

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.