

# KATZIR

SPRING 2026

HARVEST HOUR Sunday - Wednesday 18.30-19.30 20% off the food and drinks

## FIRST HARVEST

<b>Harvest Basket</b> 36 Artisanal Bread, "Ptora" Olive Oil Butter, Za'atar Salt, Barnea Olives	<b>Spring Tartare</b> 96 Local Fish, Green Tomatoes, Celery, Tomato Garum
<b>Maggie Tomatoes</b> 48/76 Basil Oil, Olive Crumble, Zhug	<b>Fish Tataki</b> 64/98 Baby Fennel, Pickled Lemon, Harissa
<b>Green Salad</b> 68 Pink Pepper Vinaigrette, Tart Apple, French Raddish, Walnuts	<b>Foie Gras Pâté</b> 148 Blood Orange Marmalade, Pistacchios
<b>Young Leek</b> 72 Almond Cream, Green Garlic Skordalia, Salted Almonds	<b>Beef Carpaccio</b> 52/92 Egg Yolk Cream, Pomegranate Vinegar

## THE WAY TO THE MAINS

<b>Sweet Potato</b> 62/82 "Falafel" Stuffing, Overnight Broad Beans, Tahini	<b>Silken Beef</b> 88 Green Beans, Ja'ala, Verbena & Habanero
<b>Malfouf</b> 88 Stuffed Cabbage, Minced Lamb, Chamusta, Lima Bean Masabaha	<b>Corned Beef</b> 78 Rye Bread, English Mustard, Pickles
<b>Fish Burika</b> 72 Herbs Tonnato Sauce, Pickled Onions	<b>Sweetbreads</b> 124 Israeli Salad Vinaigrette, Avocado, Tahini

## GRILL & COAL

<b>Sea Bass Fillet</b> 186 Lima Bean Pure, Chard & Turnip Stew Casserole, Bottarga	<b>Short Rib</b> 210 Black Garlic & Tamarind, Pickled Mustard, Jerusalem Artichoke
<b>Chicken &amp; Chips</b> 142 Chips, Fried Egg, Chicken Remoulade, Morel Mushroom	<b>Local Fillet</b> 296 Queen of the Forest Mushroom, Mashed Potato, Foie Gras Butter
<b>Skirt Steak</b> 192 Mashwiya, Chargrilled Vegetables, Tomato Tahini	

### Limited Edition

**Bone Marrow** 58

Green Tomato Salsa, Toasted Garlic Bread

**Lamb Chops** 346

Wild Rice, Spring Vegetables, Green Garlic Cream

**Prime Rib** 88/100gr

Ratte Potatoes, Organic Carrots, Green Beans, Wild Garlic Lardo

**MAKE IT FANCY** Foie gras +90 (50g)

\*All the prices listed are in Israeli Shekels and inclusive of 18% VAT