

## Drinks

<b>10.1 <u>SOFT DRINKS</u></b>	<b>40,-</b>
coke / diet coke / fanta / sprite	
10.2 Iced Tea - peach / lemon	40,-
<b>11. <u>JUICES</u></b>	
11.1 Fresh squeezed fruit juice	80,-
apple / orange / carrot / apple + carrot / orange + carrot + lemon	
11.2 Fruit Juice - apple / orange / pineapple / strawberry / tomato / grapefruit	40,-
<b>12. <u>HOT DRINKS</u></b>	
12.1 Black tea	45,-
12.2 Fruit tea - assorted flavors	55,-
<b>13. <u>COFFEE</u></b>	
13.1 Espresso	45,-
13.2 Cappuccino	65,-
13.3 Latte Macchiato	90,-
13.4 Iced Coffee	90,-
13.5 Decaffeinated Coffee	70,-
<b>14. <u>WATER SELECTION</u></b>	
14.1 Perrier	50,-
14.2 Mineral water - still / carbonated	35,-
<b>15. <u>MILK SHAKES (PARVE)</u></b>	<b>90,-</b>
Strawberry & vanilla / banana & strawberry / pineapple & vanilla / kiwi & chocolate	
<b>16. <u>KRUSOVICE BEER</u></b>	
16.1 330 ml	45,-
16.2 500 ml	55,-
<b>17. <u>ISREALI AND ITALIAN WINE</u></b>	
17.1 Red; dry or semi-sweet	95,-
17.2 White Muscato	95,-

# Menu

## THE CHABAD GRILL

גלאט קושר למיהדרין - Glatt Kosher Lemehadrin

## Appetizers - specialty of the house

1. **MEDITERRANEAN PLATE** *served with a basket of homemade pita bread*
- 1.1 Salad Combo: **330,-**  
- Hummus - Babaganoush - Moroccan carrot - Matbucha - 3 Falafel balls
- 1.2 Individual Salad **80,-**
- 1.3 Israeli Salad **80,-**
- 1.4 **THE FALAFEL PLATTER** **350,-**  
6 Falafel balls alongside hummus, Israeli salad and Matbucha
2. **THE HUMMUS BAR**
- 2.1 Hummus with ground beef **200,-**
- 2.2 Hummus with fried mushrooms and onions **180,-**
- 2.3 Hummus with tender strips of chicken and chickpeas **200,-**
3. **SOUP**
- 3.1 Harira (Moroccan chickpea) **85,-**
- 3.2 Soup of the day

## Pasta & Sandwiches

4. **PASTA**
- 4.1 Spaghetti Pomodoro – homemade tomato sauce **220,-**
- 4.2 Ragù alla Bolognese – minced beef in herbed tomato sauce **280,-**
- 4.3 Spaghetti Aglio e olio – delicate mix of tomato, basil, garlic and chili **240,-**
- 4.4 Tagliatelle al salmone con crema di spinaci – fresh salmon and spinach **280,-**
- 4.5 Tagliatelle funghi – in creamy mushroom sauce **240,-**
- 4.6 Tagliatelle pesto – grilled chicken strips and fresh basil **280,-**
5. **HOT SANDWICHES** *served with French fries* **255,-**
- 5.1 Corned Beef and pastrami
- 5.2 Smoked Salmon
- 5.3 Chicken breast on pesto sauce **340,-**

## From the Grill

6. **FISH**
- 6.1 Grilled trout *served with basmati rice and tomato sauce* **450,-**
- 6.2 Grilled salmon filet *served with basmati rice and tomato sauce* **490,-**
7. **CHICKEN**
- 7.1 Grilled chicken breast *served with basmati rice and tomato sauce* **465,-**
- 7.2 Chicken skewer *served with french fries* **420,-**
- 7.3 Crispy chicken Shnitzel *served with french fries* **420,-**
- MEAT**
- 7.4 Hamburger – our very own, *served with french fries* **450,-**
- 7.5 Steak entrecote (250gr) *served with potato pocket* **580,-**
- 7.6 The **Prime Rib** – extra large and tender rib steak (400gr) **750,-**  
*served with potato pocket. Mushroom or pepper sauce.*
- 7.7 Skewer entrecote *served with french fries* **480,-**
- 7.8 Spicy beef kebab - *served with french fries* **420,-**

## **8. ADDITIONAL SIDE DISH**

- 8.1 French fries **90,-**
- 8.2 Herbed potatoes **80,-**
- 8.3 Basmati rice **80,-**
- 8.4 Vegetable antipasti **100,-**
- 9.1 Chocolate mousse **125,-**
- 9.2 Fruit of the season **90,-**
- 9.3 House pastries **90,-**
- 9.4 Ice Cream (Parve) **100,-**

## Desserts