ALALI

TEL AVIV

FROM THE TABOON

TABOON BREAD — 72-HOUR FERMENTED BREAD SERVED WITH TOMATO SALS 42
AGED BALSAMIC GARLIC CONFIT, HAR BRACHA TAHINI, AND OLIVE MEDLEY ,

SPICY HEAT PLATTER — HOUSE-MADE FRIED CHILI, FERMENTED CHILI, 30
GREEN SCHUG, HARISSA, AND GARLIC CONFIT

TABOON-GRILLED CABBAGE SKEWER — SERVED WITH FERMENTED, 74
CASHEW CREAM ZA'ATAR SALSA AND OLIVE OIL

CHARCOAL EGGPLANT — SMOKY EGGPLANT WITH TOMATO MISO GLAZE, 74
BLACK TAHINI CASHEW LABNEH, MIXED GREENS, RADISH AND RED CHILI

CORN ON THE COB – SWEET CHILI "BUTTER", SRIRACHA AIOLI, GREEN ONION, LEMON WEDGE 78

APPETIZERS

RED TUNA TARTLET — FRESH RED TUNA TARTARE WITH RED ONION, SCALLION 92
FERMENTED CHILI AIOLI AND TOBIKO PEARLS

FOIE GRAS SPOON — SEARED GOOSE LIVER MEDALLION WITH CARAMELIZED ONION, 112
AND TOASTED HAZELNUT CRUMBLE

BEEF FILLET TARTARE — HAND-CUT BEEF ON ZA'ATAR CRACKER,
WITH ZA'ATAR AIOL' CHARRED EGGPLANT, FRESH HERBS, SHALLOT, GREEN CHILI 62
TOMATO SEEDS AND GRATED EGG YOLK

SEA BREAM CROSTATA — INTIAS TARTARE, SHALLOTS, GINGER, MINT, 62
GREEN CHILI, MINT AIOLI AND FINGER LIME

FISH TACO — CRISPY TORTILLA WITH AVOCADO, FIRE-ROASTED CORN, 62
RED PEPPER CILANTRO, SRIRACHA AIOLI AND PICKLED RED ONION

FIRST COURSES

CITRUS GARDEN SALAD — MIXED GREENS AND ENDIVE WITH FRESH, 84
CITRUS SEGMENTS RADISH, ROASTED BEETS, GREEN APPLE, CANDIED PECAN
AND CITRUS-SUMAC VINAIGRETTE

TOMATOMATO SALAD – TOMATO GAZPACHO, BEEFSTEAK TOMATOES, SUN-DRIED TOMATOES 84
GRILLED MAGGI TOMATOES, RED ONION, KALAMATA OLIVES, MIXED LEAVES
BALSAMIC AND TOASTED ALMONDS

TUNA SASHIMI – CUCUMBER AND GRANNY SMITH GAZPACHO, JULIENNED SALAD, RED CHILI 98
FURIKAKE, CRISPY SHALLOTS AND TOASTED SESAME

WHITE FISH CEVICHE — CITRUS-CURED FISH WITH RED ONION, GINGER, GREEN CHIL, 86
MICRO CILANTRO AJO BLANCO INFUSED WITH FENNEL AND ARAK, BASIL OIL
TASSOS POWDER, AND ORANGE ZEST

AMBERJACK SASHIMI — PRISTINE SASHIMI-GRADE FISH WITH YELLOW TOMATO, 92
VINAIGRETTE, BASIL OIL REFRESHING BASIL SORBET, AND MICRO BASIL

BEEF FILLET TATAKI — SEARED RARE BEEF WITH JAPANESE TOFFEE GLAZE, SESAME OIL, 98
TOASTED SESAME SEEDS, AND SCALLION

INTERMEDIATE COURSES

HANDMADE GNOCCHI — MUSHROOM VELOUTÉ, GARDEN PEAS, NEW ZEALAND SPINACH 102
WHITE WINE, SEARED MIXED MUSHROOMS, BASIL OIL

BEET TORTELLINI — HOUSE-MADE PASTA FILLED WITH SLOW-BRAISED ASADO IN RICH BEET 106
BROTH WITH CHARD CARAMELIZED ONION, AND ROASTED BEETS

VEAL CIGAR — DELICATE OFFAL BLEND OF VEAL BRAIN, SWEETBREADS, HEART, BEEF LIVER, 124
AND KIDNEY FAT WITH CARAMELIZED ONION, HARISSA, PRESERVED LEMON MIXED GREENS
AMBA TAHINI, AND HARISSA AIOLI

