



INTERCONTINENTAL®
DAVID TEL AVIV

FRIDAY DINNER MENU

- **CENTRAL SHARED MEZZE**

Assorted rolls and Shabbat rolls
Market vegetable salad
Open fire burned eggplant, spicy lemon tahini, micro herbs
Fresh root vegetable salad, Mediterranean flavors
Matbucha, spicy the traditional way
Chopped chicken livers
Spicy salmon Ceviche, Asian spices, chili, red onion,
Fried hot green peppers, olive oil, garlic

- **ON THE BUFFET**

Oriental buffet selection
Hummus, Tahini, skhug, Arisa, olives, pickles, shifka
peppers
Assorted kind of olives,

3 kinds of Tahini beetroot, turmeric, traditional

Traditional Gefilte fish with red horseradish sauce

Healthy station
Caesar lettuce, little Gem, Salanova, endive
Cherry tomatoes, carrots, seeds,
Lemon olive oil dressing, balsamic vinegar dressing, Asian
dressing

Rich anti pasty Bar
3 composed salads

- **CHILDREN'S MENU**

Mini schnitzel with sesame
Veal Sausage
White rice
Whole sweet corn

- **HOT BUFFET**

Soups

Yellow vegetable cream soup
Chicken soup, vermicelli and soup almonds, matzo balls

Meat

Pargit medallions marinated in Arisa
Veal cheek stew, with artichoke & potato gnocchi
Braised beef in rich mushroom sauce
Veal brains in a spicy pepper & tomato sauce
Slow cooked lamb shoulder Bedouin style, served on
majadra rice
Kubbe "Selek" in beetroot soup
Aged Entrecote, cooked to perfection & carved by our
chef
Roast chicken, marinated chicken & carved by our chef

Fish

Italian-style Salmon Fillet
Whole sea fish baked with herbs and pickled lemon
Spicy "Chreime" Drumfish

Vegan

Couscous a rich vegetable soup, with chick peas
"Safta Astar's" Stuffed oriental vegetable, in lemon &
garlic sauce

Accompanies

Roasted potatoes
Steamed rice
Cajun potatoes

- **SWEET MOMENTS**

Dessert buffet

Wide selection of sweets & French pastries

Fruit bar

Artistically sliced exotic & seasonal fruit display