

## Group Menu - Winter 2018

These are a few samples of group menus at 'Shiri Bistro', but eventually each group gets a specific tailor made menu.

All of our group menus are served to the middle of the table with unlimited amounts.

These menus serve whole meals including cold & hot beverages.

Prices does not include service.

### Galilee Breakfast - 75 NIS per person

Breakfast Tray with 5 kinds of homemade Cheese, Olives, Tapenade,

Jam, Garlic Butter, sun-dried tomatoes, Tuna & Smoked fish

Homemade Bread Rolls of white & whole wheat

Vegetable salad with olive oil & lemon

Omelets & Shakshouka

Orange Juice & Lemonade

Coffee & Tea

### Dairy Menu - 150 NIS per person

#### Appetizers

House Bread Rolls of white & whole wheat

Salad of sprouts, carrots, beets, cucumbers & goat cheese in vinaigrette

Lettuce & leaflets, parmesan, seasonal fruit, nuts and seeds in citrus vinaigrette

Hot Tomato Salad Mixed tomatoes, olives, basil, fried goat Jib and mushrooms

Beet Carpaccio Thin sliced beet in olive oil & balsamic vinegar with feta cheese

Roasted Eggplant With lemon, Garlic, Feta cheese, Sesame paste & fresh oregano

#### Main Courses

Fritters of Sweet Potato & Onion, with emery yogurt

Mild salted cheese with mangold leaves baked in puff pastry with sesame

Mozzarella Ravioli In olive oil, garlic, basil, tomatoes and calamite olives

Sweet Potatoes Gnocchi with chestnuts cream, asparagus & sage

#### Deserts

Apple Pie

Hot Chocolate Fondant

Pavlova of Berries & Whipped Cream

### Dairy & Seafood Menu - 170 NIS per person

#### Appetizers

House Bread Rolls of white & whole wheat

Hot Tomato Salad Mix tomatoes, olives, basil, fried goat Jib and mushrooms

Lentil Salad With couscous, sweet potatoes, onions, roasted peppers and yogurt

Beet Carpaccio Thin sliced beet in olive oil & balsamic vinegar with feta cheese

Roasted Eggplant With lemon, Garlic, Feta cheese, Sesame paste & fresh oregano

Portobello mushrooms with asparagus & chestnuts in cream

#### Main Courses

Fritters of Sweet Potato & Onion, with emery yogurt

Salmon carpaccio with labane cheese, mild chili and Chinese oranges

Seafood rissoto with shrimps & calamari in cream and parmesan cheese

Salmon filet breaded with coriander pesto, with ratatouille

#### Desserts

Hot Chocolate Fondant

Pavlova of Berries & Whipped Cream

Flavored Sorbets

Hot Apple pie with Vanilla Ice-cream

**Light Meat Menu - 180 NIS per person**

Appetizers

House Bread Rolls of white & whole wheat

Lettuce & leaflets, parmesan, seasonal fruit, nuts and seeds in citrus vinaigrette

Salad of sprouts, carrots, beets, cucumbers & goat cheese in vinaigrette

Veal Carpaccio in olive oil & balsamic vinegar with parmesan cheese

Kebabs - Beef, pine nuts, spicy tomato sauce and yogurt with garlic and mint

Roasted Eggplant With lemon, Garlic, Feta cheese, Sesame paste & fresh oregano

Main Course

Pullet marinated in chimichurri on bed of green beans with garlic and tomatoes

Seared Sirloin Stripes With polenta with fried spinach leaves and balsamic sauce

Chicken Breast rolled with Smoked Goose in Pesto & Cream on Mashed Sweet Potatoes

Desserts

Hot Chocolate Fondant

Sorbets in assorted flavors

Pavlova of Berries & Whipped Cream

Hot Apple pie with Vanilla Ice-cream

**Full Meat Menu - 210 NIS per person**

Appetizers

House Bread Rolls of white & whole wheat

Lettuce & leaflets, parmesan, seasonal fruit, nuts and seeds in citrus vinaigrette

Chicken Salad - Chicken breast in Mustard & Soy marinade on a Green salad

Portobello mushrooms with asparagus & chestnuts in cream

Veal Carpaccio in olive oil & balsamic vinegar with Parmesan cheese

Main Courses

Sweet Potatoes Gnocchi with Chestnuts Cream, Asparagus & Sage

Lamb Chops with fried bonfire vegetables

Entrecote medallions with sliced Baked Potatoes

Chicken Breast rolled with Smoked Goose in Pesto & Cream on Mashed Sweet Potatoes

Fillet of Veal medallions in broth and red wine, with Gratin

Deserts

Halva Parfait

Hot Chocolate Fondant

Pavlova of Berries & Whipped Cream

Sorbets in assorted flavors

**Wine List**

Our [Wine Bar](#) at 'Pina Barosh' holds the biggest collection of Israeli wine, about 300 different labels from 50 local boutique wineries mainly around the Galilee & the Golan.

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