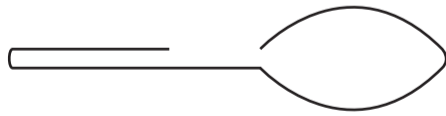
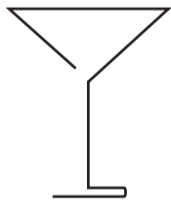
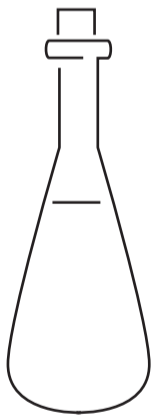
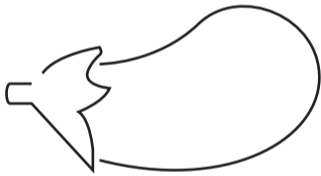
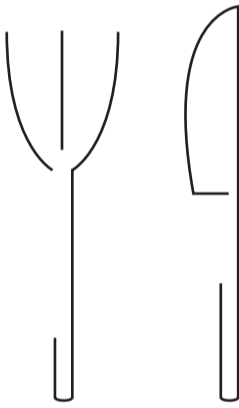


LALA LAND

TEL AVIV



MENU

ENTREES

- 1 Red tuna ceviche, zucchini, cucumber and herbs on top of cream cheese, served with toasts 66
- 2 Sea fish fillet carpaccio, tomato seeds, radish, hot peppers, Kalamata olives, baby leaves, olive oil and lemon juice, served with toasts 66
- 3 Pickled salmon, dill, scallion, and cream cheese, served with toasts 64
- 4 Mix of shrimps and calamari (heads and rings) in crispy coating, served with tartare sauce 62
- 5 Beef carpaccio, baby leaves, cherry tomatoes, radish, hot peppers, olive oil, balsamic vinegar and parmesan cheese, served with toasts 66
- 6 Artichoke "Alla Romana", baby leaves, cherry tomatoes, "Hameiri" Bulgarian cheese, red onion, beetroot, lemon juice and olive oil 58
- 7 Hot eggplant "Baladi" in tahini, pine nuts, chickpeas, olive oil and parsley 48
- 8 Homemade lamb cigars, pine nuts and onion served with tahini and tomato foam 49
- 9 Merguez sausages with tahini 48
- 10 Hummus with chickpeas, tahini, olive oil, paprika, parsley, served with fresh pita bread 36
- 11 Chicken wings in sweet chili sauce and roasted sesame seeds 56
- 12 Warm house bread from the brick oven 16
- 13 Extra pita bread 8

MAIN COURSE

- 14 Fish kebab with spicy moroccan sauce, peppers, tomatoes, chick peas, herbs, pickled lemon, paprika and olive oil Served with challah and tahini 98
- 15 Sea Bream fillet from the brick oven served with date tomatoes, Turnip, sweet potato, zucchini, corn on the cob, potato, onion, garlic confit in olive oil and herbs 132
- 16 Whole open Sea Bass grilled, in mint, hyssop, garlic, lemon zest and olive oil sauce. Served with baked potatoes and green beans 132
- 17 Whole Sea Bream baked in seasoning herbs served with baked potatoes and green beans 132
- 18 Shrimps in cream pesto and parmesan sauce served with baked potatoes and green beans 106
- 19 Shrimps in Provençale sauce, with cherry tomatoes, garlic, basil, white wine and olive oil, served with baked potatoes and green beans 106
- 20 Calamari (heads and rings) in crispy coating served with tartare sauce 98
- 21 Mix of shrimps and calamari (heads and rings) in crispy coating, served with tartare sauce 106
- 22 Beef filet medallions in red wine and balsamic vinegar served with baked potatoes and green beans (medium) 152
- 23 Spring chicken in chimichurri sauce, served with baked potatoes and green beans 93
- 24 Spring chicken shawarma on top of tahini, pine nuts, and parsley served with vegetable salad and fresh pita bread 93
- 25 Lamb kebab served with baked potatoes, roasted eggplant, in tahini and green leaves 93
- 26 Fettuccine with market vegetables, cherry tomatoes, carrot, red pepper, champignon mushrooms, green beans, peas, leek, garlic, parsley and olive oil 78

