



CULINARY PARK
RESTAURANT

SOULFUL SOUPS

Tom Yum Seafood Soup (S,OG,G) - - - - - ₪21

Indulge in our flavorful and aromatic Tom Yum Seafood Soup, made with a tantalizing blend of prawn, calamari, lemon grass, galangal, kaffir lime leaves, chillies, tomatoes, coriander, and fish sauce. Served with a side of garlic bread.

Creamy Chicken Soup (D,OG,G) - - - - - ₪19

Made with tender chicken, aromatic vegetables, and a touch of basil oil. Served with a side of garlic bread.

Cream of Mushroom Soup (D,OG,G) - - - - - ₪19

Our creamy and delicious Cream of Mushroom Soup is made with fresh mushrooms, onions, garlic, and rich cream. Served hot and sprinkled with fresh parsley, it's a comforting and satisfying choice for any meal. Served with a side of garlic bread.

Lentil Soup (OG,G) - - - - - ₪15

Made with a blend of lentils, vegetables, and savory seasonings. A comforting and nutritious option for those looking for a satisfying meal. Served with a side of garlic bread.

Tomato Basil Soup (D,OG,G) - - - - - ₪15

Bursting with fresh tomatoes, fragrant basil, and creamy goodness. Served with a side of garlic bread.

Broccoli Soup (D,OG,G) - - - - - ₪15

Rich and creamy Broccoli Soup made with tender broccoli, flavorful stock, and a touch of cream. Served with a side of garlic bread. A comforting and classic soup that will warm you from the inside out.



SALAD SYMPHONY

Classic Caesar Veg | Chicken | Shrimp

Salad (S,G,D,E) - - - - - ₪19 ₪23 ₪27

Crisp romaine lettuce, garlicky croutons, tangy Caesar dressing, and Parmesan cheese.

Greek Feta Salad (D,OG,G) - - - - - ₪19

Our flavorful Greek Feta Salad is a traditional horiatiki salad with juicy tomatoes, crisp cucumbers, tangy feta cheese, Kalamata olives, and zesty lemon dressing. A perfect blend of Mediterranean flavors.

Fattoush Salad (OG,G) - - - - - ₪19

Delicious blend of crispy khubz, mixed greens, radishes, pomegranate, cucumber, and tomatoes, all tossed in a tangy sumac dressing. A perfect choice for a light and flavorful meal.

Crab Mango Salad (S,E) - - - - - ₪27

Experience a burst of flavors with our Crab & Mango Salad. Enjoy the sweet and savory combination of crab stick, jumbo crabs, mango, burgol, sweet corn, cucumber, and pomegranate with zesty lime mayo dressing.

Beetroot Avocado Salad (G) - - - - - ₪23

Our Beetroot Avocado Salad combines the earthy sweetness of roasted beets with the creamy richness of ripe avocado, tossed with a zesty vinaigrette for a refreshing and nutritious dish.



FLAVORFUL BEGINNINGS

Cajun Spice Chicken Wings (G,E) - - - - - ₪29

Chicken Wings are seasoned with a blend of bold and spicy Cajun herbs and spices, then deep-fried to crispy perfection.

Dynamite Prawns (S,OG,G,E,D) - - - - - ₪43

Succulent shrimp coated in a flavorful batter, seasoned with soy and Cajun spices, and finished with a drizzle of fragrant basil oil and lemon butter sauce.

Grilled Calamari (S,D) - - - - - ₪29

Perfect for sharing or as a delicious starter. Cooked on the grill, our calamari is bursting with flavor and served with refreshing tomato salsa Verde.

Crispy Fried Calamari (G,S,E,OG) - - - - - ₪25

Featuring tender squid rings deep-fried to perfection in a light, crispy batter. Served with a zesty garlic mayo sauce and fresh lemon wedges for a burst of flavor.

Tempura Fish Fingers (E,G,S) - - - - - ₪29

Made with a Japanese-style batter and served with fried lettuce, okras, French fries, and tangy tartar sauce.

Drums of Heaven (G,OG,SE,SO,E) - - - - - ₪29

Chicken drumettes marinated and fried to a crisp perfection, then tossed in a sweet and spicy sauce with black and white sesame seeds. Served with a Gochujang sauce for dipping.



