

English

LINDA

BISTRO RESTAURANT

The background is a dark, moody, and textured surface, possibly resembling a close-up of a stone or a dark, wet surface. It has a black border around the edges.

YOUR
CULINARY
EXPERIENCE
IS ABOUT TO

The background is a dark, moody, and textured surface, possibly a close-up of a rock face or a piece of aged, dark paper. It features various shades of dark brown, black, and charcoal, with irregular, organic patterns and some lighter, mottled areas that suggest depth and texture. A thin, solid black border frames the entire image.

BEGIN.

Starters

House Bread

Served with dips **27 ₪**

Spicy Platter

Fried hot pepper, fresh chili, confit garlic, spicy tomato dip **23 ₪**

Beef Fillet Carpaccio

Slices of beef, reduced balsamic, olive oil, salt, pepper, confit garlic, capers, radish, fresh greens & Parmesan **66 ₪**

Roasted Sabich Eggplant

With egg crumbs, tomatoes, red onion, hot chili pepper, parsley & Har Bracha tahini **63 ₪**

Chicken Wings

Deep-fried chicken wings tossed in house chili sauce **71 ₪**

Truffle Risotto

Mushroom blend, fresh black truffle purée, Parmesan & basil **76 ₪**

Foie Gras

150 g, served on a Belgian waffle with onion jam & forest fruit confiture **102 ₪**

Kebab Arayes

5 mini pitas filled with seasoned beef, served with fresh tomato salad & Har Bracha tahini **71 ₪**

Polenta

Fresh corn, cream, shimeji mushrooms, basil, fresh asparagus & Parmesan **73 ₪**

À la Romana

Seared Italian artichoke on corn cream, asparagus, Parmesan & basil **73 ₪**

Cauliflower

Roasted cauliflower florets on Har Bracha tahini, with tomatoes, red onion & parsley **65 ₪**

Asado Blintzes

Blintzes filled with smoked asado, served with beef stock & crème fraîche **76 ₪**

To Share

Crispy Shrimp

5 shrimp wrapped in crispy potato threads, served with garlic-dill aioli and sun-dried tomato aioli **52 ₪**

Panko Shrimp

5 shrimp coated in Japanese breadcrumbs, deep-fried, served with garlic-dill aioli and sun-dried tomato aioli **52 ₪**

Salmon Ceviche

Mix of fresh herbs and vegetables, served on a crispy base with crème fraîche **68 ₪**

Calamari Rings

In a crunchy coating, deep-fried, served with herb aioli and sun-dried tomato aioli **59 ₪**

Shrimp Skewers

2 skewers in Asian marinade, served with garlic-dill aioli and sun-dried tomato aioli **98 ₪**

Calamari Skewers

2 skewers in Asian marinade, served with garlic-dill aioli and sun-dried tomato aioli **98 ₪**

Crispy Chicken

Crispy coated chicken bites served with garlic dill aioli and honey mustard aioli **65 ₪**

Seafood

White Tiger Shrimp

cream sauce with garlic, dill & mushrooms, served with bread **109 ₪**

Red Tiger Shrimp

tomato sauce with seared cherry tomatoes, capers, onion, garlic & fresh herbs, served with bread **109 ₪**

Green Tiger Shrimp

Artichoke à la Romana, sun-dried tomatoes, fresh herbs, cream, green beans, cauliflower, white wine, garlic & butter, served with bread **109 ₪**

White Calamari

In truffle cream sauce with shimeji mushrooms, sweet potato cubes & dill **109 ₪**

Salads

Caesar Salad

Lettuce, crispy cucumber, croutons & Parmesan in Caesar dressing **73 ₪**

Market Salad

Assortment of garden vegetables with olive oil & lemon seasoning **71 ₪**

Health Salad

Red quinoa, lettuce, red onion, julienned carrot, cherry tomatoes, bell pepper, Granny Smith apple, cranberries, fresh herbs & walnuts, dressed with citrus vinaigrette **72 ₪**

