



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, zaatar oil and serrano.

CHARCOAL ROASTED VEGETABLES

OKRA 13
Lemon, soy sauce and 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, serrano, cilantro and cucumber.

GRILLED SEABASS ROLL 28
Oyster Mushroom, pilpel chuma, okra and 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 onions, 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

GARDEN OF EDEN 20
Roku Gin | Ginger | Apricot Brandy
Honey | Fresh Lemon

ZOHAR 20
Woodford Rye | Blood Orange
Rosemary | Hickory Smoke

MIDDLE EASTSIDE 20
Arak | Mint | Cucumber
Fresh Lime

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 | Amaretto

PINEAPPLE BRÛLÉE 20
Grey Goose | Pineapple | Lychee

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

AMUKA BLANC

White Blend (Sauvignon Blanc & Chardonnay), Or Haganuz, Israel

Glass 17
Bottle 70

LINEAGE

Chardonnay, Herzog Winery, California

17 74

GOOSE BAY

Sauvignon Blanc, Goose Bay Vinyards, New Zealand

17 72

POUILLY-FUME

Sauvignon Blanc, J De Villebois, Pouilly Fume, France

24 95

HERZOG RESERVE

Chardonnay, Binyamina Wnery, Russian River, California

23 85

VERA WANG PARTY

Prosecco, Italy

17 70

ROSÉ

CHATEAU DE ROUBINE

Rosé de Grenache, Chateau de Roubine, Cote de Provence, France

Glass 18
Bottle 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

SOTO BLACK LABEL JUNMAI 720ML

Full-bodied with aromas of gala apple, flavors of melon and cucumber, and a crisp, clean finish

Glass 16
Bottle 52

AKASHI TAI HONJOZO 720ML

Intensive aroma with dried fruit, caramel, toffee, and candied lemon notes and a well-balanced

22 80

HEAVENSAKE 12 JUNMAI 720ML

Well-balanced composition delivers a wonderfully savory flavor with nutty notes that end in a bright, fresh finish.

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

HERZOG BE-LEAF

Cabernet Sauvignon, Herzog Winery, Paso Robles

Glass 18
Bottle 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

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