

Orna & Ella

As part of our effort to serve our own, unique food and maintain its quality and freshness, we prepare ourselves, here, everything that can be made and baked: our breads, cakes, pastas, mayonnaise, ice-creams and the rest are all home-made.

First courses

Fig brioche with roquefort 24

Fried risotto balls stuffed with mozzarella 36

Yam pancakes with sour cream and chive sauce 32/52

Salads

Vegetable salad in herb dressing with feta cheese and croutons 48

Green salad with balsamic dressing, "kash" cheese and roasted pecans 48

Cucumber salad with chicken, rocket, broad beans, tarragon, avocado, red onion and coriander 62

Vegetarian

Tortellini with butternut squash in butter, sage and parmesan sauce 42/68

Potato gnocchi in tomato sauce with mozzarella and parmesan 62

Shakshuka / vegan tofu shakshuka served with bread and tahini 48/52

Cauliflower siniya with baked tomatoes and organic majadra made with round whole grain rice, spelt and lentils 64

Organic azuki and red quinoa balls with tomato chutney, cashew cream, red cabbage and papaya salad with organic carrot brown rice 68

Chicken /Beef / Lamb

Lamb kebab with quinoa salad, tahini and baked potato 74

Chicken curry with basmati rice and mint yogurt sauce 74

Pici with meatballs and parmesan 74

Fish dishes in today's menu

hot drinks espresso/double espresso 10/12 • cappuccino small/large 12/14 • filter coffee 12 instant coffee 10
turkish black coffee 8 • tea pot 18 • tea / with mint 10/12 • hot chocolate / chocolate milk 12
cold drinks iced coffee/ with ice cream 14/18 • iced tea 12 • soft drinks 12 • mineral water 10 • san pellegrino 14/29
acqua panna 29 • sparks 24 • freshly squeezed orange juice 13 • pomegranate juice 18 • apple juice 12