

JAFFA STYLE

ROSEMARY FOCACCIA 28

Samaritan tahini, cured lemon & Cherry tomato

HAMEIRI CHEESE 32

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

OLIVE MIX 9

SPICY BITES 18

Green chili, confit garlic, crushed red chili salsa

HERRING PLATER 62

Herring, Ikra, Ortiz sardine, French butter and toasted Challa bread - Served with Vodka

CAULIFLOWER 38

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

FAVA HUMMUS 42

Lima beans, olive oil, parsley, cumin, tahini, served with brick oven pita bread

KANDINOF STARTERS

YELLOWTAIL TARTAR 58

Cucumber and mint vinaigrette, chilly and celery

CALAMARI SKORDALIA 58

Seared Calamari with sumac, butternut squash & almond cream

YELLOW GAZPACHO 56

Yellowtail sashimi, tomatos, habanero and glazed nectarine

YELLOWTAIL SASHIMI 62

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

ROOT VEGATABLES CARPACCIO 42

Beetroots and kohlrabi, Goat cheese, almonds and fresh Oregano

JAFFA FRIES 36

parmesan and herbs aioli

BAKED CABBAGE 44

Slow cooked with white wine and butter, caramelized goat cheese

GREEN SALAD 42

Mixed Greens, green onion, radish,

"HAMEIRI" GREEK SALAD 46

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

MAIN COURSE

BRICK OVEN PIZZA 58

Sulguni Cheese, roasted onion & chilly

SMOKED EGGPLANT TORTELLINI 72

Roasted Cherry Tomato, spinach, white wine & sage

LOCAL RED MULLET 68

Breaded with paprika flour, spicy

BRICK OVEN SHAWARMA 68

Seared chicken thigh, chopped herbs, served on a homemade focaccia

KANDINOF BURGER 64

Beef burger, cherry tomato cream, roasted onion and lamb pancetta

LAMB SPARERIBS 86

Slow cooked, seared with citrus and date honey

BRICKOVEN SEABASS 78

Green garlic, artichoke, tomato

LAMB AND BEEF KEBAB 58

Arabic pita, tomato and eggplant salsa

SHRIMPS SKEWER 54 / 82

Puttanesca, yoghurt & coriander

SWEETS

HOME-MADE COCONUT MALABI 34

Natural orange acoulis, seasonal fruits

CRACK PIE 48

Turkish yoghurt ice cream, salted

DARK CHOCOLATE MOUSSE 42

with cardamom, Toffee Caramel & Almond Crumble



COCKTAILS / קוקטיילים

46

HERB GARDEN

Vodka, St. Germain, Sage,
Rosemary, Lime

MADE IN JAFFA

Arak Ramallah, Cucumber,
Coriander, Mint, Lemon

TROPICANA

Bacardi Oakheart, Coconut
Water, Passion Fruit,
Pineapple

EL JEFE

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

BLACK NEGRONI

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

HELL OF GIN

Bombay Sapphire, Lillet, Blanc,
Cardamom, Lime

| ON THE ROCKS

Lillet Blanc/Rose 37

Brandy Majhoul (Pelter) & Ginger Ale 54

Hennessy Ginger Beer 58

Arak Ramallah, Mint & Lemon 36

Camapri with Orange Juice / Sparkling water 42

Vodka Soda - Ketel One / Laplandia / Greygoose 44 / 40 / 50

Gin & Tonic - Bombay / Tanqueray / Pelter / Hendricks 44 / 50 / 54 / 60

Rum & Coke - White Bacardi / Bacardi Oakheart / Captain Morgan Spiced 44 / 48 / 52

| NEAT

Gentleman Jack 47

Glenfiddich 12/15 51/58

Glenmorangie 12 56

Macallan 12 66

Laphroaig 10 56

V.S. courvoisier 62

V.S. Hennessy 58

Julius - Etrog, Tangerine, Blanc De Galilee 42

| BEERS

San Miguel 27/31

Tibeh Gold 34

Goldstar 26

Maestra 30/34

Stella 32

Mardeso 34

Kandinof
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