

Friday Night Menu

START YOUR MOOD

Classic Focaccia 32 nis

Freshly baked, served with a medley of MOOD dips

Burrata Salad 72 nis

Fresh cherry tomatoes, crisp radish, spring onions & pesto, topped with shreds of focaccia, & a splash of pomegranate vinaigrette

Caesar Salad 64 nis

Crispy Laliue 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

Sea Fish Carpaccio 72 nis

Thinly sliced fresh sea-fish decorated with tomato seeds, red chili, zesty finger lime, & aromatic chive oil

Charred Cabbage 56 nis

Coated in a rich herb-infused butter, topped with yoghurt crumble & pine nuts

Chraime Tataki 84 nis

Seared sliced red tuna in a spicy chraime sauce, garnished with spicy green pepper & a drizzle of coriander oil

Ocean Ceviche 74 nis

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

MAIN MOOD

Moroccan-Style Sea Bream 99 nis

Perfectly cooked sea bream fillet infused with bold Moroccan spices, served with a challah bruschetta & creamy tahini

Salmon Fillet 99 nis

Tender salmon fillet served over pea purée & roasted kohlrabi

Sea Bass Fillet 99 nis

seared sea bass accompanied by herb-infused mashed potatoes & crunchy Jerusalem artichoke fries

Side Serving of Mashed Potatoes 12 nis

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, coated in sesame

Salmon Cream 72 nis

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

Futomaki 58 nis

A refreshing roll filled with avocado, Salanova lettuce, cucumber, chives, & basil leaves, finished with mint aioli and a touch of teriyaki

Special Mood 82 nis

Seasonal sea fish, avocado & kanpyo, topped with salmon, tuna & white fish, decorated with Yuzu aioli, spring onions & a sprinkle of furikake crunch

Freestyle Sashimi 148 nis

250g of premium sashimi, sliced to order from the freshest selection of the day.

Tuna Sashimi 58 nis

Delicate slices of fresh tuna served as traditional sashimi

White Fish Sashimi 46 nis

Fresh, delicate slices of white fish for true sashimi lovers

Salmon Sashimi 48 nis

Thinly sliced classic salmon sashimi

SWEET MOOD

Basque Cheesecake 52 nis

Baked cheesecake accompanied by blueberry coulis

Chocolate Mood Cake 48 nis

Velvety hot chocolate fudge cake topped with Kinder ganache, served with a scoop of vanilla ice cream