

# MANDARIN

## *Beach*



*Have a Break*

ENGLISH  
MENU

# Good Morning

Breakfast is served until 12:00. Enjoy

## - Our Breakfasts -

<b>Beach Breakfast for One</b> .....	79
2 Eggs of your choice accompanied by a small salad, smoked salmon butter, cream cheese, tuna salad, Feta and leak cream cheese, Marinated roasted peppers with sheep Feta, bread, butter, homemade jam, coffee and freshly squeezed juice	
<b>Beach Breakfast for Two</b> .....	145
2 Eggs of your choice accompanied by a small salad, smoked salmon butter, tuna salad, Feta and leak cream cheese, Marinated roasted peppers with sheep Feta, Gouda cheese with seasoned olives, Har Bracha Tahini, cream cheese, bread, homemade jam, carrot cake, coffee and freshly squeezed juice	
Toppings for your eggs - choice of 2 without additional payment: onions / herbs / mushrooms / tomatoes / eggplant / peppers	
Extra mozzarella / Feta cheese / Lamb bacon .....	6
<b>Vegan Breakfast</b> <span style="color: green;">VF</span> .....	74
Shakshuka with tofu served with a personal salad of your choice, burnt eggplant, seasoned olives, Italian pesto, local tahini, pretzel bun, coffee or freshly squeezed juice	

## - Morning Snacks -

<b>Coffee and pastry</b> .....	29/27
<b>Morning pastry</b> .....	18
<b>Butter croissant/Brownie/Carrott cake</b> .....	18
<b>Coffee and mini-sandwich</b> .....	36
<ul style="list-style-type: none"> <li>• Herb omelet, cream cheese, pesto, lettuce, tomato</li> <li>• Tuna salad, hard boiled egg and tomatoes</li> </ul>	
<b>Muesli</b> .....	36
Crunchy granola, berries, fresh fruit, silan (date honey), almonds and creamy yogurt	

## - Morning Treats -

<b>Scramble</b> <span style="color: green;">GF</span> .....	62
Soft and fluffy eggs scrambled with cream, butter and parmesan, served with lamb bacon, a small salad and toasted brioche	
<b>Benedict Croissant</b> .....	65
A large butter croissant, filled with cream cheese, topped with smoked salmon, a poached egg, hollandaise sauce and micro greens	
<b>Eggs Benedict Florentine</b> .....	73
2 poached eggs served on sautéed spinach & cream sauce, smoked salmon, toasted brioche bread, hollandaise sauce and micro peas. Served with a small salad	
<b>Eggs Benedict with Lamb Bacon</b> .....	67
2 poached eggs served on crispy lamb bacon, buttered brioche bread, hollandaise sauce and micro peas. Served with a small salad	
<b>Mandarin Shakshouka</b> <span style="color: red;">VO</span> <span style="color: green;">GF</span> <span style="color: red;">🌶️</span> .....	58
Two eggs slow-cooked in tomato and pepper sauce, served with tahini, a small salad and warm bread	
Extras: Feta / mushrooms / roasted eggplant / olives / mozzarella / hot peppers .....	6
Lamb bacon / Chorizo .....	15



# all day long



## Salads



Salads are served with a Pretzel or Rustic bread

- Quinoa Salad** VO ..... 66  
Quinoa, fresh tomatoes, parsley, arrugula, roasted almonds, sunflower sprouts, Feta cheese, pomegranate syrup and chilli oil
- Caesar's Salad** GF ..... 71  
Crisp lettuce, red onions, croutons, hard-boiled egg, chicken strips, parmesan cheese and Caesar dressing
- Crispy Tortilla** ..... 68  
Toasted mozzarella and pesto tortilla on a mix of crisp greens, sprouts, carrots, cucumbers, cherry tomatoes, red peppers, radishes and red onions, dressed with date vinaigrette, Feta cheese and roasted nuts (served without bread)
- Halloumi and Mushrooms** ..... 72  
Crispy halloumi cheese and mushrooms stir-fried in light teriyaki sauce on a rich market salad of mixed lettuces, tomatoes, cucumbers, carrots, radishes and red onions, dressed with olive oil, lemon juice and walnuts
- Mediterranean** VO GF ..... 64  
Lettuce mix, tomatoes, cucumbers, cherry tomatoes, peppers, kalamata olives, red onions, radishes and Feta cheese, dressed with olive oil, lemon juice, parsley and za'atar



