

# Pool Bar Menu

By chef Avi Tourgeman



DAVID CITADEL

מְצוֹדַת דָּוִד

## Salads

<b>Israeli chopped salad</b>	55
Freshly chopped vegetables, sumac vinaigrette, mint oil	
<b>Niçoise salad</b>	68
Red tuna preserved in red wine vinegar, ratte potatoes, lemon aioli, smoked creamed eggplant, tomato confit, Tassos olives, poached egg, dressed with a broken vinaigrette of aromatic dry herbs	
<b>Panzanella salad</b>	63
Multi-colored cherry tomatoes, multi-colored bell peppers, cucumbers, sourdough croutons, Spanish anchovies, pickled red onion, roasted bell peppers, oregano and basil	

## Delicious Appetizers

For two, served with thin grilled Lavash flatbread		85
<b>Caesar cauliflower</b>	Crispy tempura cauliflower, aioli-style Caesar dressing, shallots and scallions	
<b>Baladi eggplant</b>	Eggplant roasted on an open flame, with date-honey curry, and Jerusalem-style tahini	
<b>Hummus</b>	Smooth creamed hummus with warm chickpeas and extra virgin olive oil	
<b>Falafel *</b>	Green falafel balls, hot skhug aioli	
<b>Pickles</b>	Pickled vegetables, Sudanese hot pepper, green chili and lime	
<b>Fresh herb fatush</b>	Parsley, coriander, scallions, mint, lemon and extra virgin olive oil, with pitta croutons and hyssop	

## Sandwiches

<b>Entrecôte sandwich</b>	65
Herb-crust ed entrecôte a la plancha, crispy ciabatta bread, aioli, pickled cucumber, arugula and sweet whole grain mustard	
<b>Sous-vide chicken breast sandwich</b>	65
Vacuum packed chicken breast on the grill, avocado cream, grilled portabella, shallots in juniper berry caramel	
<b>Fricassee</b>	60
Fricassee roll, chuma pepper, Ortiz tuna, fried eggplant, green chili, hard-boiled egg, carciofo artichoke	

## Grill \*

Served with grilled vegetables and fried potatoes	
<b>Chicken breast</b> , thyme and lemon zest	65
<b>"Jacksie style"</b> spring chicken steak	70
<b>Entrecôte steak</b>	120
<b>Veal shwarma</b>	70
<b>Turkey shishlik</b>	60
<b>Triple kebab</b>	75
<b>200-gram hamburger</b>	95
Veal hamburger, sweet sesame bun, tomato medallions, Romaine lettuce, pickled cucumbers, mayonnaise and pickled onion relish (served with French fries)	

## Children's Menu

<b>Chicken schnitzel</b>	65
Crispy chicken schnitzel, French fries, Israeli chopped salad	
<b>100-gram hamburger *</b>	70
Veal hamburger, sweet sesame roll, tomato medallions, Romaine lettuce, pickled cucumbers, mayonnaise and pickled onion relish (served with French fries)	

## Desserts

<b>Fruit &amp; sorbet</b>	40
Fruit salad, exotic citrus syrup, passion fruit sorbet, hazelnut crunch	
<b>Watermelon &amp; melon</b>	40
Watermelon and sweet melon	
<b>Semifreddo</b>	40
Frozen dessert of halva and pistachio nuts, chocolate ganache, meringue and berries coulis	

## Cold Beverages

Mineral water large/small	18/14
Perrier large/small	33/23
San Pellegrino large/small	33/23
Soft drinks	20
Fresh fruit juice	22
Coffee Granita *	26
Fruit shake – variety of flavors *	28
Strawberry / banana / date / melon / mango / kiwi addition of alcohol	8

## Hot Beverages

Instant coffee	18
Espresso short/long/decaf *	16
Double espresso *	18
Tea – variety of flavors	22

## Wine

White house wine bottle/glass	110/28
Red house wine bottle/glass	110/28

## Beer

Goldstar	28
Heineken	28
Stella Artois	34
Corona	34

\* Not served on Shabbat & Jewish holidays Prices are in NIS and include VAT