

# FOOD

## **Brioche Bread . 37**

Served with a changing dip

## **Cauliflower Bulgur Salad . 58**

Cauliflower heads and chopped broccoli, parsley, roquette, dried apricot, Maccabim cheese, cashew and hazelnuts with a honey Vinaigrette sauce

## **Tomato Mozzarella Salad . 56**

Fresca Mozzarella, cherry tomatoes, olives, roquette, basil and garlic confit with a sweetish Vinaigrette sauce

## **Caesar Salad . 58**

Lettuce hearts, caesar aioli, onions, croutons, pumpkin seeds and parmesan cheese

## **Eggplant Carpaccio . 53**

Eggplant core, tahina, purple onion, fresh Oregano, pistachio, and chili oil

## **Tuna Tartare . 63**

A tuna tartare with parsley aioli, onion, radish and red chili served on 3 bruschettas

## **Vegetable Skewer . 52**

2 Skewers, tahina and a spicy herb salad

## **Meat Carpaccio . 62**

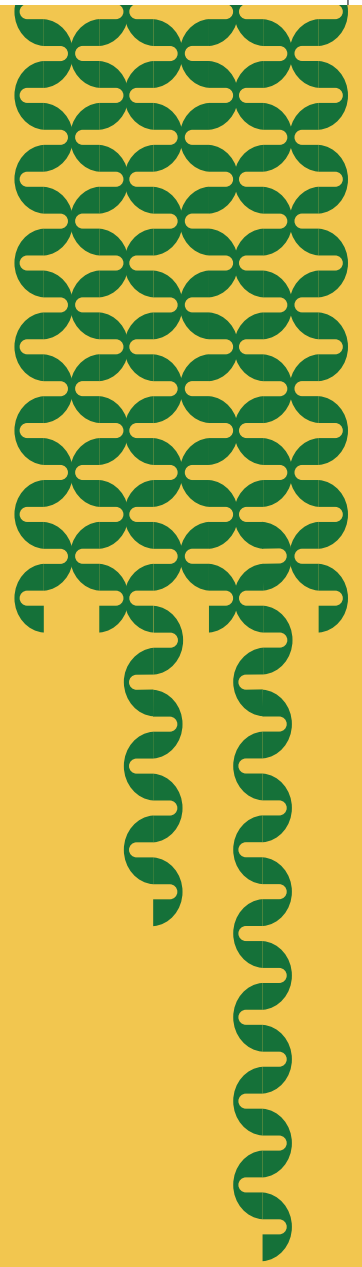
Roquette, grilled bruschettas, balsamic sauce and olive oil

## **Chips Polenta . 56**

Served on a base of basil aioli, mushrooms, roquette and parmesan cheese

## **Tanned Cauliflower . 54**

Oven baked cauliflower with middle eastern spices, tahina, herb salad, radish, spicy chili, sumac, lemon juice and olive oil





**Tuna Sashimi . 72**

Red Tuna, thinly sliced spicy salad, soy wasabi, crème fresh



**Baked Cauliflower . 52**

Seasoned with cardamon, sage, and garlic, served on an eggplant cream, cherry tomato cream and roasted pistachios



**Entrecote Skewer .92**

160 gram Entrecote, herb salad and cooked vegetables



**Fish Fillet . 94**

Grilled Sea Bass served on a base of artichoke cream, truffle mushrooms, cherry tomatoes confit and a grilled chinese cabbage



**Cloud Gnocchi . 68**

Served on a base of corn cream, fresh asparagus, sage leaves, mushrooms and parmesan cheese



**Cheese Tortellini . 66**

with sour cream sauce, spinach, cherry tomatoes, garlic confit and parmesan cheese



**Fish and Chips . 72**

Local white fish covered in a crispy batter, potato chips and chipotle aioli

**Smashburger . 68**

A duo of slider burgers in brioche bread, parsley aioli, lettuce, tomato and onion Served with a side of home fries

**Beef Tenderloin . 128**

gram beef tenderloin, herb salad and cooked vegetables 200

# COCKTAILS

## LADY GAGA

White rum, campari, citrus and a mix of exotic fruits

57



## GREEN DAY

Vodka, Midori, lemon, passionfruit and pineapple juice

58



## TROPIC SKY

Seasoned rum, homemade coconut cream, blue curacao and pineapple juice

58



## LIKE A VIRGIN

A non alcoholic cocktail with grapefruit juice, lemongrass, mint and ginger

42

## WALKING DEAD

Vodka, watermelon-lychee, lemon and cranberries

58



## BILLIE GIN

Gin, Berries, lemongrass, basil, cucumber, lemon and ginger beer

58



## EIFFEL TOWER

Tequila, maraschino liqueur, peach juice, lemon and a crown of salt and chili

59



## PSYCHO KILLER

Passoa, gin, campari, peaches and lemon

57

## SENORITA

A cold sangria on a base of white wine, cooked pear, seasonal fruits and spices

52



## CRYSTAL BOURBON

Wild Turkey Bourbon, orgeat syrup, oranges and Amaretto

58



## BDALAK

Arak, strawberry, melon, Aperol, lemon, grapefruit and celery bitters

58



## HALLOWEEN FREEZE

Vodka, Melon, mango juice, mint and lemongrass

56



# WINE

## WHITE

- Famille Bougrier, Chardonnay, France . 48 / 162
- Castel LaVie white , Blend, Israel . 48 / 182
- Gewurtz, Israel . 46 / 162
- E Pinot Grigio, Italy . 48 / 162