## Kids Menu

until age 12

**- 42 NIS -**  
**Include a Drink**  
Lemonade / orange juice / grape juice /  
chocolate milk  
.....

**Chicken Fingers with Fries**  
.....

**Classic Bagel Toast**  
Yellow chese and a tomato /  
Tomato slices and a cucumber  
.....

**Pasta with tomato sauce /  
cream sauce**  
.....

**Kids Pizza**



VF Vegan Dish VO A dish that can be made vegan with a slight change GF Gluten-free option 🌶️ Spicy dish

\*The marked dishes do not contain gluten, but there is a concern about gluten being present due to the work environment  
The pictures in the menu are for illustration only

# Light meal

★ Toasts, sandwiches and tortillas  
Served with a small salad of your choice ★

## - Toasts -

<b>Everyone's Toast</b> <sup>GF</sup> .....	54
Gouda cheese, Feta cheese, tomato, Kalamata olives, olive oil and zaatar	
<b>Classic Bagel</b> <sup>GF</sup> .....	49
Gouda cheese, butter and tomatoes	
Extras: Tuna / red onions / mushrooms / eggplant / Feta.....	6
Smoked salmon / lamb bacon.....	15

## - Sandwiches -



<b>Tuna</b> <sup>GF</sup> .....	54
Whole wheat bread with tuna salad, tomato, lettuce and a hard-boiled egg	
<b>Omelet</b> <sup>GF</sup> .....	52
Whole wheat bread with a herb omelet, cream cheese, pesto, tomato, cucumber and lettuce	
<b>Salmon Pretzel</b> <sup>GF</sup> .....	66
Smoked salmon, cream cheese, cucumber and scallions	

## - Tortillas -

<b>Entrecôte</b> .....	69
Thin slices of grilled entrecôte, spicy mayonnaise, tomato, lettuce and crispy onions	
<b>Chicken</b> .....	68
Strips of chicken, avocado spread, pepper salsa and scallions	
<b>Balkan</b> .....	58
Pesto, mozzarella cheese, roasted eggplant, tomato, Feta cheese and fresh oregano	



## - Appetizers -

<b>Focaccia</b> <sup>VF</sup> .....	36
Olive oil, balsamic vinegar, tomatoe confit aioli, garlic confit and basil pesto	
<b>Spicy Labaneh</b> <sup>GF</sup>  .....	46
Spicy peppers and garlic confit on labaneh dressed with fresh oregano, silan (date honey) and walnuts	
<b>Eggplant Carpaccio</b> <sup>VO</sup> <sup>GF</sup>  .....	48
Roasted eggplant, olive oil, fresh oregano, hot peppers, garlic confit, pomegranate syrup, feta cheese, and arugula	
<b>Beef Carpaccio</b> <sup>GF</sup> .....	59
Thinly sliced beef fillet, pomegranate syrup, olive oil, garlic confit, parmesan and arugula	
<b>Chorizo</b> .....	56
Premium chorizo hot dogs served with mustard and a tomatoe confit chutney	

## - Snacks -

<b>Cheese Platter</b> .....	139
Premium cheese platter with Camembert, Cream cheese, Rogefort, Feta and leak cream cheese. Labaneh with nuts and Caprese Tomatoe Confit served with warm bread	
<b>Feta and Vegetable Platter</b> <sup>GF</sup> .....	52
Cherry tomatoes, cucumbers, carrots, olives, baby corn and Feta cheese	
<b>Edamame</b> <sup>GF</sup> .....	38
<b>French fries</b> .....	38
With Feta.....	10
<b>Nachos</b> <sup>GF</sup> .....	34
Served with avocado and a pepper salsa	
<b>Galilee Hummus</b> .....	36
Served with tahini, pickles and pitas	
<b>Chicken Nuggets and French Fries</b> .....	68
<b>Watermelon</b> .....	36
With Feta.....	10






# Great Food



## - Main Courses / Mostly Meat -

<b>Entrecôte</b> .....	152
300g aged entrecôte served with green beans, broccoli, spinach and homemade chimichurri	
<b>Lamb Kebabs</b> .....	74
Mini-kebabs served on rice with tahini and parsley	
<b>Chimichurri Pullet</b> .....	79
Grilled seasoned pullet steak served with french fries and homemade chimichurri	
<b>Premium Burger / Byond meat</b> (VO).....	76
220g hamburger made from a premium cut / Byond meat, on a sourdough bun with lettuce, tomato, pickles and red onions, served with French fries	
Extras for burger:	
Fried onions / mushrooms / eggplant .....	6
Fried egg / mozzarella / Gouda cheese .....	8
Lamb bacon.....	15
<b>Crazy Entrecôte</b> .....	76
Thin slices of grilled entrecote in a toasted hamburger bun with spicy mayonnaise, onions and lettuce served with french fries and homeade chimichurri	
<b>Broccoli Beef / Pullet</b> (VO).....	74
Strips of entrecôte / pullet stir-fried with mushrooms, broccoli, beans, scallions and udon noodles, in a sweet soy and ginger sauce	
<b>Chicken / Shrimp Curry</b> (VO)  .....	74/84
Red curry, coconut cream, garlic, ginger, cherry tomatoes, eggplant, shimeji mushrooms and scallions, served with white rice	

