

B U S I N E S S L U N C H

S T A R T E R S

- Cauliflower Salad** Herbs, raisins, kalamata olives, cauliflower florets & puree, hazelnuts, brinza sheep cheese
- Roast Beef** with mustard aioli, capers, parsley, radish, shallots and cornichons
- Brie Noir Salad** With Salanova lettuce hearts, pink lady apple, toasted pecans in white balsamic vinegar
- Sea Fish Bruschetta** With cilantro, cherry tomatoes, capers, aioli di peperoncino
- Pomo Salad** Tomatoes, Kalamata olives, torn focaccia pieces, rustic salsa, buffalo mozzarella
- Taboon Greens** Beans, broccoli, onion, iceberg lettuce, arugula, basil, kalamata olives, brinza sheep cheese
- Shrimps Pan** Yellow pepper puree, pickled lemon and green onion (+32)
- Spanish Sashimi** Sea fish, orange, Romesco, herb puree, artichoke chips (+36)
- Carpaccio di Manzo** Beef fillet, olive oil, arugula, balsamic vinegar, parmesan (+30)
- Sea Fish Ceviche** With zucchini, tomato, mint yogurt, pine nuts, spicy pepper puree (+32)

M A I N

- Artichoke Aglio e Olio** Mafaldini with sun-dried tomatoes, garlic confit, asparagus, Kalamata olives, chili 108 NIS
- Lulu Skewers** Spring chicken, wild & white rice, green vegetables, chicken & onion broth 124 NIS
- Mixed Cheese Tortellini** Ricotta, spinach, pecorino romano, yellow tomato butter, oregano 120 NIS
- Butcher's Gnocchi** with sirloin, charred tomatoes, onion, asparagus in demi-glace with parmesan cheese 136 NIS
- Spinach Tagliatelle** with Portobello mushrooms, garlic, leek, white wine, cream and Parmesan cheese 116 NIS
- Sea fish fillet** With gnocchi, artichoke, peas, butter, lemon, white wine, herbs 172 NIS
- Burger** Brioche, potatoes, bone marrow, demi-glace, red wine 122 NIS
- Sea Fish Arrabbiata** fire roasted cherry tomatoes sauce and spicy chili 162 NIS
- Crab Spaghetti** Served with shrimp, butter, parsley, chili, lemon 126 NIS
- Pesce Siciliano** Fettuccine with Sea fish, Tomatoes, basil, lemon, pine nuts, parsley 140 NIS
- Whole Bass** In White Wine And Butter, With Potatoes, Tomatoes, Kalamata Olives 172 NIS
- Cacciatore** Rigatoni, Beef fillet, Portobello and Porcini mushrooms, tomatoes, demi-glace, parmesan 138 NIS
- Sea Bass Fillet** With roasted Maggie tomatoes, Grilled hot pepper, pickled lemon, garlic, green vegetables 178 NIS
- Beef Fillet** Potatoes Puree, Asparagus, Demi Glace 198 NIS

A business lunch includes a first course in the price of the main course

**PO
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I T A L I A N O

C O C K T A I L

52 NIS

APEROL SPRITZ

With Prosecco And Refreshing Orange Slice

BASIL SMASH

Beefeater, Lemongrass Syrup, Basil Leaves, Lemon

LA CONTESSA

Beluga, Lychee Liqueur, Kiwi Syrup, Lychee Syrup, Rosemary Syrup, Lemon

STRAWBERRY STING

Beefeater, Aperol, Strawberry Puree, Lemon Grass And Mint

W I N E

Pinot Grigio **144/40 NIS**

Chianti Leonardo **144/40 NIS**

B E E R

Paulaner **30 NIS**

Moretti **30 NIS**