SALADS

- 27 Blue cheese and pears salad, blue cheese, baby leaves, lettuce, endive, beetroot, pears and walnuts in honey and mustard vinaigrette dressing 62
- 28 Buffalo mozzarella salad, buffalo mozzarella, baby leaves, lettuce, tomatoes, cherry tomatoes, green beans, basil, mint, persley, scallion, pesto, balsamic vinegar, and olive oil 62
- 29 Cod fish salad, cod fish chunks in crispy coating, baby leaves, lettuce, cherry tomatoes, radish, green beans, basil, mint, persley, scallion and parmesan in caesar dressing, served with tartare sauce 64
- 30 Teriyaki chicken fillet salad, chicken fillet in teriyaki, baby leaves, lettuce, tomatoes, cherry tomatoes, radish, green beans, basil, mint, persley, scallion and crispy sweet potato in vinaigrette dressing 62
- 31 Greek salad, tomatoes, cucumber, red onion, red peppers, feta cheese, olives, olive oil, lemon and hyssop 56
- 32 Tuna salad, tuna in mayonnaise, baby leaves, lettuce, cherry tomatoes, tomatoes, radish, green beans, basil, mint, persley, scallion, potato, hard-boiled egg, and chives in vinaigrette dressing 62
- 33 Israeli salad, tomatoes, cucumber, red onion, red peppers, olive oil and lemon 48
- 34 Green salad, baby leaves, lettuce, cherry tomatoes, radish, green beans, basil, mint, persley, scallion and parmesan in caesar dressing 48

SANDWICHES (served in Moroccan bread baked in a brick oven)

- 35 Caprese sandwich, buffalo mozzarella cheese, fresh tomatoes, dried tomatoes, basil, arugula leaves, lettuce, Kalamata olives, pesto, olive oil and balsamic vinegar served with green salad 62
- 36 Sabih sandwich, humus, tahini, fried eggplant, hard-boiled egg, tomatoes and pickles, served with Israeli salad 56
- 37 Chicken sandwich, chicken breast, piquant red peppers aioli, salsa verde, lettuce, tomatoes and pickles served with green salad 62
- 38 Tuna sandwich, tuna in mayonnaise, hard-boiled egg, mayonnaise, tomatoes and pickles served with green salad 56

PIZZA AND TOASTS

- 39 Margarita pizza 54
- 40 Cheese toast served with green salad in mustard vinaigrette 54

KIDS MEAL

- 41 Penne pasta in tomato sauce 44
- 42 French fries 29
- 43 Fish and chips 48
- 44 Small schnitzel with french fries 48
- 45 Large schnitzel with french fries 78
- 46 Chicken sausages with french fries 48

DESSERTS

- 47 Watermelon (in season) 38
- 48 Extra Bulgarian cheese 8
- 49 Malabi cream with peanuts, coconut shavings and rose syrup 43
- 50 Cheese cake 43
- 51 Chocolate brownie served with vanilla ice cream and hot chocolate sauce 48
- 52 Hot apple crumble served with vanilla ice cream 48
- 53 Ice cream scoop - chocolate, vanilla, coffee 13
- 54 Scoop of sorbet - lemon, coconut 16

SPARKLING WINE

- 55 **Gamla Hashmura Brut** 165
- 56 **Glass** 42
This sparkling wine, clean and crispy, makes an ideal wine for every occasion
- 57 **Yarden Rosé** 260
This Vintage Rose with an elegant sparkle, produced from Chardonnay and Pinot Noir grapes, strictly according to the traditional method
- 58 **Yarden Blanc de Blanc** 260
Produced solely from Chardonnay grapes, this elegant sparkling wine competes very well with the best sparkles from the world, and offers a Champagne like experience with a reasonable price tag
- 59 **Moët & Chandon** 580
Champagne arriving from one of the finest and most famous residences in Champagne that combines finesse and strength with a perfectly balanced flavor
- 60 **Dom Pérignon** 1350
Fruity aromatic lively Champagne considered one of the best in the world

WHITE WINE SEMI DRY

- 61 **Yarden Gewürztraminer** 180
- 62 **Glass** 46
This aromatic white wine is full flavored, with balanced acidity and tropical character

WHITE WINE DRY

- 63 **Yarden Sauvignon Blanc** 170
- 64 **Glass** 45
Classic Sauvignon Blanc, buttery soft and sleek
- 65 **Yarden Chardonnay** 180
- 66 **Glass** 46
Classic Chardonnay featuring an impressive balance between the tastes of fruit and barrel. delicious, dry and polished.
- 67 **Domaine Saint Prix Chablis *kosher*** 280
An excellent shabli, holds the fragrances of fresh fruit with hidden delicate mineralism. Chardonnay at its best.

ROSE WINE

- 68 **Les Javelles Cinsault *kosher*** 170
- 69 **Glass** 45
Classic French Rose, Fresh dry wine with gentle flavors of strawberry and raspberry.
- 70 **Chateau Maime Cotes de Provence Rose *kosher*** 260
Classic Provencal wine, in the good sense of the word. Taste of delicate fruit, excellent driness.

