



Appetizers

Green salad - lettuce, leafy green vegetables and vegetables in season, dressed in classic vinaigrette

Israeli salad - finely cut tomatoes, cucumbers and onions

Quinoa salad - herbs, red onion, peppers, radish, almonds and cranberries

Antipasti - root vegetables in season, grilled with olive oil and spices

Chopped liver - served on bruschetta with cherry tomato chutney

Lamb Kebab - Served on a bonfire salad, pickled lemon and green tahini (+10 ₪)

Salmon ceviche - slices of salmon, herbs, peppers and purple onions(+10 ₪)

Lollypop Wings - crispy coating on cashew cream, tomato jam, chili and ginger(+10 ₪)

Beef carpaccio - thinly sliced sirloin, cured in house in lemon, olive oil and balsamic vinger (+15 ₪)

Hanger Steak Yakitori - Served on eggplant cream, fresh tomato and pesto (+15 ₪)

Main dishes

served with focaccia, dips, an appetizer of your choice and one side dish

Menu 1

Chicken breast in barbecue/mustard and honey sauce	52 nis
Vegetarian dish	48 nis
Beef and lamb kebabs	52 nis
Chicken Schnitzel with a crisp Panko	52 nis
Chicken liver with caramelized onion in Sichuan sauces	52 nis
Pasta Rago Bolognese	52 nis
Asado in slow roasting	58 nis
Hamburger Gushen 300 grams of fine beef	58 nis
Chicken grilled dark meat	58 nis
Sufrito Chicken and Potato - in a long Spanish cooking	45 nis
Beef meatballs in tomato sauce	45 nis

Menu 2

All appetizers are included in the price

Goshen Mix grill 400g (Kebabs and Merguez Pulses)	70 nis
Fresh Norwegian roast salmon fillet	75 nis
Fresh sea bream fillet grilled on a plancha hotplate	95 nis
Fresh Sea Fish Fillet	110 nis
Choice Entrecote 300 g	135 nis
Angus spare ribs 300 g	125 nis
Beef Fillet medallions 300 g	140 nis
Fillet Rossini 200/300 g	160/210 nis
Prime rib of veal (per 100 g)	42 nis

Non stop goshen

Your choice of appetizer

Entrecote angus Spareribs spring Chicken Kebabs and Marguez sausages

Served on a hot plate of marble to the center of a table

500 grams per guest

Your choice of dessert

150 NIS per person (only available when ordered per table)

Beverage

Lemonade / Oranges - 10 nis

sodas - 12 nis

Stella draft - 18 nis

glass of house wine - red / white 18nis

Espresso, tea, black coffee - 10 nis



Starters

House Focaccia With a delicate coating of Atlantic salt, thyme and fresh garlic	26 Nis
Sirloin Carpaccio Thin sirloin strips, preserved with lemon, olive oil and balsamic vinegar, served with a small salad of onion, radish and arugula	52 Nis
Grilled Chicken Livers Served on caramelized fruits	48 Nis
Lamb Kebab Served on a bonfire salad, pickled lemon and green tahini	48 Nis
Lollypop Wings crispy coating on cashew cream, tomato jam, chili and ginger	46 Nis
Endive Salad Fresh lettuce, endive, fresh fruit, radish, almonds, red onion, cherry tomatoes, anchovies and capers in a basil and apple aioli sauce	48 Nis
Hanger Steak Yakitori Served on eggplant cream, fresh tomato and pesto	50 Nis
Fresh Sea Fish Ceviche Served on bruschetta, fresh herbs, pine nuts, red onions, radish and cherry tomatoes	52 Nis
Sirloin Rolls Stuffed with mushrooms, fresh arugula and truffles on cream of peas and beef stock	56 Nis
Goose Liver Bresaola Pickled sirloin with aromatic spices, with cherry syrup, touches of chili and a goose liver Bresaola	62 Nis
Risotto Porcini and Truffle With champignon mushrooms, shallots and leeks, with porcini stock, root vegetables and white wine	52 Nis
Bruschetta entrecote Thin slices of entrecote on roasted brioche, herbs aioli, pickled onion and cornishoni	62 Nis
Bruschetta Goose Liver Served on a Belgian waffle, caramelized with date honey glaze and raw tahini	75 Nis



Main Course

Aged Prime Entrecote steak – 300/400/500 g Served with sautéed green beans	140/170/200 nis
Entrecote Rossini – 300/400/500 g - Served with sautéed green beans	210/245/275 nis
Angus Spare Ribs – 300 g - Served with root vegetable puree	130 nis
Beef Fillet Medallions – 300/400/500 g Served with root vegetables puree Accompanied by a beef stock	165/210/260 nis
Fillet Rossini – 200/300 g Beef Fillet Medallions with 85 g` of Goose liver Served with root vegetable puree Accompanied by a beef stock	180/230 nis
Veal Prime Rib – per 100 g - Served with sautéed green beans	42 nis
Grill Mix – 400 g Chicken steak, lamb Kabab and Mergues sausage Served with root vegetable puree	88 nis
Goshen Hamburger from Prime Beef with Foie Gras and Truffle Aioli Served with pappas fritas	98 nis
Chicken Steak served on a “bonfire salad” of grilled eggplant, tomatoes and onion with pickled lemon	80 nis
Sea Fish Fillet in herb crust - Fillet a La plancha, Served on mashed root vegetables	120 nis
Bream Fillet - Served on pasta with olive oil, cherry tomatoes and black olives	96 nis
Norweigen Salmon Fillet - Served with sautéed green beans	96 nis
Goshen Beef Burger - Served with pappas fritas	78 nis
Vegetarian Dish Mushroom tortellini stuffed with mashed truffle mushrooms, garlic confit, garden peas, mushrooms and purple onion with an aglio olio sauce	84 nis
Goose Liver – per 85 g`	85 nis
Green salad on the side of the main dish	15 nis

Tasting Meal – 195 nis

To enhance the experience in Goshen and enjoy the creativity of our rich cuisine,
As well as our experience in treating meat we built a delicious meal for you.
Selected appetizers, and of prime cuts of meat served on our unique grill, along with hot side dishes
Finally you will enjoy a variety of homemade desserts.
Price is per person. Tasting Meal requires the participation of the entire table