



Popina View

Pop-up by popina

Tasting menu 6 dishes
315 NIS Per Person

Bread- Onion jam & balsamic aioli, Spicy tomato salsa 28 NIS

Green salad- Charcoal grilled nectarines, spicy walnuts ,citrus vinaigrette 68 NIS

Root vegetables Tartar- Aged balsamic, chestnut, asparagus, cashew butter and mustard-carrot cream 74 NIS

Gin & Tonic Tartar- Fish tartare, cucumber, chives, shallots, tobiko wasabi, gin & tonic jelly 78 NIS

Tuna sashimi- Green apple and curry vinaigrette, pickled apple salsa-celery-ginger-spicy green pepper, crispy quinoa 84 NIS

Beef tartar- Roasted mushroom salsa, asparagus, truffle demi glass 84 NIS

Steamed buns-sea drum in tempura, yuzu-wasabi aioli, crispy lettuce and pickled red onion 84 NIS

Steamed buns- Beef burger, slow cook short ribs, truffle aioli and crispy lettuce 108 NIS



Steamed Sea Bass- Forbidden rice, charcoal grilled cabbage, parsley, rocket and yellow cherry tomato sauce 158 NIS



Roasted Drum Fish- Roasted cauliflower tortellini, candied cherry tomatoes, peas, white wine and white carrot cream 148 NIS



Slow cooked veal cheeks- Crispy Rösti potato ,green tomatoes and celery relish and pickled green beans 138 NIS



Charcoal grilled Entrecote – Crispy polenta, buck choy, demi- glass 178 NIS

