



Lunch

DALLAL EXECUTIVE LUNCH

78 NIS

Two starters
Dallal bread

98 NIS

One starter & one main
Dallal bread

Tomato & Labaneh Salad
red pepper, cucumber,
radish, green herbs & chilli

Roasted Artichokes
tomato vinaigrette, parmesan cream &
parmesan shavings with chimichurri

Black Lentils & roasted heart of eggplant
caramelized onion, labaneh
& diced tomatoes

Forest Mushroom & Mascarpone Tortellini
hazelnuts & truffled goat's cheese
cappuccino

Dallal Ceviche summer vegetables, red
onion, eggplant, Tassos olives & torn
challah on sheep yoghurt

Salmon Gravlax
black tobiko, crème fraiche & rye bread

Beef Carpaccio
daikon, green onion, capers, pearl onions,
cornichon, parmesan, balsamic viniger &
horseradish

Hangar Steak [120g]
confit purple potato, wilted spinach,
pimientos padron in lemon & crème fraiche

Pappardelle Dolce Sardinia
with spinach, broad beans, broccoli,
artichokes, pecorino & roasted cherry
tomato sauce

Beetroot Gnocchi Leek & Camembert
creamed & confit leek, beetroot roasted on
sea salt, camembert & roasted almonds

Salmon Escalope baked potato with sour
cream & a salad of green papaya, cherry
tomatoes, red chilli, lime & coriander

Chraime with Couscous
fish fillet in spicy tomato, okra & Swiss
chard stew with couscous & vegetable broth

Chicken Thigh Stuffed with Freekeh
root vegetable ragout & beetroot salad

Dallal Burger [220g]
prime beef with truffle cappuccino &
caramelized onion in a brioche bun with
pickled vegetables

Skewer of Beef Fillet [+20 NIS]
cauliflower, potato &
Tassos olives gremolata

Dallal Bread

Salad of Greens 46 NIS
rocket, broccoli, green beans,
cucumber, avocado, iceberg lettuce,
onion, mild feta cheese & mustard
vinaigrette

Buffalo Mozzarella & Vegetable 48 NIS
Tartare Maggi tomato, red pepper,
cucumber, asparagus, Tassos olives &
peanuts with tomato seed vinaigrette

Black Lentils & roasted heart of 44 NIS
eggplant caramelized onion, labaneh &
diced tomatoes [Vegan: with tahini]

Forest Mushroom & Mascarpone 56/88 NIS
Tortellini hazelnuts & truffled
goat's cheese cappuccino

Roasted Artichokes 62 NIS
tomato vinaigrette, cream of parmesan
& parmesan shavings with chimichurri

Dallal Ceviche 58 NIS
summer vegetables, red onion,
eggplant, Tassos olives & torn
challah on sheep yoghurt

Seafish Tataki 64 NIS
cauliflower snow, baby arugula,
pickled onion, radish &
horseradish vinaigrette

Tuna Sashimi 68 NIS
salad of red quinoa, cucumber, green
beans & spring onions with wasabi
vinaigrette

Shrimp, Bulgur & Gazpacho 72 NIS
bulgur salad with cucumber,
almonds, cranberries, herbs & grated
feta cheese

Beef Carpaccio 68 NIS
daikon, green onion, capers, pearl
onions, cornichon, parmesan, balsamic
vinegar & horse radish

Hangar Steak [120g] 72 NIS
confit purple potato, wilted spinach,
pimientos padron in lemon &
crème fraiche

Dallal Bread 17 NIS

Pappardelle Dolce Sardinia 74 NIS
with spinach, broad beans, broccoli,
artichokes, pecorino & roasted
cherry tomato sauce

Beetroot Gnocchi, Leek & Camembert 82 NIS
creamed & confit leek, beetroot
roasted on sea salt, camembert
& roasted almonds

Red Drum on Quinoa 128 NIS
zucchini, Turkish spinach & yellow
cherry tomato butter [Vegan: 64 NIS]

Fillet of Sea Bass & Egg Yolk Linguine 148 NIS
fresh pasta & truffles with saffron
cappuccino

Whole Baked Fish 136 NIS
baked potato with sour cream & a salad
of green papaya, cherry tomatoes, red
chilli, lime & coriander

Slow Cooked Spicy Veal 118 NIS
warm salad of chestnuts & red grapes,
cream of potato & green herb salad

Lamb Chops 178 NIS
cauliflower cream & cauliflower,
Tassos olives & potato gremolata

Beef Fillet 167 NIS
Thai green beans, ratte potato, asp-
argus, brussels sprouts & shallots