

North Abraxas

*This is an example menu, our menu is seasonal and changes daily.

Bread:

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

4 spicy instruments that will swirl the soul.

Wild herb calzone.

Bruschetta wrapped with local vegetables and cheese from a far away land.

Only Vegetables:

Jericho green beans perfumed with lemons and olive oil.

Very precise eggplant fillets.

Free hand salad from the ambers of creation.

Sweet red pepper carpaccio, resting on fresh ricotta cheese.

Spinach stems perfectly arranged in a paper envelope.

Bonsai Broccoli.

Char grilled leek perfumed in its juices.

Jericho Potato filled with a chopped Arab salad.

The original creation of all roasted baby cauliflowers.

One slice of Arab cabbage cake melting into lamb broth.

Ricotta clouds wrapped in their milk.

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

Bluespotted Seabream sashimi & tartar.

Grilled Octopus swirled with wild herbs.

Calamari stuffed with focaccia that drinks all the tomato sauce in the pan.

Blue crabs pierced on a steel skewer.

Shrimp roasted in tomato seeds butter in an iron pan.

Grilled grouper wings, wrapped in lemon butter.

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

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

Whole European Seabass. Quietly grilled in loud fire.

Lamb from the Northern Negev:

Pulled Lamb melting into a soft bun.

Lamb kebab tossed with a chopped wild salad.

A pair of lamb chops. Grilled to perfection.

Shawarma of lamb shank anointed in sage and olive oil.

Lamb shoulder and diamonds from six feet under, roasted to a melting creation.

Free range Israeli cow:

Dripping roast beef carpaccio.

Hanger steak grilled as it is.

Fillet cognac pepper steak.

Cow Asado wrapped in honey and black pepper.

Entrecote Steak and salad.

Sweet Food: Malabi | Bread Pudding | Honey tart | Black chocolate mousse | Hazelnut Cremeux |

Banana candies polished in sugar and fire | Nude chocolate cake | Apple crumble.

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

Cocktails: Cucumber Gin | Lilet&Tonic | Smoked Negroni | Burning Margarita | Sage Daiquiri

*The words written in black represent our classics,

Chef: Guy Cohen

Restauratrice: Talya Avisar.

Inspired by Eyal Shani.

nd those in red boil our blood with passion.