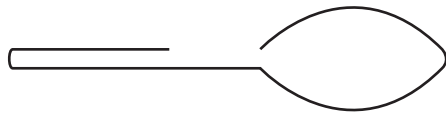
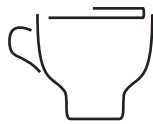
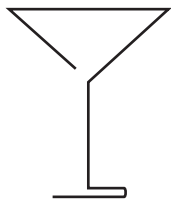
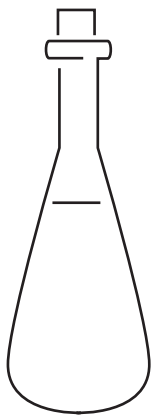
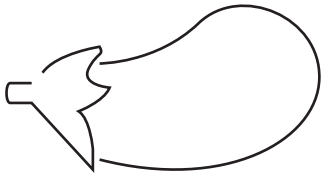
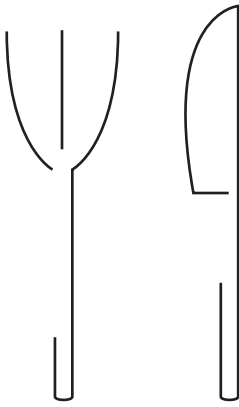
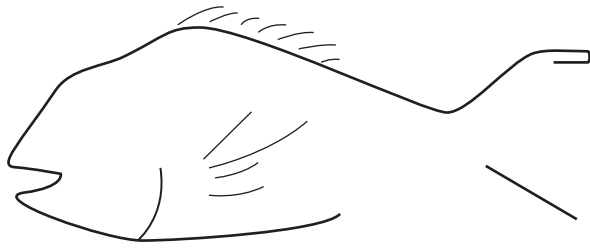
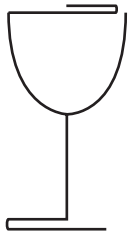


LALA LAND

TEL AVIV



MENU

ENTREES

- 1 Red tuna ceviche, zucchini and herbs on top of cream cheese, served with toasts 64
- 2 Sea fish fillet carpaccio, tomato seeds, radish, hot peppers, Kalamata olives, baby leaves, olive oil and lemon juice, served with toasts 64
- 3 Pickled salmon, dill, scallion, and cream cheese, served with toasts 62
- 4 Mix of shrimps and calamari (heads and rings) in crispy coating, served with tartare sauce 59
- 5 Beef carpaccio, baby leaves, cherry tomatoes, radish, hot peppers, olive oil, balsamic vinegar and parmesan cheese, served with toasts 64
- 6 Artichoke "Alla Romana", baby leaves, cherry tomatoes, "Hameiri" Bulgarian cheese, red onion, beetroot, lemon juice and olive oil 56
- 7 Hot eggplant "Baladi" in tahini, pine nuts, chickpeas, olive oil and parsley 43
- 8 Merguez sausages with tahini 43
- 9 Hummus with chickpeas, tahini, olive oil, paprika, parsley, served with fresh pita bread 36
- 10 Tahini, tomato foam, hot peppers, served with fresh pita bread 36
- 11 Chicken wings in sweet chili sauce and roasted sesame seeds 49
- 12 Warm house bread from the brick oven 16
- 13 Extra pita bread 8

MAIN COURSE

- 14 Sea Bream fillet from the brick oven served with date tomatoes, beetroot, sweet potato, zucchini, corn on the cob, potato, onion, garlic confit in olive oil and herbs 128
- 15 Whole open Sea Bass grilled, in mint, hyssop, garlic, lemon zest and olive oil sauce. Served with baked potatoes and green beans 128
- 16 Whole Sea Bream baked in seasoning herbs served with baked potatoes and green beans 128
- 17 Shrimps in cream pesto and parmesan sauce served with baked potatoes and green beans 98
- 18 Shrimps in Provençale sauce, with cherry tomatoes, garlic, basil, white wine and olive oil, served with baked potatoes and green beans 98
- 19 Calamari (heads and rings) in crispy coating served with tartare sauce 96
- 20 Mix of shrimps and calamari (heads and rings) in crispy coating, served with tartare sauce 98
- 21 Beef filet medallions in red wine and balsamic vinegar served with baked potatoes and green beans (medium) 152
- 22 Spring chicken in chimichurri sauce, served with baked potatoes and green beans 89
- 23 Spring chicken shawarma on top of tahini, pine nuts, and parsley served with vegetable salad and fresh pita bread 89
- 24 Lamb kebab served with baked potatoes, roasted eggplant, in tahini and green leaves 89
- 25 Fettuccine with market vegetables, cherry tomatoes, carrot, red pepper, champignon mushrooms, green beans, peas, leek, garlic, parsley and olive oil 78

