

POPULAR

KTANOT

MOROCCAN FRENA 12
Served with za'atar oil.

HUMMUS MSABBAHA 14
Hot garbanzo beans, olive oil and tatbila.

SMOKED EGGPLANT 17
Roasted eggplant, tahini, feta cheese and serrano pepper,fresh squeezed tomato and basil.

LABANEH & ZA'ATAR 17
Labaneh cheese with extra virgin olive oil and za'atar.

CHEESE BUREK 25
Savory cheeses, honey and thyme syrup, sesame and poppy seeds.

FISH CIGAR 23
Crispy thin cigar dough filled with fresh Branzino, herbs, chili, lemon zest and served with sumac yogurt with chive oil.

RAW & VEGETABLES

BLUEFIN SASHIMI 32
Truffle and a mild crispy chili salsa, ponzu and scallions.

YELLOWTAIL SASHIMI 34
Yuzu koshu, fresh zqueezed tomato, serrano and green oil.

WHITE SWEET POTATO 22
Garlic cream, burnt onions, ricotta and basil gremolata.

CAESAR SALAD 23
Little gem lettuce, homemade Caesar dressing, Parmesan cheese, shallots, chives and crispy parmesan tuile.

ROASTED KOHLRABI 22
Whipped feta cheese, serranos, garlic and cilantro.

GREEK SALAD 24
Kumato tomatoes, cucumbers, red onions, Kalamata olives, feta cheese and za'atar.

ARUGULA SALAD 23
Roasted beets, sweet potatoes chips, silvered almonds, goat cheese with a balsamic vinaigrette.

WILD CABBAGE SKEWER 20
Roasted cabbage, olive oil and honey glaze, roasted almonds with a miso Beurre Blanc.

MAIN

GRILLED CHILEAN SEA BASS 43
Soy glaze, black sesame and sumac. Served with grilled baby bok-choy and zucchini.

RISOTTO 41
Sea Bream fillet. spinach cream, lemon, garlic butter, sugar peas and parmigiano Reggiano.

WILD MUSHROOM GNOCCHI 33
Home made gnocchi, sautéed mushrooms, broccolini, goat cheese and fresh oregano.

STRIPED BASS 48
Striped Bass fillet, feta, garlic, Kalamata olives.Served with creamy potato purée.

THE KING'S SCHNITZEL 35
Fried Breaded Branzino served with lemon cilantro salsa, Dijon mustard and tahini chermoula. Served with fries.

SEA BREAM 43
Fillet served with a butter garlic lemon sauce and broccolini.

WHOLE BRANZINO 43
Whole butterflied Branzino, butter garlic pickled lemon harissa. Served with okra.

GIGLI ALLA PUTTANESCA 33
Branzino flakes, Cherry tomatoes ,capers, chili , parmesan, breadcrumbs parsley and basil.

BUCATINI CACIO E PEPE 29
Black pepper cream , Urfa and parmesan tuile.

ARAK RIGATONI 26
Light pink sauce, Straciatella cheese and Italian breadcrumbs and basil.

SALMON SKEWER 36
Soy glaze, black sesame and sumac and served with grilled broccolini.

A 18% gratuity will be added to parties of 8 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



POPULAR

METUKIM

METUKIM MEANS THE BEST PART
OF EVERY MEAL, DESSERTS.

KNAFEH 22

Kadayif dough, cheese, rose syrup,
and roasted pistachios.

WHITE CHOCOLATE MOUSSE 21

Caramelized pine nuts, cocoa powder
and olive oil.

SORBET 16

Mixed berry sorbet, fresh melon, fresh watermelon,
mint syrup and coconut flakes.

CRUMBLE CHEESECAKE 23

Vanilla infused cheesecake with vanilla crumble
and a fresh blueberry coulis.

POPULAR CHOCOLATE CAKE 23

Molten chocolate cake served with
vanilla ice cream.

ESPRESSO BAR

ESPRESSO / MACCHIATO 4

CAPPUCCINO 7

CAFÉ LATTE 7
Hot or Iced

CAFÉ MOCHA 7

ESPRESSO & TONIC 9

TURKISH COFFEE 5



POPULAR

COCKTAILS

KOKO CHANEL 19

Grey Goose, Aperitivo,
Grapefruit & Prosecco.

KYOTO TROPIC 19

Toki whiskey, Peach,
Pineapple & Green Tea

ESPRESSO & CO 19

Grey Goose, Espresso,
Pistachio & Vanilla.

MANGO KISS 19

Casamigos, Mango,
Pineapple & Serrano.

TROPIT 19

Grey Goose, Watermelon,
Pineapple & Guava.

DAYDREAM 19

Bluecoat Gin, Strawberry,
Cucumber, Watermelon &
Basil.

THE RED SEA 19

Grey Goose, Pomegranate,
Ginger & Anise.

NEGRONI NOIR 19

Bluecoat Gin, Bitter Rosso,
Blueberry Vermouth.

MOCKTAILS

BLOOD ORANGE SPRITZ 12

STRAWBERRY & GINGER FIZZ 12

RED WINE

HERZOG BE-LEAF 17 | 70

California - Cabernet Sauvignon

CHATEAU DE PARSAC 18 | 74

France - Merlot & Cabernet Blend

CARMEL BLACK 24 | 90

Israel - Cabernet Sauvignon

J.DE VILLEBOIS 18 | 74

France - Pinot Noir

J.FOLK 18 | 74

South Africa - Shiraz

BINYAMINA CHOSEN DIAMOND 140

Israel - Red Blend

BINYAMINA THE CAVE 200

Israel - Red Blend

SAKE

SOTO BLACK JUNMAI 16 | 58

Full-bodied with aromas of gala apple, flavors of melon
and cucumber, and a crisp, clean finish

AKASHI-TAI HONJOZO 22 | 80

Intensive aroma with dried fruit, caramel, toffee, and
candied lemon notes and a well-balanced finish.

SOTO JUNMAI DAIGINJO 120

Full-bodied and creamy on the palate, with aromas of
gala apple, flavors of melon and cucumber, and a crisp, clean finish.

WHITE WINE

LINEAGE CHARDONNAY 18 | 74

California - Chardonnay

OR HAGANUZ AMUKA BLANC 18 | 70

Israel - Sauvignon Blanc & Chardonnay Blend

J.DE VILLEBOIS POUILLY-FUME 24 | 90

France - Sauvignon Blanc

HAGEFEN RIESLING 18 | 70

California - Reisling

HERZOG LATE HARVEST 17 | 70

California - Chenin Blanc (Sweet)

VERA WANG BRUT 17 | 70

Italy - Prosecco

ROSÉ

ROUBINE HIPPY 18 | 74

France - Rosé

VERA WANG ROSÉ 17 | 70

Italy - Sparkling Rosé