



BUSINESS LUNCH

In Addition to Main Course, Appetizer and Soft Drink

APPETIZERS

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

Charred Eggplant – Cooked over live fire, white tahini, vegan yogurt, cherry tomatoes, red onion, oregano, spicy chili, parsley, 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, tahini, sumac, dried mint and diced tomatoes

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

Soup Of The Day

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) **Additional 15 NIS**

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 **Additional 15 NIS**

Fresh salt water fish ceviche – Fresh salt water fish, fennel, avocado, fruit of the season, red onion, celery, aisan herb souce, olive oil, lemon and tapioca twill. **Additional 20 NIS**

Birds nest – Boneless Chicken Thighs minced with root vegtabel, lightly cooked in soy souce stock fried in tamera, served in lettuce, cucumber and fennel nest and mint THAI souce. **Additional 20 NIS**

Freshly Baked Bread **Additional 10 NIS**



56

Certificado



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MAIN DISHES

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 leak puree, topped with a wine concentrate and demi-glace sauce **189**

Fresh 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 Brandy 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 smoked tomattos 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 leak 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 – Extra crispy chicken filet, 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
Hot 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 tomattos 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**

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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