



BREAD BASKET

FRENA AND SOURDOUGH BAGUETTE 30

Served with olive oil, garlic confit, grated tomatoes, balsamic vinegar and truffle sea salt

FRENCH FRIES 42

Shoestring fries served with ketchup and garlic aioli hot cheddar cheese dip

SPICY TOMATO & PEPPER FOAM SOUP 48 (V)

Elaborated with coconut cream, baby herbs, garlic bread

WILD MUSHROOM BISQUE 52

Creamy mushroom bisque, topped with truffle foam Sautéed mushroom, garlic bread

JERUSALEM PLATTER 98

Creamy humus, homemade tahini, hot chick peas, Labane, baba ganoush, grape leaves, potato cigars falafel and finely chopped Israeli salad, served with warm pita bread

• MARKET GOODS

BURRATA & CHERRY TOMATO MEDLEY 78

Creamy Burrata served on cherry tomato medley, red onion, radishes and herbs. Seasoned with extra virgin olive oil and a squeeze of lemon juice

CAESAR SALAD 78

Romaine lettuce, parmesan, anchovies and garlic croutons

Topped with Caesar dressing and cherry tomatoes

SEA FISH CEVICHE 70

Finely chopped sea fish, red onion, hot chili peppers, Mixed with Asian spices, toasted sesame garlic crostini

• STONE OVEN PIZZA

CLASSIC PIZZA MARGHERITA WITH A "TWIST" 85

Tomato sauce, basil leaves, olive oil, mozzarella, Soft Mozzarella with pesto

BAUHAUS 'BIANCA' 90

Cream cheese, Mozzarella, Parmesan Artichoke, Zucchini, broccoli, garlic confit,

FUNGI 90

Tomato sauce, wild mushroom mélange, Mozzarella, truffle scented cream cheese, Arugula

PIZZA 'BURRATA' 95

Fresh tomato sauce, olive oil, herbs, cherry tomatoes topped with Burrata, sprinkled with pine seeds and balsamic vinegar reduction, arugula



• HOUSE FAVOURITES

VEGAN CURRY 85
Tofu and fresh vegetables in spicy coconut curry sauce
Cherry tomatoes and wild mushrooms, steamed rice, crisp twill

SEA FISH "ARAISE" 90
Chopped Sea fish with lots of herbs and Oriental spices, baked in pita bread, served with spicy Tahini dip and French fries

FISH AND CHIPS 90
Fillet of red Mullet (barbunia) in crisp dough
French fries and spicy garlic aioli

FISH CURRY 95
Sea fish and fresh vegetables in spicy coconut curry sauce, Cherry tomatoes and wild mushrooms, steamed rice, crisp twill

• FROM THE SEA

PAN SEARED SALMON FILLET 135
Served with sautéed vegetable noodles, Asian sauce

SEA BREAM FILLET 135
Baked Sea bream fillet, mushroom risotto, Sautéed mushroom, herbs and pesto oil

SEA BASS FILLET (BAR YAM) 145
Pan seared with herbs, served with Mediterranean vegetable mélange, topped with cherry tomato confit

• PASTA & GRAINS

WILD MUSHROOM RISOTTO 85
Champignon, Portobello, Shimeji and trumpet mushroom, Grana Padano

RISOTTO VEGAN ** 85
Mushroom, artichoke, tomatoes, fresh vegetables, olive oil and garlic, Herbs and light tomato sauce

ARTICHOKE RAVIOLI 90
Served with creamy sauce "rose" herbs and toasted pine nuts, Grana Padano

PASTA PENNE "FUNGHI" ** 90
Served with cream sauce, topped with truffle scented mushrooms, Grana Padano

SPAGHETTI "NAPOLITANA" ** 90
Served with a tangy tomato sauce seasoned with herbs the Italian way, Grana Padano

PASTA PENNE "MEDITERRANE" ** 95
Artichoke, tomatoes, fresh vegetables, olive oil and garlic,
Olives and light tomato sauce, Grana Padano

**Can also be served gluten free