

Menu

Morning at the Winery



Good Morning | 70 ₪

2 eggs prepared however you like them (optional add-ins: onions, cheese, mushrooms, and herbs.) Served with a small salad, a variety of spreads, mini muesli, our house bread and butter, a hot drink and your choice of lemonade or orange juice.



Breakfast for two | 120 ₪

Eggs for two prepared however you each like them (optional add-ins: onions, cheese, mushrooms, and herbs.) Served with salad, a variety of spreads, mini muesli, our house bread and butter, two hot drinks and two cold drinks -your choice of lemonade or orange juice per person.



Sabach el hir - Breakfast with a Middle Eastern flair | 70 ₪

Our zesty red shakshuka (available either spicy or mild) cooked slowly with fresh eggs. Served with a small salad, a variety of spreads, mini muesli, our house bread and butter, a hot drink and your choice of lemonade or orange juice.



Cheeseboard | 73 ₪

A platter with 5 types of cheese, focaccias, olives, butter, a hot drink and your choice of lemonade or orange juice.



French "Toast" | 48 ₪

Brioche bread, Crème fraîche, caramel sauce and homemade jam, a hot drink and your choice of lemonade or orange juice.

Energy Morning | 25 ₪

Our house blend of granola and oats served with yogurt and silan (date honey.)

Bonjour | 30 ₪

Choice of a butter or chocolate croissant, served with butter and jam and a hot drink.

*Available all day.

**large drink-an additional 3 NIS.*

**extra bread-an additional 5 NIS.*

All our food is prepared in a kitchen where nuts, gluten, dairy and other known allergens may be present.



Vegan



Gluten free

Sandwiches

Sandwiches are made in whole wheat rolls, and served with a small salad.
A gluten free bread alternative is available.

Tuna Sandwich | 46 ₪

Tuna salad with lettuce, tomatoes, pickles and red onions.

Croque Madame | 56 ₪

Smoked salmon, fresh spinach, and reduced spinach cream sauce topped with a sunny side up egg, inside a butter croissant.

Small Pleasures

House Tempura | 39 ₪

Broccoli, cauliflower and artichoke fried in tempura batter. Served with techina and sweet chili sauce.



Eggplant Labneh | 39 ₪

Roasted eggplant boat with olive oil, coarse salt and lemon, diced tomatoes and lots of greens. Served over labneh cheese. (Can be served over tahini as a vegan alternative.)

Fish Ceviche - When the Fisherman Comes... | 58 ₪

Diced fish (varies) with purple onion, bell pepper, cilantro and avocado (in season) with lemon and olive oil.

Served with toasted bread crostini

French Fries | 30 ₪

Crispy fries served with ketchup and chili aioli sauce.



Cauliflower Kashkaval Patties | 42 ₪

Fried cauliflower and kashkaval patties, served with a mint yogurt sauce.

The "Smoked Cigar" | 42 ₪

A pair of crisp cigar pastry sheet rolls stuffed with potatoes, fried onions, herbs, feta cheese, and smoked salmon. Served with a lemon aioli sauce.

House Focaccia | 39 ₪

Focaccia topped with olive oil and rosemary and served with four house dips.



Soup de jour | 39 ₪

Our soups are made daily with all-natural ingredients, without powder mixes, and are served with our house bread and butter.

Kindly ask your waiter about the soup of the day.

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Hot from the Pan

The Shakshuka | 67 ₪

A mildly spicy dish of poached eggs in a red sauce, served with a small salad, the house bread, and butter.



Green-Red-White Shakshuka | 75 ₪

Our house shakshuka with the additions of spinach and Bulgarian cheese, served with a small salad, the house bread, and butter.



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The Vegan Shakshuka** | 69 NIS₪

Red shakshuka, spinach leaves, sweet potato cubes, artichoke confit and herbs | Can be made spicy, served with a small salad, the house bread, and butter.



From the Garden

Our salads are served with house bread and butter.

A gluten free bread alternative is available.

Sweet Potato and Quinoa Salad | 66 ₪

Mixed greens with cherry tomatoes, cucumbers, mushrooms, bean sprouts, quinoa, mixed seeds and crumbled Bulgarian cheese. The salad is topped with sweet potato chips, served with a balsamic silan (date honey) dressing on the side.



Halloumi Salad | 69 ₪

Cubes of halloumi cheese sautéed with onions, mushrooms, cubes of sweet potato, white wine and pesto on a bed of mixed greens, cherry tomatoes, cucumbers, shredded carrot, and roasted peppers, served with a honey-mustard dressing on the side.