SALADS

- 26 Blue cheese and pears salad - blue cheese, baby leaves, lettuce, endive, beetroot, pears and walnuts in honey and mustard vinaigrette dressing 58
- 27 Buffalo mozzarella salad - buffalo mozzarella, baby leaves, lettuce, tomatoes, cherry tomatoes, green beans, basil, mint, persley, scallion, pesto, balsamic vinegar, and olive oil 58
- 28 Cod fish salad - cod fish chunks in crispy coating, baby leaves, lettuce, cherry tomatoes, radish, green beans, basil, mint, persley and scallion in vinaigrette dressing, served with tartare sauce 63
- 29 Teriyaki chicken fillet salad - chicken fillet in teriyaki, baby leaves, lettuce, tomatoes, cherry tomatoes, radish, green beans, basil, mint, persley, scallion and crispy sweet potato in vinaigrette dressing 58
- 30 Greek salad - tomatoes, cucumber, red onion, red peppers, feta cheese, olives, olive oil, lemon and hyssop 54
- 31 Tuna salad - tuna in mayonnaise, baby leaves, lettuce, cherry tomatoes, radish, green beans, basil, mint, persley, scallion, potato, hard-boiled egg, and chives in vinaigrette dressing 58
- 32 Israeli salad - tomatoes, cucumber, red onion, red peppers, olive oil and lemon 46
- 33 Green salad - baby leaves, lettuce, cherry tomatoes, radish, green beans, basil, mint, persley, scallion, in vinaigrette dressing 46

SANDWICHES (served in Moroccan bread baked in a brick oven)

- 34 Caprese sandwich - buffalo mozzarella cheese, fresh tomatoes, dried tomatoes, basil, arugula leaves, lettuce, Kalamata olives, pesto, olive oil and balsamic vinegar served with green salad 58
- 35 Sabih sandwich - humus, tahini, fried eggplant, hard-boiled egg, tomatoes and pickles, served with Israeli salad 54
- 36 Chicken sandwich - chicken breast, piquant red peppers aioli, salsa verde, lettuce, tomatoes and pickles served with green salad 58
- 37 Tuna sandwich - tuna in mayonnaise, hard-boiled egg, mayonnaise, tomatoes and pickles served with green salad 56

PIZZA AND TOASTS

- 38 Personal Margarita pizza 48
- 39 Cheese toast served with green salad in mustard vinaigrette 48

KIDS MEAL

- 40 Penne pasta in tomato sauce 44
- 41 French fries 29
- 42 Fish and chips 48
- 43 Small schnitzel with french fries 48
- 44 Large schnitzel with french fries 78
- 45 Chicken sausages with french fries 48

DESSERTS

- 46 Watermelon (in season) 38
- 47 Extra Bulgarian cheese 8
- 48 Malabi cream with hazelnuts, coconut shavings and rose syrup 38
- 49 Cheese cake 39
- 50 Chocolate brownie served with vanilla ice cream and hot chocolate sauce 43
- 51 Hot apple crumble served with vanilla ice cream 43
- 52 Ice cream scoop - chocolate, vanilla, mocha 13
- 53 Scoop of sorbet - lemon, strawberry 16

SPARKLING WINE

- 54 **Gamla Hashmura Brut** 165
- 55 **Glass** 42
This sparkling wine, clean and crispy, makes an ideal wine for every occasion
- 56 **Yarden Rosé** 260
This Vintage Rose with an elegant sparkle, produced from Chardonnay and Pinot Noir grapes, strictly according to the traditional method
- 57 **Yarden Blanc de Blanc** 260
Produced solely from Chardonnay grapes, this elegant sparkling wine competes very well with the best sparkles from the world, and offers a Champagne like experience with a reasonable price tag
- 58 **Moët & Chandon** 580
Champagne arriving from one of the finest and most famous residences in Champagne that combines finesse and strength with a perfectly balanced flavor
- 59 **Dom Pérignon** 1350
Fruity aromatic lively Champagne considered one of the best in the world

WHITE WINE SEMI DRY

- 60 **Yarden Gewürztraminer** 160
- 61 **Glass** 42
This aromatic white wine is full flavored, with balanced acidity and tropical character

WHITE WINE DRY

- 62 **Yarden Sauvignon Blanc** 170
- 63 **Glass** 45
Classic Sauvignon Blanc, buttery soft and sleek
- 64 **Emek Ha-Ella Chardonnay** 152
- 65 **Glass** 39
Dry white wine from Emek Ha-Ella region, with light aroma of white fruits
- 66 **Yarden Chardonnay, Odem Organic Vineyard** 185
A complex and unique white wine produced only from grapes originated in the organic Odem Vineyard in the northern Golan Heights. The wine aged for 7 months in French oak

ROSE WINE

- 69 **Emek Ha-Ella Ever-Red** 152
- 70 **Glass** 39
A dry rose wine, surprisingly rich, light and delicately fruity, impossible to stop drinking

RED WINE

- 71 **Gamla Hashmura Cabernet Sauvignon** 160
- 72 **Glass** 42
A classic Cabernet Sauvignon, everybody's darling
- 73 **Mount Galil Yiron** 192
- 74 **Glass** 49
The flagship of the Galil Mountain Winery offers an impressive, powerful and intense drinking experience
- 75 **Yarden Malbec** 255
The real alternative to Cabernet, heavy body and powerful
- 76 **Yarden Cabernet Sauvignon** 255
An Israeli Classic at its best

FROM THE CELLAR

Harvest changes periodically

- 77 **Yarden Merlot 2011** 395
soft and rich Merlot, with a full body and very balanced. Unusual grape in an Israeli landscape. A meal on its own
- 78 **Yarden Cabernet Sauvignon Bar'on vineyard 2014** 450
A restrained and elegant Cabernet from a single vineyard that reveals a long finish
- 79 **Yarden Katzrin Red 2013** 950
The flagship wine of Golan Heights Vineyard produced only in special quality harvest years
- 80 **Yarden Cabernet Sauvignon 2012 Magnum (1.5 L)** 1450
One of the legendary wines produced in Israel, the highest quality and refinement in a blue and white wine. The Magnum bottle enables the wine to age better