

Lunch Time at Mashya

Starters platter

Sharing is Caring

Entrees

- Gnocchi, wild mushrooms, arugula, mushroom broth & parmigiana 88
Jerusalem Mix, chicken & lamb offal, pickled eggplants & tahini 92
Ricotta dumplings, roasted pumpkin & sour cream 98
Beef and lamb kebab, pita bread, arugula, tzaziki & sumac 98
Sliced picanha, local herbs broth, pickled onions & grilled lettuce 108
Moroccan Grouper cakes, Swiss chard, chickpeas & pickled lemon 118
Drum fish, burnt vegetables "Mechouia", cilantro & paprika 128
Shrimp & calamari "Hamed", Jerusalem artichoke, turmeric & lemon 136

Cocktails 34

Mashya's Spritz

Bombay Sapphire, St. Germain, Sour and Tonic

Rimonuzo

Ouzo, Pomegranate, Mint and Almond Syrup

Orange Time

Aperol, Thyme, Citrus and Sours

Martini Tonic

Martini bianco, Tonic and Orange

Wine

- Sparkling Cava Ferriol Brut, Spain 22
Rose Conde Valdemar, Rioja, Spain 32
White Chenin blanc, Boschendal, South Africa 28
White Tulip, Tulip, Israel 36
Albariño, Lagar De Cervera, Spain 48
Red Pinotage, South Africa 28
Casamata, Bibi Graetz, Italy 38
Cabernet Franc, Vitkin, Israel 52

Beers

- Draft Hoegaarden (330cc) 32
Bottle Tuborg 26, Corona 28, Weihenstephan 32, Brewdog 34