

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.**

Winter Menu

Appetizers





-  **Local Tabun Bread** and good things on the side 29
-  **Galilean Tabouleh Salad** bulgur, chopped 54
tomatoes, cracked peanuts, coconut cream, lettuce from the garden
-   **Garden Greens Salad** crispy lettuce, roasted baby 56
fennel, caramelized pears, toasted walnuts, sumac citrus dressing
-  **Tabun-Grilled Galilean Eggplant** local tahini, 56
spiced crumble, herb zhug, roasted tomatoes, extra virgin olive oil, jammy egg, greens
-  **Saltwater Fish Carpaccio** avocado, squeezed 74
tomatoes, lemon from the orchard, chili, cilantro, olive oil and sea salt
- Local Sambusak** stuffed with slow-cooked thin 68
rib and shoulder of lamb, caramelized onions, tahini mildly seasoned with preserved lemon and herb zhug
- Grilled Liver** coarsely chopped with plenty of 62
fried onions and finely grated white horseradish. Served with a chargrilled bruschetta
- Shoulder of Lamb & Rib Eye Cap Cigar** 68
tahini and pilpelchuma
-  **Veal Sweetbreads Skewer** sumac tahini, 82
tabun-grilled vegetables and fresh greens from the garden
- Soup of the Day** 38

 Vegan  Gluten Free
All prices are in NIS

Grill & Tabun

- Chicken Skewer** freekeh stew, 84
Galilean Mechouia salad
- Aleppo Kebab** Grilled vegetable stew wrapped 86
in tabun bread
-  **Chargrilled Veal Tenderloin** root vegetables 162
and artichoke puree, confit Jerusalem artichoke, green vetebales from the garden, red wine reduction sauce
-  **Local Entrecôte Steak** mashed butter potato, 156
grilled scallions from the garden, mushroom & chestnut sauce
-  **Tabun-Grilled Saltwater Fish** Seabass fillet, 92
cherry tomato stew with garlic, white wine and saffron
-  **Local Shish Barak** dumplings stuffed with 78
root vegetables and winter greens, cultured cashew yogurt, tomato salsa and chili oil

Sweet

- Mini Profiterole** date & cardamom cream, salted 48
caramel sauce and the house ice cream
-   **Sorbet Platter** with Crumble and local 48
fruit coulis
-  **Decadent Chocolate** with walnuts, coffee 48
beans, cardamom, Atlantic Sea salt & olive oil
-  **Crispy Filo Cigar** stuffed with mixed nuts and 48
winter spices, pomelo from the orchard, chilled strawberry & mint soup and the house ice cream
- Pistachio Cream Knafeh** cardamom syrup and 48
pistachio ice cream