

# BLACKOUT

Dark Restaurant

## Premium Menu

### Appetizers

- VO/G Rosa salad** – various kinds of tomatoes, Tamar cherry tomatoes, Maggy tomato vinaigrette, micro coriander, small radishes, fresh mozzarella.
- G Salmon ceviche** – pickled zucchini, shallot onions, sunflower sprouts, coriander, olive oil, lemon. Served with seed cracker.
- VO/G Stuffed mushrooms** – filled with Manchego cheese, onion, tomatoes, and parsley. Served on a bed of sunflower sprouts with tomato & peanut vinaigrette.  
**Fetta cubes coated in polenta** – served with hot chili jam and cucumber strips in mild mint dressing.
- G Sea fish kebab** – in aromatic lemongrass and herb oil, with yogurt seasoned with pickled lemons and hot chili.
- G Eggplant rolls** – filled with togarashi-seasoned cheese. Served on tomato cream and roasted almonds.
- V Steamed and seared gyoza filled with mushrooms and sweet potato** – on a bed of cabbage and carrot in Asian sauce.  
**Surprise!** – Let us surprise you with a special appetizer!

### Main course

- Fish & chips** – fresh tilapia fish coated in panko and togarashi with butter potato fries. Served with garlic aioli sauce and special pickles.
- Fish hamburger** – steamed bun with salmon hamburger, tomato, purple onion, lettuce, and pickles. Served with sweet potato fries in tempura and BBQ aioli dip.
- G Roasted salmon fillet** – in mustard and sesame coating. Served with vegetable salad - lettuce, carrot, cherry tomatoes and small radishes in orange vinaigrette, and potato & sweet potato gratin.
- G Tilapia fillet** – in tahina & yogurt sauce. Served with Galilean mujaddara and a basket of tomatoes and mint.  
**4-cheese tortellini** – in cream, parmesan & roquette sauce. Served with colorful beets and a bit of chili oil.
- V Stir-fried Thai noodles** - mildly spiced Udon noodles (wheat), cabbage, carrot, shiitake, portobello & champignon mushrooms, bok choy, tamarind sauce, coconut cream, fresh coriander, and caramelized cashews.
- VO Mushroom & chestnut gnocchi** – parmesan, roasted almonds, and truffle oil.  
**Fettuccine in pesto cream sauce** – served with pine nuts, mushrooms, and zucchini, embellished with parmesan.  
**Surprise (vegetarian)** – Let us surprise you with a special vegetarian dish.  
**Surprise (fish)** – Let us surprise you with a special fish delicacy.

### Dessert

- New York cheesecake** – served with seasonal fruits.
- G Jaffa muhallebi** – topped with peanuts, coconut, and rose syrup.  
**Tiramisu** – mascarpone cream with ladyfingers dipped in espresso and cocoa powder.

- G** **Belgian chocolate mousse** – dark chocolate and brandy, served with amaretto whipped cream, chocolate crunch, and caramelized cashew crumbs.
- Kadaif** – pistachio cream served with crispy mango slivers and caramelized pistachios.
- V** **Chocolate bar** – dark chocolate cream with hazelnuts.
- Surprise!** – Let us surprise you with a special treat!

**The meal includes: BLACKOUT's special aperitif and bread, appetizer, main course and dessert**

Price: 175 ₪ for a vegetarian dish or 195 ₪ for a dish with fish

**Prices do not include service fees**

Vegan – V Vegetarian option – VO Gluten-free - G