**HADARALE - French bistro**

**First course:**

**Grilled Eggplant** - A mixture of herbs, garlic & tahini  **36 Nis**

**Garden Salad-** A variety of lettuce, cherry tomato, season fruits and classic Vinaigrette sauce **48 Nis**

**Bomb Champignon-** flavored champignon mushrooms  **45 Nis**

**Beef Fillet Carpaccio-** Mediterranean Sea salt, crushed pepper, olive oil and Balsamic Vinegar **62 Nis**

**Sea Fish Ceviche-** Sea fish cubes flavored with lemon, salt, olive oil & crushed pepper **65 Nis**

**Hadarales' Salad-** Parsley, Coriander, Onion, Celery, Cranberries, Chinese Pecan and cashew **65 Nis**

**Purple splash-** beetroot, cumin, cashew & honey  **45** **Nis**

**Home Bread-** accompanied with olive oil and balsamic vinegar  **18** **Nis**

**Main course:**

**Risotto**- Coconut cream and truffle mushrooms risotto  **99 Nis**

**Crispy Salmon Fillet-** Salmon in a wrap of black sesame with roasted vegetables **92 Nis**

**Gift of The Sea-** Grilled sea fish with grilled vegetables  **120 Nis**

**Entrecôte-** Entrecote steak served with Parisian potatoes **155 Nis**

**Beef Fillet-** grilled medallions of beef fillet with potatoes and burnt onion **145 Nis**

**Chicken Steak-** Oriental seasoning **88 Nis**

**A Meat Lust for Two-** Entrecôte , Beef Filet, and Chicken Steak **280 Nis**

**Hamburger 220 grams**- juicy burger, tomato, lettuce and onion with French fries **65 Nis**

**Children's Dish-** noodles and chicken strips with teriyaki sauce **45 Nis**

**Desserts-**

**Chocolate soufflé and Vanilla ice cream / Fruit Sorbet /**

 **Malabi with berries sauce and roasted coconut 35 Nis**

**Soft drinks 14 Nis**

**Beers- Carlsberg/ Corona / Stella Artois 25 Nis**