

TAFRIT - MENU

Where Food and Culture Cross Paths

BASSAR - MEAT

32hrs Beef Ossobuco

Risotto alla Tel-Aviv, zesty gremolata (gf) 25

Duck Pancakes

cucumber, shallot and plum sauce 24

29hrs Beef Cheek

Crushed white beans, tahini, sumac (gf,df) 18

12hrs Kangaroo Loin

labneh, tamari almond, garlic chips, herbs (gf) 20

36hrs Tea Smoked Brisket

house-made mixed pickles, pita, tahini 25

6hrs Moroccan Chicken Steak

Israeli couscous, slaw, tahini dressing 21

42hrs Jerusalem Lamb

confit potato, ratatouille, minted labneh (gf) 25

72hrs Pork Belly

cabbage slow, pomegranate jus (gf) 26

SHIPOODIM - SKEWERS

Mixed Skewers

3 chicken & 3 beef 26

GVINA - CHEESE

Melted Raclette

oozy cheese, cured meat, potato,
house made pickles (gf) 22

Grilled Halloumi Cheese

tomato relish, lemon wedge (gf,v) 20

YERAKOT - VEGETABLES

Grilled Eggplant

zhoug, tahini, nuts, herbs (gf,v) 18

Spicy Lemon Cauliflower

middle eastern spices (gf,v) 19

Fattoush Salad

lettuce, cucumber, za'atar croutons,
tomatoes, garlic chips, radish, spanish onion,
lemon dressing (gf,v) 15

PEROT-YUM - SEAFOOD

Salt & Pepper Squid

mint, garlic chips, lime chilli dressing 21

Chraime - Spicy Braised Fish

cooked nona style - spices, garlic,
stewed tomatoes, zhoug & grilled pita (gf) 25

HATIFIM - SNACKS

Mushroom, Labneh & Truffle Arancini 6pcs 14

House-made Labneh, Za'atar pita (v) 13

Golden Falafel w' Tahini Dip (gf,v) 10

Classic Hummus, pita (gf,v,vg) 12

Crispy Cauliflower Bites (v) 12

Mixed Dips & Pickles (v) 16

Syrian Olives (gf,v) 5

Truffle Pizza (v) 16

Duck Pizza 18

Chips (v) 11

MATOK - SWEET

Mixed Sweets

Nougat, Baklava, Date cake,
Turkish delight 16

<u>Cheese Name</u>	<u>Origin</u>	<u>Type</u>	<u>Animal</u>
Abadesa		Semi Hard	
Whisky		Semi Hard	
Brie		White Mould	
Comté		Semi Hard	
La peral		Blue Vein	
Gorgonzola		Blue Vein	
Handmade Labne		Soft	
Iberico		Semi Hard	
Manchego DOP 12 months		Semi Hard	
Murcia al Vino		Washed Rind	
Aged cheddar		Semi Hard	
Queso de Cabra		Hard	
Red Leicester		Semi Hard	
Raclette		Washed Rind	
Roquefort		Blue Vein	
Truffle Manchego		Semi Hard	
Truffle Pecorino		Semi Hard	
Walnut Cheese		Semi Hard	
Za'atar Chèvre		Soft	

Our philosophy is simple sharing our passion of cheese with as many people as possible.

Cheese & Wine Pairing Recommendation

Three Cheeses

Brie, Murcia al Vino, Za'atar Chèvre
2015 Wild Duck – Shiraz Malbec +15

Four Cheeses

Walnut, Abadesa, Truffle Manchego, La Peral
2013 Israeli Mt Hermon – Bordeaux Blend +16

WINES & CHEESES FLIGHTS

2 wines	25	2 wines/cheeses	45
4 wines	50	4 wines/cheeses	59
6 wines	60	6 wines/cheeses	75

Every flight is half size so we can take you on tasty and beautiful journey around the world.

Buckle up!