



**GAZDZ
BEACH**

food menu

entrées

Our Focaccia Served with Olive Oil and Balsamic Vinegar | 26

Eggplant In Mint And Tulum Salsa Burnt Eggplant, Red Wine Vinaigerette, Olive Oil, Mint And Turkish Tulum Cheese | 32

Homemade Hummus small / big Tahina, Olive Oil, Parsley and Pita / Two Pitas | 26/38

Har Bracha Tahina and Pita | 24

White Ikra with Purple Onion And Pita | 28

Edamame with Lemon | 38

French Fries | 25/33

Fried Cauliflower Florets on a Bed of Tomato Salsa with Tahina And Pine Nuts | 36

Calamari and Shrimps with an Herb Crust, Coriander Seed Crunch, and Lemon Chipotle Aioli | 72

Shrimps Provencal Tiger Shrimps, Cherry Tomatoes in Butter, Garlic, Wine and Cilantro | 78

Alan's Sausage on a Bed of Half a Burnt Pita with Matboukha and a Drizzle of Tahina and Parsley, Alongside a Fried Hot Pepper | 52

Salmon Ceviche Salmon and Watermelon Cubes, Green Onions, Parsley, Olive Oil, Lemon, and Mint Topped with Feta Cheese | 56

Nachos with Salsa and Guacomole | 46
Addition of Cream Cheese | 10

Snacks

Mixed Olives | Feta Cubes | Salted Almonds | 22

toasts

Classic Toast Yellow Cheese, Tomato and Green Salad | 52

Greek Toast Feta Cheese, Yellow Cheese, Kalamata Olives, Za'atar and Green Salad | 56

mains

Seabass Fillet | 126
Seabass Fillet a la Plancha Served with Garden Vegetables Sautéed In White Wine and Baked Potatoes

Baked Salmon | 98
Roots Cream, Garlic Confit, Fresh Oregano, Cherry Tomatoes And Butter

Whole Sea Bream | 132
On the Grill, Baked Potato, Antipasti and Halved Lemon

Seafood Casserole | 129
Shrimp, Scallop, Fresh Calamari, Blue Crab, Mussels, Clams, Bisque, Butter and Basil Served with a Mini Challah

Lamb Patties | 86
On the Grill, with Madboukha, Tahina, a Tortilla, and fried hot pepper

Spring Chicken | 84
With Oven-Baked Vegetables and Fries

Hamburger (230g) | 76
Top-Quality Ground Beef, Served in a Bun With Fresh Vegetables, Chipotle Sauce

and French FriesToppings: Sunny-Side Up Egg (7), Fried Mushrooms (7), Fried Onion (7), Guacamole (7), Cheddar (9)

Grilled Rib Eye Steak (350 G) | 136
Served with Baked Potato and Green Beans

pizza & pasta

All pizzas are made on site

Pesto, Tomato and Ricotta Fresca Pappardelle | 72

Pizza Margarita
Tomato Sauce and Mozzarella | 56

Greek Pizza
Mozzarella, Feta, Tomato Sauce, Roasted Eggplant And Kalamata Olives | 69

Shrimp Pizza
Mozzarella, Tomato Sauce, Tiger Prawns, Pineapple And Fresh Chili | 78

salads

Chopped Israeli Salad Tomato, Cucumber, Purple Onion, Parsley, Mint and Har Bracha Tahina | 54

Tomato and Tulum Cheese Salad
Assorted Cherry Tomatoes, Onions, Olive Oil, Balsamic, Pine Nuts and Tulum Chees | 58

Caesar Salad Chicken Breast, Romaine Lettuce, Walnuts, Parmesan and Croutons | 64

Greek Salad Sliced Salanova Lettuce, Tomatoes, Cucumbers, Peppers, Purple Onion, Kalamata Olives, Feta and Fresh Oregano Leaves | 58

Hot Rib Eye Salad A Skewer of Rib Eye Medallions and a Skewer of Grilled Vegetables with a Chimichurri Salad Full of Greens | 88

Nicoise Salad Lattuce, Onion, Potatos, green beens, tomatos, Soft Boiled Egg, Cornichon, Ortiz Tuna, Olive Oil, Citrus vinaigrette and Nicoise sauce | 56

kids

Pasta with Tomato Sauce | 52

Schnitzel Strips and Fries | 56

Hot Dogs and Fries | 52

desserts

Biscuit Cake Biscuits, Chocolate, Vanilla Cream, Crispy Chocolate and a Delicate Coating Of Milk Chocolate Ganache | 40

Nemesis Hot Chocolate Praline Crèmeaux, Scoop of Vanilla IceCream and an Almond Tuille | 40

