

Shmoné wine

Bread, tapenade.	14
Spicy orange salad with cured octopus.	23
Delicate spinach poached in dashi	19
A slice of a savory cheesecake. Spaghetti squash jam.	24
A childhood memory, corn schnitzel. Aioli.	21
Tuna tartar freestyle.	23
Lachmajun. Lamb tartar, citrusy herb salad.	26
Beef bourguignon	42

Chef: Orianne Shapira

Wine director: Yonatan Chaitchik

Inspired by: Eyal Shani

Consuming raw or undercooked meats, fish, or eggs may increase your risk of foodborne illnesses.
For parties of 6 or more, a minimum of 20% gratuity is required