



ROZA | LUNCH MENU


ENTREES

Entrees (no additional charge)

 **Soup of The Day** ask the waiter


 **Our House Bread** served with olive tapenade, tahini and garlic confit

 **Baladi Eggplant** served with tahini and green vegetables

 **Market Salad** vegetable mix with olive oil and lemon

PLUS 25▮

Liver Pate Brulee liver cream with caramelized sugar, grain bruschetta and our chef's jam

 **Roza Salad** lettuce mix, beet, seasonal fruit, shallots, pecan and hazelnuts with citrus
and pecan vinaigrette

PLUS 30▮

Local Heifer Rump sliced and served with artichoke cream and beef demi- glace

Beef Carpaccio served with reduced balsamic vinegar, garlic confit, radishes and olive oil

Grandma Ziva's Cigar with beef, pistachio and harissa filling, served with colorful tahini

Asado Fricassee served with pickled lemon aioli, cilantro and chili

Spicy Salmon served with sticky rice, shallots, hot chili, herbs and pepper aioli

Sea Fish Ceviche served with hazelnuts, shallots, seasonal fruit, herbs and tomato gazpacho

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Schnitzel served with potato puree


Jerusalem Mix served with Yemeni Lachuch, onion with sumac, parsley and tahini

Chicken Liver served with potato puree, mushrooms, roasted onion, dried apricot and wine sauce

Chicken Caesar Roman lettuce hearts, croutons, shallots and chicken breast

Hamburger 250gr

 **Vegan Hamburger** Beyond Meat

 **Gnocchi** with truffle butter, shimeji mushrooms, sage leaves and almonds

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Pullet with green marinade, served with stuffed cabbage and artichoke cream

Slow- Cooked Asado Focaccia served with roasted onion and chipotle aioli

Pulled Kebab Focaccia served on a bed of meshwiya salad, onion with sumac and amchur tahini

PREMIUM

Salmon Fillet served with roasted vegetable ratatouille | 134NIS

Whole Grilled Seabass served with baby vegetable antipasti | 162NIS

Beef Fillet 250gr served with artichoke cream and bok choy with mushroom demi- glace | 219NIS

Entrecote 350gr local heifer, aged up to 45 days, served with potato gratin | 219NIS

Lamb Chops 330gr served with onion cream, rice- stuffed mangold and wine sauce | 239NIS