

STARTERS

Mushrooms	56
Sautéed in butter, garlic, oregano, sherry vinegar and white wine	
Roasted Eggplant	48
With tomato salsa, garlic confit and yogurt sauce	
Pelmeni	58
Meat-filled dumplings, sautéed in butter, with fried onions	
Beef Carpaccio	52
With olive oil, lemon, arugula, and parmesan	
Shrimp Carbonara	58
Wrapped in bacon, seared in a pan	
Crispy Calamari	49
In a crispy batter, with apple aioli	
Hot Wings	49
In butter and chili sauce	
Roast Beef Romasco	68
Thin slices of rump steak, served cold, with roasted pepper and almonds dip	

Ilya, our butcher, gets here at 4:45 every morning, to work on all of our meat dishes. Our charcuterie showcases his unique skill set: smoking, aging, curing and most of all - his immense love and appreciation for the craft.

Every part of this dish is made using a different technique, with lots of attention.

Charcuterie 72

Cold-cut meats, cured in house, with cornichons, horseradish aioli, and grilled onions.

Cheese Plate 65

Selection of quality cheeses, served with seasonal fruit

SALADS

From the Market	48
Rough cut vegetables, with lemon, olive oil, and feta cheese	
Roquefort Salad	58
Lettuce, pears, walnuts, and blue cheese, with apple vinaigrette	
Caesar Salad	48
Lettuce, croutons, Parmesan & Ceaser vinaigrette	
Add chicken/bacon - 14	

DONT MISS

Mac and Cheese 68

Cheese fondue, more cheese, melted cheddar and Parmesan, served with green salad

MAINS

Rib Eye Steak	148
300 gr. of aged beef with mushroom sauce or chimichurri, roasted onion and a choice of side dish	
Beef Tenderloin	128
Grilled medallions in creamy mushroom sauce, served with a choice of side dish	
House Sausages	89
Three different grilled sausages, served with white bean and pancetta ragout	
Spare Ribs	128
Slow roasted pork ribs, with barbecue sauce, corn on the cob, and a choice of side dish	
Goose Confit	98
With wild berries sauce, served on mashed potatoes	
Sainte-Maure Burger	89
Served on spätzle, with melted cheese sauce	
Smoked Chicken Thigh	89
Made in our smoker! Served with green beans, cornbread, and shipka pepper aioli	
Grilled Chicken Steak	79
With roasted pepper and almonds sauce, green onions, and a choice of side dish	
Sautéed Chicken Liver	69
With red wine sauce, arugula, and mashed potatoes	
Fish & Chips	69
Beer battered fish fingers and fries, with red onion tartar sauce	
Sea Bream Fillet	98
Grilled with white wine sauce, served with mashed potatoes	
Shrimp Linguine	74
With mushrooms, garlic, basil, lemon zest, and white wine cream sauce	
Vegan Shawarma	69
With tahini, shipka chili peppers, roasted tomato, and a choice of side dish	

HAMBURGERS

Classic Burger	76
300 grams of quality beef, served with a choice of side dish	
BBQ Burger	88
Barbecue sauce, bacon, and fried onions, served with a choice of side dish	
Redefine Burger (vegan)	69
Soy & pea protein patty, served with a choice of side dish	
Chicken Sandwich	68
Grilled chicken breast, with barbecue sauce, fried onions, and a choice of side dish	

Toppings:

Cheddar: 10 | Bacon: 14 | Crispy onions: 9 |
Sainte-Maure sauce: 12

DRINKS



WINE

Red Wine

Taru, Israel - A blend of Merlot, Shiraz & Marselean	38	149
Montepulciano D’abruzzo, Italy.....	36	140
Nero d’Avola, Sicily		170

Rose

Quinta Da Alorna Colheita	38	149
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White Wine

Quinta Da Alorna Branco	36	140
Gewürztraminer, Two Vines, USA	38	149

Sparkling Wine

Cava Ferriol Brut		96
Champagne Alexandre Bonnet Grande Reserve Brut		299

WHISKEY

Irish Whiskey

Tullamore Dew	18	36
Jameson	18	36
Bushmills	18	36
Black Bush	21	42

Blended Scotch

Islay Mist Original	18	36
Chivas Regal 12	21	42
Johnnie Walker Black Label .	21	42
Johnnie Walker Blue Label ..	39	78

Single Malt Scotch

Glenfiddich 12	24	48
Glenfiddich 15	29	58
Glenfiddich 18	34	68
Glenmorangie 10	24	48
Laphroaig 10	29	58
Laphroaig Quarter Cask ...	34	68
Caol Ila 12	29	58
Lagavulin 16	34	68
Balvenie 12	27	54

Japanese Whiskey

Akashi Blended	29	58
Nikka From The Barrel....	29	58

Bourbon

Jim Beam	18	36
Jim Beam Rye	19	38
Jim Beam Black	21	42
Jim Beam 12	27	54
Jack Daniel’s	21	42

