

APPETIZER

* NAKED VEGETABLE PLATE

Roots oven baked veg..... 12\$

*BREAD FROM BAGHDAD

eggplant, egg , fresh mozzarella, tahini from har Bracha , Iraqi Amba....20\$

*HOUSE BREAD

Fresh baked just for you with dips...9\$

* EGGPLANT CARPACCIO

Its legendary so just try it...15\$

*TOMATOES AU SOLEIL

Mixed tomatoes, pine nut, fresh mozzarella, olive oil ...15\$

*BLUSHING PTOSH

Fresh herbs, mix veg, labanne cheese, feta, sumac, olive oil and croutons.....16\$

SECOND COURSE

*NAUGHTY CHICK-SUK-EAT

Israeli style shakshuka, market salad, house bread....17\$

*THE TUNSIAN DISH

Cigar leaves stuffed with fish and spices, burik with potatoes sun choke and egg served with fresh market salad...19\$

*HA KATAYEF SHEL MACHANE YEHUDA

River spinach, fat cow feta cheese, served with fresh cucumber sticks...18\$

*PIZZA BANDORA

Traditional Pizza from Naples with our touch....22\$

* NORTHERN AFRICAN FISH AND CHIPS

Black cod, hand cut fries, sunny side egg, Tunisian salad....25\$

MAIN DISH

* THE WIZARD OF MARRAKESH

Sage butter sauce, tbeha stuffed pasta....28\$

*LOST MORROCAN FISH WITH SAVTA MALKA'S COUSCOUS

Moroccan haraime, chickpea, fingerling potato, dorado fish.....37\$

* FREAKY FISH

Black sea-bass, smoked wheat, white eggplant cream, raw tahini, mixed green..42\$

*BETWEEN THE WOODS

Black mushrooms ravioli, king of the wood steak, potato nest with truffle salt.....35\$

*UNDER THE SEA

Bronzini, carrot cream, sorrel cream, pasta pillow, carrot confit, Spanish olives.....39\$

Water L 6\$ S3.50\$
Pellegrino L 8\$ S 4\$
Pellegrino Flavor 5\$
Coke drinks 3.50\$