

Lunch - Mashya's Starters platter

Fresh ingredients, flavors & colors

Entrees

- Gnocchi, wild mushrooms, arugula, mushroom broth & parmigiano 94
"Jerusalem Mix", pickled eggplant, cured lemon, amba & tahini 102
Ricotta dumplings and parmesan, mushrooms, pumpkin & sour cream 98
60/40 Kebab, M'semen, arugula, tzaziki & sumac 108
Sliced picanha, local herbs broth, pickled onions & charred lettuce 114
Taboon roasted fish kebab, chard & amba yogurt 118
Turkish spinach "Ravioli" filled with shrimps, calamari & Syrian olives 138
Seabass fillet, cracked corn "Hamin", chili pepper & paprika 146

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 Lugana, Zenato, Italy 38
Sauvignon Blanc, Yarden, Golan Heights Winery 38
Black Tie, Pfaffenheim, Alsace, France 42
Weissburgunder, Dr. Bürklin-Wolf, Ffaltz 44
Red Zweigelet "Vom Haus", Pfaffl, Austria 36
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