

LUCIANA EVENTS

Name: _____ Cell phone number: _____ Date of event: _____
Day of the week: _____ Time: _____ No' of diners: _____
No' of children (ages 8 and below): _____ Type of event: _____ Seating area: _____

Please indicate any dietary restriction

If hosting on behalf of a company or business, please fill out the following information

Company Name: _____ Business ID no': _____
Mailing Address: _____ Email: _____
Name of contact person of the group: _____ Cell phone no' of contact person: _____

LUNCH MENU

Center table menu 149NIS
Personal service menu 160NIS

DINNER MENU

Center table menu 162NIS
Personal service menu 170NIS

.....
Children's meal (ages 8 and below)- Pasta with tomato sauce / Pizza Margherita 85NIS
.....

LUCIANA

-ITALIAN HOUSE-

Prices include tax but exclude a 12% service fee

8 Alrov Mamilla Ave, Jerusalem

Luciana restaurant: 02-5021000 | Events Department: 0545-700020 | Fax: 02-9666731

luciana mamila לרצ'נה ממילא | 

EXTRA

- 1/3 draft beer 19NIS
- Wine/Cava 90NIS No. of bottles: _____
- Tablecloths: colour of tablecloths: _____ estimated number of tablecloths _____
20NIS a pc.
- Personal material napkins: napkin colour: _____ estimated number of napkins: _____
4NIS a pc.
- Presentation equipment: screen, projector, microphone and speaker 300NIS (we do not supply a laptop- arrange accordingly)
- Cake order: _____ NIS Flavor: _____ Caption: _____
- Dessert buffet: price _____ NIS
- A proposal for balloons / bouquets package will given separately

Reservations will be made upon the signing of this contract

ADDITIONAL TERMS AND CONDITIONS

Evening rate: from 17:00

Deposit: amount _____ NIS (500NIS or 10% of total amount- whichever is higher)

Date of payment: _____ Method of payment: Credit card / cash.

Invoice number: _____ Credit card No. _____

Vaild until: _____ Name on credit card: _____ ID No. of credit card owner _____

Number of diners: the number of diners that will be charged, will be the number of diners that were given 5 days before the event, we commit to a 10% reserve.

It is stricly forbidden to bring and/or make use of sound equipment as well as conducting any kind of ceremony in the restaurant area without receiving prior written approval.

Delays: Arrival to the restaurant is at the time of the event specified in the contract, the time of the event can be altered up to 5 days before the event. An hour late from the time set, will incur an additional delay charge in the sum of 500NIS

Cancellation fees: until a month before: a cancellation fee to the amount of down payment. Two weeks to a month before the event- 20% of the total cost of the event. Two weeks before till the day of the event- 30% of the total cost of the event

Payment: cash or credit card only!

About us: Restaurant Luciana Mamilla, Name of the company: AAS Restaurants Ltd

Mailing address: 8 Mamilla Avenue, Jerusalem

Bank details: Bank Discount (11) :Ha'moshava" Branch 062, Account number 26437

COMMENTS AND INSIGHTS

- Restaurant Luciana Mamila possess all the relevent certificates of approval, insurance and Kosher certificated according to the law

- Rates will be caculated according to a minimum of 20 participants in a group

- **For customized menus, please contact us.**

- The rates are vaild until the end of December 2019

- please note- the company reserves the right to change menu and prices at any time

I approve all the contract's clauses over two pages:

Customer Name: _____ Signature: _____ Date: _____

CENTRE TABLE MENU

.....
All the dishes are served "family style" at the center of the table without limitations
.....

