

RUBI

ISRAELI CUISINE

EN

MENU



STARTERS

BROCCOLI with sour cream garlic dill sauce	N, C, G	230 g	7,9 €
JEWISH LIVER STYLE chopped chicken liver, hrein, toasted bread	G, N, C	260 g	8,5 €
BAKED CAULIFLOWER with tahini mix	N, C, G	260 g	8,5 €
SLOW COOKED CABBAGE butter , sour cream , zcuhg	G, H	250 g	9,8 €
JERUSALEM MOUSSAKA with beef, eggplants, tomatoes and tahini paste	N	440 g	15,5 €
SEA BASS KARPECCIO with green and pistachio salsa	D, H	150 g	14,5 €
TUNA CEVICHE with labneh cheese, tomatoes, chili pepper and black olive tapenade	D, G	150 g	15,5 €
PRESSED POTATO with bacon, caramelised onion, garlic confit and sour cream	G	300 g	8,5 €



MAIN

HUMMUS with mushrooms and onions, boiled egg and greens	F, C, N	390 g	16,5 €
BEEF KEBAB with vegetable salsa and thina yoghurt sauce	G, N, C	350 g	17,5 €
BOUREKAS filled with spinach and cheese, Tahini , soft boiled egg , olives	F, C, N	270 g	14,5 €
CHICKEN SHAWARMA Grilled veg salsa , hummus , zchug , pickles , serve on a flat bread	N	450 g	17,5 €
FLANK STEAK served with zhug	N	300/50 g	24 €
EUROPEAN BASS in Moroccan style	D, G	280 g	24 €



APPETIZERS

HOUSEMADE SPICED MIXED OLIVES		80 g	6,5 €
HOME-MADE PICKLES	L	140 g	5,9 €
LABANEH topped with traditional zattar and olive oil	N, G	100 g	6,3 €
BABA GANOUSH drizzled with Pomegranate mollases and olive oil	N	180 g	8,5 €
CHERCHI sweet potato dip , coriander presereved lemon	N, H	100 g	5,9 €
SWEET PEPPER with oregano seasoning, Tulum cheese and olive oil	G	100 g	5,9 €
HOMEMADE BREAD with grated tomatoes and za`atar seasoning	A	120 g	4 €



SALADS

TABOULI CAULIFLOWER SALAD with labneh, herbs and almonds	G, H	250 g	14,5 €
JERUSALEM CEASAR SALAD turkey pastrami, lettuce , aioli , bacon , egg , croutons	G, D	350 g	14,5 €



DESSERTS

MALABI milk pudding with nuts and berries	G, H	200 g	7,5 €
DATES PUDDING with vanilla ice cream and toffee sauce	G, H	250 g	8,9 €
ICE CREAMS	G, H	50 g	3,5 €

Allergy information: A - Cereals containing gluten, B - Crustaceans, C - Eggs, D - Fish, E - Peanuts, F - Soybeans, G - Milk, H - Nuts, L - Celery, M - Mustard, N - Sesame seeds, O - Sulphur dioxide and sulphites, P - Lupin, R - Molluscs.