Goat Halloumi Salad

Lettuce, cherry tomatoes, cucumber, julienned carrot, onion, fresh mushrooms, bell pepper, Granny Smith apple, roasted walnuts & citrus vinaigrette, topped with crispy-coated goat halloumi cheese **78 ₪**

Caprese Salad

Cherry tomatoes, Kalamata olives, red onion, anchovies, basil, croutons, buffalo mozzarella & balsamic glaze **84 ₪**

Chicken add-on – 15 ₪ | Mini shrimp add-on – 18 ₪

Pastas

Fettuccine Bolognese

Slow-cooked meat ragout with tomatoes, root vegetables, Parmesan & basil **84 ₪**

Fettuccine Alfredo

Cream sauce, mushroom duxelles, Parmesan & basil **82 ₪**

Tortellini

Filled with cheese & walnuts, with shimeji mushrooms, fresh truffle purée, cream, Parmesan & basil **84 ₪**

Linda-Style Carbonara

Black linguine with baby shrimp, butter, wine, garlic, herbs, basil, sun-dried tomatoes, Parmesan & cured egg yolk **98 ₪**

Salmon Spaghetti

Salmon cubes in truffle cream sauce, sweet potato cubes, micro basil & Parmesan **98 ₪**

Eden's Puttanesca

Pomodoro sauce, garlic, chili, Kalamata olives, capers & a touch of olive oil **78 ₪**

In memory of our beloved friend Eden Gaz, who was murdered on 7.10.2023.

Meat

Foie Gras Add-On (60 g) – 59 ₺

Linda Chicken Breast

2 juicy chicken breasts, grilled in our special house marinade, served with mashed potatoes **96 ₺**

Spring Chicken Steak (Pargit)

In house marinade, served with herb rice **99 ₺**

Viennese Schnitzel

Thin sirloin cutlet in a crispy coating, served with mashed potatoes **92 ₺**

Linda Burger

250 g patty (before grilling), made from three premium beef cuts, served with fries & vegetables **81 ₺**

Extras: Fried egg, hot pepper, sautéed onion, onion jam, mushrooms – 9 ₺

Gorgonzola – 15 ₺ | Cheddar, Parmesan – 12 ₺

Chicken Livers

Caramelized, roasted with onion & mushrooms, in red wine sauce, served with mashed potatoes **79 ₺**

Gouda Sausages

3 sausages, 100% beef, straight from the smoker, served with sauerkraut & potato chunks **91 ₺**

Chorizo Sausages

3 sausages, 100% beef chorizo, straight from the smoker, served with sauerkraut & potato chunks **91 ₺**

Entrecôte "Villa Mercedes"

300 g, served with baked potato, grilled vegetables & chimichurri **149 ₺**

Sirloin Steak

300 g, beef jus, Brussels sprouts, kale, served with truffle mashed potatoes **152 ₺**

Lamb Chops

500 g, served with baked potato, grilled vegetables & chimichurri **178 ₺**

Fish

Salmon Fillet

In citrus sauce, served on corn cream with shimeji mushrooms, asparagus & Parmesan **141 ₪**

Denis Fillet (Sea Bream)

With fresh herbs, served with mashed potatoes **138 ₪**

Whole Sea Bass

Slices of whole sea bass, deep-fried, served with a side of your choice **135 ₪**

Fish & Chips

Fish pieces in crispy coating, served with fries, accompanied by herb aioli & sun-dried tomato aioli **82 ₪**

Sides

Mashed Potatoes **30 ₪**

French Fries **26 ₪**

White Rice **21 ₪**

Herb Rice **21 ₪**

Baked Potato **21 ₪**

Salad **19 ₪**

Kids' Meals

Chicken Schnitzel Bites Crispy chicken pieces served with fries **62 ₪**

Mini Burger (120 g) Juicy beef patty served with fries & fresh vegetables **61 ₪**