Salade Niçoise | 69 ₪

Mixed greens, cherry tomatoes, cucumbers, yellow bell pepper, Kalamata olives, string beans, and a hard-boiled egg, topped with olive oil sautéed salmon pieces, in a honey-mustard dressing.



Burrata Salad | 74 ₪

A cream filled mozzarella pouch on a combination of arugula, cherry tomatoes, fresh basil and garlic, with a reduced balsamic and olive oil dressing.



Health Salad | 74 ₪

Arugula leaves, black lentils, celery, green apple, cucumber, purple onion, a seed mix, herbs, and grated Bulgarian cheese, with an orange, date syrup, lemon and olive oil dressing. (vegan alternative-without cheese)



Warm Goat Cheese Salad | 69 ₪

Olive oil sautéed zucchini strips and eggplant cubes on a bed of greens, cherry tomatoes, cucumber, red onion and roasted pepper strips, a mix of almonds and walnuts, and rounds of goat cheese, with honey mustard dressing.



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From Our Stone Oven

All baked goods can also be made gluten free, at no additional cost.

Pizza Margherita | 55 ₪

Classic Italian pizza made with our house tomato sauce and mozzarella cheese.

additional toppings | (choice of two) 6 ₪

Onions, mushrooms, olives, and tomatoes.

special toppings | (choice of one) 9 ₪

Bulgarian cheese, goat cheese, artichoke, or broccoli.

Pizza Bianca | 63 ₪

Spinach cream sauce, mozzarella cheese, and a mushroom medley.

Pizza Carciofi | 63 ₪

Tomato sauce, mozzarella cheese, artichokes, goat cheese, kalamata olives, and fresh arugula.

Burrata Pizza | 67 ₪

Tomato sauce, mozzarella, hints of pesto, a Burrata pouch, and a drizzle of olive oil and balsamic vinegar.

From the Sea

All fish dishes are served with a small salad.

Salmon Filet | 115 ₪

Salmon served on a bed of herbed gnocchi and a sauce of red bell peppers.



Chatzot Hayam - Midnight on the Sea | 95 ₪

Jerusalem mix of salmon, St. Peter's fish, onions, peppers and chickpeas served on taboon bread and techina, garnished with sumac and parsley. Served with french fries and a small salad.

Fish & Chips | small/large 76/93 ₪

Sole fish sticks in a beer batter served with french fries and chili aioli sauce.

Tagine with Amno Fish Patties | 79 ₪

Fish patties in a "shakshuka" sauce, chickpeas and herbs, Served with a focaccia bun for dipping.

Fish Burger | 76 NIS ₪

Fish fillets in tempura batter on a hamburger bun, lemon aioli mayo, lettuce leaves, tomato, purple onion, plus crispy fries and sauces.

Fish of the day | 120 NIS ₪

Fish (variable) grilled on the plancha, served with Lemon Garlic Butter and a personal salad

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Specials

The Halloumi Burger | 70 ₪

A patty made out of halloumi cheese, pistachios and panko. Placed with lettuce, tomato, red onion, mayonnaise and barbeque sauce in a hamburger bun, served with french fries.

Mushroom Brüsquette | 58 ₪

Toasted Tuscan bread topped with a combination of portobello mushrooms, button mushrooms, onions, garlic-spinach confit in cream, Kashkaval and Parmesan served with an egg prepared sunny side up.

Wine tasting experience | 35 ₪

Experience 4 of our choice wines, 2 white wines and 2 red wines.



From the Cremerie | 73 ₪

A cheeseboard with a selection of premium cheeses served with olives, dips, butter and focaccia.

*Cremerie platter with a cup of the House Wine or the Wine Tasting Experience | 95 ₪

Vegan Delight | 65 ₪

A warm mixture of sautéed onions, carrots, zucchini, parsley, red and white quinoa topped with a salad of greens and cherry tomatoes, seasoned with a sauce of reduced balsamic vinegar, olive oil and garlic, garnished with toasted slivered almonds.



Cauliflower Siniya | 65 ₪

Cauliflower florets, cherry tomato slices, roasted garlic and red onion confit with olive oil, techina, greens and roasted almonds.



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Pasta

Whole wheat pasta or gluten free alternatives are available.

Pasta in Italian Tomato Sauce | 60 ₪

Penne noodles in a homemade tomato sauce.

Salsa Rosa Pasta | 62 ₪

Pappardelle or penne noodles in a cream and tomato sauce.

Mushroom Cream Pasta | 62 ₪

Pappardelle or penne noodles in a cream sauce with sautéed mushrooms, topped with shredded Parmesan cheese.

