

Shmoné wine

Bar creatures:

Jerusalem bagel. The one from Shmoné.	14
Add Labneh	9
Kumamoto oysters - with the tiniest chopped salad.	4 each
Anchovies. Radishes. Butter	13
Shrimp Cocktail.	6 each
Gazpacho.	14
Add a shot of frozen Vodka to your Gazpacho. Trust me.	10
Toast. So regular, but...	12

Pantry creature: each topping on the tinned fish is made with our imagination and will never copy itself.

White tuna belly. Nicoise.	22
Octopus. Olivier.	21
Sardines. Bread and butter.	17
Pantry plate.	12

Cheese & charcuterie creatures:

Langers - cows milk, french, soft, washed in champagne	9
Old Farmdale - cows milk, Belgian, Smokey crystallized Gouda	7
Shropshire Blue. cows milk - from the UK, buttery blue.	8
Mortadella - from Emilia Romagna, you know what it is	9

Dessert:

Banana sticky toffee pudding, Vanilla ice cream.	15
--	----

Chef: Orianne Shapira

Wine director: Yonatan Chaitchik

Inspired by: Eyal Shani

*Consuming raw or undercooked meats, fish, or eggs may increase your risk for foodborne illnesses.