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Carmel Market

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DRINKS

Wines

Sparkling

A sparkling start

De Pró Cava Brut 6.75/38

Spain | Penedès

Xarello, Macabeo, Parellada
fruity notes - green apple - citrus

Cava MIM Rosé Brut 9.5/52

Spain | Penedès

Pinot Noir

lively - berries

**Champagne Marcoult
Brut Tradition** 11.5/65

France | Champagne

Chardonnay, Pinot Noir
mix of fruity and floral notes

White

Experience mineral freshness

Sophie te'Blanche 6.5/35

South Africa | Elgin

Sauvignon Blanc

refreshing - citrus and exotic fruit aroma

Weingut Karthäuserhof

Bruno Schiefer Trocken 49

Germany | Mosel

Riesling

aromas of juicy pears & citrus

Cantina Cardèto Matile 7.75/31

Italy | Umbria

Pinot Grigio

aromas of juicy pears & citrus

Gemischter Satz Tom Dockner 35

Austria | Traisental

Grüner Veltliner, Riesling, Müller-
Thurgau

refreshing notes - fruity aromas

Gaia Wines Notios 8.5/46

Greece | Peloponnisos

Roditis, Moschofilero, Assyrtiko

hints of exotic fruit and citrus

White

Elegance, refinement and fun

Ramón de Casar Varietal 48

Spain | Galicia

Treixadura, Albariño, Godello
ripe aromas of stone fruit and grapefruit

Orbiel & Frères 5.75/31

France | Languedoc

Chardonnay

notes of peach and refreshing citrus

Flower and the Bee 7.5/40

Spain | Ribeiro

Treixadura

*mix of peach, pear, and citrus with a hint of
honey sweetness*

Les Fruits Sauvages 7/38

France | Languedoc

Viognier

peach and apricot aromas - floral notes

Château Lassalle Graves 42

France | Bordeaux

Sauvignon Blanc, Sémillon

aromas of peach, apricot and honey

White

Discover our wood-aged wines

From Mountain Soils 8/44

South Africa | Swartland

Chenin Blanc, Clairette, Marsanne,
Semillon, Viognier

peach - green apple - exotic fruits

Dom. Ferreira Campos Rully 66

France | Bourgogne

Chardonnay

ripe pears - green apples - hint of vanilla

Di Lenardo Father's Eye 9.75/55

Italy | Friuli

Chardonnay

woody thickness - pear - peach - vanilla

Mirando al Sur Rioja Blanco 90

Spain | Rioja

Viura

*bouquet of citrus blossom, peach and a
hint of spice - aged on oak*

DRINKS

Wines

Orange

Orange on top

Fuoripista Anfora 69

Italy | Dolomites

Pinot Grigio

ripe apricots, honey, hint of spices

Rosé

Soft fruitiness at its finest

Le Rosé de S 6.75/37

France | Provence

Syrah, Merlot, Grenache Noir

red berries, delicate flowers

Matile Rosa 5.5/29.5

Italy | Umbria

Merlot, Sangiovese, Cab. Sauvignon

juicy strawberries, soft flowers

Red

A fruity symphony of flavors

Tom Dockner 7.75/42.5

Austria | Traisental

Zweigelt

berry aromas, silky texture

Dr. Heger Ihringer 56

Germany | Baden

Spätburgunder

ripe cherries, berries and delicate herbs

Segredos de São Miguel 4.75/26.5

Portugal | Alentejo

Alicante Bouschet, Aragonez,

Touriga Nacional

ripe cherries, berries and delicate herbs

Cantine Due

Palme Domiziano 5.25/29

Italy | Apulia

Negroamaro

ripe berries, candied red fruit

Domaine Bessa Valley Enira 49

Bulgaria | Bessa Valley

Merlot, Syrah, Petit Verdot

berries, black cherries, hint of vanilla

Red

Powerful and robust, yet refined

Les Fruits Sauvages 7.5/40

France | Languedoc

Carignan

ripe red fruit, herbs

Selnia 5.75/32

Chili | Central Valley

Cabernet Sauvignon

blackcurrants, vanilla, light wood aging

Gaia Wines Nemea S 64

Greece | Peloponnisos

Agiorgitiko, Syrah

ripe plums, dark chocolate, hint of tobacco

Tierras de Murillo

Rioja Crianza 7/39.5

Spain | Rioja

Tempranillo

red fruits, spicy notes, vanilla

Monchiero Carbone

Regret 9.95/55

