

HADARALE - French bistro

First course:

Grilled Eggplant in Asian Marinade 36 Nis

A mixture of chilli pepper, herbs, garlic & soy sauce

Garden Salad 56 Nis

A variety of lettuce, cherry tomato, season fruits and classic Vinaigrette sauce

Bomb Champignon 45 Nis

flavored champignon mushrooms

Beef Fillet Carpaccio 62 Nis

Flavored with Mediterranean Sea salt, crushed pepper, olive oil and Balsamic Vinegar

Sea Fish Ceviche 65 Nis

Sea fish cubes flavored with lemon, salt, olive oil & crushed pepper

Salmon Tartar 54 Nis

Salmon cubes with chopped parsley and onion

Home Bread 18 Nis

Hadarales' specials

Hadarales' Salad 60 Nis

Parsley, Coriander, Onion, Celery, Cranberries, Chinese Pecan and cashew

Beef Fillet Tataki 65 Nis

Slices of beef fillet slightly roasted seasoned with mustard and Soy Sauce

Veal Scalopene 112 Nis for 150 gr

Veal Fillet cooked on the table on Hot Pebbles

A Meat Lust for Two 250 Nis

Entrecôte , Beef Filet, and Chicken Steak

Trio Of Meats 270 Nis

Lamb spareribs, beef fillet medallion, Entrecôte

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Main course:

Risotto 99 Nis

Coconut cream and truffle mushrooms risotto

Asian Noodles 70 Nis

Fresh egg noodles and mushrooms in spicy Teriyaki sauce

Crispy Salmon Fillet 92 Nis

Salmon in a wrap of black sesame with roasted vegetables

Gift of The Sea 112 Nis

sea fish fillet with salsa verde and ratatouille

Grilled Sea Bass 145 Nis

A whole fish baked with olive oil and salt

Entrecôte 145 Nis

Entrecote steak served with Parisian potatoes

Beef Fillet 155 Nis

grilled medallions of beef fillet with potatoes and burnt onion

Chicken Steak 88 Nis

Accompanied a Dijon mustard and Teriyaki sauce

Children's Dish 45 Nis

Hot dogs and chips / Chicken breast and chips / Pasta Napolitana / schnitzel

Desserts 42 Nis

Chocolate soufflé and Vanilla ice cream

Fruit Sorbet

Struizel Grand Smith

Chocolate and Halva Truffles with Brownie crumbs

Trin Malabi, berries sauce