## - Fish and Seafood -

<b>Brick Oven Bream</b> (GF).....	129
Whole sea bream baked in a brick oven with garlic butter and fresh herbs, served with french fries, green beans, broccoli and spinach	
<b>House Salmon</b> (GF).....	91
Seared salmon fillet with white wine, butter and herb sauce, served with steamed rice and stir-fried green beans, broccoli, and spinach	
<b>Salmon Fillet</b> .....	91
Baked salmon fillet served with sweet potato gnocchi in a garlic, white wine, butter, and sage sauce, with grilled cherry tomatoes, spinach and parmesan	
<b>Classic Shrimps</b> .....	84
Shrimps and sweet potato gnocchi in a sauce of lemon, garlic, butter, sage, white wine and parsley	
<b>Seafood Primavera</b> .....	119
Calamari and shrimps in a cream, sage, garlic and white wine sauce, cherry tomatoes and spinach, served with a focaccia	
<b>Fish and Chips</b> .....	79
<b>Calamari and Chips</b> .....	79
<b>Shrimp and Chips</b> .....	79

## Italian

<b>Gnocchi Fungi</b> .....	69
Handmade sweet potato gnocchi with portobello, champignon and shimeji mushrooms in truffle and parmesan cream sauce Can be changed to Rigatoni/Linguine	
<b>Rigatoni Napolitana</b> (VO).....	56
Fresh pasta in Italian-style tomato sauce with garlic, basil and oregano	
<b>Mozzarella Ravioli</b> .....	66
Classic tomato sauce with cream and basil, served with parmesan	
<b>Pappardelle Carbonara</b> .....	109
Calamari, shrimps and lamb bacon in cream, garlic and white wine sauce with nutmeg and parmesan	
<b>Pizza Napoletana</b> .....	56
Tomato sauce, mozzarella and fresh oregano	
Toppings:	
Corn / Tuna / Feta / red onions / mushrooms / kalamata olives / peppers.....	6
Lamb bacon / Pepperoni.....	15





# Cool drinks

## Coolers

Icepresso.....	15/17
Coffee Granita .....	19/21
Pecan Granita Coffee slushy with Pecan nuts .....	28
Lemon-Mint Granita Lemon slushy, mint and ice .....	26
Cappuccino-Freddo Espresso, Ice cubes, milk & frothed milk ....	17/19
Choco Freddo Chocolate milk, ice cubes and milk.....	17/19
Flavored Milkshake Vanilla / Chocolate / Strawberry .....	29
Fruit Shake Strawberry, banana, melon, date, mango, pineapple based on water / milk / orange juice .....	28
Anise Granita Lemon slushy, Mint and Arak.....	44
Limoncello Granita Lemonade slushi with vodka .....	44



## Juice FRESH

Squeezed on site

Fresh and Healthy

Orange / Carrot.....	19
Apple .....	21
Beetroot-celery-apple .....	24
Beetroot-celery-carrot .....	24
Beetroot-apple-orange .....	24
Cucumber-apple-ginger-celery .....	24
Apple-carrot-ginger-mint .....	24

## SOFT DRINKS

Coca-Cola / Diet Coca-Cola / Coca-Cola Zero / Sprite / Sprite Zero / Fanta.....	14
Peach Fuze Tea / Flavored water.....	14
Prigat Grape juice .....	14
Neviot Mineral Water .....	10
Nordic soda .....	11
Malt Beer.....	14
Cold cider with a cinnamon stick.....	12/15
Lemonade with fresh mint and lemon.....	13/16
Energy Drink .....	15



# Excellent Coffee



<b>Espresso</b> Short / Long .....	9
<b>Doppio</b> Short / Long .....	11
Double espresso	
<b>Macchiatone</b> Short / Double .....	9/13
Espresso with a touch of milk and frothed milk	
<b>Macchiato / Double</b> .....	10/13
Espresso with a touch of frothed milk	
<b>Cappuccino</b> Small / Large.....	14/17
Classic Italian coffee	
<b>Latte</b> Small / Large .....	14/17
Espresso with a lot of milk and a little milk froth	
<b>Americano</b> Small / Large .....	13/15
<b>Instant Coffee prepared with hot water or hot milk</b> .....	15
<b>Turkish coffee</b> .....	13
with/without Cardamom	
<b>Hot Chocolate</b> Small / Large .....	14/17
<b>Extra Whipped Cream</b> .....	6