Spiced Cauliflower (G,OG,E) - - - - - ₪17

Crispy and flavorful bites of flour-coated cauliflower, fried to perfection and complemented with a zesty citrus mayonnaise sauce.

Loaded Fries (G,SO,D,SE) - - - - - ₪28

Our loaded French fries are a crowd-pleaser with crispy fries topped with zesty lemon ketchup sauce, savory soya sauce, nutty sesame seeds, and gooey red cheddar cheese. Perfect for Super Bowl parties or anytime you're craving a satisfying snack.

Three-Flavour Brochettes (G,D,OG) - - - - ₪17

Layers of crispy baguette slices topped with classic tomato & basil, refreshing avocado with lemon olive coriander dressing, and savory black olive tapenade with feta cheese.



PRIME CUTS & FIRE GRILLS

Beef Striploin (Brazil - Grass Fed) (OG,D) - - - - - **₪49**

200g cut of premium grain-fed Black Angus beef. Served with creamy mashed potatoes, roasted cherry tomatoes, and your choice of mushroom or pepper sauce. Truly a dish fit for a steak connoisseur.

Rib-Eye Steak (Brazil - Grass Fed) (OG,D) - - - - - **₪59**

Juicy 200g Angus rib-eye steak, expertly grilled to perfection. Served with a side of grilled vegetables and your choice of peri peri, pepper, or mushroom sauce. A true carnivore's delight.

Angus Beef Striploin (Australian - Grain Fed) (OG,D) **₪79**

200g cut of premium grain-fed Black Angus beef. Served with creamy mashed potatoes, roasted cherry tomatoes, and your choice of mushroom or pepper sauce. Truly a dish fit for a steak connoisseur.

Rib-Eye Steak (Australian - Grain Fed) (OG,D) - - - **₪89**

Juicy 200g Angus rib-eye steak, expertly grilled to perfection. Served with a side of grilled vegetables and your choice of peri peri, pepper, or mushroom sauce. A true carnivore's delight.

Arabic Mix Grill (OG,S,D) - - - - - **₪49**

Tantalizing assortment of grilled meats (Chicken Shish Tawook, Lamb Kofta and Meat Skewer) seasoned with traditional spices. Served with creamy rice and grilled vegetables

Beef Souvlaki (OG,D) - - - - - **₪49**

Savory Beef Souvlaki, marinated in Greek spices and grilled to perfection. Served with yoghurt hummus, barley salad, and a side of onion tomato sumac salad for a complete and satisfying meal.O



Tokyo Bbq Seafood

Platter (S,SO,SE,E,OG,SF) - - - - - ₪59

Grilled calamari, tiger prawn, clams, and crab meat tossed in BBQ sauce, served with jasmine rice, sweet corn, grilled vegetables, and lemon butter and sriracha sauce.

Tea Smoked Salmon (S,D) - - - - - ₪55

A fusion of grilling and smoking techniques that perfectly balance the savory flavor of salmon with the subtle, smoky aroma of tea. Served with broccoli, baby potatoes, and leek sauce.

Grilled Lobster with

Roasted Corn (S,OG,G) - - - - - ₪99

Succulent lobster paired with caramelized sweetcorn, drizzled with melted butter, lemon, and fresh herbs for a harmonious blend of smoky and sweet flavors.



SIGNATURE DELIGHTS

Aussie Chicken Parma (G,D,OG,E) - - - - - ₪39

Juicy crumbed chicken smothered in chunky tomato sauce, topped with turkey bacon and melted mozzarella cheese. Served with fresh veggies, fries, and strawberry chimichurri sauce.

Giant Prawn with Lemon Risotto Rice (S,OG,G) - - - - - ₪53

Succulent Giant Prawns served on a bed of creamy Lemon Risotto Rice, infused with turmeric and a hint of parsley. Accompanied by mushrooms, peas, and cherry tomatoes for a burst of flavors.

Moroccan Chicken with Couscous Salad (G,OG,E) - - - - - ₪39

Tender Moroccan chicken breast, seasoned with a blend of aromatic spices, served with a refreshing salad of couscous, cucumber, cherry tomato, and chickpeas.