VEAL SWEETBREAD YAKITORI — GRILLED SWEETBREADS ON TRADITIONAL YEMENITE LAHUH, 162
WITH MASHAWSHA PRESERVED LEMON AIOLI, FRESH GREENS, AND ZESTY LIME SALSA

SIRLOIN SKEWER — CHARCOAL-GRILLED BEEF WITH JERUSALEM ARTICHOKE PURÉE, 118
GRILLED JERUSALEM ARTICHOKES RICH DEMI-GLACE, FRESH CHIMICHURRI, AND CRISPY
ARTICHOKE CHIPS

CRISPY BRAIN — GOLDEN-FRIED SWEETBREADS ON CHARRED CHALLAH WITH HARISSA CREAM, 114
PRESERVED LEMON SALSA, PRESERVED LEMON AIOLI, CILANTRO, RADISH, AND RED

MAIN COURSES

PAN-SEARED SEA BASS FILLET — WITH ROASTED TOMATO CREAM, WHITE WINE REDUCTION, 164
BURST CHERRY TOMATOES AND CHARRED SEASONAL GREENS

SEA BASS FENNEL — SEA BASS FILLET, GREEN FENNEL CREAM, FENNEL CONFIT, SWISS CHARD, 164
GREEN BEANS

BEEF TENDERLOIN — PERFECTLY SEARED WITH ROASTED CARROT CREAM, WHIPPED BUTTER, 246
PURÉE AND RICH RED WINE REDUCTION

LAMB CHOPS — CAULIFLOWER CREAM, BLACK GARLIC TORTELLINI, PEARL ONIONS, 298
BROCCOLIDEMI-GLACE

NEBRASKA PRIME RIB — DRY-AGED PRIME RIB WITH NATURAL BEEF JUS, DUCK, 92 PER 100 G
FAT POTATOESFRESH CHIMICHURRI, FERMENTED MUSTARD AIOLI, ROASTED BONE MARRO,
AND MIXED GREENS

GOOSE LIVER MEDALLION 118

DESSERTS

ALALI — RICH CHOCOLATE MOUSSE WITH SILKY HAZELNUT PASTRY CREAM, COCOA CRUMBLE, 98
CARAMELIZED HAZELNUTS, HAZELNUT TUILE, AND DARK CHOCOLATE GANACH

MALABI KADAIF — DELICATE KADAIF TUILE WITH ROSE AND COCONUT PASTRY CREAM, 76
TRADITIONAL MALABI SAUCE
CRUSHED PISTACHIOS, DRIED ROSE PETALS, COCONUT FLAKES, AND CREAMY MALABI ICE CREAM

BREAD PUDDING VANILLA – CRÈME ANGLAISE, SALTED CARAMEL SAUCE, VANILLA ICE CREAM, 82
AND BLUEBERRIES

YUZU LEMON TART — ITALIAN MERINGUE, CLASSIC CRUMBLE AND MINT SALSA AND 76
SEASONAL FRUIT

COCKTAILS

MR ZULAK – GIN HENDRICK'S, FRESH SQUEEZED LEMON, CRUSHED BASIL AND GREEN APPLE 74

CHEF COCKTAIL – GIN HENDRICK'S, EXTRA DRY VERMOUTH, FRESH SQUEEZED LEMON 76
ELDER FLOWER, CRUSHED GINGER AND CUCUMBER

CLASSIC WOMAN – VODKA BELVEDERE, STRAWBERRY CREAM, PINEAPPLE, FRESH SQUEEZED LEMON 76

TROPIC ASLI – ARAK, FRESH SQUEEZED LEMON, PASSION FRUIT CREAM, PINEAPPLE 72

PRETTY WOMAN – GIN HENDRICK'S, CRUSHED LYCHEE AND BLUEBERRIES, PINEAPPLE 76
FRESH SQUEEZED, LEMON AND BLACK RASPBERRY CREAM

MARGARITA – TEQUILA, COINTREAU, PASSION FRUIT CREAM AND FRESH SQUEEZED LEMON 78

MR APPLE JACK – JACK DANIEL'S APPLE, FRESH SQUEEZED LEMON, LEMONGRASS 76
AND CRUSHED APPLE

DON JULIO BLANCO – DON JULIO BLANCO TEQUILA, KIWI CREAM, FRESH SQUEEZED LEMON 86
CRUSHED GINGER AND APPLE

RED WINE

CABERNET SAUVIGNON, GOLAN, GOLAN HEIGHTS	330/57
MERLOT, GOLAN, GOLAN HEIGHTS	330/57
SYRAH, YARON, GALILEE MOUNTAINS	350
YARON, GALILEE MOUNTAINS	350
CABERNET SAUVIGNON, YARDEN, GOLAN HEIGHTS	400
M CABERNET SAUVIGNON, YARDEN, GOLAN HEIGHTS	1,100
GRAND VIN, CASTEL	650
KATZRIN, YARDEN, GOLAN HEIGHTS	1,150
OLD VINES, HAME'ARA	1,500

