

Test Menu 2020



Morning at the Winery

Served until 12:30 pm

Good Morning | 60 ₪

2 eggs prepared however you like them (optional add-ins: onions, cheese, mushrooms, and herbs.) Served with a small salad, a variety of spreads, mini muesli, our house bread and butter, a hot drink and your choice of lemonade or orange juice.



Breakfast for two | 108 ₪

Eggs for two prepared however you each like them (optional add-ins: onions, cheese, mushrooms, and herbs.) Served with salad, a variety of spreads, mini muesli, our house bread and butter, two hot drinks and two cold drinks -your choice of lemonade or orange juice per person.



Sabach el hir - Breakfast with a Middle Eastern flair | 64 ₪

Our zesty red shakshuka (available either spicy or mild) cooked slowly with fresh eggs. Served with a small salad, a variety of spreads, mini muesli, our house bread and butter, a hot drink and your choice of lemonade or orange juice.



Cheeseboard | 69 ₪

A platter with 5 types of cheese, focaccias, olives, butter, a hot drink and your choice of lemonade or orange juice.



Burik | 55 ₪

A pair of crisp cigar pastry sheets each filled with a fried egg with an optional onion or herb filling (your choice of spicy or not). Served with a mint yogurt dip, our house bread, and a small salad.

Sweet Morning | 42 ₪

Mini pancakes served with seasonal fruits and silan (date honey) topped with whipped cream. With your choice of a hot or cold drink- lemonade or orange juice.

Energy Morning | 25 ₪

Our house blend of granola and oats served with yogurt and silan (date honey.)

Bonjour | 25 ₪

Choice of a butter or chocolate croissant, served with butter and jam and a hot drink.

*Available all day.

**large drink-an additional 3 NIS.*

** extra bread- an additional 3 NIS.*

All our food is prepared in a kitchen where nuts, gluten, dairy and other known allergens may be present.

Vegan



Gluten free



Sandwiches

Sandwiches are made in whole wheat rolls, and served with a small salad.
A gluten free bread alternative is available.

Tuna Sandwich | 46 ₪

Tuna salad with lettuce, tomatoes, pickles and red onions.

Saint Maure Sandwich | 49 ₪

Saint Maure cheese, sliced marinated beets, arugula and walnuts.

Croque Madame | 52 ₪

Smoked salmon, fresh spinach, and reduced spinach cream sauce topped with a sunny side up egg, inside a butter croissant.

Small Pleasures

House Tempura | 39 ₪

Broccoli, cauliflower and artichoke fried in tempura batter. Served with a smoked paprika aioli.

Beet Carpaccio | 39 ₪

Thin slices of beets topped with cashews and pecorino cheese drizzled with a delicate vinaigrette.



French Fries | 30 ₪

Crispy fries served with ketchup and chili aioli sauce.

Grilled Eggplant | 39 ₪

Grilled eggplant served on almond puree, with caramelized onions and fresh tomatoes.



Cauliflower Kashkaval Patties | 39 ₪

Fried cauliflower and kashkaval patties, served with a mint yogurt sauce.

Soup de Jour | 36 ₪

All our soups are made with all-natural ingredients, without powder mixes and are served with our house bread and butter. Kindly ask your waiter about the soup of the day.

The "Smoked Cigar" | 40 ₪

A pair of crisp cigar pastry sheet rolls stuffed with potatoes, fried onions, herbs, feta cheese, and smoked salmon. Served with a lemon aioli sauce.

House Focaccia | 39 ₪

Focaccia topped with olive oil and rosemary and served with four house dips.



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From the Garden

Our salads are served with house bread and butter.
A gluten free bread alternative is available.

Sweet Potato and Quinoa Salad | 59 ₪

Mixed greens with cherry tomatoes, cucumbers, mushrooms, bean sprouts, quinoa, mixed seeds and crumbled Bulgarian cheese. The salad is topped with sweet potato chips, served with a balsamic silan (date honey) dressing on the side.

Halloumi Salad | 65 ₪

Cubes of halloumi cheese sautéed with onions, mushrooms, cubes of sweet potato, white wine and pesto on a bed of mixed greens, cherry tomatoes, cucumbers, shredded carrot, and roasted peppers, served with a honey-mustard dressing on the side.

