

Lunch - Mashya's Starters platter

Fresh ingredients, flavors & colors

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
Israeli leaf "Ravioli", stuffed with shrimp Kebab & grilled calamari 138
Seabass fillet, Burnt vegetables "Machouia", cilantro & paprika 148

Cocktails 38

Mashya's Spritz

Bombay Sapphire, St. Germain, Sour and Tonic

Rimonuzo

Ouzo Tsantali, 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 24

Rose Conde Valdemar, Rioja, Spain 32

White Chenin blanc, Boschendal, South Africa 28

Lugana, Zenato, Italy 38

Sauvignon Blanc, Yarden, Golan Heights Winery 38

Weissburgunder, Dr. Bürklin-Wolf, Pfalz 44

Red Pinotage, South Africa 28

Reserva, Finca de Marquesado, Rioja, Spain 36

Casamata, Bibi Graetz, Tuscany, Italy 38

Valpolicella Classico, Zenato, Veneto, Italy 38

Beers

Draft Hoegaarden (330cc) 32

Bottle Tuborg 26, Corona 28, Weihenstephan 32, S' feuillien Grand Cru 36