

BISTRO56

ביסטרו 56



BUSINESS LUNCH

In Addition to Main Course, Appetizer and Soft Drink

APPETIZERS

Crispy Wings – Crunchy coated chicken wings, topped with roasted sesame and green onions, with Spicy Teriyaki Sauce

Charred Eggplant – Cooked over live fire, white tahini, vegan yogurt, cherry tomatoes, red onion, oregano, spicy chili, lemon juice and local Israeli olive oil

Cabbage Steak – A cabbage wedge roasted with Israeli olive oil, topped with Atlantic sea salt and freshly ground pepper, tahini, sumac, dried mint and diced tomatoes

Green Salad – A mix of lettuce, cherry tomatoes, cucumber, red onion, radish, orange slices, mint, Granny Smith apples and roasted almonds, tossed together in a mango and herb vinaigrette

Soup Of The Day

Crispy Roll – Chopped chicken thighs and caramelized onion, stir fried with some lamb fat and Mediterranean spices, wrapped in a crispy dough, served with fresh greens and topped with tahini and Amba sauce (middle eastern mango chutney) **Additional 15 NIS**

Sirloin Carpaccio – Thinly sliced Black Angus sirloin, Israeli olive oil, freshly squeezed lemon juice, garlic confit, Atlantic sea salt, vegan parmesan, fresh greens, cherry tomatoes, radish, balsamic concentrate, roasted almonds and toasted brioche **Additional 15 NIS**

Red Tuna Carpaccio – Thinly sliced fresh tuna, ground pepper, Atlantic sea salt, fresh lime, grated wasabi, garlic confit, red onion, radish, wasabi mayo and toasted brioche **Additional 20 NIS**

Portobello Mushroom – stuffed with house ground beef, with a black soy and mirin sauce **Additional 20 NIS**

Freshly Baked Bread **Additional 10 NIS**



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MAIN DISHES

LAND



In House Aged Argentinean Ribeye 300g – with a side of Creole spiced potato wedges and stir-fried greens **179**

Lamb Spareribs – Slowly cooked teriyaki glazed spareribs served on a sizzling cast iron platter with a side of French fries and onion rings **45 per 100 gr**

Nebraska Prime Rib – Bone-in prime rib served on a sizzling cast iron platter with a side of Creole spiced potato wedges and stir-fried greens **53 per 100 gr**

Fresh Veal Fillet Steak – Served with a side of potato and leak puree, topped with a wine concentrate and demi-glaze sauce **189**

Fresh Lamb Chops from The Golan Heights – Fresh lamb chops from the Golan Heights, served with a side of crispy baby potatoes tossed in parsley and garlic **195**

Nebraska Sirloin Steak – 250g of quality aged meat with a side of Creole spiced potato wedges and stir-fried greens **155**

Boneless Grilled Chicken Thighs – In pineapple, garlic and chilly marinade, served with a side of fresh green salad and crispy baby potatoes tossed in parsley and garlic **89**



SEA

Fresh sea musar fillet with crispy skin – with smoked tomattos cream, potato and leek puree with a side of fresh green salad **129**

Fresh Salmon Fillet – Covered with a green herb sauce, fresh lime juice, served on a bed of potatoes and leak puree with a side of confit, roasted cherry tomatoes and a fresh green salad **119**

Stuffed Whole Seabass – Whole seabass stuffed with herbs, lemon, fresh garlic and almonds. Served with sliced potatoes and a fresh green salad **129**

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SANDWICHES

- 100% Beef Burger Fresh from The Golan Heights – 220 grams of in-house ground beef, house aioli sauce, lettuce, tomato, pickles and red onion, served with a side of French fries

85
- Crispy Chicken Sandwich – Sous vide chicken filet, topped with golden crumbs, curry aioli, lettuce, tomato, pickles and red onion, served in a burger bun with a side of French fries

85
- Bistro Burger – 220 grams of in-house ground beef, fried egg, caramelized onion, house aioli sauce, lettuce, tomato, pickles and red onion, served with a side of French fries

89
- Smokey Burger – 220 grams of in-house ground beef, smoked duck breast in a maple glaze, smoked chipotle mayo, lettuce, tomato, pickles and red onion, served with a side of French fries

89
- The Decadent Burger – 220 grams of in-house ground beef topped with Sloppy Joe, smoked duck breast strips, fried onion rings, Sriracha aioli, lettuce, tomato, pickles and red onion, served with a side of French fries

99

VEGAN

- Vegetables s Curry – A selection of fresh seasonal vegetables ,peanuts cooked in a red curry with basil and lemongrass, served on top of white basmati rice

79
- Eggplant asado – slow cooked with smoked tomattos cream, vegan tahiniyogurt , basil oil and toasted brioches

79

KIDS

- Schnitzel and French Fries

55
- Pasta With Tomato Sauce

55





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DESSERTS

- Crème Brulee** – A pyramid of velvety vanilla cream with a burnt brown sugar crust on a bed of crunchy puff pastry leaves and caramelized banana

45
- Pavlova** – Baked Italian meringue, vanilla ice cream, tangy mango cream, raspberry cream, seasonal fruit and berry coulis

45
- Hot Chocolate Cake** – Rich chocolate fudge, hot Belgian chocolate sauce and vanilla ice cream

45
- Jandoya** – Crunchy pieta hazelnut layer, Jandoya creme, caramel glaze coating and gilded lace twill

45
- Tropical Mango** – on a bed of hazelnut meringue, mango cream, vanilla cream, raspberry cream, mascarpone cream in a shell of a refreshing mango sauce

45
- Sorbet** – Three scoops of Italian sorbet in assorted flavors

35



SOFT DRINKS

Pepsi / Pepsi Max / 7Up/ Diet 7Up / Orange Juice / Lemonade / Nestea / Apple Cider / Root Beer / Club Soda / Mineral Water



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*No double deals *No payment on vouchers *No payment on "Hever" card (blue)
*Business hours 12:00-17:00 Sun-Thu (Excluding special dates).

