

Menu

Morning at the Winery

All breakfasts are served until 12:30



Good Morning | 80 ₪

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 a cold drink - your choice of lemonade or orange juice.



Breakfast for two | 155 ₪

Eggs for two prepared however you each like them (optional add-ins: onions, cheese, mushrooms, and herbs) Served with salad, a variety of spreads, 2 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 Khir - Breakfast with a Middle Eastern flair | 80 ₪

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 | 80 ₪

A platter with 5 types of cheese, focaccia, 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 / your choice of lemonade or orange juice.

Energy Morning | 30 ₪

Blend of granola and oats served with yogurt and silan (date honey).

Bonjour | 38 ₪

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 10 NIS.

*extra Focaccia - an additional 12 NIS.

Hot from the Pan

The Shakshuka | 70 ₪

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



The Vegan Shakshuka | 75 ₪

Red shakshuka, spinach leaves, sweet potato cubes, artichoke confit and herbs.

| Can be made spicy, served with a small salad, the house bread, and tahina.



Green-Red-White Shakshuka | 75 ₪

Our house shakshuka with the additions of spinach and Bulgarian cheese.

| Can be made spicy, served with a small salad, the house bread, and butter.



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

Vegan



Gluten free



Small Pleasures

French Fries | 35 ₪

Crispy fries served with ketchup and chili aioli sauce.



House Tempura | 45 ₪

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



Eggplant Labneh | 45 ₪

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).



House Focaccia | 43 ₪

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



Soup du jour | 43 ₪

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.

Cauliflower Kashkaval Patties | 46 ₪

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

The "Smoked Cigar" | 46 ₪

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.

Fish Ceviche - When the Fisherman Comes... | 65 ₪

Diced fish (varies) with purple onion, bell pepper and cilantro with lemon and olive oil. Served with toasted bread crostini.



Houthi Kubaneh | 42 NIS

Rich, baked butter-yeast pastry, served warm alongside a variety of dips (grated tomatoes, olives, hard-boiled egg, and labneh with olive oil and za'atar).

From Our Stone Oven

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

Pizza Margherita | 65 ₪

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

additional toppings | Onions, mushrooms, olives, and tomatoes. (choice of two) 6 ₪

special toppings | Bulgarian cheese, goat cheese, artichoke, or broccoli. (choice of one) 9 ₪

Pizza Bianca | 70 ₪

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

Pizza Carciofi | 70 ₪

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

Burrata Pizza | 78 ₪

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

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

Vegan



Gluten free



From the Garden

Sweet Potato and Quinoa Salad | 68 ₪

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 | 75 ₪

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.

Warm Goat Cheese Salad | 75 ₪

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.

Salade Niçoise | 74 ₪

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 | 78 ₪

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 | 68 ₪

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)



**House bread and butter- an additional 10 NIS.*

From the Sea

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 | 89 ₪

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

Chatzot Hayam - Midnight on the Sea | 95 ₪

Jerusalem mix of salmon, St. Peter's fish, onions, peppers and chickpeas served on taboon bread and tahini, garnished with sumac and parsley. Served with French fries.

Salmon Filet | 115 ₪

Salmon fillet with red pepper sauce. Served with your choice of potato gnocchi with herbs or green beans. Accompanied by a personal vegetable salad.

Fish of the day | 120 ₪ (Kindly ask your waiter about the daily Fish)

Roast seasonal fish (varies) in lemon butter. Served with your choice of potato gnocchi with herbs or green beans. Accompanied by a personal vegetable salad.

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

Vegan



Gluten free



Specials

The Halloumi Burger | 75 ₪

A patty made from halloumi cheese, pistachios and panko. Placed with lettuce, tomato, red onion, mayonnaise and barbecue sauce in a hamburger bun. served with french fries. (for the vegan version - mushroom patty without mayonnaise).

Mushroom Bruschetta | 65 ₪

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.

From the Creamery | 80 ₪

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

*Creamerie platter with a cup of the House Wine or the Wine Tasting Experience | 110 ₪

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. Served with tahina, greens and roasted almonds, and a salad of leaves and cherry tomatoes with balsamic seasoning and olive oil.



Croque Madame | 65 ₪

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

Wine tasting experience | 40 ₪

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

Pasta

Vegan or gluten free pasta are available.

Pasta in Italian Tomato Sauce | 65 ₪

Penne noodles in a homemade tomato sauce.



Salsa Rosa Pasta | 65 ₪

Pappardelle or penne noodles in a cream and tomato sauce.

Mushroom Cream Pasta | 65 ₪

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

Gnocchi in Lemon Garlic Butter | 70 ₪

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

Pasta in Green | 70 ₪

Pappardelle pasta, string beans, zucchini strips, spinach leaves, kalamata olives, sun dried tomatoes and garlic confit in an olive oil and white wine sauce. served with grated kashkaval cheese.



Sweet Potato Ravioli | 75 ₪

Ravioli stuffed with sweet potatoes in a cream sauce with sautéed mushrooms. For the vegan version, coconut milk and sautéed mushrooms sauce.

Artichoke Ravioli | 75 ₪

Ravioli stuffed with artichoke in a cream sauce, garlic, broccoli and toasted almonds.

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

Vegan



Gluten free



Mushroom Tortellini | 75 ₪

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

Desserts

Oversized Pancakes | 55 ₪

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

Divine desserts | 46 ₪

Ask your waiter about our delectable desserts.

