

JAFFA STYLE TABLE

ROSEMARY FOCACCIA 22

Samaritan tahini, cured lemon, Cherry tomato & garlic cream.

HAMEIRI CHEESE 28

Sheep's milk Fetta cheese from Safed with Israeli olive oil, Za'atar & crushed chili.

OLIVE MIX 8

From our Friends at Tidhar.

SPICY BITES 16

Green chili, confit garlic, crushed red chili salsa.

BALKAN FISH PLATE 44

Herring, Ikra, Ortiz sardine, French butter and toasted Challa bread.

CAULIFLOWER 34

Fried with mint and parsley, pickled shallots, tahini and yoghurt.

FAVA HUMMUS 36

Lima beans, olive oil, parsley, cumin, tahini, served with Jerusalem bagel.

MAIN COURSE

BRICK OVEN PIZZA 52

Sulguni Cheese, roasted onion and grilled chili.

KANDINOF BURGER 58

Homemade Cherry tomato & garlic cream, Lamb Pancetta, red onion, parsley and lettuce.

SMOKED EGGPLANT TORTELLINI 68

Roasted Cherry Tomato, spinach leaves, white wine, butter, black olives, Hameiri Cheese

JAFFA BANGKOK 54/78

Red Curry, Coconut Milk, ginger, lemon grass, Thai eggplant with rice. With / without Drum Fish Fillet

BRICK OVEN SHAWARMA 58

Seared chicken thigh, chopped over warm Focaccia, Tahini & Amba, sumac onion & Fresh herbs.

JAFFA TAGLIATELLE 78

Short Rib and Lamb Spareribs, root vegetables, red wine & parmesan

LOCAL RED MULLET 68

Breaded with paprika flour, spicy Labaneh Cheese, green chili salsa.

LAMB T-BONE 98

Tahini, eggplant & tomato salsa, Crushed red chili paste, Arabic flat bread.



KANDINOF STARTERS

YELLOWTAIL SASHIMI 48

Fresh local greens, zucchini, red onion, chili, Sheep's Yoghurt Tzatziki.

BUTTERNUT SQUASH CARPACCIO 38

Tarragon Vinigrette, cashews, chili, Pumpkin seed oil.

JAFFA FRIES 28

Smoked paprika, lemon zest, parmesan and Sage aioli.

CALAMARI SKORDALIA 54

Seared Calamari with sumac, butternut squash & almond cream.

BAKED CABBAGE 42

Slow cooked with white wine and butter, caramelized goat cheese.

GREEN SALAD 42

Mixed Greens, green onion, radish, Toasted flaxseed, White Balsamic Vinaigrette.

"HAMEIRI" GREEK SALAD 44

Fresh Market Vegetables with Olive Oil, Za'atar and Hameiri Cheese.

JAJIK 44

Mix of steamed greens on Sheep's Yoghurt Tzatziki & dill.

SWEETS

HOME-MADE COCONUT MALABI 28

Natural Pomegranate Syrup, toasted coconut & pistachios.

BEIRUT NIGHTS 38

Semolina Cake, Orange Blossom water, whipped cream & toasted nuts.

DARK CHOCOLATE MOUSSE 38

With cardamon Toffee Caramel, Halva & Kadaif.

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RED

WINE WE LOVE

TEMPRANILLO, RIOJA, MARQUES DEL TURIA	34/132
CORVINA - MOLINARA, MARA, CESARI	210
SANGIOVESE - MERLOT, TOSCANA, DELL'ORNELLAIA	260

BADGE OF HONOR

CABARNET SAUVIGNON, JUDEAN HILLS, TZUBA	44/168
SYRAH & MOURVEDRE, ISRAEL, SHVO VINEYARDS	46/178
CARIGNAN, JUDEAN HILLS, RECANATI	225
CARIGNAN - SYRAH, GOLAN HEIGHTS, MIA LUCE	248
CABARNET SAUVIGNON -	196
MERLOT, JUDEAN HILLS, METZUDA RESERVE, TZUBA	

OUTSIDE THE BOX

MALBEC, MENDOZA, TRIVENTO GOLDEN RESERV	224
GRENACHE, EL MIRACLE, VALNCIA	132
BARBERA D'ALBA, PIEMONTE, PIO CESARE	238

ELEGANCE IS A BLISS

CABARNET SAUVIGNON -	46/178
CABARNET FRANC, CUMULUS, PELTER	
PINOT NOIR, BOURGOGNE ROUGE, BOUCHARD	220
AINE 16' TEMPRANILLO, RIOJA RESERVA, MUGA 14'	248

WHITE

SWEET N' LOW

GEWURZTRAMINER, WEBBER RIV	34/132
RIESLING, NAPA VALLEY, FETZER	140
PINOT BLANC, ALSACE, DOMAINE SCHLUMBERGER	38/146

SO FRESH, SO CLEAN

SAUVIGNON BLANC, LANGUEDOC, FORTANAT DE FRANCE	36/138
CHARDONNAY, PETIT CHABLIS, BURGUNDY, J. MOREAU & FILS	50/196
SAUVIGNON BLANC, LOIRE VALLEY, SANCERRE, FOURNIER	258

MEDITERRANEAN BREEZE

SAUVIGNON BLANC - SEMILLON, JUDEAN HILLS, TZUBA	164
VIOIRA, RIOJA RESERVA, MUGA BLANCO	168
CHARDONNAY, GOLAN HEIGHTS, PELTER	164
ROUSSANNE VIOGNIER, JUDEAN HILLS, LAHAT BLANC	188

BUBBLES

CAVA MONISTROL	32/124
LAUREN PERRIER NV	275

LA VIEN EN ROSE

GRENACHE - SYRAH, COTES DE ROHNE, LOUIS BERNARD	162
ZINFANDEL - GRENACHE ROSE PELTER	40/156

BEERS

SAN MIGUEL	25/29	MAREDSOUS	34	CORONA	30
SCHNEIDER	27/32	TAYBEH GOLD	30	GOLDSTAR	26

COCKTAILS 46

HERB GARDEN

Vodka, St. Germain, Sage,
Rosemary, Lime

TROPICANA

Bacardi Oakheart, Coconut Water,
Passion Fruit, Pineapple

BLACK NEGRONI

Bombay Sapphire, Campari, Fernet
Branca, Martini Rosso Chocolate
Bitter

MADE IN JAFFA

Arak Ramallah, Cucumber,
Coriander, Mint, Lemon

EL JEFE

Sauza Tequila, Fresh Chili, Passion
Fruit, Basil and Lime

HELL OF GIN

Bombay Sapphire, Lillet, Blanc,
Cardamom, Lime

