

ANY TIME IS A GOOD TIME

The DINER

By Goocha

APPETIZERS ETC

Bread, Olives & Butter	19
Wedges salad - vegetables, olive oil & a decent cheese.....	48
Caesar salad - lettuce, croutons, anchovies & Parmesan	48
Fried calamari	52
Fish ceviche	54
Beef carpaccio - balsamic, olive oil & Parmesan.....	54
Green Salad	43
Garlic bread	35
Polenta with Mushroom demi-glace	48

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

CHICKEN

Caesar salad with chicken.....	63
"THE DINER" Schnitzel with mustard sauce.....	69
Grilled chicken - in red curry	79
(add shrimp +12 nis)	
Chicken steak- potatoes &"greens".....	79

BURGERS

"Classic" - home made fresh ground beef	61
"Lots of onions" - fried onions & chili	63
"Cheeseburger" - Dutch gouda	63
"Shrimpburger"- shrimp in garlic & butter	71
"Four-Cheese"	72
"Blue cheese" - with fruit chutney	67
"Portobello" - mushrooms in beef stock	66
"Chevre chaud" - saint maure goat cheese	67
"Benedict" - poached egg, smoked goose breast & Hollandaise.....	75
Smoked Goose Breast- maple syrup & fried egg	76
Vegan Burger	61

*Fries with the burger - 15

CLASSIC

"Philly cheesesteak" sandwich	72
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FISH & SEAFOOD

Fish & Chips.....	74
Salmon - Dijon cream sauce	96
"Barcelona"- seafood mix with smoked paprika... 91	
Shrimp in butter & garlic sauce.....	75

PASTA

Gnocchi with beef fillet /+ shrimp	90/105
"Classic" Tomato - garlic & basil	62
Alio Olio - olive oil, garlic, chili & almonds	62
Cheese Ravioli - tomato / cream sauce.....	68
Seafood Linguine - Tomato / Cream / Alio olio	92

SIDES & CENTERS

French fries	27
Home Fries	34
Mashed potatoes.....	23
Green beans	26
Rice.....	18

"THE DINER" GRILL SUNDAY SPECIAL

Every Sunday Evening: Selection of Grill course & side dish + draft beer 128 nis

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COCKTAILS

Aunt Goocha Arak, red grapefruit, mint	37
Mr. & Miss Lillet	42
Lillet Blanc, St-Germain, elderflower syrup, star anise, Angostura	
Sailor "G"	45
Spiced Rum, Martini Rosso, passion fruit, grapefruit, lemon	
Citrus Mojito	45
Orange Vodka, red orange liqueur, lemon, orange	
Sangria	42
Wine, orange liqueur, slices of orange & apple, cinnamon	

ALCOHOL

APERITIF

Campari	36	Haiman's	36
Lillet Blanc/Rose	31	Gordon's	36
Martini-Dry/Bianco/Rosso	29	Tanqueray	39
Aperol	33	Bombay	39
		Hendrick's	48

GIN

ANIS

Arak	28		
Ouzo Metaxa	34		
Pernod	38		
Pastis 51	41		
Sambuca molinari	37		
Cachaca	32		

TEQUILA

Cuervo Gold	39
Cuervo Black	45
Patron Silver	67
Milagro Reposado	42

VODKA

Stolichnaya	34		
Stoli Gold	39		
Elit by Stoli	64		
Absolut	36		
Finlandia	36		
Smirnoff	36		
Zubrowka	38		
Ketel One	39		
Grey Goose	56		

RUM

Bacardi	38
Sailor Jerry	49
Mount Gay XO	58

LIQUEUR

DIGESTIF

Amaretto Disaronno	37	Limoncello	29
Feigling	34	Jagermeister	41
Artic - Apple	28	Fernet branca	41
Midori	35	Grappa Alexander	32
Baileys	36	Shartreuse Green	52
Southern Comfort	39	Van Gogh Double Espresso	49
Drambuie	42	Port Otima 10	26
Cointreau	42	Becherovka	37
		Grappa Poli Bassano 24 Carati	41

WHITE WINE & ROSE

Cava Extra Seco, Faustino, Penedes	37/134
Spain	
Gewurztraminer	39/80/144
Chateau Sainte Michelle, USA	
Fume Blanc, Estate, Dalton	39/80/144
Israel	
Chardonnay Gamla	37/76/137
Golan Height, Israel	
Sauvignon Blanc, Pelter (500 ml)	126
Israel	
Rose, Galil Mountain	133
Israel	