Salade Niçoise | 65 ₪

Mixed greens, cherry tomatoes, cucumbers, yellow bell pepper, Kalamata olives, string beans, and a hard-boiled egg, topped with olive oil sautéed salmon pieces, in a honey-mustard dressing.



Burrata Salad | 69 ₪

A cream filled mozzarella pouch on a combination of arugula, cherry tomatoes, fresh basil and garlic, with a reduced balsamic and olive oil dressing.



Panzanella Salad | 59 ₪

Fresh mozzarella, basil, tomatoes, cucumbers, red onions, bell peppers, toasted chunks of bread, in olive oil and lemon.

Hot from the Pan

The Shakshuka | 56 ₪

A mildly spicy dish of poached eggs in a red sauce, served with a small salad, the house bread, and butter.



Green-Red-White Shakshuka | 59 ₪

Our house shakshuka with the additions of spinach and Bulgarian cheese, served with a small salad, the house bread, and butter.



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From Our Stone Oven

All baked goods can also be made gluten free, without any additional cost.

Pizza Margherita | 52 ₪

Classic Italian pizza made with our house tomato sauce and mozzarella cheese.

additional toppings | (choice of two) 6 ₪

Onions, mushrooms, olives, and tomatoes.

special toppings | (choice of one) 8 ₪

Bulgarian cheese, goat cheese, artichoke, or broccoli.

Pizza Bianca | 58 ₪

Spinach cream sauce, mozzarella cheese, and a mushroom medley.

Pizza Carciofi | 58 ₪

Tomato sauce, mozzarella cheese, artichokes, goat cheese, kalamata olives, and fresh arugula.

From the Sea

All fish dishes are served with a small salad.

Lavrika- Mediterranean Sea Bass | 115 ₪

A plancha-seared filet of Lavrika served with roasted sweet potatoes in thyme, grilled mushrooms, green onions.



Salmon Filet | 95 ₪

Salmon served on a bed of herbed gnocchi and a sauce of red bell peppers.



St.Peter's Sinya | 79 ₪

A filet of St.Peter's fish in techina, on a white bean, tomato, onion, garlic stew and rice with a mixture of fresh herbs.

Chatzot Hayam - Midnight on the Sea | 88 ₪

Jerusalem mix of salmon, St. Peter's fish, onions, peppers and chickpeas served on taboon bread and techina, garnished with sumac and parsley. Served with french fries and a small salad.

Fish & Chips | large/small 70/88 ₪

Sole fish sticks in a beer batter served with french fries and chili aioli sauce.

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Specialties

The Halloumi Burger | 62 ₪

A patty made out of halloumi cheese, pistachios and panko. Placed with lettuce, tomato, red onion, mayonnaise and barbeque sauce in a hamburger bun, served with french fries.

Mushroom Brüsquette | 58 ₪

Toasted Tuscan bread topped with a combination of portobello mushrooms, button mushrooms, onions, garlic-spinach confit in cream, Kashkaval and Parmesan served with poached eggs.

Wine tasting experience | 25 ₪

Experience 4 of our choice wines, 2 white wines and 2 red wines.

From the Creamerie | 69 ₪

A cheeseboard with a selection of premium cheeses served with olives, dips, butter and focaccia.

Creamerie platter with a cup of the House Wine or the Wine Tasting Experience | 90 ₪

Pasta

Whole wheat pasta or gluten free alternatives are available.

Pasta in Italian Tomato Sauce | 52 ₪

Penne noodles in a homemade tomato sauce.



Salsa Rosa Pasta | 56 ₪

Pappardelle or penne noodles in a cream and tomato sauce.

Mushroom Cream Pasta | 56 ₪

Pappardelle or penne noodles in a cream sauce with sautéed mushrooms, topped with shredded Parmesan cheese.

Sweet Potato Ravioli | 66 ₪

Ravioli stuffed with sweet potatoes in a coconut milk and sautéed mushrooms sauce.

Artichoke Ravioli | 66 ₪

Whole wheat ravioli stuffed with artichoke in a cream sauce, garlic, broccoli and toasted almonds.

Mushroom Tortellini | 66 ₪

Mushroom stuffed pasta in a cream sauce with chestnuts, shimeji mushrooms and kashkaval cheese.

