

ROZA'S BUSINESS MEALS

Sunday–Thursday from 12:00–17:00

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SANDWICHES AND BURGERS

Sloppy Joe

Stir-fried juicy ground veal in barbeque sauce and chipotle aioli served on a hamburger bun with classic seasoned fries

Steak sandwich

Thinly-sliced entrecote seared on a plancha grill with caramelized onion, dijonaise spread, chimichurri and green leaves, served with home-style fries

Entrecote/chicken tortilla

Piquant tomato salsa, guacamole spread and greens. Served with home-style fries

Crispy chicken

Tempura-fried chicken breast, mustard aioli, coleslaw and iceberg lettuce with home-style fries. Served on a hamburger bun.

Classic burger

Hamburger from select cuts of meat, served with lettuce, tomato, red onion and pickles, served with home-style fries

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APPETIZERS

Chicken liver pâté Seasoned with brandy, seasonal fruit ja and toasted bread

Slow-cooked veal assado bruschetta Chipotle aioli and greens

Select mixed lettuce salad Endive, seasonal fruit, walnuts in citrus vinaigrette

Antipasti from the taboun in balsamic reduction and basil

MAIN COURSES

Roza Caesar salad

Hearts of lettuce, grilled chicken, croutons, parboiled egg and crispy sweet potato

Noodles- vegetarian/chicken/beef

Noodles, carrots, onion, cabbage, bean sprouts, cilantro and green onion in soy ginger sauce with peanuts

Grilled chicken liver

Caramelized onion, apples in maple sauce served over roasted sweet potatoes

Classic Roza schnitzel

Served with fries

Veal kebab

Served with fire-roasted vegetables, chimichurri, herbs and white tahini

Seared chicken breast

Topped with soy sauce, silan (date honey) and ginger, with green beans, garlic confit and roasted sweet potatoes

Fish & chips

Served with caper aioli

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APPETIZERS

Slow-cooked veal assado bruschetta Chipotle aioli and greens

Colorful cherry tomato salad Baby radish, mixed nuts from the market in zaatar vinaigrette and greens

Classic beef carpaccio Olive oil, balsamic reduction, caramelized mixed nuts and greens

Salmon ceviche Melon, cucumbers, cilantro, hot chili, shallots, toasted almonds and mango vinaigrette

MAIN COURSES

Grilled spring chicken

In herb marinade with green rice, dried apricots, mixed almonds and crispy shallots

Salmon

Served over bonfire potatoes and green beans in white wine, garlic and lemon sauce

Select assado stew

Slow-roasted with root vegetables, red wine and Dijon mustard

Aged entrecote 300 grams (additional NIS 25)

Grilled, served with a bowl of herbed mashed potatoes and garlic chimichurri