STARTERS

Hot Focaccia from the restaurant's taboun oven, served with olive oil and sea salt

Burnt eggplant aioli

Roasted eggplant salad served on goat yoghurt and dried tomatoes

Tabouleh salad cranberries, celery, mint and mixed nuts

Colorful cherry tomato salad basil, balsamic vinegar, olive oil and sheep feta cheese

Italian caprese with ripe tomatoes, basil and Buffalo mozzarella

Arenchini balls Risotto balls stuffed with mozzarella cheese in a crispy coating

Classic spinach pastry with cheese mix mushrooms and onions (8NIS per person)

MAIN COURSE

Fettucini tomato sauce with cherry tomatoes and basil

Pizza margherita mozzarella and tomato sauce

Italian feta salad lettuce, cucumber, tomatoes, red onion and feta cheese

Cheese ravioli in Bianca sauce, garlic and mushrooms

Rikota and spinach ravioli cream, sundried tomatoes, walnuts and garlic (10NIS per person)

Cannelloni filled with cheese in salsa rosa sause (12NIS per person)

Salmon medallion (30NIS per person)

DESSERTS FROM OUR CONFECTIONERY

Desserts in three flavors, varying according to the seasons, you can add whole cakes in a variety of flavors and sizes

.....
Hot drinks: Cappuccino, tea, espresso Soft drink: jugs of orange juice, lemonade, water, pepsi, pepsi max
.....

Red/white wine bottle 90NIS. A glass Draft beer 19NIS

LUCIANA

-ITALIAN HOUSE-

CUSTOM SERVING MENU

STARTERS

Center Table

Hot Focaccia from the restaurant's taboun oven, served with olive oil and sea salt

Burnt eggplant aioli

Roasted eggplant salad served on goat yoghurt and dried tomatoes

Tabouleh salad cranberries, celery, mint and mixed nuts

Colorful cherry tomato salad basil, balsamic vinegar, olive oil and goat feta cheese

Italian caprese with ripe tomatoes, basil and Buffalo mozzarella

Arenchini balls Risotto balls stuffed with mozzarella cheese in a crispy coating

Beet ravioli with goat cheese in beets cream

MAIN COURSE

Parpardella cream, sweet potato, spinach, white wine and garlic

Salmon fettuccini cream, green onion and garlic

Fettuccini diablo olive oil, dried tomatoes, parsley, kalamata olives and garlic

Potato gnocchi roza sauce

Pizza margherita mozzarella and tomato sauce

Cheese ravioli in Bianca sauce and garlic

Isabella salad endive leaves, lettuce, seasonal fruit, walnuts and blue cheese in honey lemon vinaigrette

Caesar salad lettuce, croutons and Parmesan

Risotto Mushroom and parmesan

Sea Brim fish / Dram fish / Salmon (25NIS per person)

Fish platter - center table (250NIS)

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Hot drinks: Cappuccino, tea, espresso **Soft drink:** jugs of orange juice, lemonade, water, pepsi, pepsi max

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SPECIAL EVENT

Center table menu 190NIS

Children's meal (ages 8 and below)- Pasta with tomato sauce / Pizza Margherita 85NIS

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- 190NIS -

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Burnt eggplant aioli

Roasted eggplant salad served on goat yoghurt and dried tomatoes

Colorful cherry tomato salad basil, balsamic vinegar, olive oil and sheep feta cheese

Classic spinach pastry with mascarpone cheese and onions

Italian feta salad lettuce, cucumbers, tomatoes, red onion, black olive tapenade and Italian feta cheese in olive oil and lemon

Tabouleh salad cranberries, celery, mint and mixed nuts

MAIN COURSE

Center Table

Salmon medalions served over warm burghul salad

Drum fish fillet with herbs Sauce

Ricotta and spinach ravioli cream, sundried tomatoes, walnuts and garlic confit

Venetian salad mixed lettuce and andive, beets, mixed sweet nuts, cubes of fried feta in honey lemon vinaigrette

DESSERTS FROM OUR CONFECTIONERY

Desserts in three flavors, varying according to the seasons, you can add whole cakes in a variety of flavors and sizes

Hot drinks: Cappuccino, tea, espresso **Soft drink:** jugs of orange juice, lemonade, water, pepsi, pepsi max

Red/white wine bottle 90NIS. A glass Draft beer 19NIS

LUCIANA

-ITALIAN HOUSE-

תפריט בוקר

מוגש עד השעה 12:00

ארוחות בוקר

בוקר איטלקי קלאסי | 52/98

3 ביצים עשויות לבחירתך, סלט ירוק סלק ואגוזים, סלט טונה מתובל, לבנה עם שמן זית, טחינה גולמית ותמרים, גרבלקס סלמון, סלט טבולה, פטה כבשים, זיתים, ריבה, בריוש, לחם שחור/לבן, חמאה, שתיה חמה ומיץ טבעי