Gnocchi in Lemon Garlic Butter | 58 ₪

Potato gnocchi (stuffed mini dumplings) in a lemon-garlic butter with wedges of cherry tomatoes, parsley, and grated Parmesan cheese.

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Desserts

Pancakes | 46 ₪

Served with two scoops of ice-cream, chocolate syrup, maple syrup, and whipped cream.

Warm Chocolate Fudge | 38 ₪

Served with a scoop of ice cream.

Divine desserts | 38 ₪

Ask your waiter about our delectable desserts.

Croissant | 15 ₪

Butter or chocolate croissant, served with butter and jam.

Ice Cream | 14 ₪

One scoop of ice-cream from our selection of flavors, served with whipped cream.

Additional Whipped Cream | 5 ₪

Hot Drinks

Decaffeinated alternatives available, please tell the waiter if you would like low fat or soy milk.

Espresso short / tall | 10 ₪

Double Espresso | 12 ₪

Americano espresso with hot water, with optional cold or hot milk on the side. | 12 ₪

Cafe Latte short/ tall | 13/16 ₪

Nescafe with steamed milk short/tall | 13/16 ₪

Tall Cappuccino with whipped cream | 19 ₪

Winery Mocha a Belgian chocolate drink with espresso. | 18 ₪

Chocoladi hot chocolate made with Belgian milk chocolate. | 16 ₪

Chococcino chocoladi topped with whipped cream | 19 ₪

Turkish Coffee finely ground coffee beans, unfiltered | 10 ₪

Nescafe made with water with added cold milk. | 10 ₪

Sachlav milk-based drink with rose water and cinnamon. | 18 ₪

Tea your choice of herbal, green or black teas. | 10 ₪

Hot Cider apple-based drink served with a cinnamon stick. | 18 ₪

Hot Cider with Wine apple-based drink served with a cinnamon stick and wine. | 22 ₪

Chai Latte sweetened spiced black tea with milk. | 18 ₪

Cold Drinks

Mineral Water or Seltzer | 10 ₪

Soft Drinks Coke, Diet Coke, Sprite, Diet Sprite, Fanta (Orange Soda), Nestea (Ice tea) | 13 ₪

Malt Beer | 13 ₪

Carlsberg / Tuborg Beer | 22 ₪

Orange Juice or Lemonade (in a glass) | 12 ₪

Orange Juice or Lemonade (pitcher) | 35 ₪

Wine menu

White wines

	Cup	Bottle
Gewurztraminer Semi-dry white wine, fruity with a gentle sweetness.	34 ₩	78₩
Sauvignon Blanc Dry white wine, crisp, acidic and fresh.	34 ₩	78₩
Chardonnay Dry white wine, aroma of citrus blossoms and a mineral flavor.		78₩
Blessed Valley White 2018 Our Winery's flagship white wine, a varietal wine made from Chardonnay grapes, aged in French oak barrels for 8 months, and the winner of the gold medal in the 2019 Terravino competition.		145₩
Rosé	34 ₩	78₩

Red Wines

Red A Bordeaux style blend of Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot.	36 ₩	90₩
GSM Blend A Rhone Valley style blend of Syrah, Mourvèdre and Grenache.	36 ₩	90₩
Cabernet Sauvignon Full-bodied, rich and complex with solid tannins and a long and fruity finish.		150 ₩
Cabernet Franc Full-bodied, crispy acidity and a spicy fruity finish.		150 ₩
Pinot Noir Medium-bodied, high tannin with pleasant acidity and the taste of ripe fruit.		150 ₩

From our Wine Cellar

Blessed Valley 2009 - 900₺

The Winery's flagship label.

The wine variety is 57% Cabernet Sauvignon, 22% Merlot 21% Cabernet Franc.

The wine was aged for 21 months in French oak barrels and continues to age in the bottle.

A rich wine with a well-developed bouquet manifested by smells of tobacco, chocolate, smoked meat and spices, full bodied, with soft round tannin and a long elaborate finish.

This wine won the Terravino Double Gold medal in 2016.

Cabernet Franc 2008 - 750₺

A wine from the Lone Oak series, the winery's single varietal series.

Powerful aroma with a scent of berries, allspice, cloves and mint, full-bodied, crispy acidity and a spicy fruity finish.

This wine won the "Gold Cluster" Gold medal in the year 2014.

Wine of the month –

Ask for the sommelier