Malai Fish Curry (S,OG) - - - - - ₪39

Delicate fish fillets gently poached in a creamy coconut-based curry. This dish is a celebration of smooth textures and aromatic spices, served with coconut rice, papadum, and lemon wedges.

Butter Chicken Masala (D,N,OG,G) - - - - - ₪37

Tender chicken in a creamy tomato gravy with aromatic Indian spices. Served with your choice of plain rice or fluffy paratha.

Mutton Rogan Josh (OG,D) - - - - - ₪42

Mutton cooked in a rich and aromatic Kashmiri spice blend, known as Rogan Josh. Served with steamed rice or warm Paratha for a hearty and satisfying meal.



Paneer Butter Masala (D,N,OG,G) - - - - - ₹32

Tender paneer cubes in a velvety tomato gravy infused with traditional Indian spices. Mildly spiced and slightly sweet, this dish is the ultimate comfort food. Serve with rice or paratha.

Dal Tadka (OG) - - - - - ₹26

Delicious blend of lentils cooked to perfection with aromatic spices and finished with a sizzling tempering of garlic, cumin, and red chili flakes.



THE BIRYANI CORNER

Chicken Biryani (N,OG,D) - - - - - ₹29

A traditional dish featuring tender marinated chicken cooked with aromatic saffron basmati rice, fried onions, and a blend of secret spices. Served with mint chutney and onion cucumber raita.

Mutton Biryani (N,OG,D) - - - - - ₹36

Slow-cooked mutton, aromatic basmati rice, golden fried onions, saffron, and hand-ground spices. Marinated overnight for maximum flavor and served with mint chutney and raita.

Prawns Biryani (S,D,N,G,OG) - - - - - ₹38

Juicy prawns cooked in fragrant basmati rice with Indian spices and aroma rich coastal flavour.

Veg Biryani (D,N,G,OG) - - - - - ₹26

Delicious blend of fragrant basmati rice, mixed vegetables, and aromatic spices.



FLAVORS OF THE PHILIPPINES

Egg Ampalaya with Rice (E,OG,G) - - - - ₱22

Filipino - style sauté` of bitter gourd and fluffy eggs with onion,garlic tomato served with jasmine rice.

Beef Kare-Kare with Rice (OG,G,SO,SF) - - ₱29

Rich and hearty Filipino Beef kare-kare stew with tender beef,vegetables, and creamy peanut sauce ,served with bagoong(shrimp paste)

Beef Bulalo (OG,G) - - - - - ₱29

Beef shank soup simmered to perfection with tender bone marrow. Served piping hot with vegetables, it's a true taste of home

Sinigang na Baka (OG,G,SO) - - - - - ₱26

A Tangy Filipino beef soup simmered with tamarind, vegetables and tender beef chunks

Tapsilog (E,OG,G,SO) - - - - - ₱26

Classic Filipino Tapsilog-tender beef tapa,garlic fried rice, and a sunny -side up egg.

Pancit Miki Bihon Prawn (S,G,SO,E,OG) - - ₱26

Stir fried rice noodles with prawns ,vegetables ,vegetables, and soy -garlic sauce .

Chicken Adobo with Rice (C,G,SO,OG) - - ₱24

A Filipino favourite of chicken braised in soy sauce,vinegar,garlic and spices



ASIAN WOK CLASSICS

Fried Rice (S,SO)

Veg | Chicken | Prawns

----- ₪24 ₪27 ₪36

Wok-fried rice with a medley of carrots, peas, beans, and bell peppers, seasoned lightly with soy sauce and your choice of protein.

Schezwan

Veg | Chicken | Prawns

Fried Rice (D,S,SO) - - - - ₪26 ₪29 ₪38

A spicy twist on classic fried rice, wok-tossed with vibrant vegetables and Schezwan chili sauce for a bold, flavorful kick.

Noodles (S,SO)

Veg | Chicken | Prawns

----- ₪24 ₪27 ₪36

Wok-tossed noodles with cabbage, carrots, capsicum, and onions in a savory soy sauce, served with your choice of protein.

Schezwan Noodles (S,SO)

Veg | Chicken | Prawns

----- ₪26 ₪29 ₪38

Wok-tossed noodles coated in spicy Schezwan sauce with crisp vegetables and your choice of protein for a fiery, satisfying meal.

