

# BISTRO56

KOSHER



## APPETIZERS

|  |    |
|--|----|
| <b>Crispy Wings</b> Crispy chicken wings, topped with roasted sesame and green onions, with Spicy Teriyaki Sauce   | 54 |
| <b>Charred Eggplant</b> Cooked over open fire, cherry tomatoes, red onion, oregano, radish, spicy chili, parsley, white tahini, lemon juice and local Israeli olive oil  | 54 |
| <b>Sirloin Carpaccio</b> Thinly sliced Black Angus sirloin, radish, sea salt, fresh baby arugula, cherry tomatoes, garlic confit, balsamic glaze, roasted almonds, Israeli olive oil, freshly squeezed lemon juice                           | 72 |
| <b>Fresh salt water fish ceviche</b> Pani puri with fresh salt water fish, fruit of the season, red onion, green onion, parsley, coriander, olive oil, freshly squeezed lemon  | 75 |
| <b>Cabbage Steak</b> A cabbage wedge roasted with Israeli olive oil, topped with Atlantic sea salt and freshly ground pepper, diced tomatoes, sumac, dried mint and tahini   | 59 |
| <b>Portobello Mushroom</b> Stuffed with ground beef, topped with black soy and mirin sauce   | 69 |
| <b>Crispy Roll</b> 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) | 65 |
| <b>Green Salad</b> A mix of lettuce, cherry tomatoes, cucumber, red onion, radish, Granny Smith apples and roasted almonds tossed together in a mango and herb vinaigrette   | 54 |
| <b>The new ceaser salad</b> Hearts of young lettuce, juicy chicken strips, soft boiled egg, red onion, radish, croutons, with Caesar sauce   | 75 |
| <b>Soup Of The Day</b> .....   | 45 |
| <b>Freshly Baked Bread with dips</b> .....   | 24 |
| <b>Spicy plate</b> .....   | 20 |

## COCKTAILS

55

**Gin lychee @ roses**  
Gin, lychee & roses, oleo sacharum & tonic

**Spicy passion fruit margarita**  
Spicy tequila, passion fruit, lemongrass and campari

**Cherry whiskey sour**  
Bourbon, scotch, cherry, pineapple and lime

**Strawberry dream**  
Rhubarb and ginger gin, strawberry syrup, lemon juice, cranberrie juice and mint

**Mojito**  
Rum, lemon, mint, sour syrup

**Santorini saset**  
Ouzo, almond syrup, lemon juice and ginger ale



## BEERS

|                                      |              |
|--------------------------------------|--------------|
| <b>DRAUGHT BEERS</b>                 | 330 \ 500 ml |
| Goldstar .....                       | 34/30        |
| Heineken .....                       | 36/32        |
| Paulaner .....                       | 38/34        |
| <b>DRAUGHT BEERS</b>                 |              |
| Goldstar \ Goldstar Unfiltered ..... | 34           |
| Corona .....                         | 32           |

## HOT DRINKS

|                                  |       |
|----------------------------------|-------|
| Short / Long Espresso .....      | 12    |
| Double Espresso .....            | 14    |
| Cappuccino/Larg Cappuccino ..... | 16/14 |
| Mint tea / tea .....             | 15    |

## SOFT DRINKS

|   |    |
|---|----|
| Mineral Water .....                           | 15 |
| Perrier .....                                 | 15 |
| San Pellegrino large .....                    | 32 |
| Aqua Panna 750 ml .....                       | 29 |
| Pepsi, Pepsi Max, 7UP, Diet 7UP, Nestea ..... | 15 |
| Lemonade \ Orange Juice .....                 | 15 |



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## MAIN DISHES

### LAND

- In House Aged Argentinean Ribeye 300g** with a side of Creole spiced potato wedges **199**
- 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 **54** 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 **69** per 100 gr.
- Fresh Beef Fillet Steak** Served with a side of potato and leak puree **215**
- 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 **69** per 100 gr.
- Nebraska Sirloin Steak** 300g of quality aged meat with a side of Creole spiced potato wedges **195**
- Picania strips** 300g Served with a side of potato and leak puree, crispy shallots, Chimichurri Sauce and garlic confit **189**
- 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

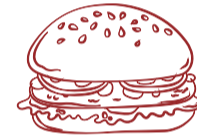
- Fresh sea musar Fillet** with charred tomatoes sauce, potato and leek puree and a fresh green salad **139**
- Fresh Salmon Fillet** Covered with a green herb sauce, served on a bed of potatoes and leak puree with a side of confit fennel, roasted cherry tomatoes and a fresh green salad **135**
- Stuffed Whole Seabass** Whole seabass stuffed with herbs, lemon, fresh garlic and almonds. Served with baked potato wedges and a fresh green salad **139**

### 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 **89**
- 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 **89**
- 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 **89**

### 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**



### 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 **89**
- Eggplant Asado** Slow cooked eggplant with smoked tomato cream, tahini and basil oil **89**

### SIDE DISHES

18

- Basmati rice** ♦ **Creole spiced potato wedges** ♦ **potatoes and leak puree**
- French fries** ♦ **Crispy baby potatoes tossed in parsley and garlic**
- Sauteed greens** ♦ **fresh green salad**



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