



Main Course

Aged Prime Entrecote steak – 300/400/500 g Served with sautéed green beans	148/178/208 nis
Entrecote Rossini – 300/400/500 g Served with sautéed green beans	215/250/280 nis
Sinta from Nebraska - 250 g - Served with root vegetable puree	140 nis
Angus Spare Ribs – 300 g - Served with root vegetable puree	140 nis
Beef Fillet Medallions – 300/400/500 g Served with root vegetables puree Accompanied by a beef stock	170/215/265 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	185/235 nis
Veal Prime Rib from Nebraska – per 100 g Served with sautéed green beans	48 nis
Grill Mix – 400 g Chicken steak, lamb Kabab and Mergues sausage Served with root vegetable puree	88 nis
Hamburger Foie Gras - 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 with root vegetable puree	80 nis
Sea Fish Fillet in herb crust Fillet a La plancha, Served on mashed root vegetables	120 nis
Norweigen Salmon Fillet - Served with sautéed green beans	110 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 porcini mushrooms	84 nis
Goose Liver – per 85 g`	85 nis
Green salad on the side of the main dish - 15 nis	

Tasting Meal – 210 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



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	56 Nis
Grilled Chicken Livers Served on caramelized fruits	52 Nis
Lamb Kebab Served on a pita with Turkish eggplant salad, green tahini and red onion	54 Nis
Lollypop Wings crispy coating on cashew cream, tomato jam, chili and ginger	48 Nis
Endive Salad Fresh lettuce, endive, fresh fruit, radish, almonds, red onion, cherry tomatoes, anchovies and capers in a basil and apple aioli sauce	54 Nis
Hanger Steak Yakitori Served on eggplant cream, fresh tomato and pesto	58 Nis
Fresh Sea Fish Ceviche Served on bruschetta, fresh herbs, pine nuts, red onions, radish and cherry tomatoes	62 Nis
Sirloin Rolls Stuffed with mushrooms, fresh arugula and truffles on cream of peas and beef stock	58 Nis
Goose Liver Bresaola Pickled sirloin with aromatic spices, with Tomatoes syrup, touches of chili and a goose liver Bresaola	62 Nis
Risotto Porcini and Truffle With champignon mushrooms, root vegetables, white wine and parsley with porcini mushrooms	56 Nis
Bruschetta entrecote Thin slices of entrecote on roasted brioche, herbs aioli, pickled onion and cornishoni	64 Nis
Bruschetta Goose Liver Served on a Belgian waffle, caramelized with date honey glaze and raw tahini	78 Nis