

Malka powered by Eyal Shani and Shahar Segal

It started as a dream. Now we make it a reality. Its a cooperation with hot bread kitchen. They connect us with amazing people and together we make it a better world.

Vegetable creatures:

5 spicy instruments that will swirl your soul.

A pile of everything white and green.

Potato salad.

Latkes. That ones that you dream of.

Charred beetroot carpaccio, covered in horseradish snow.

Eggplant sashimi.

Avocado diamonds polished with gros sel resting peacefully on a bruschetta. A mezze.

Originally its from the allies of jerusalem now its a distant memory that we have.

Hummus.gargirim\Lima beans.

Spinach melting into himself.

Okra bathing in red tomatoes.

Our own classic desert tomato pasta.

Artichoke pasta

Ratatouille.

Wild fish from the deep sea:

*Yellowtail Sashimi.

Matijas.

Grouper shawarma.

A bag of sea and land.

Stripped Bass Hraime. A story of spicy tomatoes.

Whole Lubina roasted in a summer vegetable garden and wine.

Holy cow:

A whole royal chicken.

Malka schnitzel.

Chopped liver.

The best hummus plate you will ever eat, topped with lamb ragu.

Skirt steak bathing in tomato ovaries and spicy.

Prime club steak.

Rib eye steak.

Lamb shank cooked to divine perfection.

Sugar table : Individual \$17

Malabi | Brownie | Pistachio cake | Carrot cake | Chocolate mousse |

Chef : Jessica Masanotti

Restaurateur : Rebecca Salino

Inspired : Eyal Shani

*Consuming Raw or undercooked meats, fish or eggs may increase your risk for foodborne illnesses.
For parties of 10 and more a prefix menu will be required.