

# KITCHEN

## **Tuna Tartare**

— 64 —

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

## **Cauliflower Bulgur Salad**

— 58 —

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

## **Caesar Salad**

— 58 —

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

## **Tomato Mozzarella Salad**

— 56 —

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

## **Brioche Bread**

— 36 —

Served with a changing dip

## **Eggplant Carpaccio**

— 52 —

Eggplant core, tahina, mint, and chili oil

## **Tanned Cauliflower**

— 52 —

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

## **Meat Carpaccio**

— 59 —

Roquette, grilled artichoke and balsamic sauce

## **Vegetable Skewer**

— 52 —

Skewers, tahina, and a 2 spicy herb salad

## **Tuna Sashimi**

— 72 —

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



# KITCHEN

## **muni burger**

— 72 —

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

## **Fish Fillet**

— 94 —

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

## **Beef Tenderloin Tataki**

— 92 / 172 —

120 g/240 g sliced beef tenderloin, served with a side of Antipasti and potato crunch

## **Muni Crispy Chicken**

— 72 —

A duo of slider crispy chicken, smoked spicy aioli, lettuce, coleslaw, served with a side of fries

## **Chips Polenta**

— 56 —

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

## **Baked Cauliflower**

— 54 —

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

## **Cheese Tortellini**

— 68 —

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

## **Beetroot Gnocchi**

— 68 —

Cheese filled potato gnocchi, crème fresh, fresh basil and confit garlic



# COCKTAILS

*made by municipal*

## MUNICIPAL FLASKI

58

Bourbon whiskey, Orgeat, oranges, and Amaretto

## TRASH TALK

58

Passoa, gin, Campari, peaches, and lemon

## COGNACITO

62

Hennessy VS, fig, Crème de Cassis, and pear liquor

## COOKIE MONSTER

58

Nuts liquor, Baylis, caramel syrup, sour cream, black Nutella cream

## BRAIN FREEZE

58

Vodka, Melon, mango juice, mint, and lemongrass

## PRETTY WOMAN

56

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

## BLUE SKY

56

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

## VIVA LA VIDA

59

Reposado tequila, spicy chili liquor, strawberry, cucumber, and ginger beer

## GRINGO

58

Vodka, Midori, lemon, passionfruit, and pineapple juice

## SEÑORITA

50

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

## KING MUNI

56

Vodka, watermelon-lychee, lemon, and cranberries

## BILLIE GIN

60

Gin, basil, fresh ginger, lemongrass syrup, elderberry syrup, yellow chartreuse, egg protein, and lemon zest