המלצת השף לתוספות באומלט (8 לתוספת): צרפת- בצל, פטריות וגבינת רוקפור / רומא- בצל ירוק, פטרוזיליה, קונפי שום ומוצרלה / פירנצה- בטטה, עגבניות שרי ופטה כבשים

קרוק מאדם | 49

זוג בריושים, האחד ממולא בגבינת גאודה והשני בגבינת סנט מור, מעליהם רוטב בשמל וביצי עין. מוגש עם סלט ירוק סלק ואגוזים ברוטב דבש לימון. בתוספת שתיה חמה וקרה

ברוסקטה קרנצ'י סלמון | 54

סלמון מעושן, תרד, ביצי עין, רוטב הולנדז וקרם פרש. מוגש עם סלט ירוק סלק ואגוזים. בתוספת שתיה חמה וקרה

בוקר סיציליאני | 52

ביצים עלומות מוגשות על בריוש גבינת פקוריני, רוטב הולנדז וקרם פרש מוגש עם סלט עלים בתוספת שתיה חמה וקרה

שקשוקה פיקנטית | 56

עגבניות, פלפל חריף וביצים טריות בבישול איטי. בתוספת פוקצ'ה ביתית, טחינה לבנה וזיתים. בתוספת שתיה חמה וקרה

קרנצ' טוסט | 52

פרוסות בריוש מושרות בחלב וקינמון, מטוגנות בחמאה. בתוספת סלט פירות העונה, סירופ מייפל ואבקת סוכר

מוזלי | 28

סלט פירות העונה, יוגורט עיזים, גרנולה וסילאן תמרים

שתיה חמה לבחירה

אספרסו

קפוצ'ינו

תה

חליטת תה

שוקו

*תוספת חלב סויה 4ש

קינוחי הבית

מבחר קינוחים ביתיים

28

LUCIANA

-ITALIAN HOUSE-

BREAKFAST MENU

Served until 12:00 noon

BREAKFAST

Classic Italian breakfast | 52/98

3 eggs cooked any style, green salad with beets and walnuts, seasoned tuna salad, labane with olive oil, raw tahini and dates, gravlax salmon, tabouli salad, sheep feta, olives, jam, brioche, whole wheat/white bread, butter, hot beverage and fresh-squeezed juice

Chef's suggestion: omelet additions (NIS 8 per addition)

France - onion, mushrooms and Roquefort cheese / **Rome** - green onion, parsley, garlic confit and mozzarella / **Florence** - sweet potato, cherry tomatoes and sheep feta

Croque Madame | 49

Two brioche, one filled with Gouda cheese and the other with Sainte Maure goat cheese, topped with béchamel sauce and fried eggs. Served with green salad with beets and walnuts in honey lemon dressing, and a hot and cold beverage of your choice

Crunchy Salmon Bruschetta | 54

Smoked salmon, spinach, fried egg, hollandaise sauce and crème fraîche. Served with green salad with beets and walnuts and a hot and cold beverage of your choice

Sicilian Breakfast | 52

Poached eggs served over pecorino cheese brioche, hollandaise sauce and crème fraîche. Served with green salad and a hot and cold beverage of your choice

Piquant Shakshuka | 56

Slow-cooked tomatoes, hot peppers and fresh eggs. Served with home style focaccia, tahini, labane and olives, and a hot and cold beverage of your choice

Franch Toast | 52

Brioche slices dipped in milk and cinnamon and fried in butter. Served with seasonal fruit salad, maple syrup and powdered sugar

Muesli | 28

Seasonal fruit salad, goat yogurt, granola and date honey (silan)

HOT BEVERAGES

Espresso

Cappuccino

Tea

Tea infusion

Hot chocolate

*addition of soy milk NIS 4

HOUSE DESSERTS

Selection of homemade desserts

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