## SPECIALTY HOT DRINKS

<b>Tea Infusions</b> Served in a personal teapot .....	16
Green Tea with Lemongrass / Ginger Peach / Earl Grey / Green Jasmine / Sencha Green Wild Berries / Lemongrass and Verbena / Chamomile (Caffeine free)	
<b>Hot Tea</b> .....	12
In a personal teapot with mint / lemon / cinnamon stick / ginger	
<b>Hot Cider</b> .....	20
With dried apples and a cinnamon stick	
<b>Spiked Hot Cider</b> .....	28
With red wine / rum	

Our coffee beverages are prepared from a mix of choice coffee beans:

MANDARIN

CREMA

PREMIUM Beans

\*Coffee beverages can be ordered with low fat milk and soy milk

ENJOY

## Desserts

<b>Hot Belgian Waffle</b> .....	54
With white chocolate, chocolate hazelnut cream, whipped cream and vanilla ice cream	
<b>American Apple Pie</b> .....	45
Apple pie flavored with cinnamon, wrapped in a flaky butter pastry. Served with vanilla ice cream	
<b>N.Y Style Cheese Cake</b> .....	45
Baked cheese cake with rich base of butter cookies, topped with vanilla chantilly cream. Garnished with mixed berries.	
<b>Chocolate Souffle</b> .....	45
Chocolate fondant, served warm with ice cream and whipped cream	
<b>Chocolate Bar</b> <sup>VF</sup> .....	42
Layers of crispy nougat, Belgian chocolate cream coated with Ferrero Rocher ganache and dark chocolate tuile	



# have a drink...

## Cocktails



### Mojito

Bacardi Carta Blanca, Mint, Sugar, Lemon and Sprite. No games and no tricks. The perfect Mojito!

### Strawberry Margarita

El Jimador Reposado, Aperol, Strawberry, Lemonade. A balanced sweet & sour Margarita. A short trip to Mexico!

### Aperol Spritz

Aperol liqueur, cava, squeezed oranges. A short trip to Italy!

### Blue Lagoon

Finlandia, Extra Dry Martini, Orange liqueur, Mango, Pineapple. Straight from the blue Kiraso!

### Melon Captaini

Jack Daniels Tennessee Apple, Melon, Apricot Brandy, Sprite. The right combination of acidity, sweetness and refined presence



## Beers

Draft	1/3 1/2
Carlsberg / Tuborg	34/37
Weihenstephan / Estrella Damm / Stella Artois	36/39
Kasteel	37/39
Luma	34/37
Guinness	39/36
Bottle	
Carlsberg / Tuborg / Heineken	31
Corona / Alexander / Shikma	33
Smirnoff Ice	32
Somersby Apple Cider / Blueberry	32



## Wine

White	
House wine - Cielo, Pinot Grigio, Italy	42/139
Riesling, HXM Inspiration, Germany	44/159
Gewürztraminer, C.Grass, Hungary	44/159
Chablis Bovier, France	54/230
Red	
House Wine - Merlot, Cielo, Italy	42/139
Shiraz Cabernet, Rewsons Retreat, Australia	44/159
Campofiorin, Masi, Italy	54/230
Sparkling	glass/bottle
Cava Godofredo, Semi-dry, Spain	42/139
Martini Asti, Semi-dry, Italy	44/159
Moët, Dry, France	450

## Alcohol

Vodka	Cup / bottle 700 ml
Finlandia	550/46
Van Gogh Acai / Pineapple	700/48
Grey Goose	750/48

Whiskey	
Famous Grouse	52
Naked Malt	52
Laphroaig 10 Years Old	54
The Macallan 12 Years Old	74
Johnnie Walker Red Label	52
Johnnie Walker Black Label	56
Jack Daniel's	56
Jack Daniel's Honey / Fire	56

Anise	
Arak	42
Pastis	44

Tequila	
El Jimador Raposado	46
Patron Raposado	46
Patrón Silver	58

Gin	
London Hill	46
Bombay Sapphire	48

Rum	
Bacardi Carta Blanca	38
Bacardi Spiced	42

Cognac	
Courvoisier VS	64
Courvoisier VSOP	78
Courvoisier XO	120

Aperitif	
Martini Bianco	44
Martini Extra Dry	44
Martini Bitter	44
Campari	44
Aperol	44

Digestif	
Chambord	42
St. Germain	42
Mandarin Napoleon	44
Benedictine	44
Fidge	38
Jägermeister	44
Baileys	44