

RestoBar SHATO

CHEF'S RESTAURANT

STARTERS

Homemade Bread & Dips

Moroccan frena bread served on a bed of pebbles accompanied by garlic aioli, Kalamata olive tapenade, balsamic, olive oil & sea salt 32nis

Asian Chicken Salad

Chicken strips, Chinese cabbage, fried rice noodles in sesame sauce, served cold 59nis

Munchies Salad

Garden herbs with munchies, arugula leaves, assorted bell peppers, & cucumber served with a lemon, honey & chili dressing 54nis

Beef Fillet Carpaccio

Aged beef fillet, pickled Shimeji mushrooms, garlic confit, chili radish & creamed truffles with balsamic vinegar 69nis

Foie Gras Macaroon

Foie gras paté served on an almond macaroon, decorated with Amarena cherries 59nis

Roast Beef Focaccia

served with sliced roast beef, seasoned with balsamic, garlic aioli and arugula leaves 69nis

Liver Pâté

Liver pate served with onion marmalade, nut & herb crumble & toasted bread 56nis

Hot Foie Gras Churros

Chunks of foie gras served on crispy churros, accompanied by forest fruit sauce 125nis

Grilled Eggplant

Grilled eggplant with red bell pepper koli, creamed eggplant, tahini & fried lentils, served with frena bread 48nis

Fish & Chips

Strips of Sea Bream coated in beer batter served with sweet potato fries, canoe potato fries, aioli and harissa 78nis

Stir Fried Spring Chicken

Made with spicy curry sauce & caramelized onion, accompanied by finely diced Israeli vegetable salad & tahini, served in pitta bread 59nis

MAIN COURSE

Ribeye Steak

Premium ribeye (300 grams) served with baby jacket potatoes, in a merlot wine sauce 138nis

Shato Tournedo

Beef fillet medallions, foie gras, Portobello mushrooms, creamed orange vegetables, in a merlot wine sauce 189nis

Beef Fillet Medallions

Aged beef fillet, truffle purée accompanied by forest mushrooms tortellini 159nis

Chef Trio

Ribeye 150 grams, beef fillet 90 grams, foie gras 50 grams served with creamed orange vegetables in a wine sauce 195nis

Honey & Garlic Marinated Spring Chicken

Charcoal grilled spring chicken served on a bed of gnocchi, spring onions & chopped peanuts 79nis

Sea Bream Fillet

Marinated with herbs and served on a bed of mushroom risotto 98nis

DESSERT

World of Chocolate

Airy dacquoise chocolate, Caribbean chocolate ganache, Shato ice cream, chocolate strips and M&M's candies 49nis

Watermelon Platter (in season) 42nis

Seasonal Fruit Platter 69nis

ALCOHOLS

Vodka

Finlandia	49
Kettel One	52
Grey Goose	61
Van Gogh in Flavors	53

Gin

Gordons	44
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Rum

Bacardi	44
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Tequila

Cuervo Gold	48
Patrón Añejo	61
Patrón Silver	58

Anise

Pastis	42
Ouzo	38
Arak	36

Aperitif

Martini Bianco	44
Martini Rosso	44
Martini Dry	44

Digestif

Campari Bitter	44
Jägermeister	51

Brandy / Cognac

Courvoisier X.O.	71
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Liqueurs

Absinthe	44
Drambuie	44
Cointreau	48
Southern Comfort	51
Bad Apfel	48
Feigling	38
Amaretto Disaronno	40

Scotch Whiskey

Malt Glenfiddich	12	55
Glenfiddich	15	65

Scotch Blended Whiskey

J & B	42
Johnny Walker Red Label	42
Johnny Walker Black	56
Chivas	54

Irish Whiskey

Bushmills	48
Tullamore Dew	44
Jameson	46

American Whiskey

Jack Daniels	54
Jim Beam White	44
Wild Turkey	44
Gentleman Jack	58

Draught Beer

Goldstar 1/3	28
Goldstar 1/2	32
Heineken 1/3	30
Heineken 1/2	34

Bottled Beer

Heineken	29
Goldstar	27
Stella	36
Corona	36
Smirnoff Ice	32
Breezer – assorted flavours	32
Kasteel Rouge	35

Soft Drinks

Pepsi / Pepsi Max	12
Mirinda / 7UP	12
Orange / Lemonade / Grapefruits	12
Ice Tea / Apple / Grape	12
Mineral Water	12
BLU Energy Drink	19

Alcohol Mixers

Soft Drinks	6
BLU	6
Sour	6

Vodka

Grey Goose 4.5 liter	6800
Grey Goose 1.5 liter	2500
Grey Goose 1 liter	1400
Grey Goose 750 ml	1200
Kettle One	950
Finlandia 750 ml	700

Roberto Cavalli	1800
Beluga	1600
Gold Label 1 liter	1500
Black Label	1100
Red Label	950
Rishon X.O.	3000

Bar Nibbles

Edamame	26
Soy beans with sea salt & lemon	

Veggie Platter

Assorted fresh garden vegetables seasoned with salt, pepper & lemon	28
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WINE

Red Wine

Dalton Cabernet Sauvignon	210
Dalton Merlot	210
Gamla Cabernet / Merlot	300
Petit Castel	380
Yarden Merlot / Cabernet	350

White Wine

Gewurztraminer	200
Blue Nun	300
Gamla Riesling	180
Yarden Chardonnay	190
Chardonnay C	350

Sparkling Wine

Cava	300
Lambrusco	350

Champagne

Laurent-Perrier Rosé	2600
Laurent-Perrier	1600

Dessert Wine

Rosé	180
Muscat	180

Glass of House Wine Red / White	32
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