SPIRITS

Apéritif

Martini Bianco	16	32
Martini Rosso	16	32
Martini Extra Dry	16	32
Campari	17	34

Gin

Levantine (Milk & Honey), Israel..	21	42
Akko (Jullius), Israel	21	42
Hendrick’s, Scotland	22	44
Gordon’s, England	18	36

Rum

Negrita	17	34
Bacardi White	17	34
Captain Morgan Spiced ...	21	42

Tequila

Cuervo Gold	17	34
Patrón Añejo	29	58

Vodka

Stolichnaya Red Label	17	34
Stoli Gold	19	38
Russian Standard	17	34
Russian Standard Platinum..	34	68
Żubrówka	17	34

Anise

Arak	15	30
Ouzo Plomari	17	34

Liqueur

Midori	17	34
Fidg	17	34
Baileys	17	34
Kahlúa	17	34

Cognac

Rémy Martin VSOP	29	58
Hennessy VS	21	42
Hennessy VSOP	29	58
Courvoisier VSOP	29	58
Courvoisier XO	39	78

Digestif

Jägermeister	17	34
Fernet-Branca	17	34

COCKTAILS 46



- Mojito Rum, lemon, soda, mint
- White Russian Vodka, Kahlúa, cream
- Applegini Gin, lemon, draft cider
- Midori Sour Japanese melon liqueur, lemon
- CampaRadler Stiegl Radler grapefruit beer & Campari
- Hoegaarita Tequila, sour, Hoegaarden, with a salt and chili rim

Vanilla	29
Berryshake Vanilla ice cream, Liefmans Fruitesse	32
Breakfast of Champions Vanilla ice cream, Guinness	32
Irish Shake Vanilla ice cream, Baileys, espresso	34
Cherryshake Vanilla ice cream, Kasteel Rouge	34

Polish
Pleasure
Żubrówka
Apples
Cinammon
18 | 36

SHAKES

SOFT

Coke 330ml	14
Coke Zero 330ml	14
Sprite 330ml	14
Sprite Zero 330ml	14
Fuze Tea Peach 330ml	14
Mineral Water 550ml	12
Ferrarelle Sparkling Water 750ml ..	24
Soda Water 250ml	12
Tonic Water 200ml	11
Ginger Ale 200ml	11
Orange Juice	12

EVENT MENU

Starters - Served for sharing

Main Course - Choice of one per guest

Drinks - One glass of beer \ wine \ liquor per guest + soft drinks + hot beverages

Desserts - From our daily selection, served for sharing

Kids Menu - 89 NIS

Kids meal: burger \ schnitzel \ pasta + Soft drinks + Dessert

PRICING

Price per guest: 240 nis | A service surcharge of 12% will be added

*Optional main course: Rib eye steak - carries an additional surcharge of 20 nis per customer.

More Information

Guests will be seated in tables of 6-7 people | A large screen with an HDMI cable and a separate sound system is available for presentations | Porter & Sons is a smoke free establishment

STARTERS – Served for sharing

Beer bread & butter

Mushrooms

Sautéed in butter, garlic, oregano, sherry vinegar and white wine

Roasted Eggplant

With tomato salsa, garlic confit & yogurt sauce

From the Market

Vegetables, lemon, olive oil & Feta cheese

Beef Carpaccio

With olive oil, lemon, arugula, and parmesan

Roast Beef Romasco

Thin slices of rump steak, served cold

MAIN COURSE – Choice of one per guest

Beef Tenderloin

Grilled medallions in creamy mushroom sauce, served with a choice of side dish

House Sausages

Three different grilled sausages made in house, served with white bean and pancetta ragout

Goose Confit

With wild berries sauce, served on mashed potatoes

Classic Burger

300 grams of quality beef, served with a choice of side dish

Sainte-Maure Burger

Served on spätzle, with melted cheese sauce

Smoked Chicken Thigh

With green beans, cornbread and pepper aioli

Grilled Chicken Steak

With green onions, and a choice of side dish

Sautéed Chicken Liver

With red wine sauce, arugula, and mashed potatoes

Fish & Chips

Beer battered fish fingers and fries, with red onion tartar sauce

Grilled Sea Bream Fillet

with white wine sauce & mashed potatoes

Shrimp Linguine

With mushrooms, garlic, basil, lemon zest and white wine cream sauce

Mac and Cheese

Cheese fondue, more cheese, melted cheddar and Parmesan, served with green salad

Roquefort Salad

Lettuce, pears, walnuts, and blue cheese, with apple vinaigrette

Vegan Shawarma

With tahini, shipka chili peppers, roasted tomato, and a choice of side dish

Redefine Burger (vegan)

Soy & pea protein patty, with a choice of side dish