

Whale

Starters

V Bibb Lettuce salad , parmesan, panko & bacon, aioli.....	45
V Zucchini blossom tempura , stuffed with ricotta and pesto, cherry tomato, balsamic, artichoke puree, basil seed, parmesan.....	46
Deep fried lamb Brain , preserved lemon mayonnaise, chipotle, coriander, garlic.....	43
V Autumn salad , purple endive, salt baked beetroot, honey toasted walnut's, whipped blue cheese, amaranth leaf and ranch dressing.....	60
Seared calamari , minced spiced lamb with soffritto, goat yogurt, baby, artichoke, turnip tops, lemon, gramulata, dried chili.....	60
Octopus , lamb sausage, beans, skordelia nero, tugarashi, coriander.....	65
Bang bang shrimps , carrot, kale, celery, scallions, coriander, mint, Naam Jim { chili, garlic, fish sauce, rice vinegar } and bang bang sauce {peanut butter and spicy chili jam}.....	73
Seared scallops , squash and lemongrass risotto, micro coriander, chilly oil.....	73
Green , raw stone bass with lemon, celery, onion & garlic, served on cold yogurt with dill & cucumber, tobiko, aromatic parsley oil and baby coriander.....	60
Red , raw Tuna , cucumber kohlrabi & wakama sea weed with wasabi and sesame seed mayo, soy, yuzu & lemongrass dressing, tobiko, amaranth leaf, spicy chilly oil..	74
Foie gras parfait , berries and red wine jelly, toasted bread, rucola and apple salad....	84

Soup, Pasta & risotto

V Cauliflower & black pepper soup , sour cream with mushroom puree, herb oil.....	42
V Ganocchi alla romana , made with dry herbs and buttermilk, served with crab meat cooked in cream, garlic and parsley, parmesan.....	70
V Jerusalem artichoke risotto , pistachio pesto, Jerusalem artichoke crisps.....	84

Main's

Le big mess , 8oz hamburger, topped with pulled pork & cheddar cheese, lettuce with aioli, tartar sauce, tomatos, cornichons & chips.....	85
Shrimpburger , chips, lettuce & aioli, pickles, tomato, spicy tartar.....	95
Sea bream fillet , calamata pasta with a sauce made of confit cherry tomato, sun plum tomato's and black cherry tomato, white wine, & cream, olive oil, basil.....	86
Salmon , spinach and garlic risotto	105
Seared stone bass Mediterranean soup {peppers, fennel, anis} mussels, calamari.....	120
Grilled sea bass , green curry sauce, pac choi, kale, water chestnut, bamboo, peanuts..	130
Local amber jack , spicy tomato butter with broccoli rabe	150
Lamb sausage , ras el hanut spice mix, tahini with tomatoes, turnip tops with white beans and olive oil, oregano with sumac.....	85
*Half a Chicken , pan seared with sauce supreme {chicken stock with heavy crème and rux} shittake and porcini mushrooms, parsley, and soft polenta.....	90
Goldi masala , pork shank with Indian spiced curry, coconut rice, coriander and mint in buttermilk dressing infused with garlic and mint.....	110
Tagliata , grilled and sliced rib, rocula with parmesan olive oil and aged balsamic.....	115
Pork fillet cacio e pepe , egg fettuccine, butter, parmesan and black pepper.....	120
Duck breast , carrot risotto with black pepper, salsa verde with olives.....	145
veal fillet , pan seared with butter and thyme mac & cheese made with gancetti pasta and mornay sauce and butter tosted panko	160
Steak & chips , sirloin from Nebraska, café au lait sauce with bottom mushrooms.....	165
Lamb in two ways , lamb rack and spiced lamb sausage with honey, mashed potatoes, artichoke, white beans, spiced lamb jus.....	185

Sides

Chips– 21 mashed potatoes– 20 lettuce salad– 18 bread & butter– 10
 *half chicken contains three different cuts of the bird and served in three different cooking degrees

If there are any allergies related requests, pleas inform the waitress.

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