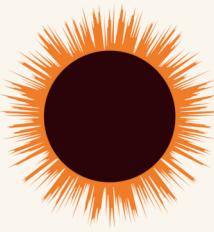


מִסְתָּאָרָה

פֶּסֶס



חָמָס

Choose from our three basics and create your own humus with toppings of your choice!

DEIN HUMUS

CLASSIC  7

SELEK ADOM  beetroot humus 8

AVOCADO  9

HUMUS TRIO  14
Classic, avocado, beetroot in etagere

DEIN BROD

PITA BROD ^A  2,20

LAFA BROD ^{A, L}  2,20

Arabic flatbread with olive oil and zaatar



YOUR TOPPINGS

ZNOBARIM  pine nuts + 2,5

TAHINA  sesame paste + 2,5

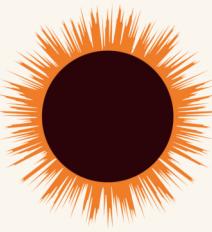
SHUG  hot chili sauce + 2,5

PITRIJOT  marinated, baked mushrooms + 3,5

FALAFEL  three balls of falafel + 3,5

BASAR  homemade ground meat in tomato sauce + 4,5





ISRAELI TAPAS

Here you can find a selection of our homemade israeli tapas.

TAPAS ISRAELI KATAN

five tapas, humus classic and a basket of pita and lafa bread.

24



TAPAS ISRAELI GADOL

ten tapas, humus classic and a basket of pita and lafa bread

34



JE 4,2

ZEYTİM

pickled olives in garlic oil



AGVANIJOT CHERRY

cherry tomatoes with pine nuts and basil



GEZER MAROKKAJ

spicy pickled carrots



HAZIL HABAİT

grilled eggplant with tomato



HAMUTZIM

pickled vegetables



HAZIL İM TAHINA^L

eggplants with sesame paste



SELEK ADOM

beetroot salad



HAZIL BABAGANOUSH^C

grilled eggplant with eggs



KRUV ADOM

red cabbage salad



PITRIJOT

marinated, baked mushrooms



TAHINA^L

sesame paste



MATBUCHA

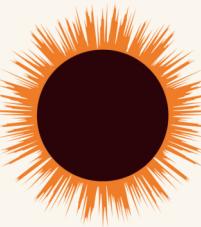
spicy tomato paprika salad



SHUG

hot chili sauce





ISRAELI CUISINE

"Servus" and welcome to the first authentic israeli restaurant in Munich!

First of all: There is nothing like "the" israeli cuisine.

Even though Israel is a very young and small country it inhabits citizens from over 60 different nations. By bringing in their individual, traditional and cultural culinary art the local cuisine was continuously influenced and shaped. Still today this process leads to a fusion of east and west and north and south - and from this "balagan" the israeli cuisine evolved.

Because of this culinary diversity it is usual in Israel to share many small dishes à la family style with each other - be'te'avon and good appetite!

TRADITIONAL DISHES

FALAFEL IM TAHINA^L

7 falafel balls with
sesame paste



7

ZALACHAT IM FALAFEL

5 falafel balls with humus,
3 different tapas including
pita or lafa bread

16

SHAKSHUKA^C

3 poached **BIO** eggs cooked in
tomatosauce including pita or lafa
bread



15

TSCHEBUREK^A

three big dumplings filled with ground
meat, salsa and
a small salad

18

MANTY^A

steamed dumplings filled
with ground meat
preparation approx. **30 min!**
3pcs **13** | 5pcs **19**

PELMENI^A

small cooked dumplings
filled with ground meat

18

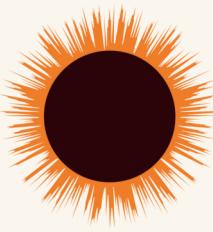
WARENIKI^A

cooked dumplings filled with
potatoes, mushrooms and
melted onions

18

+ SOUR CREAM 1





SKEWERS

SHIPUD LEVAVOT AVAZ

Duck hearts skewer from
Lugeder poultry yard
11,90

SHIPUD ODU
marinated turkey skewer
12,90

SHIPUD PARGIJOT
chicken skewer from
Hubers poultry yard
12,90

SHIPUD KEBAP
skewer from Miesbach ground
beef with pine nuts
14,90

SHIPUD KEVES
marinated bavarian
lamb skewer
16,90

SHIPUD BAKAR
skewer with argentinian
entrecôte beef
17,90

ECLIPSE GRILLPLATTE
kebap, lamb chops, chicken,
duck hearts and turkey
21,90

SIDES

SALAT ISRAELI

fresh mixed salat with tomatoes,
cucumber, pomegranate seeds,
olives and parsley
5,5

CHIPS HABAIT
homemade potato wedges
5,5

COUSCOUS^A
couscous with pomegranate
seeds
6

ORES IM ZNOBARIM
rice with pine nuts
6

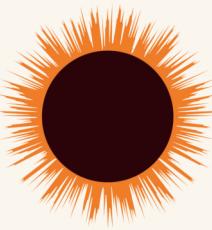
PTITIM^A
israeli couscous with
mushrooms
6,5

BATATA
mashed sweet
potato
6,5

TABULE^A
cold couscous Salat with
pomegranats seeds, parsley and
fresh mint
7

KRUVITH^{A, L, C}
fried cauliflower with
sesame paste
7,5





BURGER

served with homemade potato wedges and red and white cabbage salad in a fresh brioche bun

HAMBURGER^{L, A}

200g ground beef patty, tomato, pickles, lettuce, onions and mayonnaise

19

CHICKEN BURGER^{L, A}

200g chicken drumstick patty, tomato, pickles, lettuce, onions, mayonnaise and tahina

19

FALAFEL BURGER^{L, A}

250g falafelpatty, tomato, pickles,  lettuce, onions, mayonnaise and tahina

19

+ extra BIO Spiegelei 1,80€

STEAKS

incl. 1 side of your choice

SPARE RIBS

marinated bavarian calf ribs in a homemade BBQ sauce

26

STEAK PARGIJOT

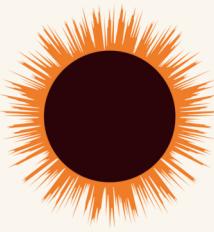
chicken drumstick without bone

20

ZLAOT KEVES

lamb chops

25



FISH

incl. 1 side of your choice

FORELLE^D

with fresh herbs and
grounded almonds

19

DENIS^D

whole baked seabream with fresh
herbs, grounded almonds and
garlic

21

LAVRAK^D

whole baked sea bass with fresh herbs
and grounded almonds

20

STEAK SALOMON^D

grilled salmon filet with grounded
almonds

22

DESSERTS

A, C, F

UGAD CHOCOLAD

fluffy choclate cake with
fruity sauce

7

+ with ice cream 9



F, C

MALABI

Rose Pudding with Berry
Sauce and Pistachios

6



SHOFAR YERIHO^{A, D}

hand rolled filo dough rolls
with date and marzipan
filling

6,5



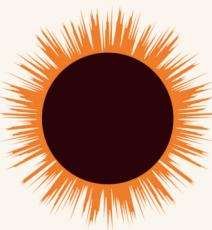
F, L, C

GLIDAT IM TAHINA

home made ice cream with
tahina sauce

7





L = Sesamsamen und Sesamerzeugnisse

D = Schalenfrüchte

A = getreidehaltige Erzeugnisse

C = Eier und Eiererzeugnisse

F = Sojabohnen und Sojaerzeugnisse

S = Senf

✓ vegetarisch