

ANGELICA



Group menus 2024

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Group menu up to 16 people – option 1

Name:	Number of guests:
Date of Event:	Telephone:
Time of Event:	Email:

Price per person (including vat, not including 15% service charge): 270 nis

First Course (center table)

Bread | Dips

Salmon ceviche | passionfruit lime sauce, coriander, mango, radish and chili

Paté brûlée | chicken liver, goose fat, brandy, sourdough bread & pear vanilla jam

Beetroot | turnip, miso vinaigrette, horseradish and olive oil

Green salad | salanova, lalique, pomegranate, almond, hazelnut and blueberry vinaigrette

Main Course (per person):

Tomato Risotto | white wine, basil, olive powder and oregano oil

Salmon fillet | Gulliver spinach, moist cherry tomatoes and oregano oil, served with side dish

Asado | root vegetables cream and red wine sauce, served with a side dish

Chicken breast sous - vide | red curry, coconut milk and peanut butter, served with a side dish

Beef fillet | Jerusalem artichoke cream and red wine sauce, served with side dish (extra 35nis)

Entrecote and red wine sauce, served with side dish (extra 35nis per guest)

Side Dish: smashed potatoes | roasted vegetables | green salad

Dessert (per person)

Chocolate Soufflé | Sorbet

Beverages

Cold: mineral water | Sparkling mineral water

Hot: Espresso or Tea.

Wine upgrade options:

25NIS: Glass of Ramat Hevron – Angelica Red / White.

60NIS: Unlimited wine Ramat Hevron – Angelica Red / White.

FYI:

Private room: seats up to 16 people, if less than 12 people – 500 NIS addition cover charge.

For use of private room – if less than 8 people – 800 NIS addition cover charge.

In the main restaurant: seating will be on separate tables of 8 – 10 people.

No lectures or public speaking will be permitted in main restaurant space.

Dishes to the center of the table will be calculated according to the amount of guest: one first course per guest.

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Group Lunch Menu 40 – 80 people

Name:	Selected menu:
Date and Time of Event:	Telephone:
Number of Guests:	Email:

Price per adult: 205 Nis (including VAT, not including 15% service charge).

Price per child: 130 Nis (including VAT, not including 15% service charge).

Floor manager: 250 Nis (including VAT).

Lunch events are limited to end by 16:30.

Bread, dips, and spreads to table center.

Select 4 salads served family style (center table):

- Beet salad with coriander and pomegranate syrup
- Cherry tomato salad, mint, cilantro, garlic, chili, and olive oil
- Tahini salad, cranberries, fried onions, and herbs
- Carrot salad, cranberries, sesame oil, coriander, and chili
- Fennel salad with kalamata olives, orange fillet and parsley
- Potatoes salas, aioli, red onion, olive, garlic, and dill
- Mashwaye roasted salad, sweet and chili pepper, tomatoes, onion, eggplant and garlic (spicy)

Select 2 First courses dishes served family style (center table):

- Mixed green salas, pecans and blueberry vinaigrette
- Bruschetta of chicken liver pate and onion vanilla jam
- Potato Gnocchi, cherry tomatoes, Kalamata olives and basil
- Yellow peas Fava, roasted tomatoes, onion, and olive oil
- Bruschetta of Roast beef, horseradish aioli, Thai eggplant, and pickled radish (10 Nis extra)
- Fish Kebab, chickpeas, shallot, lemon, chard, and garlic confit (15 Nis extra)
- Lamb Kebab, masabaha peas, shallot, lemon juice and chili (15 Nis extra)
- Sea fish Ceviche, mango & citrus cold soup, mango jelly and caramel lime (15 Nis extra)

Select 3 Main courses served family style (center table):

- Beef stew in red wine sauce, glazed carrot, shallots, celery, and mushrooms.
- Grilled chicken breast with mustard and caramelized onions
- Lamb kebab with roasted tomatoes and garlic confit
- Grilled gray mullet fillet, olive oil, garlic, and dried tomatoes.
- Boneless chicken thigh, green salsa, citrus zest, and thyme (5 Nis extra guest)
- Sea fish fillet, white root vegetables cream, saffron & yuzu sauce (15 Nis extra per guest)
- Entrecote with chimichurri sauce (45 Nis extra per guest)
- Beef Fillet with chestnut demiglace (40 Nis extra per guest)

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Select 3 side dishes served family style (center table):

- Green rice with peas and dill
- Roasted potatoes with oregano and olive oil
- Seasonal grilled vegetables
- Mixed green salad, pecans, and blueberry vinaigrette
- Grilled pumpkin, black lentils, shallot, and parsley

Kids Dish:

Personal Dish: Hamburger & Schnitzel, fresh vegetables and French fries.

Select 1 dessert (per person):

- Chocolate souffle & sorbet
- Apple strudel & sorbet
- Lemon tart
- Tapioca pearls with coconut cream and fresh fruits
- Almond Pana Cota and berry coulis
- Selection of 3 deserts (15 Nis extra)

Included beverages: Mineral & Mineral Sparling water, Soda drink.

Beverages upgrade options:

- Beer (Tuborg / Heineken) 15 Nis per bottle
- Wine: Ramat Hevron -Angelica red / white - 95 Nis per bottle

FYI:

- Main Courses to the center of the table will be calculated according 100gr per person (total 300 gr)
- If they request additional dishes for the table, they will be charged 40 Nis per main course.
- Friday events: please contact us for further details 02-6230056.
- Noon events are limited to end by 16:30.

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Order Form:

- **Seasonal Menu.** The dishes and ingredients comprising the various dishes may change according to season.
- **We provide vegetarian, vegan, and dietary restrictions** options. If relevant, please update relevant in the comments section below.
- **Private event deposit:** 2000 nis credit card deposit is required to hold the date.
- **Covid / War:** The restaurant works subject to government guidelines, if the Israeli government directs that the restaurants cannot operate, the advance will be returned.
- **Payment:** can be by credit card, check or bank transfer.
- **Cancellation:** In case of a cancellation within 48 hours of event, the customer will be charged at 75% of the event cost.
- **Presentation equipment** can be rented from Dudi 054-8820074.
- **Amount of people:** can be updated up to 48h before the event. At that point the minimum charge will be made based on the number of people reserved for.
- **Menu to the center of the table** will be calculated according to the amount of guest, one first course and main courses (300gr total) per guest. If they request additional dishes for the table, they will be charged according to the following method: first course 40 NIS and main course 110nis.
- If there is no approval for paid dishes additions, please indicate
- **Extra payment:** In the case where group members seek additional orders beyond the agreed menu:
 - Approval to extra dish
 - Add the extra payment to my bill.
 - Customer should pay separately for extras.

To book your event, please fill the requested details and send to:

E-Mail: info@angelica.co.il or Fax: 972-2-6221042

Name: _____

Signature: _____

Date: _____

Comments: _____

Order update or confirmation will be sent back to you by email.

Only a signed order form followed by a confirmation email is a formal approval for your order.

For any additional questions or requests please call 972-2-6230056.