

KILO MÉT RAGE

A CULINARY JOURNEY

Small Starters to Share

Spicy Platter - variety of local peppers at varying degrees of spiciness.	32
Caesar salad - mixed greens, shredded carrots, purple onion, croutons and parmesan.	62
Summer Salad - peeled zucchini, fresh mixed herbs, purple onion, radish, crushed cashews, Kalamata salt, dressed with mint and feta vinaigrette.	63
Girl's Salad - Lettuce hearts, sliced peaches, blue cheese and hazelnut vinaigrette dressing.	62
Shushka Pepper Carpaccio Caramelized red peppers topped with candied walnuts and feta-style brinza cream.	53
Taramasalata - Israeli take on traditional Greek fish roe dip, garnished with purple onion, tomato zest, chopped chives and served with grilled bread for dipping.	49

Round One

Blue Finn Sashimi - with acho blanco fresh jackfruit and almond puree	68
Red Tuna Carpaccio - topped with with shaved cucumber slices, coriander, Walnuts and ponzu sauce	70
Jerusalme tartare - Sea bass with Jerusalem artichoke in khawiage, labneh, bean silage and lime	69
Classic beef tartare served on a parmesan and thyme cracker, seasoned with parmesan, zaatar, parsley, onion, and caper aioli parsley.	69
French shrimp cooked in white wine, tomato butter, topped with a dash of parsley and garlic confit	96
Okhtopot - Octopus in Arabic, Romesco, sherry, peppers and pepper vinegar	108
Fish tartar - with mashashusha on shifka aioli, wrapped in baby spinach and Kalloy sesame.	68
Broiled Asparagus -stems cooked in lavender butter, served with a poached egg and Parmesan crumble.	66
Purple calamari skewer - with red curry, bok choy, beans and wild mushrooms	79

Taboon Temptations

Focaccia, with tampond chopped olives in picuel oil, tahini and garlic candies	32
Longing for Eliezer, roasted cabbage on coals, lemon chimichurri and raw tahini	47
Oven Baked Camembert - Grilled Camembert cheese in oven and sherry jam	55
Cauliflower, topped with sour tahini, yemeni khwaja and sliced almonds	48
Sharbich eggplant - brown butter, fresh raspberries, pistachios, raw tahini and grape honey	41

Round Two

Tortellinge - Pompei's claim to fame. Sea bass fillet, spinach tortellini on a bed of cream cheese and tahini spread sprinkled with pine nuts.	148
Shrimps pasta - cooked in shrimp bisque butter, served with wild mushrooms, garlic confit and a touch of thyme.	108
Litilini - Handmade tortellinis stuffed with white corn cream puff, cooked in salted caramel butter .	98
The most delicious bite of your life.	
Prime rib - entrecote on the bone - ask the waiter - price per 100 grams	82
Hanger Steak -Two skewers 200 grams, served alongside grilled red pepper cooked in shushka sauce and topped with mustard leave	179
Lamb ribs - green beans, confit and potato butter	166