

RestoBar SHATO

CHEF'S RESTAURANT

STARTERS

Homemade Bread & Dips

French sourdough baguette served with pesto aioli, sundried tomatoes & capers, seasoned with olive oil, balsamic vinegar and sea salt 32 NIS

Asian Chicken Salad

Cold salad with strips of chicken, Chinese cabbage & fried rice noodles in sesame dressing 59 NIS

Shato Market Salad

Mixed leafy greens, artichoke confit, smoked & sundried cherry tomatoes, cucumber, carrot & radish, topped with pine nuts, egg schnitzel in a balsamic lime sauce 56 NIS

❧» **Liver Pâté Duet** «❧

Chicken liver & foie gras pâté, served with onion jam & wine, garnished with Chinese pecans & caramelized pear nut, served with malt beer bread 58 NIS

Beef Fillet Carpaccio

Aged beef fillet garnished with pickled Shimeji mushrooms, garlic confit, chili & sliced baby radish, decorated with balsamic vinegar 69 NIS

Roast Beef Focaccia

Homemade Moroccan focaccia bread filled with hot roast beef sautéed with onion and chili, served on a bed of fresh rocket leaves with garlic aioli 72 NIS

Hot Foie Gras Crostini

Foie gras medallions served on crispy crostini, accompanied by a forest berry sauce 126 NIS

❧» **Red Mullet & Chips** «❧

Fried Red Mullet coated in polenta flour, served with watercress & shreds of Cajun fries, creamed pickled lemon & Chermoula 78 NIS

Stir Fried Spring Chicken Cutlets

Served in a spicy curry sauce with caramelized onion accompanied by finely diced vegetable salad & tahini (served in pitta bread) 59 NIS

Mixed Mushroom & Spinach Pastry (vegetarian)

Five types of mushrooms according to season sautéed with fresh spinach, wrapped in filo pastry & oven baked with creamed eggplant & bell pepper coulis 52 NIS

MAIN COURSES

Ribeye Steak

300 grams of premium ribeye served with baby jacket potatoes, in a chimichurri sauce 156 NIS

Tournedos Shato

Duet of beef fillet & foie gras medallions, accompanied by Portobello mushrooms & creamed orange veggies, served in a merlot wine sauce 192 NIS

Beef Fillet Medallions

Aged beef fillet served with truffle spiced mashed potatoes, accompanied by forest mushroom tortellini 159 NIS

❧» **Shato Chef Trio** «❧

300 grams of ribeye, 90 grams of beef fillet & 50 grams of foie gras accompanied by creamed orange veggies, served in a wine sauce 198 NIS

Garlic & Honey Spring Chicken Steak

Charcoal grilled spring chicken served on a bed of gnocchi, garnished with spring onion and ground peanuts 82 NIS

Sea Fish Fillet (ask about the catch of the day)

Sea Bream \ Salmon \ Grouper \ Seas Bass \ Red Drum served with side servings 108 NIS

❧» **Les Favoris du chef** «❧

DESSERTS

Crumbled Mille-Feuille

Caramelized puff pastry, vanilla diplomat cream, strawberry salsa, raspberry sorbet & crumbled meringue 48 NIS

Chocolate Soufflé

Served with a Belgian waffle & scoop of vanilla ice-cream 49 NIS

Watermelon Platter (in season) 42 NIS

Seasonal Fruit Platter 69 NIS



ALCOHOL



Glenfiddich

VODKA

Stoli Premium	49
Stoli Gold	61
Elit by Stoli	68
Stoli Flavoured Vodka	53
Van-Gogh Flavoured	53

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Hendrick's	68
Puerto de Indias	58

RUM

Negrita Blanco	46
Negrita Spiced Rum	52
Negrita Anejo	46

TEQUILA

Milagro Silver	48
Milagro Reposado	48
Milagro Anejo	48
Cenote Anejo	78
Quervo	48
Patron Silver	61
Patron Anejo	58

