

Mashya's Starters platter

Fresh ingredients, flavors & colors

Entrees 146 nis

Gnocchi, wild mushrooms, arugula, mushroom broth & parmigiano

Ricotta dumplings and parmesan, mushrooms, pumpkin & sour cream

"Jerusalem Mix", pickled eggplant, cured lemon, amba & tahini

Chicken supreme, "Masachan", pomegranate syrup, sumac & chicken stock

60/40 Kebab, "M'semen", tzaziki & sumac

White fish kebab, spinach, chickpeas & browned fish stock

Seabass fillet, freekeh risotto, burnt tomatoes & tarragon

Veal stew, dried fruits, beef stock & Mashya's "Ras el hanot"

shrimp, calamari, mussels, shoshka & celery shrimp stock +15

Charcoal grilled sirloin, grilled lettuce & wine sauce +20

Cocktails

Mashya's Spritz 38

Bombay Sapphire, St. Germain, Sour and Tonic

Rimonuzo 34

Ouzo Tsantali, Pomegranate, Mint and Almond Syrup

Orange Time 38

Aperol, Thyme, Citrus and Sours

Martini Tonic 28

Martini bianco, Tonic and Orange

Saturday's Wine

Sparkling Prosecco, Mionetto, Veneto Italy 26

Rose Listel Cotes de Provence, France 35

White Lugana, Zenato, Italy 38

Sauvignon Blanc, Yarden, Golan Heights Winery 38

Red Reserva, Finca De Marquesado, Rioja, Spain 39

Negro Amaro, Orfeo, Italy 42

Beers

Draft Hoegaarden (330cc) 32

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