

## Chefs menu

Culinarium chefs- Ilan Turgeman and Moti Ohana (Medita and Chakra), with culinary experience based on fresh ingredients, through which they weave a wonderful meal against a breathtaking view of Jerusalem.



## Selective menu

Kosher: Badatz Harav Mahpoud

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### Appetizers - Choice of 6

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Homemade hummus, olive oil, and green tahini

Bulgur salad with caramelized nuts

Pickled vegetables

Israeli salad

Roasted hot peppers

Marinated artichokes and olives

"Barba" - boiled beetroot

Grated live beetroot

Avocado salad (in season)

Cherry tomatoes and pesto

Spicy Mishvia- grilled salad

Spicy tomatoes

Served with house bread baked in the Tabun oven, on pebbles with green tahini and olive oil



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## First course - Choice of 2

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Endive salad

Ceaser salad

Bulgur salad, candied pecans, cranberries, and lemon zest

Grilled eggplant in tahini

Figs stuffed with lamb meat

Sliced salmon baked with citrus marinade, nigella, and sesame seeds

Warm mushrooms in white wine and garlic sauce

Stir-fried chicken livers with onions

An antipasti platter that includes zucchini, onions, mushrooms, garlic, and more



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## Main course - Choice of 3

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Asado in red wine sauce

Slow-cooked beef with root vegetables and figs

Marinated beef shoulder, vegetables, and coconut milk

Pullet with onion and sumac spice

Old-fashioned entrecote (extra 20 NIS)

Spare ribs lamb (extra 15 NIS)

Lamb kebabs and caramelized onions

Green risotto

Asian-style stir-fried vegetables

Children's portion (up to age 10) - Schnitzels and french fries



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## Side dishes - Choice of 2

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Jasmine rice with apricots and fresh herbs

White Rice

Grilled vegetables

Potato & sweet potato duet

Stir-fried green beans

Maqluba rice

Cauliflower roasted in tahini



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## Desserts - Choice of 2

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Caramelized apple cake

Chocolate fudge

Lemon tart

Seasonal fruit

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A combination mix of mini desserts



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## Beverages

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House wine on the table

A variety of soft drinks

Black coffee, instant coffee, flavored tea, soy milk

Espresso machine & barista (extra NIS 600)



CULINARIUM

— Biblical cuisine experience —