

TABOUN

Sourdough Focaccia 52 ✓

Sourdough focaccia, baked in a stone oven, served with cherry tomatoes and garlic confit in balsamic and olive oil

Sichuan Sea Bass 187

Oven-roasted sea bass filet, chili soy and mirin sauce, green beans, shimeji mushrooms and aromatic herb salad

Taiko Salmon 159

Novo-style salmon filet roasted in miso and white wine caramel, toasted sesame crust, pickled mushrooms in sweet soy and corn cream

Tanka Cabbage 69

Taboon-roasted cabbage quarters, date syrup tahini, tamarind, green onion, smoked root cream and toasted sesame.

RAW DISHES

King Fish Pani Puri 99

Sea bream ceviche, tropical fruits, and herbs seasoned with lime and curry aioli, served in pani puri ball

Beef Filet Crudo 102

Thin slices of veal, arugula, sprouts, onions, peanut vinaigrette, chili aioli, reduced balsamic, and roasted cashew

Nigiri Sushi 99

Nori seaweed, fried sushi rice, spicy tuna tartare, wasabi and ponzu sauce

Tartare De Boeuf 107 ♦ ✓

Finely chopped beef filet, ginger, shallots, pine nuts, truffles, chili, Dijon and balsamic, served on little gem lettuce with apple ponzu sauce

VEGETABLES

Crunchy Lalique 69 *****

Mix of fresh lettuce leaves, endive flowers, carrot peels, citrus filet and roasted almonds with orange and mustard vinaigrette

Eggplant Brûlée 70

Smoked eggplant cream, toasted bread, cherry tomato chutney, garlic confit, crispy lettuce leaves and mixed olives

Seoul Kimchi 79

Refreshing Korean salad, cucumber, shallots, chicken breast, coriander, green onion and mint, peanuts and toasted sesame, seasoned with peanut butter soy and lime vinaigrette

Japanese Sprout Salad 68

Sprouts, roots, chili caramel aioli, radish, green mango, cilantro, wasabi peas, cashews and black sesame



FIRE & WOK

Miso Sirloin 175

Local veal sirloin roast, brushed and caramelized with Japanese miso, served on roasted bone marrow, fermented chili and green onion

Kashmiri Kebab 128

Lamb kebab, chapati, tomato chutney, lemon pickle aioli, black tahini, fresh herbs, cherry tomatoes and onion

Kandahar Dumplings 112

Steamed dumplings filled with lamb and caramelized onion, served with tamarind plum sauce

Thai Mash & Vegetables 142 ♥

Mung bean noodles, green vegetables, tofu/beef filet, mirin and soy sauce

Short Ribs Asado 117

24-hour slow-cooked short ribs, deboned and served in a brioche bun with sriracha aioli, pickled onion, cucumber salad and herbs

Ko-Samui Pullet 137

Pullet medallions in massaman curry marinade, wrapped in peanut butter curry sauce, served with julienned vegetable salad, lime and roasted peanuts

Mamilla Hamburger 127

Entrecote hamburger, served in a brioche bun, with a side of potato wedge and spicy aioli

Tokyo Burger 127

Burger made from premium beef cuts, grilled over charcoal, served in a handmade brioche bun, with wasabi Ketchup, white onion and Red cabbage, with a side of potato wedges and spicy aioli

Royal Filet Mignon 299 🍁

Local beef filet steak, grilled and served with potato butter cream, caramelized bone marrow, campfire onion and red wine sauce

Tomahawk Steak 82 NIS for 100g ❖

Prime rib steak on the bone, marbled and aged in Mamilla Hotel's salt refrigerators, grilled over apple wood charcoal, served on a wooden butcher block with garlic confit, potato wedges with chimichurri and grilled vegetables

YAKITORI -

Japanese skewers, grilled over charcoal and brushed with glaze, served with herb chutney

Rib-eve Yakitori 115

Aged rib-eye cuts, lamb fat and chili glaze

Pullet Yakitori 95

Boneless chicken thighs in citrus marinade, chili and mirin glaze, toasted sesame and chives

Red Tuna Yakitori 105

Seared red tuna pieces, brushed with miso and truffle, and toasted sesame