

# JAFFA STYLE TABLE

## ROSEMARY FOCACCIA 24

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.

## HERRING, IKRA & SARDINE 52

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

## CAULIFLOWER 36

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 56

Sulguni Cheese, roasted onion and grilled chili.

## KANDINOF BURGER 62

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

## SMOKED EGGPLANT TORTELLINI 72

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

## JAFFA BANGKOK 58/88

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

## BRICK OVEN SHAWARMA 64

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

## JAFFA TAGLIATELLE 84

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.

## JAFFA FRIES 28

Smoked paprika, lemon zest, parmesan and Sage aioli.

## CALAMARI SKORDALIA 56

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 42

With cardamon Toffee Caramel, Halva & Kadaif.

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## RED

### WINE WE LOVE

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

### BADGE OF HONOR

CABERNET 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, TRIO, PELTER	
PINOT NOIR, BOURGOGNE ROUGE, BOUCHARD	220
AINE 16' TEMPRANILLO, RIOJA RESERVA, MUGA 14'	248

## BEERS

SAN MIGUEL	27/31	MAREDSOUS	34	CORONA	30
SCHNEIDER	29/33	TAYBEH GOLD	34	GOLDSTAR	26

## 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	172
ROUSSANNE VIOGNIER, JUDEAN HILLS, LAHAT BLANC	188

### BUBBLES

CAVA MONISTROL	32/124
MOËT	275

### LA VIEN EN ROSE

GRENACHE - SYRAH, COTES DE ROHNE, LOUIS BERNARD	162
ZINFANDEL- GRENACHE ROSE PELTER	44/162

## 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

