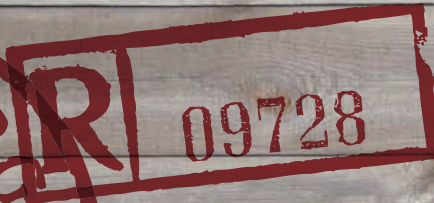


# BISTRO56

MENU





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ביסטרו 56



09728



## 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, parsley, lemon juice and local Israeli olive oil **54**

**Birds nest** – Boneless Chicken Thighs minced with root vegetable, lightly cooked in soy sauce stock fried in tempura, served in lettuce, cucumber and fennel seasoned in sesame oil nest, served with mint Thai sauce **65**

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

**Fresh salt water fish ceviche** – Fresh salt water fish, fennel, avocado, fruit of the season, red onion, celery, Asian herb sauce, olive oil, lemon and tapioca will **69**

**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**

**The new emperor** – Hearts of young lettuce, juicy chicken strips, soft boiled egg, red onion, watermelon radish, vegan parmesan, lamb crispy crumble with Caesar sauce **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 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 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

<b>100% Beef Burger Fresh from The Golan Heights</b> – 220 grams of in-house ground beef, house aioli sauce, lettuce, tomato, pickles and red onion, served with a side of French fries	<b>85</b>
<b>Crispy Chicken Sandwich</b> – Extra crispy chicken filet, curry aioli, lettuce, tomato, pickles and red onion, served in a burger bun with a side of French fries	<b>85</b>
<b>Bistro Burger</b> – 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	<b>95</b>
<b>Hot Smokey Burger</b> – 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	<b>95</b>
<b>The Decadent Burger</b> – 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	<b>99</b>

## VEGAN

<b>Vegetables s Curry</b> – A selection of fresh seasonal vegetables ,peanuts cooked in a red curry with basil and lemongrass, served on top of white basmati rice	<b>79</b>
<b>Eggplant asado</b> – slow cooked with smoked tomattos cream, vegan tahiniyogurt , basil oil and toasted brioches	<b>79</b>

## KIDS

<b>Schnitzel and French Fries</b> .....	<b>55</b>
<b>Pasta With Tomato Sauce</b> .....	<b>55</b>

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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**



## 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

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

### SOFT DRINKS

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

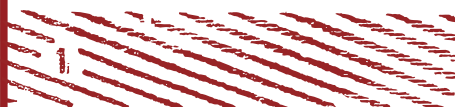
### DRAUGHT BEERS

500/330 ml

<b>Goldstar</b>	28/24
<b>Paulaner</b>	37/33
<b>Heineken</b>	30/26

### BOTTLED BEERS

<b>Goldstar \ Goldstar Unfiltered</b>	29
<b>Heineken</b>	27
<b>Corona</b>	29
<b>Bacardi Breezer - Pineapple \ Lemon</b>	29



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