

North Abraxas

*This menu is a sample only and is subject to change.

Chef: Guy Cohen.

Restaurateur: Zohar Van Jac.

Inspired by Eyal Shani.

Bread:

Slice of sourdough bread. crème fraîche wrapped in tomato seeds.	28
4 spicy instruments that will swirl the soul.	34
Baby pizza wrapped with smoked Scamorza cheese and charred leek.	68

Eat our soul and body in five bites:

Raw tomato steak and Spanish Mackerel Cured Anchovy nigiri Sweet red pepper and charred artichokes marinated in olive oil and a drop of Bourgogne vinegar Veal cheek roasted for 4 hours in chocolate onions.	128
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Only Vegetables:

Tomatoes Bruschetta wrapped in sea salt and olive oil.	52
Free hand salad from the ambers of creation.	56
Steamed greens & fresh greens.	57
You've never tasted such a delicious Pommes Anna.	64
Pyrex works - spinach lasagna.	84
Melanzane. golden eggplant, roasted in tomatoes perfume.	65
Mushrooms, a bite of wonder you've never met before.	69
Ricotta clouds wrapped in their milk.	82
Beetroot ravioli.	87

Wild creatures and fresh fish from the Mediterranean:

Spanish Mackerel sashimi.	96
Half a kilo of the finest seafood we have. Crab bisque and saffron.	194
Wonderful Grouper roasted over coals. With lemon butter, garlic and capers.	72 for 100gr
Red drum. you choose. perfumed in butter and white wine or in hraime stormy sauce of desert-born tomatoes.	67 for 100gr

Free-range Israeli cow & Lamb:

Hanger steak grilled as it is.	98
A pair of marvelous sausages. Green leaves.	127
Itush's lamb shashlik. Laffa bread and wild herbs.	128
Lamb sirloin lollypops. Grilled to perfection with Arabic chopped salad.	128
Pepper Steak Burger 250 grams (You can go crazy about it).	148
Entrecote Steak. Next to salad.	72 for 100gr

Sweet Food:

Chocolate Cremeux & Hazelnut Praliné.	53
Golden leaves filled with warm and sweet apples.	52
Honey tart.	53
Strawberry & Crème Pâtissière.	52
Crème Caramel.	52

Cocktails: Aperol & shpirtz 51 | Classic Negroni 54 | Burning Margarita 54 | Cucumber Jin

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Please inform us at the time of your order.

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The wonder hours of lunchtime:

You get a glass of soda or Grape soda and choose whatever you want from here:

<u>Get started:</u>	A Slice of sourdough bread, Crème fraîche and tomato seeds.	28
	4 spicy instruments that will swirl the soul.	34
	Charred beetroot carpaccio wrapped with white horseradish snow.	34
	Burning potato that burns in your soul.	38
	Free hand salad from the ambers of creation.	48
	Tomatoes Bruschetta wrapped in sea salt and olive oil.	48
	Melanzane. golden eggplant, roasted in tomatoes perfume.	52
	Steamed greens & fresh greens.	57
	Spanish mackerel sashimi.	71
	Calamari salad. An improvisation by the rhythm of each cook's heartbeats	76
<u>Keep going:</u>	Tomato pasta. North Abraxas lunch classic.	76
	Pizza Bianca marbled with green skins of female zucchini.	76
	Gently cured Spanish Mackerel bagel.	92
	Hanger steak grilled as it is.	98
	Minute steak & Eggs.	120
	Blue Crab pasta.	125
	Shrimp bagel. But dear god, what a bagel.	125
	A pair of marvelous sausages. Salad.	127
	Itush's lamb shashlik. Laffa bread and wild herbs.	128
	Shrimp roasted in tomato seeds butter in an iron pan.	145
	Pepper Steak Burger 250 grams (You can go crazy about it).	148
	Red drum roasted over coals. with lemon butter, garlic and capers.	67 for 100gr
	Grouper. you choose. perfumed in butter and white wine or in hraime stormy sauce of desert-born tomatoes.	72 for 100gr
	Entrecote Steak and salad.	72 for 100gr
<u>Something</u>		
<u>Sweet:</u>	Malabi Crème Caramel Strawberry & Crème Pâtissière.	45
<u>White Wine:</u>	Anselmo Mendes Muros Antigos, Loureiro, Vino Verde, Portugal 2022	35/140
<u>Red Wine:</u>	Shvo Vineyards Syrah, Grenache, Barbera, Mourvèdre, Western Galilee 2021	47/187
<u>Beer:</u>	Red stripe. 23	
<u>Cocktail:</u>	Aperol & spritz Classic Negroni Burning Margarita.	45

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