Manchurian (SO)

Veg | Chicken | Prawns

----- ₪26 ₪29 ₪38

Crispy beef pieces stir-fried in sweet, sour, and mildly spiced brown sauce with garlic.

Chili (SO)

Mushroom | Chicken | Prawns

----- ₪26 ₪29 ₪36

Crispy beef pieces stir-fried in sweet, sour, and mildly spiced brown sauce with garlic.

Mixed Seafood Fried Rice (E,S,SO) - - - - - ₪39

Rice stir-fried with shrimp, squid, fish, eggs, and assorted vegetables.



BETWEEN THE BUNS

Loaded Beef Burger (G,E,D,SE) - - - - - ₱36

Sesame bread bun piled high with grilled beef, turkey bacon, white cheddar cheese, fresh lettuce, and zesty lemon ketchup sauce. Served with crispy potato spiral fries.

Avocado Crispy Chicken Burger (G,C,E) ₱32

Spinach green burger bun with juicy chicken breast minced, creamy avocado, and zesty toppings. Served with sweet potato fries and tangy tomato ketchup.

Grilled Chicken and Beets Sandwich (G,E,D) - - - - - ₱29

Delightful combination of savory grilled chicken, tangy pickle-dill sauce, roasted beetroot, boiled egg, and creamy cream cheese. Served with French fries and tomato ketchup.

Four-Cheese Toastie (G,D) - - - - - ₱27

A Tangy Filipino beef soup simmered with tamarind, vegetables and tender beef chunks

Grilled Halloumi Sandwich (G,D) - - - - ₱28

Savory grilled halloumi, chorizo, sun-dried tomato pesto, avocado, cucumber, rocket leaves, and iceberg lettuce, all topped with basil pesto cream cheese. Served with French fries and tomato ketchup.

BBQ Chicken Sando (G,OG,SE,E) - - - - - ₱32

Grilled chicken patty smothered in tangy homemade BBQ sauce, topped with cheddar cheese, and garnished with pickled beetroot and red cabbage. Served with French fries.

Salmon Katsu Sando (G,S,E) - - - - - ₱36

Crispy tempura salmon, creamy tartar sauce, caramelized onions, and brioche mini bread. Served with French fries and tomato ketchup.



PIZZA ROYALE

Margherita (G,D,OG) - - - - - ₪27

A timeless classic with fresh tomato sauce, melted mozzarella, and a touch of basil. Simple and delicious

Hawaiian Chicken Pizza (G,D,OG,C) - - - - - ₪35

Indulge in the flavors of the tropics with our Hawaiian Chicken Pizza. This mouthwatering dish features juicy chicken, and tangy pineapple, all smothered in gooey melted cheese.

Mushroom & Cheese (G,D,OG) - - - - - ₪30

A cheesy delight loaded with sautéed mushrooms and melted mozzarella on a rich tomato and bechamel sauce base.

Pepperoni (G,D,OG) - - - - - ₪39

Classic pizza topped with zesty tomato sauce, mozzarella cheese & green capsicum, and generous slices of spicy pepperoni, touched with honey butter sauce.

BBQ Chicken (G,D,OG,C,SO) - - - - - ₪39

Smoky BBQ homemade sauce base topped with grilled chicken, onion rings, mozzarella, and a hint of parsley.

Chicken Buffalo Sauce (G,D,OG,C,E) - - - - - ₪39

Spicy buffalo chicken, gooey mozzarella, tangy ranch, peri peri mayo, & BBQ mayo drizzle on a crispy pizza crust.

Veg Garden Pizza (G,D,OG) - - - - - ₪30

Crisp pizza crust topped with zesty tomato sauce, melted mozzarella, and a colorful medley of fresh vegetables including bell peppers, mushrooms, onions, tomatoes, and olives.



PASTA PARADISE

Penne Napoli (OG,G) ----- ₪35

Rich Neapolitan sauce made with a blend of herbs and spices, olives, Italian sausage, turkey bacon, and Parmesan cheese over al dente penne pasta.

Fusilli Pasta with Basil Pesto (OG,N,D,G) ₪29

Classic blend of fresh basil, garlic, pine nuts, extra-virgin olive oil, and Parmesan cheese.

