

ANY TIME IS A GOOD TIME

*The*  
**DINER**

*By Goocha*

## DINER BUSINESS

Sunday-Thursday 12:00-16:00

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CHOOSE ONE MAIN COURSE, ADD 17 NIS  
AND GET ANY FIRST COURSE AND A SOFT DRINK

### FIRST COURSE OF YOUR CHOICE:

BEEF CARPACCIO  
GREEN SALAD  
CAESAR SALAD  
CEVICHE  
FRIED CALAMARI  
ROAST BEEF BRUSCHETTA

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## The DINER

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Wedges salad - vegetables, olive oil

### APPETIZERS ETC

Bread, Olives & Butter .....	17
Wedges salad - vegetables, olive oil & a decent cheese .....	46
Caesar salad - lettuce, croutons, anchovies & Parmesan .....	46
Fried calamari .....	49
Mullet ceviche .....	51
Beef carpaccio - balsamic, olive oil & Parmesan .....	52
Grilled foie gras bruschetta - onion marmalade & aioli .....	68
Calamari & Shrimp "Barcelona" .....	65
Green Salad .....	41
Garlic bread .....	33
Polenta with Mushroom demi-glace .....	46
Mac & Cheese .....	37
Roast Beef Bruschetta .....	52

### CLASSIC

Beef & Emmental Spicy Sausages .....	73
"Philly cheesesteak" sandwich .....	69
Eggs "Benedict"- poached eggs on toasted brioche with smoked goose breast & Hollandaise .....	58
Eggs "Florentine"- with sautéed spinach .....	57
Eggs Salmon - grilled salmon, spinach poached egg & Hollandaise .....	62
Beef Tortilla Wrap- chipotle aioli & fries .....	75

### PASTA

Gnocchi with beef fillet & shrimp .....	91
"Classic" Tomato - garlic & basil .....	58
Alio Olio - olive oil, garlic, chili & almonds .....	58
Cheese Ravioli - tomato / cream sauce .....	65
Seafood Linguine - Tomato / Cream / Alio olio .....	89

### GRILL

Entrecote "de Paris" - butter & herbs sauce with french fries .....	135
Entrecote steak - grilled mushrooms in beef stock & cream .....	135
Beef fillet - red wine & demi-glace .....	128
Beef fillet & shrimp - in butter & smoked paprika sauce .....	145
Ribeye (price per 100 gr) .....	47

### FISH & SEAFOOD

Fish & Chips .....	72
Mullet fillet - rice, butter sauce & herbs .....	76
Salmon - Dijon cream sauce .....	92
Sea Bream Fillet - grilled tomato & olive oil .....	95
Seafood mix in red curry & coconut cream .....	87
Mussels "Marinière" with french fries .....	106/81
"Barcelona"- seafood mix with smoked paprika .....	86
Shrimp in butter & garlic sauce .....	71
Fried Calamari & baby squid 500g .....	73
Sea Bream & Shrimp Duet .....	118

### CHICKEN

Caesar salad with chicken .....	61
"THE DINER" Schnitzel with mustard sauce .....	67
Grilled chicken - in red curry .....	75
(add shrimp +12 nis)	
Chicken breast fillets - red wine sauce .....	66
Chicken steak- potatoes & "greens" .....	75

### BURGERS

"Classic" - home made fresh ground beef .....	60
"Lots of onions" - fried onions & chili .....	62
"Cheeseburger" - Dutch gouda .....	62
"Shrimpburger" - shrimp in garlic & butter .....	70
"Four-Cheese" .....	71
"Blue cheese" - with fruit chutney .....	66
"Portobello" - mushrooms in beef stock .....	65
"Chevre chaud" - saint maure goat cheese .....	66
"Benedict" - poached egg, smoked goose breast & Hollandaise .....	74
"Rossini" - grilled foie gras .....	83
Smoked Goose Breast- maple syrup & fried egg .....	75
Vegan Burger .....	60

\*Fries with the burger - 15

### SIDES & CENTERS

French fries .....	27
Fries & Calamari mix .....	42
Home Fries .....	32
Mashed potatoes .....	23
Roasted vegetables .....	26
Rice .....	18
Onion loaf .....	34

## "THE DINER" GRILL SUNDAY SPECIAL

Every Sunday Evening: Selection of Grill course & side dish + draft beer 121 nis