

Tjedan izraelske kuhinje u Le Bistrou
30. svibnja – 6. lipnja

Week of Israeli cuisine in Le Bistro
30th May – 6th June



MENU

Kreirao izraelski šef kuhinje
Created by Israeli Chef
Shaul Ben Aderet

Uvod

Kruh sa zatarom, izraelsko maslinovo ulje
Bread with za'atar and olive oil from Israel

Izbor predjela

Slanutak sa špinatom
Chickpeas with spinach

Pohana cvjetača, umak od limuna
Steamed cauliflower, breaded, fried and lemon sauce

Izraelska salata s maslinovim uljem i limunovim sokom
Chopped Israeli salad with olive oil and lemon juice

Salata sa začinskim biljem, menta, korijander, peršin i tahini
Herbs Salad, mint, coriander, parsley with tahini drippings

Salata od na vatri pečenog patlidžana, češnjak i korijander
Burnt eggplant salad with garlic and coriander

85 kn

Le Bistro

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Glavna jela

Chraime – tradicionalno riblje jelo, umak od slatke paprike, češnjaka i rajčica
Traditional fish dish "chraime" and sweet paprika sauce, garlic and tomatoes

85 kn

Shakshuka – tradicionalno izraelsko jelo, kuhana jaja s lukom i umakom
Boiled eggs with onions and sauce - a traditional Israeli dish "Shakshuka"

65 kn

Pileća shawarma
Chicken shawarma

70 kn

Kebab s cimetom u kori
Kebab with cinnamon stick

95 kn

Janjeći kotleti s pistacijama
Lamb chops topped with pistachios

150 kn

Prilog

Riža sa sušenim voćem, bademi i menta
Rice with dried fruit and almonds mint

25 kn

Desert

Malabi desert – krema od škrobnog brašna i grenadine sirup
Dessert "malabi" - cornstarch cream, grenadine syrup

Čokoladni desert s orašastim voćem
Chocolate dessert with a variety of nuts

55 kn

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