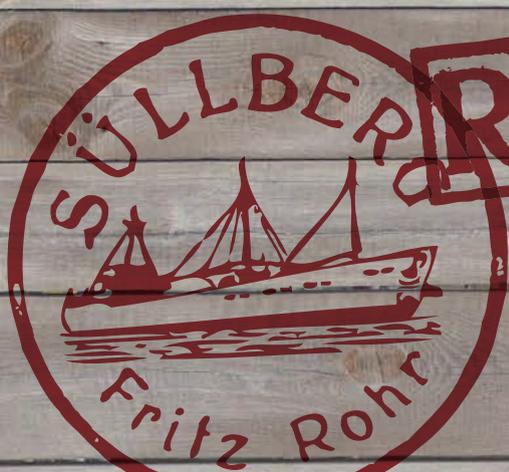


BISTRO 56

MENU



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APPETIZERS

Crispy Wings - Crunchy coated chicken wings, topped with roasted sesame and green onions, with Spicy Teriyaki Sauce **54**

Charred Eggplant - Cooked over live fire, white tahini, vegan yogurt, cherry tomatoes, red onion, oregano, spicy chili, lemon juice and local Israeli olive oil **54**

Portobello Mushroom - stuffed with house ground beef, with a black soy and mirin sauce **65**

Sirloin Carpaccio - Thinly sliced Black Angus sirloin, Israeli olive oil, freshly squeezed lemon juice, garlic confit, Atlantic sea salt, vegan parmesan, fresh greens, cherry tomatoes, radish, balsamic concentrate, roasted almonds and toasted brioche **65**

Red Tuna Carpaccio - Thinly sliced fresh tuna, ground pepper, Atlantic sea salt, fresh lime, grated wasabi, garlic confit, cherry tomatoes, red onion, radish, wasabi mayo and toasted brioche **69**

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Cabbage Steak - A cabbage wedge roasted with Israeli olive oil, topped with Atlantic sea salt and freshly ground pepper, tahini, sumac, dried mint and diced tomatoes **54**

Crispy Roll - Chopped chicken thighs and caramelized onion, stir fried with some 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) **65**

Green Salad - A mix of lettuce, cherry tomatoes, cucumber, red onion, radish, orange slices, mint, Granny Smith apples and roasted almonds, tossed together in a mango and herb vinaigrette **45**

Chicken Salad - Colorful lettuce, chopped cabbage, cucumber, cherry tomatoes, red onion, coriander, green onion, chicken breast sautéed in caramelized peanut butter, topped with crunchy tortilla strips **65**

Soup Of The Day **40**

Freshly Baked Bread **24**



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LAND

In House Aged Argentinean Ribeye 300g - with a side of Creole spiced potato wedges, stir-fried greens and the house wine sauce **189**



Lamb Spareribs - Slowly cooked teriyaki glazed spareribs served on a sizzling cast iron platter with a side of French fries and onion rings **45 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 and stir-fried greens **54 per 100 gr**

Fresh Beef Fillet Steak - Served with a side of potato and leek puree, topped with a wine concentrate and demi-glace sauce **189**

Fresh Baby Lamb Chops from The Golan Heights - fresh lamb chops from the Golan Heights, served with a side of crispy baby potatoes tossed in parsley and garlic **56 per 100 gr**

Nebraska Sirloin Steak - 250g of quality aged meat with a side of Creole spiced potato wedges, stir-fried greens and the house wine sauce **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 and garlic **89**



SEA

Fresh sea musar fillet with crispy skin - with smoked tomatos cream, potato and leek puree with a side of fresh green salad **139**

Fresh Salmon Fillet - Covered with a green herb sauce, fresh lime juice, served on a bed of potatoes and leek puree with a side of confit, roasted cherry tomatoes and a fresh green salad **119**

Stuffed Whole Seabass - Whole seabass stuffed with herbs, lemon, fresh garlic and almonds. Served with baked potato wedges and a fresh green salad **139**

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SANDWICHES

100% Beef Burger Fresh from The Golan Heights – 220 grams 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 – Sous vide chicken filet, topped with golden crumbs, curry aioli, lettuce, tomato, pickles and red onion, served in a burger bun with a side of French fries **85**

Bistro Burger – 220 grams of in-house ground beef, fried egg, caramelized onion, house aioli sauce, lettuce, tomato, pickles and red onion, served with a side of French fries **95**

Smokey Burger – 220 grams of in-house ground beef, smoked goose breast in a maple glaze, smoked chipotle mayo, lettuce, tomato, pickles and red onion, served with a side of French fries **95**

The Decadent Burger – 220 grams of in-house ground beef topped with Sloppy Joe, smoked goose breast strips, fried onion rings, Sriracha aioli, lettuce, tomato, pickles and red onion, served with a side of French fries **99**

VEGAN

Vegetables s Curry – A selection of fresh seasonal vegetables ,peanuts cooked in a red curry with basil and lemongrass, served on top of white basmati rice **79**

Eggplant asado – slow cooked with smoked tomatos cream, vegan tahiniyogurt , basil oil and toasted brioches **79**

KIDS

Schnitzel and French Fries **55**

Pasta With Tomato Sauce **55**

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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**
- Jandoya** – Crunchy pieta hazelnut layer, Jandoya creme, caramel glaze coating and gilded lace twill **48**
- Tropical Mango** – on a bed of hazelnut meringue, mango cream, vanilla cream, raspberry cream, mascarpone cream in a shell of a refreshing mango sauce **48**
- Sorbet** – Three scoops of Italian sorbet in assorted flavors **35**



HOT DRINKS

- Short / Long Espresso** **10**
- Double Espresso** **12**
- Cappuccino/Larg Cappuccino** **14/16**
- Mint tea / tea** **14**



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DRINKS MENU

COCKTAILS

Celery smash - Gin, celery, cucumber, mint and tonic	45
Sweet jim - Jim beam, cointreau, almond syrup, lemon juice and apple cider	45
Peach spritz - Peach Van Gogh, lemon juice, cucumber syrup elderflower syrup, tonic	45
Strawberry dream - Rhubarb and ginger gin, strawberry syrup, lemon juice, cranberries juice and mint	45
Mojito - Rum, lemon, mint, sour syrup	45
House cocktail - A frozen based on vodka, orange juice, lemon juice, cranberry juice	45
Santorini sanset - Ouzo, almond syrup, lemon juice and ginger ale	36

SOFT DRINKS

Mineral Water	14
Club Soda	12
San Pellegrino small \ large	29/14
Aqua Panna 750 ml	29
Pepsi, Pepsi Max, 7UP, Diet 7UP, Nestea	15
Lemonade \ Orange Juice	15

DRAUGHT BEERS

	500/330 ml
Goldstar	28/24
Paulaner	37/33
Heineken	30/26

BOTTLED BEERS

Goldstar \ Goldstar Unfiltered	29
Heineken	27
Corona	29
Bacardi Breezer - Pineapple \ Lemon	29



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