



MENU

MOOD RESTAURANT



Menu

S a l a d s

Caesar Salad 64 nis

Crispy Lalique lettuce tossed with shallots & crunchy croutons in a Caesar dressing, garnished with Parmesan shavings

Grape salad 64 nis

Grape halves, chili arugula, fresh herbs, candied pecans, and vinaigrette

Buratta Salad 72 nis

Fresh burrata served on a bed of cherry tomatoes, spring onion & radish seasoned with pesto, topped with shredded focaccia & a drizzle of pomegranate vinaigrette

S t a r t Y o u r M o o d

Sweet Beets 58 nis

Taboon charred beets, peeled and sliced to thin slices, folded over goat milk yugort, garnished with pine nuts, honey, olive oil, and salt.

Charred Cabbage 56 nis

Coated in a rich herb infused butter, charred in the Taboon, placed on yogurt and pine nuts.

Sea Breeze Carpaccio 72 nis

Thin slices of fresh water white fish, tomato seeds squeezed ontop, a hint of fiery red chili, seasoned with a splash of lime & a delicate drizzle of chive-infused oil

Zesty Ceviche 74 nis

Delicate white fish infused with prunes, seasoned in chili & herbs, paired with creamy avocado aioli served with a hand made fried golden cracker

Chraime Style Tataki 84 nis

Lightly charred sliced tuna served in a traditional chermela sauce, fiery green chili & a drizzle of coriander-infused oil

Namas 82 nis

Fried rice paper filled with fish & crunchy lettuce seasoned with fresh herbs & a hint of chili, accompanied by an Asian-inspired dip...craft your ultimate bite of perfection!

Ocean Cigar 86 nis

Crispy pastry leaf filled with sea fish, served on a bed of minty coriander yoghurt

kibbeh nayeh 69 nis

raw bluefin tuna finely chopped, mixed with pomegranate, Ras al haunt and pine nuts crumble, made into to a kibbeh shape. Served with yogurt foam.

Menu

Stone Oven Sensations

Classic Focaccia 32 nis

Freshly baked, served with a medley of MOOD dips

Napolitana Pizza 64 nis

Classic blend of tomatoes topped with mozzarella & basil, garnished with a drizzle of olive oil

Bianca Pizza 69 nis

Béchamel sauce topped with campfire potatoes, mozzarella & Parmesan decorated with spring onions

Fresh Pasta

“ANATOLI” corn 98 nis

Hand made Agnolotti, filled with Israeli “GILI” corn.
A delicate sauce of cream and whisky, forest mushrooms, garnished with hazelnuts, basil oil and black truffle oil

Artichoke tortellini 73 nis (6 pieces)

Tortellini filled with artichoke, oregano butter and sumac

Linguini white fish 98 nis

Linguini served with a perfect combo of Ajo Blanco and lemony cream sauce,
Fine cubes of white fish of the day, seasoned bread crumbs on top.

Herb Cream Linguine 69 nis

Silky linguine tossed in fragrant herb-infused cream, topped with Parmesan shavings

Menu

Sushi

Spicy Maguro 78 nis

A fiery blend of spicy tuna, cucumber, kanpyo, spicy aioli & teriyaki, topped with tuna

Grilled Salmon 70 nis

Marinated baked salmon, avocado & spring onions, topped with seared salmon, roasted almonds & spicy aioli

Salmon Cream 72 nis

Fresh salmon, avocado, & chives, crowned with a salmon topping, nestled on a bed of Yuzu crème fraîche

Crispy Zucchini 58 nis

Tempura-coated zucchini, avocado, chives, kanpyo, cucumber, Salanova lettuce, served with Yuzu & mint infused aioli & teriyaki

Ceviche Roll 74 nis

Tempura-coated white fish accompanied by mini finely chopped sea-fish ceviche seasoned in Mediterranean spices

Mood Luxe Roll 82 nis

Fresh catch of the day fish, avocado & kanpyo, topped with salmon, tuna, & white fish, seasoned with Yuzu infused aioli, sprinkled with spring onions & furikake

Tuna Sashimi 54 nis

Delicate slices of fresh tuna served as traditional sashimi

White Fish Sashimi 52 nis

Fresh, delicate slices of white fish for true sashimi lovers

Salmon Sashimi 48 nis

Thinly sliced classic salmon sashimi

Sushi Specials

Crispy Rice 72 nis (4 pieces)

Spicy seasoned tuna tartare served atop crispy rice squares seared in white butter

Salmon Tartufo 55 nis (3 pcs)

Flame-seared salmon nigiri topped with truffle-infused butter, coated in a teriyaki glaze

Menu

Main Mood

Fish Kebab Fusion 94 nis

Tender stone-oven baked fish patties served with tomato-infused butter & warm charmela yoghurt accompanied by freshly baked Frena bread

Salmon fillet 111 nis

Seared salmon fillet, served with pea cream and roasted kohlrabi

Linguine & Sea Bass 108 nis

Linguine tossed in a creamy herb sauce topped with tender sea bass fillet

Sea Bass & Tomato Risotto 122 nis

Creamy tomato risotto crowned with a perfectly seared sea bass fillet

Whole Fish 299 nis

Whole fish baked in a stone oven, served alongside grilled tomatoes, baked potatoes and charred lemons.

Sweet Mood

Basque Cheesecake 52 nis

Baked cheesecake accompanied by blueberry coulis

Tiramisu 55 nis

Hand made almond lady fingers dipped in coffee, Rich layers of mascarpone cream, cocoa crumble covered with cocoa powder and a tuile

Brûlée Dubai 55 nis

Tahini infused brulee, caramelized sugar, kadaif hairs and candied pistachio

Pavlova 52 nis

Chantilly mascarpone cream, merengue pieces, dried pineapple shreds and passion fruit sauce.