



## Main Course

<b>Aged Prime Entrecote steak – 300/400/500 g</b> Served with sautéed green beans	148/178/208 nis
<b>Entrecote Rossini – 300/400/500 g</b> Served with sautéed green beans	215/250/280 nis
<b>Sinta from Nebraska - 250 g</b> - Served with root vegetable puree	140 nis
<b>Angus Spare Ribs – 300 g</b> - Served with root vegetable puree	140 nis
<b>Beef Fillet Medallions – 300/400/500 g</b> Served with root vegetables puree Accompanied by a beef stock	170/215/265 nis
<b>Fillet Rossini – 200/300 g</b> Beef Fillet Medallions with 85 g` of Goose liver Served with root vegetable puree Accompanied by a beef stock	185/235 nis
<b>Veal Prime Rib from Nebraska – per 100 g</b> Served with sautéed green beans	48 nis
<b>Grill Mix – 400 g</b> Chicken steak, lamb Kabab and Mergues sausage Served with root vegetable puree	88 nis
<b>Hamburger Foie Gras</b> - from Prime Beef with Foie Gras and Truffle Aioli Served with pappas fritas	98 nis
<b>Chicken Steak</b> served on a “bonfire salad” of grilled eggplant, tomatoes and onion with pickled lemon with root vegetable puree	80 nis
<b>Sea Fish Fillet in herb crust</b> Fillet a La plancha, Served on mashed root vegetables	120 nis
<b>Norweigen Salmon Fillet</b> - Served with sautéed green beans	110 nis
<b>Goshen Beef Burger</b> - Served with pappas fritas	78 nis
<b>Vegetarian Dish</b> - Mushroom tortellini stuffed with mashed truffle mushrooms, garlic confit, garden peas, mushrooms and purple onion with porcini mushrooms	84 nis
<b>Goose Liver – per 85 g`</b>	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



**The business includes appetizer, house bread with dips, and main course**

## **Appetizers**

Green salad - Fresh lettuce, fresh fruit, radish, almonds, red onion and cherry tomatoes in a basil and apple aioli sauce

Israeli salad - Cucumber, tomato and onion

Antipasti - Roasted vegetables with herbs and olive oil

Chopped liver bruschetta with caramelized cherry

Wings in pineapple chili sauce

Salmon ceviche - Slices of salmon, herbs, peppers, onions and quinoa ..... 10 nis

Lamb Kebab - Served on a pita with Turkish eggplant salad and green tahini ..... 10 nis

Hanger Steak Yakitori - Served on eggplant cream, fresh tomato and pesto ..... 15 nis

Sirloin Rolls - Stuffed with mushrooms, fresh arugula and truffles on cream of peas and beef stock ..... 15 nis

Sirloin Carpaccio - Thin sirloin strips, preserved with lemon, olive oil and balsamic vinegar ..... 15 nis

## **Main dishes**

Mother's cooking ..... 54 nis

Chicken breast in the home marinade / without sauce ..... 62 nis

Risotto Porcini and Truffle ..... 56 nis

Lamb and beef kababs ..... 62 nis

Chicken Schnitzel with Crispy Panko ..... 58 nis

Chicken liver with caramelized onions in szechuan sauce ..... 62 nis

Pasta Rago Bolognese ..... 58 nis

Hamburger 250 g of prime beef ..... 62 nis

Roasted chicken thighs ..... 68 nis

Grill Mix- Chicken steak, lamb Kabab and Mergues sausage ..... 78 nis

Norweigen Salmon Fillet ..... 92 nis

Sea Fish Fillet in herb crust ..... 120 nis

Aged Prime Entrecote steak 300 g ..... 140 nis

Angus Spare Ribs 300 g ..... 130 nis

Beef Fillet Medallions 300 g ..... 160 nis

Tasting meal ..... 180 nis

## **Beverage**

Lemonade / Orange Juice ..... 10 nis

Carbonated drinks ..... 12 nis

Stella from a barrel / Tuborg in a bottle / glass of house wine ..... 18 nis

Espresso / tea / black coffee ..... 10 nis