



Classic Menu

BLACKOUT

Main Courses

Fish & Chips – Fresh St. Peter's in a tempura, panko and togarashi coating, served with french fries, garlic-aioli sauce, and homemade pickles.

Fish Burger – Salmon burgers in a steamed bun, with tomato, red onion, lettuce and pickles, served with tempura sweet potato fries and barbeque mayonnaise sauce.

Salmon Fillet – Roasted with sesame and mustard, with arugula and fennel salad and a side of potato and sweet potato gratin. G

St. Peter's Fillet – Served with mujadara, tahini, yogurt sauce and mint tomato salsa. G

Four Cheese Tortellini – Served in creamed parmesan and arugula sauce, with roasted cauliflower and a touch of chili oil.

Thai Stir Fry – Spicy stir-fried Udon noodles, with cabbage, carrots, shitake, portabella, champignon, bok choy, Tamarind sauce, coconut cream, fresh cilantro and caramelized cashews. V

Mushroom and Chestnut Gnocchi – Creamed mushroom and chestnut sauce with parmesan cheese, roasted almonds, and truffle oil. GO/VO

Pesto Fettuccine – In a cream and basil pesto sauce, served with pine nuts, mushrooms, zucchini, and garnished with Parmesan cheese.

Surprise Vegetarian

Surprise Fish G

Desserts

New York Cheesecake – Served with seasonal fruit.

Malabi – With peanuts, coconut flakes, and rose water syrup. G

Tiramisu – Mascarpone cream with espresso dipped ladyfingers and cocoa powder.

Belgian Chocolate Mousse - Premium bitter chocolate, amaretto cream, and brandy with chocolate crunch and garnished with caramelized cashews. G

Kadaif – Pistachio cream with crispy mango chips and caramelized pistachio.

Chocolate Fingers – Bitter chocolate cream on a crunchy base. V

Surprise Dessert GO

The meal includes: bread, main course and dessert.

Price: 130 ILS for vegetarian main course or 150 ILS for fish main course.

Prices do not include service.

V – Vegan / VO – Vegan Option / G – Gluten free / GO – Gluten free option