Sweet Potato Ravioli | 71 ₪

Ravioli stuffed with sweet potatoes in a coconut milk and sautéed mushrooms sauce.

Artichoke Ravioli | 71 ₪

Whole wheat ravioli stuffed with artichoke in a cream sauce, garlic, broccoli and toasted almonds.

Mushroom Tortellini | 71 ₪

Mushroom stuffed pasta in a cream sauce with chestnuts, Shimeji mushrooms and Kashkaval cheese.

Gnocchi in Lemon Garlic Butter | 66 ₪

Potato gnocchi in a lemon-garlic butter with wedges of cherry tomatoes, parsley, and grated Parmesan cheese.

Pasta in Green | 69 ₪

Pappardelle pasta, string beans, zucchini strips, spinach leaves, kalamata olives, sun dried tomatoes and garlic confit in an olive oil and white wine sauce. (ask your waiter if you want it with grated kashkaval cheese.)



Desserts

Pancakes | 49 ₪

Served with two scoops of ice-cream, chocolate syrup, maple syrup, and whipped cream.

Warm Chocolate Fudge | 40 ₪

Served with a scoop of ice cream.

Divine desserts | 40 ₪

Ask your waiter about our delectable desserts.

Croissant | 22 ₪

Butter or chocolate croissant, served with butter and jam.

Ice Cream | 22 ₪

One scoop of ice-cream from our selection of flavors, served with whipped cream.

Additional Whipped Cream | 5 ₪

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Hot Drinks

Decaffeinated alternatives available, please tell the waiter if you would like low fat or soy milk.

Espresso short / tall | 10 ₪

Double Espresso | 12 ₪

Americano espresso with hot water, with optional cold or hot milk on the side. | 12 ₪

Cafe Latte short/ tall | 13/16 ₪

*can be served also with whipped cream 5 ₪

Nescafe with steamed milk short/tall | 13/16 ₪

Tall Cappuccino with whipped cream | 19 ₪

Winery Mocha a Belgian chocolate drink with espresso. | 18 ₪

Chococcino chocoladi topped with whipped cream | 19 ₪

Turkish Coffee finely ground coffee beans, unfiltered | 10 ₪

Nescafe made with water with added cold milk. | 10 ₪

Tea your choice of herbal, green or black teas. | 10 ₪

Sachlav milk-based drink with rose water and cinnamon. | 18 ₪

Hot Cider apple-based drink served with a cinnamon stick. | 18 ₪

Hot Cider with Wine apple-based drink served with a cinnamon stick and wine. | 22 ₪

Chai Latte sweetened spiced black tea with milk. | 18 ₪

Cold Drinks

Mineral Water or Seltzer | 10 ₪

Soft Drinks Coke, Diet Coke, Sprite, Diet Sprite, Fanta (Orange Soda), Nestea (Ice tea) | 14 ₪

Malt Beer | 13 ₪

Carlsberg / Tuborg Beer | 22 ₪

Orange Juice or Lemonade (in a glass) | 12 ₪

Orange Juice or Lemonade (pitcher) | 35 ₪

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Wine menu

White wines

	Cup	Bottle
Gewurztraminer Semi-dry white wine, fruity with a gentle sweetness.	38 ₩	85₩
Sauvignon Blanc Dry white wine, crisp, acidic and fresh.	38 ₩	85₩
Chardonnay \ Spring River White Dry white wine, aroma of citrus blossoms and a mineral flavor.	38 ₩	85₩
Rosé	38 ₩	85₩

Red Wines

Red A Bordeaux style blend of Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot.	42 ₩	99₩
GSM Blend A Rhone Valley style blend of Syrah, Mourvèdre and Grenache.	42 ₩	99₩
Cabernet Sauvignon Full-bodied, rich and complex with solid tannins and a long and fruity finish.		160 ₩
Cabernet Franc Full-bodied, crispy acidity and a spicy fruity finish.		160 ₩
Blessed valley red Our Winery's flagship white wine.		255₩

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From our Wine Cellar

Cabernet Franc 2008 - 750ml

A wine from the Lone Oak series, the winery's single varietal series.

Powerful aroma with a scent of berries, allspice, cloves and mint, full-bodied, crispy acidity and a spicy fruity finish.

This wine won the "Gold Cluster" Gold medal in the year 2014.

Magnum wine bottles (1.5l)

Cabernet Sauvignon 2018 (magnum) 500 ml

Cabernet Franc 2018 (magnum) 500 ml

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