New York Cheesecake
and Berry Coulis | 40

Pavlova for Two Meringue, White Chocolate Cream, Tropical Fruits, Strawberry Sorbet, Mango Sorbet, Whippedand Amarona Cherry Sauce | 64

Watermelon (in Season) | 25 / Feta | 5

Main Course Options NIS 88:
Burger / ras el hanout spring chicken / pappardelle in tomato sauce with ricotta / mini kebabs

Choice of Beverages: orange juice / lemonade / mineral water

drinks menu

drinks

Soft Drinks

Pepsi | 13

Pepsi Max | 13

7-Up | 13

Diet 7-Up | 13

Mirinda | 13

Mineral Water | 12

Evian | 31

San Pellegrino | 28/16

Fresh Squeezed Orange/Carrot Juice | 18

Natural Lemonade | 16

Clear Cider | 14

Nestea Peach | 14

Grape Juice | 13

Malt Beer | 16

XL Energy Drink | 15

Hot Beverages

Capuccino S/L | 12/16

Black Coffee S/L | 10/12

Espresso Short/Double | 9/12

Machiatto Short/Double | 10/12

Americano S/L | 12/14

Instant Coffee / Milk-baed Instant Coffee | 12/16

Hot / Cold Chocolate | 16

Tea / Mint Tea | 12/14

Chai Latte | 18

Hot Cider | 24

Hot Cider with Wine | 36

Ice

Cold Americano | 18

Iced Coffee | 22

Ice Lemonade | 24

Ice Lemonarak | 48

Ice Pecan | 28

Cold Coffee | 18

Beers on Tap

Goldstar Third / Half | 29/34

Heineken Third / Half | 29/34

Paulaner Third / Half | 30/34

Maccabi Third / Half | 21/28

Corona Bottle | 34

Special

Watermelon Breezer | 32

Pineapple Breezer | 3

wine

White Wine

Yarden Sauvignon Blanc

Wine from The Winery's Premium Series. A Refreshing and Light Wine | 185/48

Yarden Gewürztraminer

A Slightly Sweet, Elegant and Especially Sought-After Wine | 165/42

Chardonnay "Gamla" Golan Heights Rich in Scents, Aged for Four Months in French Oak Barrels | 170/45

Bovier & Fils Chablis

Apple Tartness and Refreshing | 195/52

Mud House
New Zealand Sauvignon Blanc Refreshing and Fun, Great Tropicality and a Long Final note | 170/45

Argyros Atlantis

Mediterranean Dry White Wine from Santorini In Greece, Wonderful For Israeli Weather and Our Local Cuisine | 185/48

Chardonnay Katzrin

Rich and Powerful in Its Flavor, Aged for Nine Months in French Oak Barrels | 220

Château de Sancerre

Sauvignon Blanc Grapes Grown in the Loire Valley, a Quality Wine With Exotic Fragrances | 220

Sparkling Wine

Cava Marquea Da Monistrol | 129/34

Yarden Blanc De Blancs | 220

Laurent Perrier Kosher Rosé Champagne | 580

Moët Chandon Champagne | 580

Moët Chandon Ice | 820

alcohol

Aperitif

Arak | 38/19

Ouzo | 38/19

Ouzo 12 | 46/23

Campari | 38/19

Pernod | 36

Martini | 35

Aperol | 40

Tequila

Olmeca | 44/22

Cuervo Gold | 46/23

Patron | 80/40

Liqueurs

Midori | 40/20

Bailey's | 38/19

Kahlua | 38/19

Drambuie | 40/20

Malibu | 40/20

Southern Comfort | 38/19

Cognac

Courvoisier VS | 60

Courvoisier VSOP | 80

Courvoisier XO | 150

Hennessy VS | 65

Hennessy XO | 119

Gin

Beefeater | 39

Bombay | 44

Monkey | 47/68

Rum

Havana Club 3 | 38

Havana Club 7 | 40

Bacardi | 42

Whiskey

Jameson | 39/19

Jameson Black Barrel 52/26

Black Label | 52/26

McAllen 12 | 78/39

Jack Daniels | 52/26

Gentleman Jack | 78/39

Frozen

Jagermeister | 38/19

Feigling | 38/19

Vodka

Absolut | 44/22

Grey Goose | 56/28

Beluga | 66/33

Van Gogh Acai | 42/21

Van Gogh Pineapple | 42/21

business meals

served daily from 12:00pm-4:00pm.

Choice of Appetizers: eggplant in mint salsa / Har Bracha tahini / fried cauliflower / soup of the day (in season)

Main Course Options NIS 60:
Israeli salad / tomato and Tulum cheese salad / chicken fingers with French fries / hotdogs with French fries / pasta in tomato sauce

Weekends: 30nis per customer sitting on the sand, 50nis minimum per customer sitting in the restaurant or on the "terrace"