

VITKIN WINERY ~ וִיטְקִין

SUMMER/SPRING MENU

WEEKEND TAPAS MENU



TAPAS

SALT BAKED BEETS

IN A SOUR GLAZE, A CREAM OF MIXED STRONG CHEESE, GARNISHED WITH A ROCKET, ENDIVE, RED ONION & HAZELNUTS SALAD

30

FRAGRANT COUSCOUS SALAD

FRESH HERBS, LEMON ZEST, RADISH AND RED ONION. SITTING ON A SOUR-GARLIC LABNEH. TOPPED WITH SPICED ALMONDS

30

BURNET AUBERGINE BRUSCHETTA

WITH MILD FETTA CHEESE, FLAVORED WITH A SPICY HOMEMADE CHERRY TOMATO CHUTNEY. GARNISHED WITH KORNEKY OLIVE OIL & MICRO CORIANDER

30

PIQUANT TOMATO

AN EXTRA HERBY, MULTICOLORED CHERRY TOMATO SALAD, WITH PRESERVED LEMON & TAHINI

30

CAULIFLOWER - "SINIYA"

BAKED CAULIFLOWER WITH TAHINI, TOMATO CONFIT, ZA'ATAR & SUMAC

30

MERCADO SALAD

A SELECTION OF FRESH VEGETABLES, OLIVES & CRUNCHY FOCACCIA, TOSSED WITH A REFRESHING DRESSING. ADD FETTA CHEESE FOR 10 ₪

30

GREEN SHAKSHUKA

2 POACHED EGGS, COOKED IN A CREAM OF SWISS CHARD, SPINACH AND MIXED CHEESES. SERVED WITH HALF A WARM FOCACCIA & A SMALL RADISH SALAD (FRIDAYS ONLY)

40

BALKAN PASTRY

SPEANACH & BULGARIAN CHEESE RAPPED IN GLUTEN FREE PASTRY. SERVED WITH TOMATO TAHINI & OLIVES

50

TODAY'S SPECIAL ASK OUR WAITERS!

SOMETHING SWEET

'GOLDA' ICE CREAM TWO SCOOPS OF YOUR CHOICE

30



GLUTEN FREE



VEGAN