



Starters

- Beetroot Carpaccio 48**
Sliced beets, greek yoghurt, almonds and coriander
- Salmon Bruschetta 59**
Gravlax salmon cream cheese served with fennel salad
- Fish Cigars 58**
Fried cigars with a salmon-bass and chili filling served with fennel salad and aioli sauce
- Goat Cheese Moussaka 56**
Baked eggplant with a goat cheese and sage filling in tomato sauce
- Forest Mushroom Tzatziki 58**
Stir fried mushrooms chard and chili served with tzatziki sheep yoghurt
- Red Mullet 76**
Fried red mullet served with spicy tomato garlic and coriander salad

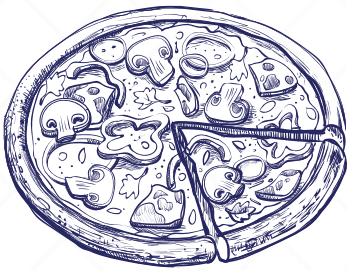
Fresh Salads



- Mixed Leaf Salad 59**
Lettuce, carrots, onions, kalamata olives, cherry tomatoes fennel and grated feta cheese with mustard vinaigrette
- Greek Salad 62**
Cherry tomatoes, cucumber, onion, fresh oregano and chunks of feta cheese, seasoned with olive oil and lemon
- Caesar Salad 64**
Caesar lettuce hearts in parmesan anchovy dressing with croutons
- Burrata Salad 78**
Cherry tomatoes in pesto, almonds and burrata cheese
- HaMessila Salad 74**
Lettuce, onion, tomato, stir-fried mushrooms and cherry tomatoes, fried goats cheese balls, crispy sweet potato with aioli sauce
- Falsa Salad 76**
Carrot, lettuce, onion, fennel, cherry tomatoes & stir-fried salmon cubes with mustard vinaigrette
- Saganaki Salad 78**
Carrot, onion, red pepper, broccoli, forest mushrooms with either fried halloumi cheese or fried tofu. All stir fried in a sweet spicy sauce.

From Our Oven

- Focaccia 36**
House bread accompanied by 3 dips
- Classic Pizza 58**
With your choice of toppings
- Mykonos Pizza 68**
Topped with onion, feta and kalamata olives
- HaMessila Pizza 72**
Topped with chard, anchovy and spicy pepper
- Katziks Pizza 72**
Topped with goat cheese, pesto and dried tomatoes
- Rigani Pizza 68**
Topped with tomatoes, forest mushrooms and oregano
- Melanzane Pizza 68**
Topped with fried aubergine and marinated courgettes.



Risotto

- Kalikerinos (Summer) Risotto 78**
Arborio rice, broccoli, cherry tomatoes, zucchini, peas, garlic, cream, white wine and parmesan cheese.
- Manitaria (Mushrooms) Risotto 78**
Arborio rice, forest mushroom mix, cream, white wine and parmesan cheese.

Soups

- Soup of the day 43**
Please ask the waiter



Our Pasta

- Salmon Fettuccini 86**
Spicy chunks of salmon, peas, garlic and cherry tomatoes
- Krimah Fettuccini 84**
Forest mushrooms in garlic white wine cream sauce topped with parmesan
- Pesto Fettuccini 76**
Kalamata olives and pine nuts in pesto sauce topped with parmesan
- Chestnut Ravioli 79**
In creamed sweet potato sauce with sweet potato cubes, sage and parmesan
- Four Cheese Ravioli 79**
In cream of mushroom and garlic sauce topped with parmesan
- Gnocchi Roza 76**
In rosa sauce with cherry tomatoes, basil, feta cheese and parmesan
- Children's Pasta 53**
Sauces: Rosa, Cream, Tomato, Cream of Mushroom

Fish



- Sea Bass with herbs 118**
Grilled fillet sea bass served with roast potatoes and onions
- Sea Bream 119**
Oven baked whole sea bream with lemon, herbs and garlic, served with roast potatoes
- Salmon 114**
Fillet with a crust of herbs served with broccoli, kalamata olives pine nuts and chili
- Salmon-Bass 118**
Fillet served on a bed of skordalia, cabbage and roasted almonds
- Fish and Chips 84**
3 pieces of white fish in a crispy batter served with fries