ROSÉ

ROSÉ, GOLAN, GOLAN HEIGHTS	330/58
GRIS DE MARSELAN, RECANATI	350
YARON, GALILEE MOUNTAINS	350
ROSÉ, CASTEL	350
WHISPERING ANGEL, ANGEL	320
M WHISPERING ANGEL, ANGEL, PROVENCE, FRANCE	610
DM WHISPERING ANGEL, ANGEL, PROVENCE, FRANCE	1,200
6L WHISPERING ANGEL, ANGEL, PROVENCE, FRANCE	3,500

WHITE WINE

FRENCH BLEND, SEMI–DRY, RECANATI	340/59
SAUVIGNON BLANC, YARDEN, GOLAN HEIGHTS	330/56
COLOMBARD, TEL FARES, RECANATI	350
GEWÜRZTRAMINER, YARDEN, GOLAN HEIGHTS	360
CHARDONNAY, ODEM VINEYARD, YARDEN, GOLAN HEIGHTS	360
CHABLIS, DOMAINE DE LA MEULIÈRE, BURGUNDY, FRANCE	370
SANCERRE "LA MANGELLERIE," CHERRIER, FRANCE	380
CHARDONNAY, CASTEL	380
CHARDONNAY, KATZRIN, YARDEN, GOLAN HEIGHTS	390
SAUVIGNON BLANC ODEM, RECANATI	410

CHAMPAGNE/SPARKLING

BLANC DE BLANCS, YARDEN GOLAN HEIGHTS	350
BRUT ROSÉ, YARDEN, GOLAN HEIGHTS	360
DEUTZ, FRANCE, CHAMPAGNE	950
DEUTZ ROSÉ, CHAMPAGNE, FRANCE	1,100

ALCOHOL & BEVERAGES

VODKA

	1/2 SERVING | SERVING
BELVEDERE	42|66
VAN GOGH AÇAÍ / MELON / PINEAPPLE	46|68

AMERICAN WHISKEY

JACK DANIEL'S	46|72
JACK DANIEL'S APPLE	46|72
JACK DANIEL'S HONEY	46|72

SINGLE MALT WHISKEY

GLENFIDDICH 12	46|78
GLENFIDDICH 14	56|88
GLENFIDDICH 19	126|198
BALVENIE DOUBLEWOOD	64|102
GLENMORANGE 12	42|72
ARDBEG 10	54|88
MACALLAN 12	72|114
MACALLAN 15	96|162
MACALLAN 18	152|256

BLENDED WHISKEY

MONKEY SHOULDER	48|82
JOHNNIE WALKER BLACK LABEL	46|76
JOHNNIE WALKER DOUBLE BLACK	52|82
JOHNNIE WALKER GOLD LABEL	56|88
JOHNNIE WALKER BLUE LABEL	98|162
ROYAL SALUTE	90|146

ANIS

OUZO PILAVAS	32|50
ARAK ELITE	36|56
OUZO KALAMATA	38|62

BEER

KASTEEL	58
CARLSBERG	52
BLANC	62

GIN

	1/2 SERVING | SERVING
HENDRICK'S	48|76
ANOTHER HENDRICK'S	48|76
MARE	54|82
TANQUERAY	38|62

TEQUILA

HERRADURA AÑEJO	42|62
DON JULIO BLANCO	46|72
DON JULIO REPOSADO	74|118
DON JULIO AÑEJO	86|136
DON JULIO 1942	146|242
CLASE AZUL REPOSADO	152|258
CINCORO AÑEJO	105|165

APERITIFS

FRANGELICO	42|66
CAMPARI	38|62
MARTINI BIANCO / ROSSO	36|58
APEROL	36|58
CAPTAIN MORGAN	36|58

SOFT DRINKS

COCA-COLA / COCA-COLA ZERO	18
SPRITE / SPRITE ZERO	18
RED BULL	24
VOSS SPARKLING WATER	38
VOSS STILL WATER	38
TRESS SENSE	18
CRAFT	16

HOT BEVERAGES

WATER WITH MINT	18
SHORT ESPRESSO	22