

# ANGELICA

## First

52 Soup of the day

64 Chicken Liver Pate | Cacao | Pistachio Ice Cream | Amarena & Balsamic Jelly

62 Endive | Salanova | Lalique Salad | Citrus Fillet | Pecan | Citrus Vinaigrette

72 Beef Fillet Tartare | Fried Capers | Quail Egg | Rice Tuile | Chive

78 Fried Sea Fish | Strawberry | Green Leaves | Pomelo | Shallot | Spicy Thai Sauce

66 Kohlrabi Carpaccio | Cashew Cream | Pistachio | Olive Oil

62 Zucchini Flower | Mushroom Risotto | Mushroom Duxelles | Corn Cream

78 Beef Fillet | Mushroom Ragout | Jerusalem Artichoke Cream & Chips | Red wine

74 Sea Fish Ceviche | Mango & Citrus Sauce | Mango Jelly | Caramel Lime | Pine Nuts

74 Roast beef Bruschetta | Thai Eggplant | Chili | Horseradish Aioli

68 Smoked Trout | Aioli | Quail Egg | Roasted Tomato | Sumac

68 Marinated Anchovy | Roman Artichoke | Eggplant Cream | Lemon Aioli | Chili

## Main

116 Asado Stew | Winter Vegetables | Red Wine Sauce

138 Rump Steak | Burned Leek | Glazed Carrot | Red wine and Chestnuts Sauce

88 Hamburger 200 Gr | Prime Cuts | Fresh Vegetables | French Fries

188 Entrecote | Crispy Potatoes | Green Beans | Chimichurri

88 Risotto | Black Lentils | White Wine | Fried Onions | Parsley

168 Lamb Shoulder | Roasted Cabbage | Thyme | Cauliflower Cream | Red Wine Sauce

196 Beef Fillet | Corn Cream | Mushroom Arancini | Grilled Onion | Porcini Stock

132 Sea Fish Fillet | leek & Potato Agnolotti | Tomato | Capers | White wine

98 Chicken Breast | Pumpkin Cream | Broccoli | Curry & Chicken Stock Sauce

172 Sirloin | Root Vegetable Cream | roasted Cauliflower | Snowpeas | Beef Stock

290 Tasting menu 5 Dishes

Chef: Roei Achdot