



Pesach Menu

2014

	Shekels per unit
<i>Seder Plate</i>	
Roasted bone, hard-boiled egg, bitter vegetable, charoset, celery, horseradish	70
<i>Soups</i>	
Chicken soup with vegetables and kneidlach	28
Orange vegetable soup	17
Tomato soup	17
<i>Entrées</i>	
Moroccan carrots	12
Grilled eggplant with lemon and parsley	12
Beet in vinaigrette	12
Homemade pickles	12
Coleslaw	12
Matbucha	12
Sweet potato with balsamic vinegar	12
<i>Fish dishes</i>	
Salmon filet with citrus sauce	45
Sea bass in Moroccan sauce	60
Sea bream baked with almond and herbs	60
<i>Main courses</i>	
Dark chicken with honey, lemon and garlic	40
Chicken tajine with artichoke, lemon olive and cilantro	48
Roast beef with tomato, onion and garlic	55
Roast beef with mushroom and onion	60
Roast beef in Arabica sauce	55
Meat ball with fennel	45
<i>Side dishes</i>	
Roast potato with rosemary	13
Gratin potato and fennel	15
Baked potato with garlic and paprika	13
Braised vegetables (carrot, fennel, artichoke, turnip...)	15
Gratin cauliflower and broccoli	15
Glazed carrot and zucchini	15
<i>Dairy dishes</i>	
Spinach roll with cheese cream and smoked salmon	20
Ratatouille crumble	17
Vegetable kugel: cheese and onion, sweet potato or zucchini	17
Vegetable quiche: broccoli, mushroom, cheese, spinach, leek or mixed	

vegetables, [8 portions]	120
Gratin Dauphinois (potato, cream and cheese)	17
Broccoli mousse	17
Carrot and zucchini mousse	17

Desserts

Brownies chocolate and walnut	12
Chocolate mousse cake	16
Almond and orange cake	15
White chocolate mousse cake [dairy]	20
Coffee and chocolate mousse cake [dairy]	20
Donuts with honey	10
Nougat glacé	16
Lemon meringue cake	16
Homemade sorbet: lemon, apple or strawberry (1 Liter)	69

Kashrut Mehadrin Givat Zeev

Minimum order: 1000 shekels

Free delivery in Jerusalem

Payment terms: 30% upon ordering, the balance on delivery.

We'll be happy to serve you

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