WHISKEY & COGNAC

BLENDED SCOTCH

Johnnie Walker Red Label	36
Ballantine's	34
J&B	36
Chivas Regal 12	57
Johnnie Walker Black Label	53

SINGLE & BLENDED MALT

Glenfiddich 12	56
Glenfiddich 14 "Rich Oak"	64
The Glenlivet 12	58
Balvenie 12 "DoubleWood"	64
Lagavulin 16	79
Macallan 12 "Fine Oak"	82
Monkey Shoulder	48

IRISH

Tullamore dew	36
Bushmills	37
Jameson	37
Black Bush	43

AMERICAN

Wild Turkey 8	42
Jim Beam White	36
Jack Daniels	45

COGNAC & BRANDY

Remy Martin V.S.O.P.	65
Hennessy V.S.	56
Calvados	45

RED WINE

House Wine, Red blend, Galil Mountain	26/48
Israel	
Grand Estates Cabernet Sauvignon	39/80/144
Columbia Crest, WA, USA	
Rioja Crianza, Faustino, Rioja	37/76/137
Spain	
Red Israeli Journey, Vitkin (375 ml)	89
Israel	
Ela, Galil Mountain	148
Israel	
Trio, Pelter (500 ml)	136
Israel	

BEERS

Draft	
Carlsberg	27/34/62
Tuborg	27/34/62
Weihenstephan	30/37/66
bottle	
Brewdog Punk IPA	36
Carlsberg Luma	29
Goldstar	26
Brewdog Vagabond, Pale Ale, Gluten Free	36
Blue Moon	33
Malka	35
Somersby	29

DRINKS

Flavored Soda	11
Soda water (carafe/glass)	17/10
Ferrarelle (75 cl)	26
Mineral water	13
Apple Cider	14
Lemonade/Orange/Red grapefruit Juice	13
Coke/Zero/Sprite zero	13
Ginger ale/Bltter Lemon/Tonic Water	13

LUNCH MENU

Sun–Thu 12:00–16:00

An appetizer + our house bread included with any main course

FUN 2 SHARE

Garlic bread ... 29
Fried calamari ... 52
Chicken wings ... 46
Mac & Cheese ... 34
Polenta ... 48
Caesar salad ... 48
Home-fries ... 34



THE BEST BURGER IN TOWN! DAILY MADE, SERVED WITH FRIES

Classic ... 61
Lots of onion ... 63
Cheeseburger- dutch gouda/cheddar ... 63
The “Shrimpburger” ... 71
Four-cheese ... 72
Blue cheese ... 67
Portobello ... 66
Chevre chaud 67
Benedict- poached egg & goose breast ... 75
Smoked goose breast- maple & fried egg ... 76
★ **Double chicken burger ... 51** ★
Vegan burger ... 61



MAINS

Caesar salad with chicken strips ... 58
Linguine with alio-olio/tomato/cream/rose sauce ... 57
Ravioli with cheese- tomato/cream/rose sauce ... 63
Linguine with chicken fillet & parmesan ... 62
Schnitzel “the Diner” ... 64
Fish & chips ... 69
Philly cheesesteak sandwich ... 67
Grilled chicken steak- in red curry and rice/add shrimp ... 74/86
Skillet chicken steak- potatoes & greens ... 74
Salmon fillet with Dijon cream on potato Purée ... 91
Sea bream fillet on “alio olio” Gnocchi ... 78
Seafood pasta- tomato/cream/rose/alio olio sauce ... 87
Gnocchi & beef fillet strips in cream-beef stock/add shrimp ... 85/99
Entrecote “de Paris” in butter-herbs sauce and french fries ... 130
Entrecote steak with grilled mushrooms in beef-stock & cream ... 130
Beef fillet in red wine & demi glace ... 123
Beef fillet & shrimp in smoked paprika butter ... 140

APPETIZERS

Green salad // eggplant & tahini // “shuk” salad // fish ceviche //
tabbouleh yoghurt & almonds // beef carpaccio (+12)

SIDES

French fries ... 23
Sweet potato & fries mix ... 25
Mashed potato ... 19
Rice ... 15
Green beans ... 22



FROM THE BAR

Draft beer (33 cl.) ... 20–23
House wine- glass 19 / carafe (37.5 cl.) 40
Spritz “the Diner” ... 25

SWEET FINISH

Mini sunday // Affogato ... 19

