



Mashya Nights

White fish sashimi, amba, burnt vegetables salad, yogurt & roasted bulgur	68
White fish tartare, green tomato salsa, goat yogurt & homemade Tabasco	64
Arugula, "Labane" cheese, Medjool dates, nectarine, Pistachio & Honey	56
Figs, arugula, "Cecil" cheese & almonds	58
Baked kohlrabi at 350°, dried apricots, local cheese fondue, pecans & chives	52
Roasted pumpkin "Asado", Avocado Flowers honey, Paprika & Crème fraiche	54
Seafood "Qatayef", Turkish spinach, green "Zhug", yogurt & amba	94
A vegan dish varies	
Oxtail "Manti", yogurt sauce & paprika butter	78
Chard & feta "Shishbarak", "Shoshka" pepper sauce & smoked yogurt	88
"Ras El Hanout" roasted chicken, stuffed leek with chicken & herbs	108
Calamari, Shrimp & white fish, Tokyo - Marrakesh style, dried tomatoes & spinach	136
Drum fish fillet, corn, bulgur, herbs, corn cream & paprika oil	128
Sirloin steak, Pearl Onions, Potato Cream & Peppercorn Wine Sauce	142
Veal Fillet on charcoal grill, spring onion & Crispy Potato	168
Moroccan tray of lamb neck, yogurt, "matbuca", herbs & pickled onion	48 nis 100 gr
Various cuts of Galilean beef	per 100 gr
Moroccan Frena Bread, Labane Cheese & tomato salsa	26

Follow us

Instagram : @mashya_restaurant