

Lunch - Mashya's Starters platter

Fresh ingredients, flavors & colors

Entrees

Gnocchi, wild mushrooms, arugula, mushroom broth & parmigiano 94
Ricotta dumplings and parmesan, mushrooms, pumpkin & sour cream 98
"Jerusalem Mix", pickled eggplant, cured lemon, amba & tahini 102
Chicken supreme, "Masachan", pomegranate syrup, sumac & chicken stock 108
60/40 Kebab, "M'semen", tzaziki & sumac 108
Lamb "kattayef", spicy green paste & tahini 106
White fish kebab, spinach, chickpeas & browned fish stock 118
shrimp, calamari, mussels, shoshka & celery shrimp stock 138
Seabass fillet, freekeh risotto, burnt tomatoes & tarragon 138
Charcoal grilled sirloin, grilled lettuce & wine sauce 152

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 Prosecco, Mionetto, Veneto Italy 26

Rose Listel Cotes de Provence, France 35

White Lugana, Zenato, Italy 38

Sauvignon Blanc, Yarden, Golan Heights Winery 38

Gewurztraminer, Yarden, Golan Heights Winery 42

Red Reserva, Finca De Marquesado, Rioja, Spain 39

Garnacha, El Castilla, Spain 36

Negro Amaro, Orfeo, Italy 42

Valpolicella Classico, Zenato, Veneto, Italy 38

Beers

Draft Hoegaarden (330cc) 32

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