## RED

- Famille Bougrier, Pinot Noir, France . 48 / 162
- Castel LaVie red, Blend, Israel . 48 / 182
- Anubis, Malbec, Argentina . 48 / 162
- Salcheto, Chianti, Italy . 46 / 162
- Petit Castel, Blend, Israel . 249

# BEER

- Carlsberg 32 / 37
- Tuborg Red 32 / 37
- Weihenstephan 33 / 38
- NOAM Beer 36

## SOFT DRINKS

- |                        |                       |
|------------------------|-----------------------|
| Small Ferrarelle . 13  | Orange Juice . 14     |
| Big Ferrarelle . 24    | Lemonade . 14         |
| Mineral Water . 13     | Cranberry Juice . 14  |
| Big Mineral Water . 22 | Schweppes . 14        |
| Coke . 14              | Tonic Water . 14      |
| Coke Zero . 14         | Ginger Beer . 14      |
| Sprite . 14            | Grapefruit Juice . 14 |
| Sprite Zero . 14       | Energy drink . 18     |

## ROSE

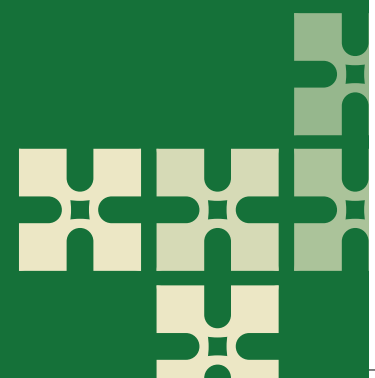
- Trulli Rose, Italy . 48 / 186
- Rose Castel, Israel . 210

## BUBBLY

- Cinzano, Bubbly, Italy . 42 / 149

# CLASSIC COCKTAILS

- Negroni 54
- Margarita 54
- Mojito 52
- Cosmopolitan 54
- Old Fashioned 54
- .....
- Martini/Dirty 56
- Espresso Martini 58
- Moscow Mule 52
- Last Word 56
- Aperol Spritz 50





# DRINKS

## TEQUILA

Espolon Blanco 28/52  
Espolon Reposado 28/54  
Don Julio Blanco 32/68  
Don Julio Reposado 34/70  
Don Julio Anejo 44/88  
Mezcal 36/66

## ANISE

Arak 26/44  
Ouzo 12 28/46  
Pernod 28/48  
Pastis 28/52

## COGNAC

Hennessy VS 36/62

## RUM

Plantation 3 Star 28/48  
Plantation Pineappl 28/48  
Captain Morgan Spice 28/48  
Zacapa 23 34/64

## GIN

Gordons 28/52  
Tanqueray 28/52  
Tanqueray 10 34/58

## WHISKEY

### BLENDED SCOTCH

Red Label 28/52  
Blond Label 28/52  
Black Label 28/52  
Gold Label 30/58

### SINGLE MALT

Talisker 10 40/70  
Glenmorangie 12 36/58  
Macallan 12 40/80  
Lagavulin 16 120

### IRISH & AMERICAN

Wild Turkey 28/50  
Bulleit Rye/Bourbon 28/52  
Jack daniels 30/56  
Jameson 30/56

## VODKA

Smirnoff 26/48  
Ketel One 32/52  
Belvedere 36/56  
Van Gogh acai 30/50

## LIQUOR

Fig 26/46  
Baileys 26/46  
Drambuie 26/48  
Amaretto 28/52  
Midori 28/52  
Jack Daniels Honey 28/52  
Green Chartreuse 34/56

## APERITIF / DIGESTIF

Cinzano Bianco 42  
Cinzano Rosso 42  
Cinzano Extra Dry 42  
Campari 28/48  
Aperol 28/48

COLLECTIVE



COLLECTIVE.IL



COLLECTIVE

# HAPPY HOUR

SUN - THU



18:00 - 20:00



20% OFF FOOD



20% OFF ALCOHOL

# DESSERTS

## SHARING

### Chocolate Fudge . 56

Served hot with vanilla ice cream and salty caramel toffee

### Creme Brulee . 58

Served half frozen with Amarena cherries 8

### Pistachio Millefeuille . 58

Sweetened puff pastry sheets, pistachio cream, berries and black crumble NIS 58e

## HOT DRINKS

### Espresso . 14

### Hot Tea . 14



COLLECTIVE.IL



COLLECTIVE

**DESSERTS**