Croissant | 25 ₪

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 ₪

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 chocolate drink, 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 ₪**

Sahlab 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

Iced Coffee | 16 ₪

Mineral Water or Seltzer | 10 ₪

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

Carlsberg / Tuborg Beer | 22 ₪

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

Orange Juice or Lemonade (pitcher) | **35 ₪**

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

Vegan



Gluten free



Wine menu

* All winery wines are available from the shelf at shelf price, plus a 10% corkage fee.

Wine tasting experience | 40 ₪

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

White wines

	Cup	Bottle
Gewurztraminer Semi-dry white wine, fruity with a gentle sweetness.	36 ₪	92 ₪
Sauvignon Blanc Dry white wine, crisp, acidic and fresh.	36 ₪	92 ₪
Chardonnay \ Spring River White Dry white wine, aroma of citrus blossoms and a mineral flavor.	36 ₪	92 ₪
Rosé Rosé light peachy pink-color wine. A wine with balanced acidity and pleasant fruitiness and unique Mediterranean flavors.	36 ₪	92 ₪
White Blessed Valley - Chardonnay Dry white wine from Chardonnay grapes, aged 8 months in a French oak barrel. The wine is from the winery's flagship series and won the gold medal in the 2019 TERA VINO competition.		145 ₪

Red Wines

Spring River Red Blend Red wine with Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot. Aged in barrels for 14 months.	40 ₪	99 ₪
Spring River GSM A blend of Syrah, Mourvèdre, and Grenache. A light red wine, spicy and earthy. Aged in barrels for 10 months.	40 ₪	99 ₪
The Lone Oak Cabernet Sauvignon A Cabernet Sauvignon aged for 22 months in French oak barrels. The wine holds "Kedushat Shvi'it" (Holiness of the Sabbatical Year).	50 ₪	160 ₪
Cabernet Franc Full-bodied, crisp acidity and a spicy fruity finish.		160 ₪
Red Blessed Valley The winery's flagship wine. A blend of Cabernet Sauvignon, Merlot, and Cabernet Franc. 2022 vintage, holding "Kedushat Shvi'it" (Holiness of the Sabbatical Year).	60 ₪	240 ₪

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

Vegan



Gluten free



Migdal Eder – 2019

350 ₪

A Bordeaux-style blend with a deep, dark color. This wine is complex and well-balanced with a long aftertaste. It features dark purple aromas of tobacco, chocolate, and cherry, along with a subtle bitterness. Aged in barrels for 20 months.

From our Wine Cellar

Cabernet Franc 2013

550 ₪

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, crisp acidity and a spicy fruity finish. This wine won the "Gold Cluster" for 2014.

Magnum wine bottles (1.5l)

Cabernet Sauvignon 2018 (magnum)

500 ₪

Cabernet Franc 2018 (magnum)

500 ₪

Smoothie Menu

Recommended Smoothies:

Orange - Mango, banana, pineapple, passion fruit, yogurt base | 30 ₪

Health - Date, banana, almonds, raw tahini, coconut milk base | 30 ₪

Refreshing Summer - Mango, banana, strawberry, orange base | 30 ₪

Indulgent - Banana, date, pecan, chocolate, milk base | 30 ₪

Custom Assembly:

Up to 4 fruits for the smoothie, one base of your choice, and 2 add-ins of your choice

Fruits - Strawberry, banana, mango, pineapple, passion fruit, date, berries, green apple

Smoothie base options - Water, milk, yogurt, orange juice, soy milk, almond milk, oat milk

Add-ins options - Sugared peanuts, candied pecans, raw tahini, honey, silan (date syrup), almonds, milk chocolate

(Each additional add-in costs 3 ₪)

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

Vegan



Gluten free



Visitor Center

The Gush Etzion Winery invites you to a unique tasting experience in Israel's ancient wine-growing region. The tour starts in the vineyard, where we explore different vine-growing methods. Next, we visit the archaeological garden to learn about early wine traditions and view historical agricultural tools, including a Byzantine wine press and a Shomera for storing grapes. We then head to the winery's production hall to learn about the winemaking process.

Our wine series honors significant sites in Gush Etzion's history, with stories and historical insights accompanying each wine. The tour concludes with tastings of wines that showcase the unique aromas and flavors of grapes from the Gush Etzion hills.

You can combine the tour with a meal at our "In the Winery" restaurant.

Classic Tour | 65₪ per person

Tasting of four types of wine, two red and two white.

Tour duration: approximately forty-five minutes

Premium Tour | 110 ₪ per person

Tasting of four types of wine, two red and two white, alongside a platter of hard cheeses, focaccia, and dips.

Tour duration: approximately forty-five minutes

V.I.P Tour | 150 ₪ per person

Tasting of eight types of wine, four red and four white, alongside a platter of hard cheeses, focaccia, dips, vegetables, and hot drinks.

Tour duration: approximately forty-five minutes

Visitor Center Operating Hours:

Sunday-Thursday | 10:00-17:00

Friday and holiday eves | 9:00-13:00

Tours depart every hour and require prior coordination.

Tours are conducted in Hebrew and English as needed.

To book a tour, scan the barcode below and fill out the form on the winery's website or contact us by phone or WhatsApp at | 050-5250069



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

Vegan



Gluten free

