



**GAZOS
BEACH**

drinks menu

Soft Drinks

Pepsi | 13
Pepsi Max | 13
7 up | 13
Mirinda | 13
Mineral Water | 12
San Pellegrino Sparkling Water | 16 / 28
Orange Juice (freshly squeezed) | 18
Carrot Juice (freshly squeezed) | 18
Clear Cider | 14
Nestea - Peach | 14
Malt Beer | 16

Hot Beverages

Latte | 12 / 16
Black coffee | 10 / 12
Espresso Short / Double | 9 / 12
Macchiato Short / Double | 10 / 12
Americano | 12/14
Instant Coffee / Milk based Instant Coffee | 12 / 16
Cold / Hot Chocolate | 16
Tea / Tea and mint | 14
Plate of Cookies | 15

Ice
Ice Coffee | 22
Ice Lemonade with ground mint | 24
Cold Coffee | 18

Specials

Watermelon Breezer | 32
Pineapple Breezer | 32

Draft Beer

Goldstar | 28 / 33
Heineken | 28 / 33
Paulaner | 28 / 33
Maccabi | 21 / 28
Corona bottle | 32

Side Snacks

Salted almonds | 22
Moroccan olives | 22
Feta cheese sliced cubes | 22

wine

White Wine

Yarden Sauvignon Blanc
One of the winery's tastiest white wines, a fresh wine that you just can't stop drinking | 42/165

Gamla Chardonnay Golan Heights
rich aromas, aged in French oak 6 months | 45 / 175

Chablis Bovier & Fils
slightly sour, fresh with a touch of apple | 52 / 195

Chateau de Sancerre
Sauvignon Blanc grapes grown in the Loire Valley, quality wine with exotic aromas | 220

Yarden Gewürztraminer
Has an exact sweetness, an elegant and very popular wine | 39 / 149

Crazy Life Rivaner Pinot Grigio
Semi-dry, fresh with floral notes Summer flavor | 39 / 149

Matua Sauvignon Blanc
Marlborough. New Zealand wine with tropical fruits aroma, fresh and mineral palate | 220

Katzrin Chardonnay
rich and powerful taste, aged in French oak 9 months | 220

Red Wine

Gamla Nature Cabernet Merlot
A well balanced wine that combines the strong Cabernet and the refined Merlot, juicy, velvety and smooth | 42 / 155

Yarden Cabernet Sauvignon
The Golan Heights. Classic, aged 18 months in French oak barrels | 215

Yiron Galil Mountain Winery
The winery's flagship wine, a blend based on powerful Cabernet Sauvignon | 195

Petit Castel
Petit Castel Jerusalem. A combination of Cabernet Sauvignon, Merlot, Petit Verdot, Malbec and Cabernet Franc grapes, aged 12 months | 240

Rosé Wine

Château Minuty M Rosé
A prestigious Rosé, from Provence, France, velvety palate, fresh and light | 45 / 165

Rosé Du Castel
Rosé Du Castel | 54 / 210

Sparkling Wine

Cava Marques de Monistrol | 34 / 129
Lambrusco | White / Red 34 / 129
Champagne Laurent-Perrier Kosher Rosé | 480
Champagne Moët and Chandon | 480
Yarden Blanc de Blancs | 220

entrees

Homemade Focaccia | 26

Burned eggplant mint tahini, chili pepper and roasted pistachios | 39

Homemade humus tahini, olive oil, parsley with pita bread | 24 / 38

Har Bracha tahini with pita bread | 24

Edamame with lemon | 38

Nachos with salsa and guacamole | 46

Anchovy crostini, lemon aioli, spiced tomatoes and zaatar (hyssop) | 30

Sweet potato salad Black lentils, cranberries, grapes, walnuts, mint, date honey and olive oil, served over labaneh | 48

Fried cauliflower flowers salsa, tomatoes, mint, parsley and pine nuts | 26

French fries | 25 / 33

Tunisian sardines in olive oil, cracker, Tunisian harissa and Moroccan olives | 46

Shrimp Calamari spicy crested shrimps calamari, coriander seeds, lemon aioli and chipotle | 72