Spaghetti Napolitana Classic tomato sauce **58 ₪**

Little Chicken Steak (Pargit) Grilled chicken steak served with fries **60 ₪**

Spaghetti Alfredo Cream sauce **63 ₪**



DRINKS MENU

Drinks

- ▣ Soda **16**
- ▣ Coca-Cola Zero **16**
- ▣ Coca-Cola **16**
- ▣ Sprite **16**
- ▣ Sprite Zero **16**
- ▣ Fanta **16**
- ▣ Prigat Grape **16**
- ▣ Prigat Apple **16**
- ▣ Fuze Tea **16**
- ▣ Neviot Mineral Water 500 ml **16**
- ▣ Black Beer (Bira Shchora) **16**
- ▣ Orange Juice **16**
- ▣ Lemonade **16**
- ▣ Pink Grapefruit Juice **16**
- ▣ Limonana (lemon + mint, granita) **24**

Draft Beer

- ▣ Weihenstephan **33 ▣ | 38**
- ▣ Carlsberg **30 ▣ | 35**

Bottled Beer

- ▣ Stella **36**
- ▣ Kasteel **42**
- ▣ Liefmans **39**
- ▣ Heineken **36**
- ▣ Heineken 0 **33**
- ▣ Corona **36**
- ▣ Blanche **35**

Whisky

- ▣ Johnnie Walker Black Label **25 | 50**
- ▣ Johnnie Walker Gold Reserve **40 | 80**
- ▣ Johnnie Walker Blondie **20 | 40**
- ▣ Glenmorangie 12 **27 | 55**
- ▣ Glenmorangie 14 **43 | 86**
- ▣ Jack Daniel's **28 | 54**
- ▣ Jack Honey **28 | 54**
- ▣ Macallan 12 **45 | 90**
- ▣ Glenfiddich 12 **37 | 74**
- ▣ Glenfiddich 14 **44 | 88**
- ▣ Jameson **25 | 50**
- ▣ Chivas **30 | 60**

Tequila

- ▣ Patrón Silver **29 | 56**
- ▣ Patrón Reposado **35 | 70**
- ▣ Patrón Añejo **43 | 85**
- ▣ Cuervo Silver **18 | 35**
- ▣ Cuervo Gold **23 | 45**

Gin | Liqueur | Rum

- ▣ Gordon's **20 | 40**
- ▣ Beefeater **24 | 49**
- ▣ Captain Morgan Spiced **20 | 40**
- ▣ Southern Comfort **28 | 54**

Anise

- ▣ Ouzo 12 **25 | 50**
- ▣ Arak Elite **20 | 40**

Aperitifs | Digestifs

- ▣ Campari **13 | 26**
- ▣ Aperol **19 | 38**
- ▣ Martini Bianco **13 | 26**
- ▣ Martini Rosso **13 | 26**
- ▣ Jägermeister **25 | 50**
- ▣ Becherovka **22 | 44**

Vodka

- ▣ Beluga **32 | 64**
- ▣ Beluga Blue **36 | 76**
- ▣ Grey Goose **32 | 64**
- ▣ Van Gogh Açai **27 | 54**
- ▣ Van Gogh Ananas **27 | 54**
- ▣ Russian Standard **27 | 53**

Cognac

- ▣ Hennessy XO **90 | 180**
- ▣ Hennessy VSOP **42 | 84**
- ▣ Hennessy VS **25 | 50**
- ▣ Rémy Martin VSOP **43 | 86**

Mixers

- ▣ XL **16**
- ▣ Russian **13**
- ▣ Cranberry Juice **15**
- ▣ Lemonade **12**
- ▣ Grapefruit Juice **15**
- ▣ Tonic – 15
- ▣ Orange Juice **12**

COME FOR THE FOOD, STAY FOR THE DRINKS

The background is a complex artistic composition. It features large, overlapping circles in muted tones of grey, beige, and deep red. Watercolor washes in similar colors are layered across the surface, creating a sense of depth and texture. Delicate, golden-brown botanical illustrations, including branches with small leaves and larger leafy sprigs, are scattered throughout. A dark, textured area in the bottom right corner adds a contrasting element to the lighter tones.

LINDAREST.CO.IL