

DINNER MENUS

Mexican menu

Welcome to the land of corn!
The Mexican cuisine is one of the richest food cultures in the world, full of colors, textures and flavors.

STARTER

Family style antojitos a variety of tortilla snacks such as tacos, quesadillas, salbutes, sopes etc. With different kind of meats, salsas and of course guacamole and pico de gallo.

— OR —

Tortilla soup

MAIN COURSE

Caribbean fish fillet of fish with Caribbean rice, mango and tequila sauce and carrot puree.

DESSERT

Churros mexicanos made on the spot with Nutella and Mexican Cajeta.

— OR —

Passion fruit pie

Mediterranean menu

I am from Israel and I would love to take you to a culinary journey to my origins and share with you a banquet that looks like it was taken from Aladdin.

STARTER

The star of the evening is the "Mazetim" which is a table full of fresh salads from all kinds of vegetables, herbs and grains such as: Hummus with pita bread, Falafel jewels, Israeli salad, tziziki, baba ganush and tahini.

MAIN COURSE

Lamb cous cous.

DESSERT

Shbaccia Moroccan donuts flavored with orange blossom syrup accompanied by mint tea.

BBQ menu

One of my first steps as a chef was actually training as a professional butcher and I am proud to present you this Premium BBQ dinner with the best cuts available.

STARTER

Cesar salad with grilled chicken.

MAIN COURSE

For the **BBQ** feast I will choose for you the best cuts available cooked to perfection in my charcoal grill accompanied by a variety of grilled vegetables.

DESSERT

Fresh sunset homemade carrot and orange cake accompanied by fresh ice cream and tropical fruits.

— OR —

Cheese cake

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Italian menu

I always believed that in order to really understand something you have to go to its origins.

That's why in 2010 I went with one way ticket to the heart of Emilia Romagna and worked in some of the best Michellin starred restaurants in Italy and learnts the secrests of pasta, risotto and pure flavor.

STARTER

Lobster risotto

MAIN COURSE

Classic lasagna bolognese with fresh pasta accompanied by Insalata di Modena with tomatoes, mozzarella and aceto balsámico.

DESSERT

Tiramisú

French menu

I have been trained as a profesional chef in classic french cuisine and happy to present you with this luxurious menu full of class.

STARTER

Clam soup with vegetables, bacon and cream.

MAIN COURSE

Beef Wellington tenderloin coated with duxelle of mushrooms, onion and herbs, wrapped in parma ham encased in puff pastry dough served with red wine sauce and perfect mash potato.

DESSERT

Chocolate pie

Asian menu

If you want to enjoy a quite evening with your friends and family enjoying treats from the sea I highly recom-mend you my asian menu.

STARTER

Fresh oysters with a sweet and sour sunomono salad.

MAIN COURSE

Salmon Teriyaki fillet of salmon with onigiri and vegetables wok.

DESSERT

Lemon pie

Spanish menu

STARTER

Chorizo crocquets with salsa brava and chickpea and olive salad.

MAIN COURSE

Sea food paella

DESSERT

Catalan cream