Spaghetti Puttanesca (G,OG,D) ----- ₪29

Tantalizing blend of cherry tomatoes, olives, capers, anchovies, and feta cheese in a zesty tomato sauce.

Lobster Bisque Fettuccine (G,S,D,OG) --- ₪40

tender lobster lumps, fettuccine noodles, and a savory blend of shrimp, garlic, tomatoes, and parmesan cream sauce.

Spaghetti Bolognese (G,D,OG) ----- ₪35

Silky smooth slow-cooked beef in a creamy, thick sauce with minced meat, basil oil, parmesan cheese, and perfectly cooked spaghetti pasta.

Farfalle Mushroom Alfredo (G,OG,D) -- ₪32

Blend of buttery farfalle pasta, sautéed mushrooms, and a rich Alfredo sauce made with cream, garlic, and Parmesan cheese.

Conchiglie Aurora (G,D) ----- ₪29

Shell-shaped pasta is coated in a pinky sauce made with cherry tomato, basil, and rosemary, creating a delicious and unique dish.



DESSERT DREAMS

Chocolate Fondue with Marshmallow Fruit Dips (D) - - - - - ₹29

A decadent treat featuring velvety melted chocolate paired with fresh fruits, marshmallows, brownies, and cookies. A sweet adventure awaits in every bite.

Orange Honey Rose Cake on Grilled Watermelon (D) - - - - - ₹26

A unique blend of flavors with our Orange Honey Rose Cake on Grilled Watermelon. Smoky-sweet grilled watermelon pairs perfectly with delicate orange rose-infused honey cake, creating a delightful balance of citrus and floral notes.

Chocolate Fondant with Ice Cream (D) - - - - - ₹29

A rich, moist chocolate cake oozing with flavor. Served warm with a scoop of refreshing vanilla ice cream. Truly a treat for the senses.

Malva Pudding with Pistachio Ice Cream (D,E,G) - - - - - ₹26

A spongy caramelized delight served warm with a creamy pistachio ice cream. A perfect blend of sweet and nutty flavors.

Gulab Jamun with Ice Cream (D,G) - - - - - ₹15

Classic combination of warm, spongy Gulab Jamun paired with creamy vanilla ice cream.



Chocolate Brownie with Ice Cream (D,N) -----

₹29

Fudgy brownies loaded with chocolate chips, topped with a scoop of creamy vanilla ice cream. Pure bliss in every bite.

Blueberry Cheesecake (D) -----

₹26

A creamy, velvety cheesecake layer on a graham cracker crust topped with a tangy-sweet blueberry compote. A classic dessert that never goes out of style.

Raspberry Cheesecake (D) -----

₹26

A perfect balance of tangy raspberry puree and rich cheesecake filling on a graham cracker crust.

Exotic Fruit Platter -----

₹21

A vibrant mix of juicy watermelon, sweet musk melon, and fresh pineapple.

Choice of Ice Cream (3 Scoops) (D) ---

₹17

Choose from vanilla, mango, strawberry, butter scotch, chocolate, or pistachio for a sweet and satisfying treat.



LITTLE GOURMETS

Homemade Chicken Nachos (D,G,E) - - - - ₪18

Thin slices of chicken breast marinated in salt and pepper, coated with panko breadcrumbs, served with crispy nacho chips and a tangy tomato mayo dressing.

Chicken Nuggets (G,E) - - - - - ₪18

Tender deboned chicken meat, perfectly breaded and fried to crispy perfection. Served with a side of tangy tartare sauce for dipping.

Farfalle with Broccoli (G,E) - - - - - ₪16

This hearty pasta dish combines bow tie pasta with fresh broccoli, creating a simple and flavorful Italian-inspired meal that will satisfy your cravings.

Buttered Corn (D,P,G) - - - - - ₪24

Sweet corn sautéed in butter, mixed with melted mozzarella cheese, topped with roasted peanuts, and crispy fried taco bread.

Cheese Quesadilla (G,D) - - - - - ₪24

Goopy yellow cheddar cheese sandwiched between two crispy tortilla breads. Served with ketchup and colorful apple strips for a burst of flavor.