*Every table must order at least one dish *Ask the waiter about allergens *Option for a vegan cheese addition 5 Nis





Hot Drinks

Espresso / Macchiato short / long	10
Espresso / Macchiato double	12
Cappuccino small/big	14/18
Americano	12
Tea	13
Latte	18
Chocolate perlinim / powder	18/20
Iced Coffee	18/20
Hot Cider non alcoholic	20
Hot Cider with wine	36



Desserts

Lemon Pie	46
Hot Toffee with a scoop of ice cream	48
Hot Fudge Cake (gluten free) with a scoop of ice cream	48
Orio	46
Apple & Almond Pie with a scoop of ice cream	46
Lotus	46
Baked Cheese Cake	48
Cokielida (gluten free)	44
Home Dessert – Please ask the waiter	48



Draft Beers

Goldstar	28/32
Heineken	30/34
Paulaner	32/36
Moretti	29/34



Bottled Beers

Goldstar	28
Maccabi	28
Heineken	30
Shapira Pale Ale	30
Shapira IPA	32



Cold Drinks

Coca-Cola / Coca-Cola Zero	13
Sprite / Zero Sprite	13
Perrier Soda	13
San Pellegrino large	28
Mineral Water small/large	13/20
Flavoured Water grape/peach	13
Nestea peach	13
Juice grape/orange	13
Natural Orange/Lemonade	15



Additions

XL Energy Drink	14
Russchian/ Cranberries	14
Red Grapefruit	15
Tonic water	15
Ginger Beer/Ginger Ale	15



Cocktails

Aperol Shpritz	49
Cava aperol and oranges	

Mojito	51
White bacardi lime mint	

Makitos	52
Gin pomegranate liqueur passionfruit and russchian schweppes	

Cosmopolitan	54
Vodka orange liqueur lemon juice cranberry juice	

Red Night	52
Vodka negrita gin watermelon liqueur	

Ibiza Sunset – Non Alcoholic	38
Monin passionfruit orange juice cranberry juice	



Red Wine (Barkan)

bottle/ glass

Cabernet Sauvignon Petit UF	220
Cabernet Sauvignon Single Vine	152/ 38
Yonatan Recanati	160/ 40
Cabernet Sauvignon Platinum	250
Cabernet Sauvignon Supreme	152/ 38
Emerald Reisling Supreme	152/ 38
Merlot Classic	156/ 39



White Wine (Barkan)

bottle/ glass

Chardonnay Single Vine	140/ 35
Cava Iberica	140/ 35
Recanati Chardonnay	140/ 35
Gamla Chardonnay	180
Emerald Reisling Classic	160/ 38
Lambrusco Rose (Emiliano)	140/ 35
Lambrusco Bianco	140/ 35
Blue Nun	120/ 30



Alcohol

shot / glass

49	Vodka Grey Goose	28/ 59
	Vodka Beluga	28/ 56
51	Chivas Regal aged 12 years	34/ 66
	Chivas Regal aged 18 years	36/ 70
	Rum Havana Club aged 3 years	22/ 44
	Rum Havana Club aged 7 years	24/ 48
52	Jameson	28/ 64
	Drambuie	22/ 44
	Gin Beefeater	20/ 40
54	Tequila Olmeca	25/ 48
	Johnny Walker Black Label	28/ 58
	Johnny Walker Gold Label	28/ 58
	Glenlivet aged 12 years	38/ 64
	Glenlivet aged 18 years	42/ 66
	Royal Salute aged 21 years	42/ 66
	Arak Ayelot/Askalon	15/ 32
	Arak Noah	24/ 40
	Arak Noah Lemon	26/ 42
	Mini Uzo	16/ 30
	Van Gogh Asai/Hotel	26/ 48
	Van Gogh Pineapple/Double Esp	26/ 48
	Campari	22/ 44

