

House Focaccia- With a delicate coating of Atlantic salt, thyme and fresh garlic
Sirloin Carpaccio- Thin sirloin strips, preserved with lemon, olive oil and balsamic vinegar, served with a small salad of onion, radish and arugula
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
Endive Salad- Fresh lettuce, endive, fresh fruit, radish, almonds, red onion, cherry tomatoes, anchovies and capers in a basil and apple aioli sauce
Hanger Steak Yakitori- Served on eggplant cream, Sour seasoning herb salad and spicy aioli tomato sauce
Fresh salmon Ceviche- Served on bruschetta, fresh herbs, pine nuts, red onions, radish and cherry tomatoes
Risotto Porcini and Truffle- With champignon mushrooms, root vegetables, white wine and parsley with porcini mushrooms
Bruschetta entrecote- Thin slices of entrecote on roasted brioche, herbs aioli, pickled onion and cornishoni

Main Course

Aged Prime Entrecote steak 300 g 148 nis
Angus Spare Ribs 300 g 140 nis
Beef Fillet Medallions 300/400/500 g 170/215/265 nis
Veal Prime Rib- per 100 g 48 nis
Grill Mix 400 g- Chicken steak, lamb Kabab and Mergues sausage
Chicken Steak- served on a "bonfire salad" 80 nis
Norweigen Salmon Fillet 110 nis
Goshen Beef Burger
Vegetarian Dish- Mushroom tortellini stuffed with mashed truffle mushrooms, garlic confit,

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

The Price is per person. Tasting Meal requires the participation of the entire table.

