

# North Abraxas

Powered by Eyal Shani & Shahar Segal.

Co Chef: Guy Cohen.

\*This is just an example menu and things may change daily

## Bread:

Slice of sourdough bread. Dry onion, crème fraîche wrapped in tomato seeds.

4 spicy instruments that will swirl the soul.

**Gibna hyssop calzone.**

## Only Vegetables:

Very precise eggplant fillets.

Baby zucchini polished in salt crystals and olive oil.

Char leek perfumed in its juices.

**A bag of Garden peas perfumed with lemon and olive oil.**

Charred beetroot carpaccio wrapped with white horseradish snow.

**Stuffed onions fall apart on a plate.**

Free hand salad from the ambers of creation.

**Arab spinach melting into its own leaves.**

Sweet organic corn on the cob.

**Chard stalks stems perfectly arranged in a paper envelope.**

Bonsai Broccoli.

Burning potato that burns in your soul.

One slice of Arab cabbage cake melting into vegetables broth.

## Wild creatures from depths of sea and fresh fish from the Mediterranean:

**Amberjack sashimi and tartar.**

Herring from the northern seas.

Roasted calamari napkins on a cloud of tomato foam and yogurt.

**Shrimps pita. But dear god, what a pita.**

Red drum in an iron pan, perfumed in butter and white wine.

Hraime: red drum in a stormy sauce of 5 desert-born tomatoes.

Whole European Seabass. Quietly grilled in loud fire.

## Lamb from the Northern Negev:

Shawarma of lamb shank anointed in sage and olive oil.

**Pancetta pasta.**

A pair of lamb chops. Grilled to perfection.

**Lamb shoulder and roots from six feet under roasted into a golden melting creation.**

## Free range Israeli cow:

Dripping roast beef carpaccio.

Fillet pierced with a steel skewer.

Kebab of cow flank resting on tomato clouds.

**Cow Asado.**

Entrecote Steak and salad.

Sweet Food: Black chocolate mousse | Malabi | Nude chocolate cake

**Banana candies polished in sugar and fire | Carmelia Pecan tart.**

I need a taste of all this sweets: **Free hand dessert platter for the whole table.**

Cocktails: Smoked Negroni | Cucumber Gin | Lillet&Tonic | **Sage daiquiri.**

\*The words written in black represent our classics, and those in red boil our blood with passion.