

JACKO'SST

start here

Teller bread eggplant
aioli, tahini, olive oil
with tomatoes, confit
garlic and hot peppers

Burgul salad and herbs
burnt eggplant tahini
powder and cranberries

Colorful market salad
colorful vegetables,
beet slices, pumpkin
seeds

Glaze goose liver with
semolina cake shallots,
wine sauce and shallot jam

Beef fillet carpaccio and
sirloin roast beef chili aioli,
pecans, cranberries, crispy
lettuce, soft-boiled egg
and bagel

Lady salad selenova lettuce,
endive, pink lady apple,
walnuts and honey
vinaigrette

Belt zafafa sashimi
acorns, hyssop, okra, raw
tehini pretzels and
cucumber tartare

kube fole gras siska
meat, fole gras, beetroot
soup and bokchoi

Shabi's kebab tomatoes
and roasted onions,
tahini and scallions

Hamusta ravioli siska
meat, celery, garlic,
swiss chard and scallion

Moroccan dgar sweetbreads,
beef, chicken liver and harissa.
Seasoned olives, white tahini
and coriander

Asado bruschetta
asado off the bone and
basil aioli

seafood bruschetta
avocado cream, fride
eggplant and tomato seeda

entrees

Sour Kurdish risotto celery,
garlic, chard, scallion and
cherry tomatoes

Chicken livers sautéed
with onions, pears, sweat
potato and scallion,
maple and wine sauce

Prime meat hamburger
baked potatoes, fried
onions and basil aioli

Mushroom and asado
risotto beef stock and
date honey

Chicken thigh in
charcoal roasted lettuce
and burgul stew harissa
and chard

Focaccia goose breast
mushrooms and sautéed
onions

Whole sea bream
roasted root vegetables
shallots, spinach, olive
tapenade, white wine
sauce and olive oil

Sea fish fillet and sour
kurdish risotto celery,
garlic, chard, scallion and
cherry tomatoe

Beef fillet with
mushroom risotto yifrach
shallots

Entrecote 300 gr
burnt potato, garlic and
parsley chimichuri

Harima salmon
in Moroccan pepper sauce,
chickpeas and mini challah

roasted root vegetables

drinks & beer

Israeli beer
herzl 17A
herzl 41: kapra

Tap beers 330 ml
tuborg
carlsberg luma

Beer bottles
carlsberg
weihenstephan
corona

Water
mineral water neviot
natia water
ferrarelle

cocktails

The original camel
white bacardi, raw tahini,
rosetta, coconut and
pineapple juice

Shuk arak
arak, rosetta, lemon, mint
and anise star

Coco bongo
patron silver, passionfruit
syrup, yuzo and mexican
tehin

Pineapple and basil
bacardi, pineapple juice,
coconut monin, basil
syrup

East talpiyot mojito
rom bacardi, yuzu, ginger,
mint, lime and sprite

gin & tonic

Bombay saphire,
strawberry,
mint, franklin & sons
classic tonic

Bombay east, lime,
basil, franklin & sons pink
grapefruit tonic

Mare, rosemary, basil,
orange, classic franklin &
sons tonic