

House Wine

Cabernet Sauvignon Barkan Classic

Emerald Riesling Classic

Semi-Dry White Wine (bottle 750 ml)

Emerald Riesling Ben-Ami-Segal

Dry White Wine (bottle 750 ml)

Sauvignon Blanc Reserve

Chardonnay Barkan Reserve

Chardonnay Single Merom Galil Segal

Red Wine (bottle 750 ml)

Fusion Red Merom Galil Segal

Cabernet Sauvignon Single Merom Galil Segal

Cabernet Sauvignon Barkan Reserve

Merlot Barkan Classic

Merlot Single Merom Galil Segal

Merlot Barkan Reserve

Pinot Noir Barkan Classic

Dessert Wine

Muscat Segal

Drinks

Hot Drinks

Espresso Short | Double

Black Coffee

Tea

Cold Drinks

Carbonated Soft Drinks

Soda Water

Mineral Water Small | Large

Tapas Bar

Homemade Focaccia
with a variety of tapenades and spreads

Edamame

Charred Asparagus

Mexican Empanadas.

Entrecote over lemon grass.

Pullet Yakitori
in teriyaki and sweet chili sauce.

Thai Style Kebab
made of pullet, beef and lamb meat, marinated in ginger and
lemon grass.

Lamb cigar
rolled with beef, pine nuts, mint and coriander.

Home Fries

Nachos
served with guacamole and salsa sauce.

Appetizers

Seared Beef Filet Carpaccio
served with Arugula salad in a balsamic and sea-salt marinade

Chicken and Sesame Salad
with cabbage and crispy rice noodles

Green Champion's Salad
Salad of mixed greens with tahini and olive oil dressing

Citrus Salad
with citrus slices, a crispy tortilla.
Served in citrus vinaigrette and hazelnut dressing

Chicken Gyoza
Chicken dumplings stuffed with soy sauce and sesame.

Chicken Wings
Crispy chicken wings in Thai barbecue sauce

Fish 'n' Chips
Penco Coated Red Mullet Fillet. Served with fried potatoes

Tom Yam
Coconut milk and lemon grass flavored soup
with vegetables and chicken



Children's Menu

Fresh Chicken Schnitzel
with French Fries

Children's Burger

Entrees

Champion's Burger 250/350 gr.
100% fresh beef hamburger,
served with French fries and fried onion

Champion's Chicken Burger
A juicy burger from ground pullet,
served with French fries and fried onion

Aged Entrecote Steak 250/350 gr.
Served with charred potatoes, and garlic confit in Sichuan sauce

Beef Fillet Medallions
Served over browned yams with black pepper and wild
mushroom sauce

Browned Pullet Steak
Served over green potato puree and pepper preserve

Entrecote Wrap
Tortilla rolled with grilled entrecote strips, lettuce, tomato, and
onion. Served with a green salad and home fries

Corn Beef Sandwich
with Dijon mustard, pickled cucumber, green leaves and
tomatoes Served with French fries and a green salad

Sea Bream Fillet A-La-Plancha
Served over a bed of greens in teriyaki sauce and sesame oil

Seared Salmon Fillet
Served over lentils, seasoning herbs and vegetable confit

Deserts

Charred Coconut and Banana Crème Brule
with caramelized almond chips.

White Chocolate and Halva Treat

Hot Chocolate Soufflé with Coconut Sorbet
[Baked to order, takes approximately 15 minutes]

Ataif
Dumplings filled with nuts and cinnamon
Served with lemon-mint sorbet

Summer Sorbet
Three scoops of refreshing sorbet with crispy thin pastries

French Meringue with vanilla whipped cream and exotic fruit

No-Sugar Surprise