







Wood Grill was set up in an organic farm on Galilean soil. The taboon oven and charcoal grill are at the heart of our kitchen; this is where we roast and grill freshly dug potatoes, premium meats, garden vegetables, scents of a forest. Here you can rest, take a breather, and gaze at the valley and the cranes flying. **This is the beautiful Land of Israel.**

Summer Menu




Starters

-  **Talami bread** and good things on the side 32
-  **Deconstructed Galilean Tabouleh Salad** 54
herbs, bulgur, young cucumber, fabulous olive oil
-  **Farm Salad** a selection of coarsely chopped 56
vegetables, sumac, Thassos olives, Ja'ala legumes mix, seasonal fruit salsa
-  **Red Tuna Sashimi** watermelon consommé, 74
homemade Tabasco sauce, baladi carosello, basil, mint, homemade cereal cracker
- Chopped Liver** grilled, coarsely chopped and mixed 62
with lots of fried onions and finely grated white horseradish. Served with a chargrilled brioche
- Shoulder of Lamb & Rib Eye Cap Cigar** 65
tomato salsa, tahini
- Beef Tenderloin Tartare** chargrilled onion cream 75
aioli, egg yolk, herbs, ginger, capers
-  **Baladi Zucchini** grilled in the tabun, served 58
with a cashew yogurt dip, green tomato salsa, charred onion, greens from the garden, Persian lemon and lemon zest
-  **Chargrilled Eggplant** garlic, lemon and 56
chili tatbileh, tomato salsa, lemon tahini, pomegranate molasses, pine nut crumble

Grill & Tabun

- Aleppo Lamb Kebab** green curry Manzala 88
stew with chickpeas and green vegetables wrapped in tabun bread
-  **Chicken Skewer** crispy butter potatoes, 86
charred peppers salsa
- Chargrilled Veal Tenderloin** smoked wheat 168
polenta, seared greens, celery and herbs side salad
-  **Local Entrecôte Steak** onions stuffed with 160
Enid's Mujaddara, charred onions puree, our chimichurri
-  **Plump Trout Fillet** from the Dan River, grilled 105
lettuce, chili pepper, seasonal fruit, almonds from the farm
-  **Syrian Kibbeh** stuffed with chickpeas and pine 78
nuts, warm yogurt and dried mint sauce

Something Sweet

- Almond Pie** seasonal fruit, burnt meringue, 48
tart sorbet
-  **Chocolate & Pine Nuts Mousse** 48
chocolate, cognac, toffee cream with sea salt fruit coulis
-  **Sorbets Platter** served with seasonal fruit salad 48
and caramelized hazelnuts
-  **Panna Cotta** served with caramelized filo 48
pastry and tabun- roasted fruit
- Pistachio Cream Knafeh** kadaifi and pistachio 48
ice cream

 Vegan  Gluten Free

All prices are in NIS

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