ANISE

Ouzo Metaxa	42
Pastis	42
Arrak	36

APERITIF

Galliano L'aperitivo	52
Martini Bianco	44
Martini Rosso	44
Martini Dry	44
Campari	44

DIGESTIF

Jagermeister	51
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BRANDY \ COGNAC

Louis Royer V.S.O.P	71
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LIQUEUR

Cointreau	48
Drambuie	44
Passoa	44
Amaretto di Saronno	48
Southern Comfort	51
Bad Apfel	48
Fidge	38
Absinthe	44

SINGLE MALT WHISKY

Glenfiddich 12	55
Glenfiddich 15	65
Balvenie 14 Caribbean Cask	85
Bowmore No.1	65
Auchentoshan American Oak	55

SCOTCH BLENDED

Monkey's Shoulder	54
Grant's	42
J&B	42
Johnny Walker Red Label	42
Johnny Walker Black Label	56
Chivas	54

IRISH WHISKEY

Tullamore Dew	44
Jameson	46

AMERICAN WHISKEY

Jim Beam Apple	44
Jim Bean White Label	44
Jim Beam Black Label	44
Maker's Mark	54
Jack Daniels	54
Jack Daniels Honney	54
Wild Turkey	44

BEER ON TAP /

Bière À La Pression

Tuborg Red 33cl	29
Tuborg Red 50cl	32
Carlsberg 33cl	30
Carlsberg 50cl	34

BOTTLED BEER [33CL]

Malka Blond	34
Cherry Chouffe	35
Liefmans	36
Carlsberg	29
Tuborg	27
Corona	6
Breezer [Flavours]	32

SOFT DRINKS

Cola\Zero	12
Sprite\Zero	12
Orange\Lemonade\Grapefruit	12
Nestea\Apple\Grape Juice	12
Mineral Water	12
BLU Energy Drink	19

SPIRIT MIXERS

Soft Drinks	6
Energy Drink	6
Sour Mix	6

BOTTLES

Stoli Premium 1 L	900
Stoli Premium 70cl	700
Elit by Stoli 1 L	1,400
Elit by Stoli 70cl	1,200
Glenfiddich 12 70cl	1,200
Maker's Mark	1,200
Gold Label 1 L	1,300
Black Label 70cl	1,100
Louis Royer V.S.O.P	1,800

HOUSE COCKTAIL..... 59

BAR TAPAS

Edamame	26
Steamed Soy Beans with Lemon and Sea-Salt	

VEGETABLE PLATE

Assiette De Crudités	28
Assorted vegetables, salt pepper and lemon juice	

WINE

RED WINE \ VINS ROUGES

Cabernet Sauvignon Estate, Dalton (Galilee)	210
Merlot Estate, Dalton (Galilee)	210
Red Israeli Journey, Vitkin	180
Alma Crimson blend , Dalton (Galilee)	210
Cabernet Franc, Vitkin (Galilee)	240
Shiraz Reserve, Dalton (Galilee)	300
Petit Castel (Judea)	380
Yarden Merlot\Cabernet (Golan)	350
Matatia, Dalton (Galilee)	960
Magnum Cabernet Sauvignon Reserve, Dalton	850
Magnum Cabernet Sauvignon Single Vineyard Meron	850

WHITE WINE \ VINS BLANCS

kna'an white, Dalton	150
Sauvignon Blanc Fumè, Dalton	180
White Israeli Voyage, Vitkin	180
Yarden Chardonnay	220
Blue Nun	300
Chardonnay C Castel	350

SPARKLING & OTHERS \ VINS EFFERVESCENTS, ROSÉ, DOUX

Cava	250
Champagne Laurent Perrier Brut	1,600
Champagne Laurent Perrier Brut Rosé	2,600
Rosé Estate, Dalton	180
Kna'an Moscato, Dalton	180

DALTON



WINERY