Mac & Cheese (D,G) - - - - - ₪21

Tender macaroni smothered in a velvety blend of cheese sauce, Bechamel sauce, and a mix of parmesan and mozzarella cheeses.



SAVOR THE SIDES

French Fries (G) ----- ₪7

Sweet Potato Fries (G) ----- ₪7

Hummus (G,OG,SE) ----- ₪7

Sautéed Vegetables (OG) ----- ₪7

Side Salad ----- ₪7

Grilled Broccoli ----- ₪9

Plain Rice ----- ₪7

Mashed Potato (D) ----- ₪7

Paratha (G) ----- ₪5



MAGIC MOCKTAILS

Virgin Mojito ----- ₪15

Fresh mint, lime juice, and soda water. Refreshing and crisp.

Flavoured Virgin Mojito ----- ₪17

Fresh muddled flavors with mint, lime, and sparkling soda. Choose from Strawberry, Passion, Watermelon, Mango, Blue Curacao, or Orange.

Tropical Blue Hawaii ----- ₪19

Tropical blend with blue curacao, coconut, and pineapple flavors.

Refreshing Lemon Mint ----- ₪17

Zesty lemon with fresh mint and soda. Cool and revitalizing.

Blue Lagoon ----- ₪17

Vibrant blue mocktail with lemon, Sprite, and blue curacao syrup.

Pink Shirley Temple ----- ₪17

Classic mocktail with lime juice, ginger ale, and grenadine. Sweet and bubbly.

Tropical Ale ----- ₪19

Refreshing tropical blend with exotic fruit flavors.



Pineapple Mint ----- ₪17

Sweet pineapple with fresh mint and lime. Tropical refreshment.

Orange Paradise ----- ₪17

Citrusy orange blend with tropical notes. Sunshine in a glass.

Lime Soda ----- ₪15

Classic lime soda, choose sweet or salted. Refreshing and crisp.



DIP DELIGHTS

Pepper Sauce (D)	- - - - -	฿5
Mushroom Sauce (D)	- - - - -	฿5
Peri Peri Sauce (OG)	- - - - -	฿5
Teriyaki Sauce (S)	- - - - -	฿5
Lemon Butter Sauce (D)	- - - - -	฿5
Bbq Sauce (OG,SO)	- - - - -	฿5
Lemon Ketchup Sauce (OG)	- - - - -	฿5
Gochujang Sauce (OG,SOY)	- - - - -	฿5



COOL BLENDS

Vanilla Milkshake (D)	-----	₹18
Strawberry Milkshake (D)	-----	₹18
Chocolate Milkshake (D)	-----	₹18
Mango Milkshake (D)	-----	₹18
Pistachio Milkshake (D,N)	-----	₹18
Butterscotch Milkshake (D)	-----	₹18
Avocado Milkshake (D)	-----	₹19
Banana Milkshake (D)	-----	₹19
Dates Milkshake (D)	-----	₹19
Flavoured Lassi (D)	-----	₹18

Traditional yogurt-based drink. Choose from Strawberry, Mango, Sweet, Rooh Afza, or Masala Chaas.



FRESH BREW

Cappuccino (D)	-----	₹15
Café Latte (D)	-----	₹15
Americano	-----	₹12
Espresso (Single Double)	----- ₹7 ₹12	
Espresso Macchiato (D)	-----	₹15
Hot Chocolate (D)	-----	₹16
Iced Coffee (D)	-----	₹19
Cold Coffee With Ice Cream (D)	-----	₹22
Iced Chocolate (D)	-----	₹19

Lorem ipsum



TEA

Karak Tea (Cup | Pot) (D) - - - - - ₪7 | ₪13

Black Tea | Earl Grey | Green - - - - - ₪5 | ₪11
Pepper Mint (Cup | Pot)

Iced Tea (Peach | Lemon) - - - - - ₪13

SOFTY & H2O

Soft Drinks - - - - - ₪7

(Coke | Diet Coke | Fanta | Sprite | Soda Water)

Soda Water - - - - - ₪7

Ginger Ale - - - - - ₪9

Red Bull - - - - - ₪15

Still Water (S|L) - - - - - ₪5 | ₪7

Perrier Water (S) - - - - - ₪9





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