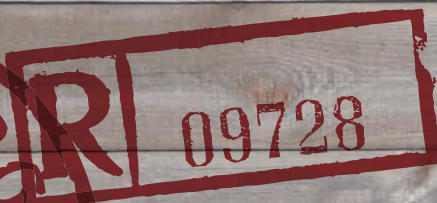


# BISTRO56

MENU





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ביסטרו 56



## APPETIZERS

**Crispy Wings** – Crunchy coated chicken wings, topped with roasted sesame and green onions, with Spicy Teriyaki Sauce 52

**Charred Eggplant** – Cooked over live fire, white tahini, vegan yogurt, cherry tomatoes, red onion, oregano, spicy chili, lemon juice and local Israeli olive oil 52

**Portobello Mushroom** – stuffed with house ground beef, with a black soy and mirin sauce 59

**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 59

**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 69

56

Certificado

**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 52

**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) 59

**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 45

**Chicken Salad** – Colorful lettuce, chopped cabbage, cucumber, cherry tomatoes, red onion, coriander, green onion, chicken breast sautéed in caramelized peanut butter, topped with crunchy tortilla stips 65

**Soup Of The Day** ..... 40

**Freshly Baked Bread** ..... 24



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## LAND

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|--|----------------------|
| <b>In House Aged Argentinean Ribeye 300g</b> – with a side of Creole spiced potato wedges and stir-fried greens  | <b>179</b>           |
| <b>Lamb Spareribs</b> – Slowly cooked teriyaki glazed spareribs served on a sizzling cast iron platter with a side of French fries and onion rings                               | <b>45</b> per 100 gr |
| <b>Nebraska Prime Rib</b> – Bone-in prime rib served on a sizzling cast iron platter with a side of Creole spiced potato wedges and stir-fried greens                            | <b>53</b> per 100 gr |
| <b>Fresh Veal Fillet Steak</b> – Served with a side of potato and leak puree, topped with a wine concentrate and demi-glaze sauce  | <b>189</b>           |
| <b>Fresh Baby Lamb Chops from The Golan Heights</b> – fresh lamb chops from the Golan Heights, served with a side of crispy baby potatoes tossed in parsley and garlic           | <b>195</b>           |
| <b>Nebraska Sirloin Steak</b> – 250g of quality aged meat with a side of Creole spiced potato wedges and stir-fried greens   | <b>155</b>           |
| <b>Boneless Grilled Chicken Thighs</b> – In pineapple, garlic and chilly marinade, served with a side of fresh green salad and crispy baby potatoes tossed in parsley and garlic | <b>89</b>            |



## SEA

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|---|------------|
| <b>Fresh sea musar fillet with crispy skin</b> – with smoked tomattos cream, potato and leek puree with a side of fresh green salad   | <b>129</b> |
| <b>Fresh Salmon Fillet</b> – 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 | <b>119</b> |
| <b>Stuffed Whole Seabass</b> – Whole seabass stuffed with herbs, lemon, fresh garlic and almonds. Served with sliced potatoes and a fresh green salad   | <b>129</b> |

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## SANDWICHES

<b>100% Beef Burger Fresh from The Golan Heights</b> – 220 grams of in-house ground beef, house aioli sauce, lettuce, tomato, pickles and red onion, served with a side of French fries	85
<b>Crispy Chicken Sandwich</b> – 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
<b>Bistro Burger</b> – 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
<b>Smokey Burger</b> – 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
<b>The Decadent Burger</b> – 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

<b>Vegetables s Curry</b> – A selection of fresh seasonal vegetables ,peanuts cooked in a red curry with basil and lemongrass, served on top of white basmati rice	79
<b>Eggplant asado</b> – slow cooked with smoked tomattos cream, vegan tahiniyogurt , basil oil and toasted brioches	79

## KIDS

<b>Schnitzel and French Fries</b> .....	55
<b>Pasta With Tomato Sauce</b> .....	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**



9. 65

## HOT DRINKS

- Short / Long Espresso** ..... **10**
- Double Espresso** ..... **12**
- Cappuccino/Larg Cappuccino**..... **14/16**
- Mint tea / tea** ..... **14**



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## DRINKS MENU

### COCKTAILS

Green Pineapple – Pineapple Van Gogh, lemon juice, cucumber syrup	45
Purple Island – Acai Van Gogh, lemon juice, lychee syrup	45
Peach Spritz– Peach Van Gogh, lemon juice, cucumber syrup elderflower syrup, tonic	45
Mediterranean Dream – Pomegranate Van Gogh, lemon juice, cranberry juice, coconut syrup, berries, lemon wedge, mint	45
Mojito – Rum, lemon, mint, sour syrup	45
House Cocktail – A frozen based on vodka, orange juice, lemon juice, cranberry juice	45
Apple Cider With Wine \ Rum – Hot apple cider, comes with a cinnamon stick	36

### SOFT DRINKS

Mineral Water	14
Club Soda	12
San Pellegrino small \ large	29/14
Aqua Panna 750 ml	29
Pepsi, Pepsi Max, 7UP, Diet 7UP, Nestea	15
Lemonade \ Orange Juice	15

### DRAUGHT BEERS

	500/330 ml
Goldstar	28/24
Paulaner	37/33
Heineken	30/26

### BOTTLED BEERS

Goldstar \ Goldstar Unfiltered	29
Heineken	27
Corona	29
Bacardi Breezer – Pineapple \ Lemon	29

