

BISTRO56

MENU



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APPETIZERS

Crispy Wings – Crispy chicken wings, topped with roasted sesame and green onions, with Spicy Teriyaki Sauce	54
Charred Eggplant – Cooked over open fire, cherry tomatoes, red onion, oregano, radish, spicy chili, parsley, white tahini, lemon juice and local Israeli olive oil	54
Sirloin Carpaccio – Thinly sliced Black Angus sirloin, radish, sea salt, fresh baby arugula, cherry tomatoes, garlic confit, balsamic glaze, roasted almonds, Israeli olive oil, freshly squeezed lemon juice	65
Fresh salt water fish ceviche – Pani puri with fresh salt water fish, fennel, fruit of the season, red onion, celery, olive oil and freshly squeezed lemon	69
Cabbage Steak – A cabbage wedge roasted with Israeli olive oil, topped with Atlantic sea salt and freshly ground pepper, diced tomatoes, sumac, dried mint and tahini	54
Portobello Mushroom – stuffed with ground beef, topped with black soy and mirin sauce	65
Crispy Roll – Chopped chicken thighs and caramelized onion, stir fried with lamb fat and Mediterranean spices, wrapped in a crispy dough, served with fresh greens and topped with tahini and Amba sauce (middle eastern mango chutney)	65
Green Salad – A mix of lettuce, cherry tomatoes, cucumber, red onion, radish, Granny Smith apples and roasted almonds, tossed together in a mango and herb vinaigrette	49
The new ceaser salad – Hearts of young lettuce, juicy chicken strips, red onion, radish, croutons, with Caesar sauce	65
Soup Of The Day	40
Freshly Baked Bread with dips	24
Spicy plate	20

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LAND

- In House Aged Argentinean Ribeye 300g** – with a side of Creole spiced potato wedges **189**
- Lamb Spareribs** – Slowly cooked spare ribs in a teriyaki glaze, served on a sizzling cast iron platter with a side of French fries and fresh green salad **49 per 100 gr.**
- Nebraska Prime Rib** – Bone-in prime rib, served on a sizzling cast iron platter with a side of Creole spiced potato wedges **65 per 100 gr.**
- Fresh Beef Fillet Steak** – Served with a side of potato and leek puree **189**
- Fresh Baby Lamb Chops from The Golan Heights** – fresh lamb chops from the Golan Heights, served with a side of fresh green salad and crispy baby potatoes tossed in parsley, garlic and lemon zest **65 per 100 gr.**
- Nebraska Sirloin Steak** – 300g of quality aged meat with a side of Creole spiced potato wedges **189**
- Picania strips** – 300g Served with a side of potato and leek puree, crispy shallots, Chimichurri Sauce and garlic confit **179**
- Boneless Grilled Chicken Thighs** – In pineapple, garlic and chilly marinade, served with a side of fresh green salad and crispy baby potatoes tossed in parsley, garlic and lemon zest **89**

SEA

- Fresh sea musar Fillet** – with charred tomatoes sauce, potato and leek puree and a fresh green salad **139**
- Fresh Salmon Fillet** – Covered with a green herb sauce, served on a bed of potatoes and leek puree with a side of confit fennel, roasted cherry tomatoes and a fresh green salad **129**
- Stuffed Whole Seabass** – Whole seabass stuffed with herbs, lemon, fresh garlic and almonds. Served with baked potato wedges and a fresh green salad **139**

VEGAN

- Vegetables Curry** – A selection of fresh seasonal vegetables, cooked in a red curry sauce with basil, ginger, lemongrass and peanuts served with a side of white basmati rice **79**
- Eggplant Asado** – Slow cooked eggplant with smoked tomato cream, tahini, basil oil and toasted brioches **79**

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SANDWICHES

- 100% Beef Burger Fresh from The Golan Heights** - 220 gr. of in-house ground beef, house aioli sauce, lettuce, tomato, pickles and red onion, served with a side of French fries **85**
- Crispy Chicken Sandwich** - Extra crispy chicken filet, curry aioli, lettuce, tomato, pickles and red onion, served in a burger bun with a side of French fries **85**
- The Decadent Burger** - 220 gr. of in-house ground beef topped with smoked goose breast strips, vegan cheese, fried onion rings, roasted spicy pepper, house aioli, lettuce, tomato, pickles and red onion, served with a side of French fries **105**
- Redefine burger** - 140 gr. of vegetable burger with avocado cream, lettuce, tomato, pickles and red onion, served with a side of French fries **85**

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ON THE BURGER: Fried egg 10 Fried onion 10 Vegan cheese 10 Smoked goose breast 15

KIDS

- Schnitzel and French Fries** **55**
- Pasta With Tomato Sauce** **55**

SIDE DISHES

- | | | | |
|--------------------------------------|-----------|---|-----------|
| Basmati rice | 18 | fresh green salad | 18 |
| potatoes and leak puree | 18 | Green beans | 18 |
| French fries | 18 | Creole spiced potato wedges | 18 |
| Onion rings | 28 | Crispy baby potatoes tossed in | 18 |
| | | parsley and garlic | |

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DESSERTS

- Crème Brulee** – A pyramid of velvety vanilla cream with a burnt brown sugar crust on a bed of crunchy puff pastry leaves and caramelized banana **48**
- Pavlova** – Baked Italian meringue, vanilla ice cream, tangy mango cream, raspberry cream, seasonal fruit and berry coulis **48**
- Hot Chocolate Cake** – Rich chocolate fudge, hot Belgian chocolate sauce and vanilla ice cream **48**
- Pistachio and lemon Tart** – Strawberry coulis, layer of white chocolate Pistachio Pailleté, Lemon Crema, Chantilly Vanilla Cream, meringue fragments and Micro Basil **48**
- Rotondo** – Hot chocolate ganache, a crunchy layer of «Luaker» and Nougat, Puff pastry filled with patisserie cream Wrapped in salted caramel «Nutella» cream Topped with nocello and roasted almonds **48**
- Sorbet** – Three scoops of Italian sorbet in assorted flavors **35**



HOT DRINKS

- Short / Long Espresso** **10**
- Double Espresso** **12**
- Cappuccino/Larg Cappuccino** **14/16**
- Mint tea / tea** **14**



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DRINKS MENU

COCKTAILS

Gin lychee @ roses - Gin, lychee & roses, oleo sacharum & tonic	48
Spicy passion fruit margarita - Spicy tequila, passion fruit, lemon grass and campari	48
Cherry whiskey sour - Bourbon, scotch, cherry, pineapple and lime	48
Strawberry dream - Rhubarb and ginger gin, strawberry syrup, lemon juice, cranberrie juice and mint	48
Mojito - Rum, lemon, mint, sour syrup	48
Santorini sanset - Ouzo, almond syrup, lemon juice and ginger ale	48

SOFT DRINKS

Mineral Water	14
Perrier	12
San Pellegrino small \ large	29/14
Aqua Panna 750 ml	29
Pepsi, Pepsi Max, 7UP, Diet 7UP, Nestea	15
Lemonade \ Orange Juice	15

DRAUGHT BEERS

	330/500 ml
Goldstar	25/30
Heineken	27/32
Paulaner	32/37

BOTTLED BEERS

Goldstar \ Goldstar Unfiltered	29
Corona	31
Bacardi Breezer - Pineapple \ Lemon	29



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