Shrimp Provençal Tiger shrimp, moisten cherry tomatoes and coriander in butter, garlic and wine | 78

Salmon Ceviche yuzu vinaigrette, fresh pineapple, chili, green onion, coriander, olive oil and sour cream | 56

Seared tuna in black and white sesame Coconut chips, peanuts, papaya salad, cucumbers, ginger, chili and coriander | 68

Alan Talmor Sausages tomatoes salad, garlic, Moroccan pepper, tahini and mini lafah (Taboon bread) | 56

Carpaccio Sirloin tomato juice, macadamia flakes, parmesan and crispy sweet potato | 58

panini

Antipasti Panini (vegan option) baked vegetables, parmesan, Kalamata olives, pesto, roccolla leaves and French fries | 54

Smoked Goose breast Panini Chipotle spread, roccolla leaves, pickled cucumbers and French fries | 58

toast

Classic Toast yellow cheese, tomato and green salad | 54

Bulgarian Cheese Toast Bulgarian cheese, Yellow cheese, Kalamata olives, zaatar (hyssop) and personal salad | 58

food menu

main dishes

Sea Bass Fillet

Sea Bass Fillet on a Plancha with garden vegetables stir fried in white wine and baked potato | 118

Baked Salmon

Root cream, garlic confit, fresh oregano, moist tomatoes, and butter | 92

Whole Sea Bream

Grilled with baked potatoes, sliced vegetables on a Plancha, and split lemon | 110

Seafood Casserole

hrimp, scallops, calamari, blue crab, bisque and basil | 129

Lamb Patties

Grilled, Moroccan salad, tomatoes and spicy pepper, parsley, tahini and tortilla | 78

Ras el-Hanout Spring Chicken

oven baked vegetables, Mashwaya, spicy pepper and French fries | 78

Seafood Couscous

homemade couscous, calamari, shrimp, mussels, scallops in crab stock and butter | 129

Hamburger (230 g)

Selected beef ground to order, roasted on a Plancha, served in a bun with fresh vegetables and chipotle sauce, and French fries | 72

Grilled Entrecote Steak (350 g)

baked potato and broad beans | 118

pizza

All pizzas are made onsite

Pizza Margherita tomato sauce and mozzarella | 56

Greek Pizza tomato sauce, mozzarella, feta, roasted eggplant and Kalamata olives | 69

Goose Pizza tomato sauce, Goose breast, mozzarella and rocket | 78

Shrimp Pizza, tomato sauce, Tigershrimps, pineapple, fresh chili and mozzarella | 78

kids

Pasta Radiatori tomato and sauce basil | 48

Schnitzels and French Fries | 52

Sausages and French Fries | 48

desserts

Biscuit cake with chocolate sauce | 40

Chocolate Nemesis Chocolate Praline cocoa mousse, toffee glaze and caramel ice cream | 40

Cheesecake crème fraiche and berries coulis | 40

salads

Chopped Vegetable Salad

tomato, cucumber, red onion, parsley, mint and white tahini | 54

Caprese Salad

mozzarella di buffalo, colorful cherry tomatoes, olive oil, basil and balsamic vinegar | 54

Caesar Style

chicken breast, Caesar lettuce, walnuts, parmesan and croutons | 64

Greek Salad

Salanova lettuce, tomatoes, cucumbers, peppers, feta, Kalamata olives, Zaatar (hyssop) leaves and red onion | 59

Niçoise Salad

lettuce, cherry tomatoes, green beans, pickled cucumber, potatoes in harissa, and hard-boiled egg | 59

Warm Entrecôte Salad

grilled entrecôte slices on skewer and grilled vegetables skewer with rich green Chimichurri salad | 88

pasta

Spinach and Ricotta

Agnolotti fennel confit, broccoli, basil and cherry tomatoes butter | 78

Shrimp and Sage

Pappardelle moisten cherry tomatoes, garlic confit, fresh chili, basil, broccoli, bisque and butter | 92

Pavlova For Two Irish cream, tropical fruits, strawberry sorbet and Amarena cherry sauce | 64

Watermelon (in season) | 25
Added Bulgarian cheese on the side | 5