 23
Charcoal toasted challa bread topped with slow roasted chicken with almonds, sumac and all spice.

16oz RIB EYE STEAK 92
Confit marble potatoes, broccolini and beef stock.

LAMB CHOPS 92
Jerusalem artichokes, wine and pomegranate reduction.

Gratuity of 18% will be automatically added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we strive to prevent cross-contamination, our kitchen handles various allergens, so we cannot guarantee the complete absence of allergens in any dish.

bar

SIGNATURE COCKTAILS

MOTEK 20
Grey Goose | Grapes | Melon Liqueur

ZOHAR 20
Woodford Rye | Blood Orange
Rosemary | Hickory Smoke

ARAK COLADA 20
Arak | Pineapple | Coconut

NIGHTS IN TULUM 21
Casamigos Blanco | Cucumber | Serrano

KAPARA 20
Empress Gin | Homemade Elderflower Liqueur
Rosemary

TURKISH COFFEE MARTINI 20
Grey Goose | Turkish Coffee | Cardamom

PARDES 20
Casamigos Reposado | Peach | Lemon

PASIFLORA 20
Bacardi | Passionfruit
Mint | Madagascar Vanilla

TROPIT 21
Grey Goose | Watermelon | Guava
Pineapple

ARAK INFUSIONS

16

The famous middle eastern, anise based spirit
with our own twist. Choose your flavor:

Raspberry 🍷 Guava 🍷 Passion Fruit

NON - ALCOHOLIC COCKTAILS
ROSEMARY BLOOD ORANGE SPRITZ 12
GINGER MINT LEMONADE 12
VIRGIN TROPIT 15

WHITE WINE

	Glass	Bottle
AMUKA BLANC White Blend (Sauvignon Blanc & Chardonnay), Or Haganuz, Israel	17	70
LINEAGE Chardonnay , Herzog Winery , California	17	74
GOOSE BAY Sauvignon Blanc, Goose Bay Vineyards, New Zealand	17	72
POUILLY- FUME Sauvignon Blanc , J De Villebois, Pouilly Fume, France	24	95
HERZOG RESERVE Chardonnay , Binyamina Winery , Russian River, California	23	85
VERA WANG PARTY Prosecco, Italy	17	70

ROSÉ

	Glass	Bottle
CHATEAU DE ROUBINE Rosé de Grenache, Chateau de Roubine, Cote de Provence, France	18	80
J DE VILLEBOIS SANCERRE Rosé de Pinot Noir, J De Villebois, Sancerre, France	22	84
INSTANT B ROSÉ Rosé de Grenache, Sainte Beatrice, Cote de Provence, France	17	78
VERA WANG PARTY Sparkling Rosé de Pinot Noir, Italy	17	70



SAKE

	Glass	Bottle
HAKUSURU JUNMAI GINJO 720ML Notes of melon, grape and sweet rice. Light and dry.	16	52
KIKUSUI JUNMAI GINJO 720ML Aroma of fresh cantaloupe and banana followed by medium body bringing refreshing Mandarin orange overtones.	24	88
JINGORO HONJOZO 720ML Very ricey flavor with a soft sweet fragrance, balanced by an impressively medium-dry tone.	22	80
SOTO JUNMAI DAIGINJO 720ML Full-bodied and creamy on the palate, with aromas of gala apple, flavors of melon and cucumber, and a crisp, clean finish.		120



RED WINE

	Glass	Bottle
HERZOG BE-LEAF Cabernet Sauvignon, Herzog Winery, Paso Robles	18	68
CHÂTEAU DE GREYSAC MEDOC Red Blend (Merlot & Cabernet) , Bordeaux, France	17	73
NAHALAL Red Blend (Shiraz, Carignan), Jazreel, Israel		78
GOOSE BAY Pinot Noir, New Zealand	22	84
LEGEND HONI Red Blend (Shiraz, Petit Sirah, Petit Verdot), Shiloh, Israel	25	110
PETIT UNFILTERED Cabernet Sauvignon, Segal, Israel		120
THE CAVE Red Blend (Cabernet Sauvignon, Merlot, Petit Verdo) Binyamina, Israel		200

Gratuity of 18% will be automatically added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we strive to prevent cross-contamination, our kitchen handles various allergens, so we cannot guarantee the complete absence of allergens in any dish.