

LANDWER SPECIAL


CHEF YAHALOMA LEVI

BEETROOT AND ARTICHOKE HEART SALAD

GRILLED BEETS AND ARTICHOKE HEARTS, PEARS, ARUGULA
AND GREEK DODONI FETA CHEESE WITH A CHERRY
VINAIGRETTE

-54-

SMOKED SALMON CLUB SANDWICH

A TRIPLE DECKER TOASTED SANDWICH OF BRIOCHE CHALLAH,
FILLED WITH SMOKED SALMON, SCANDINAVIAN CHEESE,
TOMATO, ROQUET, HONEY-MUSTARD AIOLI AND TABASCO
SAUCE. SERVED WITH GREEN SALAD

-56-

◦ MEDITERRANEAN RISOTTO WITH PISTACHIO

ROOT VEGETABLES, GRILLED CHERRY TOMATOES, VEGETABLE
STOCK AND WHITE WINE, GROUND ROASTED PISTACHIOS,
DOA AND LEMON ZEST

-56-

MUSHROOM RISOTTO

BUTTON AND SHIMEJI MUSHROOMS, LEEK,
WHITE WINE, CREAM AND PARMESAN

-59-

BONELESS CHICKEN IN A CHIPOTLE AND CITRUS GLAZE

BONELESS CHICKEN IN A SLIGHTLY SPICY GLAZE OF SMOKED
BELL PEPPERS, DATE HONEY AND CITRUS JUICE.
SERVED WITH SPINACH FREEKEH

-69-

CHICKEN SCALLOPINI

WITH ROASTED ARTICHOKE AND TOMATOES

FRIED CHICKEN BREAST IN A CRISPY COATING WITH
ROASTED ARTICHOKE, CHERRY TOMATOES AND WHITE WINE.
SERVED WITH SOFT PUREE

-69-

● SUPER SHAWARMA

SHAWARMA SUPER FOOD PIECES, WITH SWEET ONIONS,
COLORFUL BELL PEPPERS AND HERBS, SERVED ON A BED OF
PRESERVED LEMON TAHINI WITH THYME FLUTE

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