

Seasonal menu

Asimi



Starters

Homemade focaccia - 34 NIS

Stone taboon • Spicy pepper salsa • Herb cream

Spicy X3 - 26 NIS

Roasted • Cleaned • Seasoned

Oven vegetables - 47 NIS

Seasonal vegetables • olive oil • greens • tahini •

Starters +

Green Lima Mesabaha - 58 NIS

Dough wrapped • tahini, sumak, green dip • onion • herbs

Charred eggplant - 56 NIS

Labane • Tahini • Greens • Dates • Roasted almonds

Mozzarella Pumpkin Carpaccio - 61 NIS

Marinated in lemons • almonds • nuts • greens • balsamic • mozzarella • leek

Menori corn croquette - 57 NIS

Crispy Coating • Tomato and Pepper Salsa

Burrata - 67 NIS

Grated tomatoes • peppers • parsley oil • focaccia flut

Local burik - 72 NIS

Sea fish • tahini • amba • tomatoes, onions, hot peppers • greens

Seabass ceviche - 74 NIS

Brioche • cream • herbs • onion • sumak

Red tuna carpaccio - 78 NIS

Grapes • pine nuts • crème fraîche peppers • greens

Asimi salmon tataki - 76 NIS

Roasted sesame • seasoned soy • avocado and cucumber

f r o m t h e f i e l d

Green bulgur Salad - 64 NIS

Date • almond • labneh • greens • olive oil • tahin • cucumbers

Spring Salad - 78 NIS

Citrus vinaigrette • smith apples • lalic and endive • nuts • pecorino

Fried beets and jibna - 64 NIS

Walnut vinaigrette • greens • red onion • chili

Zucchini and kohlrabi salad - 66 NIS

Greens • lemon and honey vinaigrette • sheep's cheese • almond

Farm Salad - 68 NIS

Diced vegetables • salsa verde • kalamata • feta • croutons

f r o m t h e t a b o o n

Margherita Pizza - 76 NIS

Tomato sauce • basil • mozzarella • olive oil

Mediterranean pizza - 79 NIS

Creamed spinach • Fire-roasted tomatoes, eggplant, peppers, and onions • fresh mozzarella • arugula

Polenta pizza - 81 NIS

Polenta • roasted mushrooms • chestnuts • mozzarella • truffle oil • parmesan

Goat cheese & peppers pizza - 81 NIS

Rose • roasted pepper • shifka • goat cheese • arugula

Green Pizza - 79 NIS

Herb cream • Zucchini • Mozzarella • Arugula • Feta

F r o m t h e h e a r t

Cheese tortellini - 86 NIS

Leek butter • white wine • parmesan stock

Flinn sweet potato ravioli with almonds - 89 NIS

Garlic butter and white wine • spinach • parmesan

Pepper Pappardella - 79 NIS

Pepper Butter • tomatoes • chili • labne za'atar

Salmon pappardella in cherry tomato butter - 98 NIS

Tomato butter • chili • garlic • lemon • greens

Corn and tomme rigatoni - 81 NIS

Cream and corn • leek • tomme cheese • smoked paprika crumble

Tagliolini Alio Ah Olio - 78 NIS

Black pasta • sun-dried tomatoes • greens • kalmata • nuts

f r o m t h e o c e a n

Tempura seafish burger - 98 NIS

Tartar aioli • coleslaw • greens • fries

Fried seafish - 116 NIS

Crispy Coating • potatoes • aioli

Sea bream ribs and rigatoni - 136 NIS

Plancha-roasted • browned butter • arrabiata

Meorav yam - 132 NIS

Seafish • onions • tahini • yogurt • spicy pepper • breadcrumbs

Seafish kebab - 128 NIS

Hand chopped • chraime • spicy pepper • greens • tahini • challah

Grilled seabass fillet - 148 NIS

Plancha-roasted • pappardella with spinach butter • greens

Herb butter sea bass fillet - 139 NIS

Onions, zucchini, tomatoes • Garlic butter • Parsley • lemon • Mashed potatoes

Charcoal oven-roasted salmon fillet - 136 NIS

Herbs and onion butter • greens • mashed potatoes

The local dusky grouper - 159 NIS

Fried fillet • lemon yogurt • greens • spicy pepper

Whole Seabass in josper - 142 NIS

Cherry tomato confit • potatoes • greens

אהבת חיים תנצח