RED WINE

- 71 **Gamla Hashmura Cabernet Sauvignon** 168
- 72 **Glass** 44
A classic Cabernet Sauvignon, everybodys's darling
- 73 **Mount Galil Yiron** 210
- 74 **Glass** 55
The flagship of the Galil Mountain Winery offers an impressive, powerful and intense drinking experience
- 75 **Yarden Cabernet Sauvignon** 260
An Israeli Classic at its best

FROM THE CELLAR

Harvest changes periodically

- 76 **Yarden Merlot 2011** 395
soft and rich Merlot, with a full body and very balanced. Unusual grape in an Israeli landscape. A meal on its own
- 77 **Yarden Cabernet Sauvignon Bar'on vineyard 2015** 450
A restrained and elegant Cabernet from a single vineyard that reveals a long finish
- 78 **Yarden Katzrin Red 2014** 950
The flagship wine of Golan Heights Vineyard produced only in special quality harvest years
- 79 **Yarden Cabernet Sauvignon 2013 Magnum (1.5 L)** 1450
One of the legendary wines produced in Israel, the highest quality and refinement in a blue and white wine. The Magnum bottle enables the wine to age better

SOFT DRINKS

- 82 Coca - Cola 13
 83 Sprite 13
 84 Fanta 13
 85 Coca - Cola Diet 13
 86 Coca - Cola Zero 13
 87 Sprite Zero 13
 88 Neviot mineral water 12
 89 Soda 13
 90 Orange juice 13
 91 Grapefruit juice 13
 92 Lemonade 14
 93 Lemonade with mint 16
 94 Freshly squeezed orange juice 19
 95 Freshly squeezed carrot juice 19
 96 Freshly squeezed orange and carrot juice 19
 97 Grape juice 14
 98 Prigat cranberry nectar 14
 99 Prigat apple juice 14
 100 Tonic 14
 101 Peach Fuze tea 14
 102 Energy drink 16
 103 Ice Coffee 21
 104 Cold Coffee 19
 105 Evian mineral water 1L 31
 (plastic bottle)
 106 Perrier Sparkling Mineral Water 1L (plastic bottle) 31
 107 Perrier can 250 ml 15

ICED DRINKS

- 108 *passion fruit ice
 (in season) 21
 109 *strawberry ice
 (in season) 21

BEERS (BOTTLES)

- 110 Carlsberg 29
 111 Corona 34
 112 somersby (apple sider 4.5%
 gluten free) 29

FROM THE BARREL

- 113 Carlsberg 29
 114 Tuborg 29
 115 Weihenstephan 34
 116 Jem's pils - Israeli
 boutique beer 34
 117 Shandy Carlsberg 29

APPETIZERS

- 118 Olives 14
 119 Almonds in salt water 28

COCKTAILS

- 120 Aperol Spritz - Aperol,
 sparkling wine with a slice
 of orange 52
 121 Moscow Mule – Ketel one
 vodka, ginger, lemon,
 cucumber, fresh mint and
 ginger ale 52
 122 Lala Peach Beach - Gordon's
 Gin, cranberry, tea infusion,
 peach puree, fresh mint and
 Perrier 52
 123 Mojito - Rum, lemon pieces,
 mint, brown sugar, Perrier
 52
 124 *Frozen pineapple daiquiri
 (in season) 52

APERITIF

- 125 Cinzano Bianco 29
 126 Cinzano Rosso 29
 127 Cinzano Extra Dry 29
 128 Campari 42
 129 Aperol 42

ANISE

- 130 Elite Arak 38
 131 Pastis 40
 132 *Sambuca 40
 133 Ouzo (12) 40

VODKA

- 134 *Smirnoff 46
 135 *Smirnoff Black 56
 136 *Ketel One 52

GIN

- 137 Gordon's 46
 138 Tanqueray 49

RUM

- 139 Captain Morgan Spiced 46
 140 Bacardi 48

TEQUILA

- 141 Cuervo Gold 49
 142 Don Julio Reposado 55
 143 Don Julio Anejo 75

SCOTCH

- 144 Johnny Walker Red Label 42
 145 Johnny Walker Black Label 52
 146 Chivas Regal 54

IRISH WHISKEY

- 147 Bushmills 42
 148 Blackbush 49

AMERICAN WHISKEY

- Jack Daniel's 52

SINGLE MALT

- Talisker (10 years) 60
 Glenfiddich (12 years) 60
 Lagavulin (16 years) 64

LIQUERS

- Baileys 38
 Drambuie 42
 Amaretto Disaronno 40
 Midori 42

COGNAC

- Rémy Martin V.S.O.P 80
 Rémy Martin X.O 150

DIGESTIF

- *Jagermeister 41
 Grappa 40
 Fernet Branca 42

SUPPLEMENT

- 162 Soft drink 6
 163 Sour 10
 164 Energy drink 13
 165 Cranberry 8

HOT DRINKS

- 166 Short espresso 11
 167 Long espresso 11
 168 Double espresso 14
 169 Cappuccino 14
 170 Large cappuccino 16
 171 Double espresso cappuccino 16
 172 Decaffeinated cappuccino 14
 173 Americano 14
 174 Macchiato 12
 175 Instant Coffee 12
 176 Milk based Instant Coffee 14
 177 Hot chocolate 15
 178 Hot apple cider 17
 179 Hot apple cider with wine 34
 180 Turkish coffee 13
 181 Tea 13
 182 Fresh mint tea 13
 183 Extra honey 5