

North Abraxas

Chef: Guy Cohen. Restaurateur: Zohar Van Jac. Inspired by Eyal Shani.

*this evening menu is an example menue.

Bread:

Slice of sourdough bread. crème fraîche wrapped in tomato seeds.

4 spicy instruments that will swirl the soul.

Bread salad: A free variation on golden rocks of sourdough bread and raw vegetables.

Only Vegetables:

Maggie tomato gazpacho.

Baby zucchini polished in salt crystals and olive oil.

Fig carpaccio wrapped with cheese from a far away land.

Jericho green beans perfumed with lemons and olive oil.

Bruschetta with sweet red pepper carpaccio, resting on fresh cheese.

Sweet organic corn swirled with herbs and lime.

Free hand salad from the ambers of creation.

Arab spinach melting into its own leaves.

Young okra swirled with dessert tomatoes.

Melanzane. golden eggplant, roasted in tomatoes perfume.

The original creation of all roasted baby cauliflowers.

Burning potato that burns in your soul.

One slice of Arab cabbage cake melting into lamb broth.

Wild creatures and fresh fish from the Mediterranean:

Hamachi sashimi.

Calamari salad. An improvisation by the rhythm of each cook's heartbeats.

Blue Crab shawarma.

Shrimp roasted in tomato seeds butter in an iron pan.

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

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

Whole European Seabass. Quietly grilled in loud fire.

Lamb & Free-range Israeli cow:

Hanger steak grilled as it is.

Roast beef flute.

Lamb kebab tossed with a chopped wild salad.

Tri-trip steak perfumed with herbs.

Kebab of cow flank resting on tomato clouds.

Cow ossobuco melts in a sauce that is so good you want to drink it.

Intimate stew of cow and root vegetables roasted for 6 hours resting on focaccia.

Entrecote Steak and salad.

Sweet Food: Black chocolate mousse | Malabi | **Cherry cake** | **Pecan & chocolate tart** | Banana candies polished in sugar and fire | **Apricot crumble** | Nude chocolate cake.

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

Cocktails: Burning Margarita | Classic Negroni | Jasmine | Dry Martini.

Early Evening. 30% Discount on all Menu. Sunday-Thursday until 19:30.

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

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The wonder hours of lunchtime:

For the price of the main course, you get one vegetable of your choice and grape soda.

First, choose from here:

Pizza Bianca marbled with green skins of female zucchini.
Chicken livers roasted in green onions, resting on tahini.
Hanger steak grilled as it is.
Lamb kebab tossed with a chopped wild salad.
Kebab of cow flank resting on tomato clouds.
Tri-trip pierced with cow fat on a steel skewer, resting on laffa bread.
Cow ossobuco melts in a sauce that is so good you want to drink it.
Shrimp roasted in tomato seeds butter in an iron pan.
Lamb shoulder and roots from six feet under roasted into a golden melting creation.
Whole European Seabass. Quietly grilled in loud fire.

Or from here if you're not in a rush:

Tomato pasta. North Abraxas lunch classic.
Calamari and fresh wild herbs on a burning potato.
Red drum steak grilled in a lost memory of old gas station restaurants.
Red Drum in an iron pan, perfumed in butter and white wine.
Hraime: Red Drum in a stormy sauce of desert-born tomatoes.
Entrecote Steak and salad.

You also get one vegetable:

A pile of tomatoes.
Baby zucchini polished in salt crystals and olive oil.
Batata: Golden sweet potato oozing with its juices.
Burning potato that burns in your soul.
Charred beetroot carpaccio wrapped with white horseradish snow.
Eggplant bruschetta.
Grilled jericho green beans perfumed with lemons and olive oil.
Sweet organic corn on the cob.
The original creation of all roasted baby cauliflowers.

You can also share:

A Slice of sourdough bread, Crème fraîche and tomato seeds.
4 spicy instruments that will swirl the soul.
Free hand salad from the ambers of creation.
Hamachi sashimi.
Gillardeau Oyster. Lemon & tomato seeds.

Something Sweet:

Malabi | Black Chocolate mousse | Apricot crumble.

White Wine:

Golan Sauvignon Blanc, Golan Heights Winery, Israel 2022

Red Wine:

Martín Códax "Pizarras De Otero", Mencía, Spain 2021

Beer:

Red stripe.

Noon Cocktail:

Classic Negroni | Liletonic & orange.

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