

BISTRO56

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BUSINESS LUNCH

In Addition to Main Course, Appetizer and Soft Drink

APPETIZERS

Crispy Wings - Crispy chicken wings, topped with roasted sesame and green onions, with Spicy Teriyaki Sauce

Charred Eggplant - Cooked over open fire, cherry tomatoes, red onion, oregano, radish, spicy chili, parsley, white tahini, lemon juice and local Israeli olive oil

Cabbage Steak - A cabbage wedge roasted with Israeli olive oil, topped with Atlantic sea salt and freshly ground pepper, diced tomatoes, sumac, dried mint and tahini

Green Salad - A mix of lettuce, cherry tomatoes, cucumber, red onion, radish, Granny Smith apples and roasted almonds, tossed together in a mango and herb vinaigrette

Soup Of The Day

Crispy Roll - Chopped chicken thighs and caramelized onion, stir fried with lamb fat and Mediterranean spices, wrapped in a crispy dough, served with fresh greens and topped with tahini and Amba sauce (middle eastern mango chutney). **Additional 15 NIS**

Sirloin Carpaccio - Thinly sliced Black Angus sirloin, radish, sea salt, fresh baby arugula, cherry tomatoes, garlic confit, balsamic glaze, roasted almonds, Israeli olive oil and freshly squeezed lemon juice. **Additional 15 NIS**

Fresh salt water fish ceviche - Pani puri with fresh salt water fish, fennel, fruit of the season, red onion, green onion, celery, olive oil, freshly squeezed lemon. **Additional 20 NIS**

Portobello Mushroom - stuffed with ground beef, topped with black soy and mirin sauce. **Additional 20 NIS**

Freshly Baked Bread with dips **Additional 10 NIS**



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MAIN DISHES

LAND

- In House Aged Argentinean Ribeye 300g** - with a side of Creole spiced potato wedges **189**
- Lamb Spareribs** - Slowly cooked spare ribs in a teriyaki glaze, served on a sizzling cast iron platter with a side of French fries and fresh green salad **49 per 100 gr.**
- Nebraska Prime Rib** - Bone-in prime rib, served on a sizzling cast iron platter with a side of Creole spiced potato wedges **65 per 100 gr.**
- Fresh Beef Fillet Steak** - Served with a side of potato and leek puree **189**
- Fresh Baby Lamb Chops from The Golan Heights** - fresh lamb chops from the Golan Heights, served with a side of fresh green salad and crispy baby potatoes tossed in parsley, garlic and lemon zest **65 per 100 gr.**
- Nebraska Sirloin Steak** - 300g of quality aged meat with a side of Creole spiced potato wedges **189**
- Picania strips** - 300g Served with a side of potato and leek puree, crispy shallots, Chimichurri Sauce and garlic confit **179**
- Boneless Grilled Chicken Thighs** - In pineapple, garlic and chilly marinade, served with a side of fresh green salad and crispy baby potatoes tossed in parsley, garlic and lemon zest **89**

SEA

- Fresh sea musar Fillet** - with charred tomatoes sauce, potato and leek puree and a fresh green salad **139**
- Fresh Salmon Fillet** - Covered with a green herb sauce, served on a bed of potatoes and leek puree with a side of confit fennel, roasted cherry tomatoes and a fresh green salad **129**
- Stuffed Whole Seabass** - Whole seabass stuffed with herbs, lemon, fresh garlic and almonds. Served with baked potato wedges and a fresh green salad **139**

VEGAN

- Vegetables Curry** - A selection of fresh seasonal vegetables, cooked in a red curry sauce with basil, ginger, lemongrass and peanuts served with a side of white basmati rice **79**
- Eggplant Asado** - Slow cooked eggplant with smoked tomato cream, tahini, basil oil and toasted brioches **79**

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SANDWICHES

- 100% Beef Burger Fresh from The Golan Heights** – 220 gr. of in-house ground beef, house aioli sauce, lettuce, tomato, pickles and red onion, served with a side of French fries **85**
- Crispy Chicken Sandwich** – Extra crispy chicken filet, curry aioli, lettuce, tomato, pickles and red onion, served in a burger bun with a side of French fries **85**
- The Decadent Burger** – 220 gr. of in-house ground beef topped with smoked goose breast strips, vegan cheese, fried onion rings, roasted spicy pepper, house aioli, lettuce, tomato, pickles and red onion, served with a side of French fries **105**
- Redefine burger** – 140 gr. of vegetable burger with avocado cream, lettuce, tomato, pickles and red onion, served with a side of French fries **85**

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ON THE BURGER: Fried egg 10 Fried onion 10 Vegan cheese 10 Smoked goose breast 15

KIDS

- Schnitzel and French Fries** **55**
- Pasta With Tomato Sauce** **55**

SIDE DISHES

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|-------------------------------|----|-------------------------------------|----|
| Basmati rice | 18 | fresh green salad | 18 |
| potatoes and leak puree | 18 | Green beans | 18 |
| French fries | 18 | Creole spiced potato wedges | 18 |
| Onion rings | 28 | Crispy baby potatoes tossed in..... | 18 |
| | | parsley and garlic | |

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DESSERTS

- Crème Brulee** – A pyramid of velvety vanilla cream with a burnt brown sugar crust on a bed of crunchy puff pastry leaves and caramelized banana **48**
- Pavlova** – Baked Italian meringue, vanilla ice cream, tangy mango cream, raspberry cream, seasonal fruit and berry coulis **48**
- Hot Chocolate Cake** – Rich chocolate fudge, hot Belgian chocolate sauce and vanilla ice cream **48**
- Pistachio and lemon Tart** – Strawberry coli, lair of white chocolate Pistachio Pailleté, Lemon Cremo, Chantilly Vanilla Cream, meringue fragments and Micro Basil **48**
- Rotondo** – Hot chocolate ganache, A crunchy layer of «Luaker» and Nougat, Puff pastry filled with patisserie cream Wrapped in salted caramel «Nutella» cream Topped with nocello and roasted almonds **48**
- Sorbet** – Three scoops of Italian sorbet in assorted flavors **35**

SOFT DRINKS

Pepsi / Pepsi Max / 7Up/ Diet 7Up / Orange Juice / Lemonade / Nestea / Apple Cider / Root Beer / Club Soda / Mineral Water



*No double deals *No payment on vouchers *No payment on "Hever" card (blue)
*Business hours 12:00-17:00 Sun-Thu (Excluding special dates).

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