## OPA OPA

56

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

## EIFFEL TOWER

60

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



## RED WINE

Famille Bougrier, Pinot Noir, France / 48/162

Salcheto, Chianti, Italy / 48/162

Anubis, Malbec, Argentina / 48/162

Castel LaVie red, Blend, Israel / 48/189

Petit Castel, Blend, Israel / 249

## WHITE WINE

E Pinot Grigio, Italy / 48/162

Wachtenburg, Gewurtz, Germany / 48/162

Petit Chablis, Chardonnay, France / 55/210

Castel LaVie white, Blend, Israel / 48/189

Famille Bougrier, Chardonnay, France / 48/162

## PROSECCO

Cinzano, Bubbly, Italy / 42/146

## ROSE

Trulli Rose, Italy / 48/182

Rose Castel, Israel / 210

## CLASSIC COCKTAILS

Mojito / 52

Cosmopolitan / 52

Margarita / 52

Old Fashioned / 54

Negroni / 52

Moscow Mule / 52

Aperol Spritz / 50



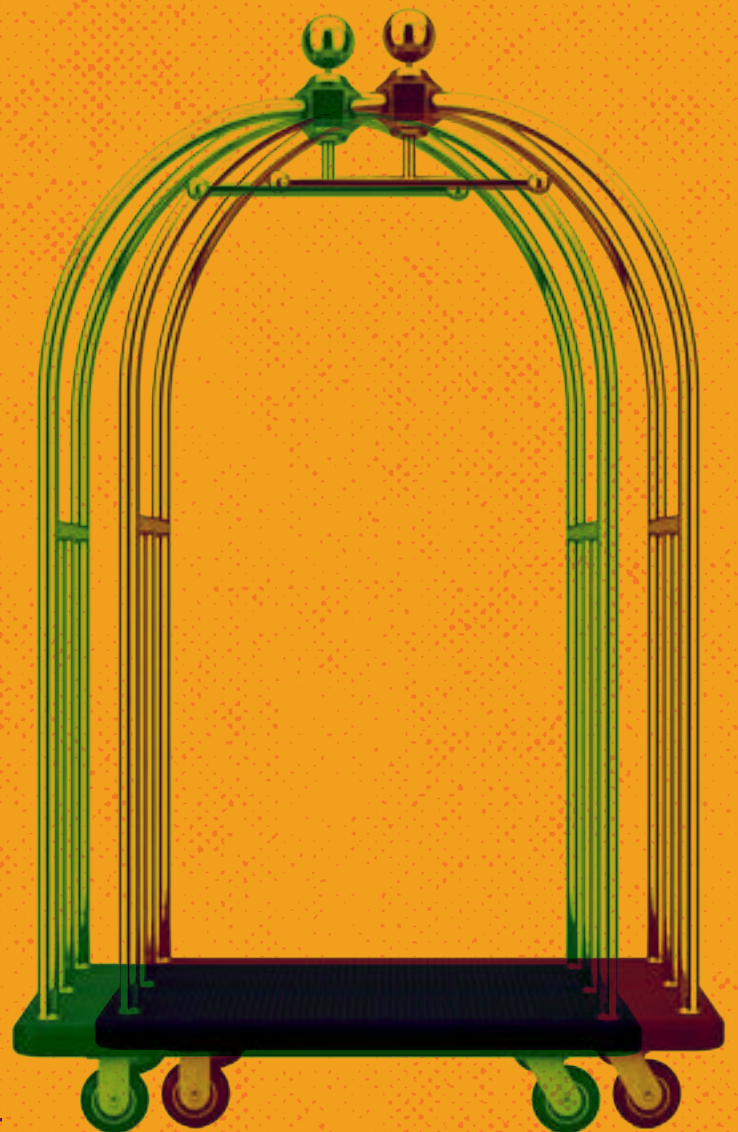


# DRINKS

- Coke / 14
- Coke Zero / 14
- Sprite/ 14
- Sprite Zero / 14
- Mineral Water / 12
- Big mineral water / 22
- sparkling water / 14
- Big Ferrarelle / 22
- A glass of orange juice /  
Lemonade / Grapefruit juice / 14
- Tonic Water / Ginger Beer / 15
- Energy drink / 18

# BEEERS

- Esterlla / 32/37
- Carlsberg / 32/37
- Tuborg Red / 32/37
- Weihenstephan / 34/38
- NOAM Beer / 36





# SPIRITS

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## 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

Talisker 12 / 36/58

Macallan 12 / 40/80

Lagavulin 16 / 120

### *American & Irish*

Wild Turkey / 28/50

Bulleit Rye/Bourbon / 28/52

Jack daniels / 30/56

Jameson / 30/56

## COGNAC

Hennessy VS / 36/62

## ANISE

Arak / 26/44

Ouzo 12 / 28/46

Pernod / 28/48

## APERITIF DIGESTIF

Cinzano Bianco / 42

Cinzano Rosso / 42

Cinzano Extra Dry / 42

Campari / 28/48

Aperol / 28/48

## LIQUEUR

Fig / 26/46

Baileys / 26/46

Drambuie / 26/48

Amaretto / 28/52

Midori / 28/52

Jack Daniels Honey / 28/52

Green Chartreuse / 34/56

## VODKA

Smirnoff / 26/48

Ketel One / 32/52

Belvedere / 36/56

Van Gogh acai / 30/50

## GIN

Gordons / 28/52

Tanqueray / 28/52

Tanqueray 10 / 34/58

## RUM

Plantation 3 Star / 28/48

Plantation Pineapple / 28/48

Captain Morgan Spice / 28/48

Zacapa 23 / 34/64

## 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



# DESSERTS

## **Chocolate Fudge**

Served hot with vanilla ice cream and salty caramel toffee

- 60 -

## **Creme Brulé**

Served half frozen with Amarena cherries

- 62 -

## **Hot Drinks**

Espresso

- 14 -

## **Hot Tea**

- 14 -

