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**BLACKOUT**

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**Appetizers**

**Rosé Salad** – Roasted cherry tomatoes, cilantro, radishes and fresh mozzarella cheese. VO/G

**Salmon Ceviche** – Pickled zucchini, shallots, sunflower sprouts, cilantro, olive oil and served with seed crisps. G

**Stuffed Mushrooms** – With manchego cheese, onions, tomatoes and parsley served on a bed of sunflower sprouts and peanut tomato vinaigrette. VO / G

**Polenta Coated Feta Cubes** – Served with spicy chili jam and cucumber strips in a light mint dressing.

**Fish Kebabs** – Pan-fried in herb oil and lemongrass served with spiced pickle-lemon and chili yogurt. G

**Eggplant Rolls** – Filled with togarashi and various cheeses and served on tomato cream and roasted almonds. G

**Gyoza Dumplings** – Steamed and seared dumplings stuffed with mushrooms and sweet potatoes on a bed of cabbage and carrots with an Asian style dressing. V

**Surprise Appetizer** V

**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: Aperitif, bread, appetizer, main course and dessert.**

**Price: 170 ILS for vegetarian main course or 190 ILS for fish main course.**

**Prices do not include service.**

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