Italy | Piémonte

Nebbiolo

red berries, subtle spices, earthy notes

Chateau Musar Bekaa

Valley Hochar 75

Libanon | Bekaa Valley

Cinsault, Grenache Noir, Cabernet

Sauvignon

figs, dried plums, hint of tobacco

DRINKS

Beers

On Tap

Heineken

5% [20/25/50 cl] 3/3.5/7

Brand Weizen

5% [33 cl] 5.5

Lagunitas IPA

6.2% [25 cl] 5.5

Lowlander Blonde

4% [25 cl] 5.75

Alcohol Free Beers

Lowlander IPA

0.3% [30 cl] 5.5

Lowlander Blond

0.3% [30 cl] 5.5

Brand Weizen 0.0

0.0% [30 cl] 3.85

Heineken 0.0

0.0% [30 cl] 3.5

Bottled

Lowlander White

[5%] [30 cl] 5.5

Texels Skuumkoppe

[6%] [30 cl] 5.25

Affligem Dubbel

6.8% [30 cl] 5.5

Affligem Tripel

9% [30 cl] 5.5

Liefmans Fruitesse

3.8% [30 cl] 5

Oedipus Mannenliefde

6% [30 cl] 6.5

DRINKS

Juices & Soda's

Roze Bunker Soda's

Mega tasty soft drinks made from locally grown or "rescued" fruit

Tropical 4

Wilde Iced Tea 4

Crazy Berries 4

Citrus Movement 4

Madame Ginger 4

Blossom Power 4

Juices & Soda's

Schulp apple juice 3.5

Big Tom tomato juice 3.75

Orange juice S/L 3.25/4.25

Bottle still water 1.50

Bottle sparkling water 2.50

Fever Tree Indian tonic 3.50

Fever Tree

Mediterranean tonic 3.75

Passion Mama / Lemon Mama 4

Ginger Ale / Ginger Beer 3.5

DRINKS

Cocktails

Signatures

Fizzy Rose 9.5

Cava | rose syrup | lemon |
bitters | cinnamon

Warm Nights In Tel Aviv 11

"Old fashioned"

Bourbon | mezcal | orgeat |
Angostura

Daiquiri From The East 10.5

Lemon & pineapple infused rum |
lime | sugar syrup

Caesar's Choice 10

Sumac infused whisky | lime |
ginger ale

The Greek Mule 9.5

Thyme infused vodka | lime | honey
| ginger beer

Herbs, Spice, And Everything Nice 11

Lillet Blanc | elderflower liqueur
| hierbas de las mayas | lemon |
grapefruit bitters

Alcohol free

Paloma 0.0 6.5

Tequila 0% | grapefruit | lime

Spiced Mule 6.5

Vodka 0% | spices | ginger beer |
cinnamon

Passionfruit Mojito 6.5

Rum 0% | passion fruit | mint | lime

Classics

Pornstar Martini 9.5

Vodka | passion fruit | vanilla

Espresso Martini 9.5

Vodka | coffee | chocolate

Amaretto Sour 9.5

Amaretto | orgeat | lemon

Lala Margarita 9.5

Butterfly pea flower infused
Lala tequila | sugarcane | lemon

Sharing Cocktails

4 glasses per cocktail

Mr Pink 32

Spirited Union pink grapefruit &
rose | passionfruit soda | lemon

Petit Cherise 29

Cherry liqueur | Cava | cherry
bitters

The Curious Case of Hendrick's Gin 29

Gin infused with rosemary & black
tea | agave | tonic

FOOD Lunch

Carmel Market “Schiacciata” 9.9

Made from freshly baked sourdough dough, this airy bread brings the warmth and diverse flavors of the Mediterranean straight to your table.

The Italian

Prosciutto di Parma, truffle mayo, romaine lettuce and Parmesan

The Sicilian

Creamy burrata, tomato relish, basil cream, romaine lettuce and taggian olives 🌿

The Palestinian

Minced lamb, roasted zucchini, tomato-pepper sauce, salted almonds and coriander

The Israeli

Baba ganoush with lemon tahini, amba, pickled red onion and dukkah 🌿

The Lebanese

Marinated chicken thigh, labneh, pickled cucumber, tomato and za'tar

The Turk

Garlic sausage, pimientos de padron, apricot marmalade, sumac and white cheese

The Greek

Roasted pork belly with chermoula, Greek salad and mint labneh



FOOD Lunch

Salads & Bowls

Our salads are rich, nutritious and also mega tasty. We always serve a light "Schiacciata" bread with it.

Burrata Salad 14.5

Burrata ball with pomelo, citrus vinaigrette, basil, little gem, candied fennel and almond-pistachio crumble 🌿

Pearl Couscous Salad 12.5

Light pearl couscous salad with bell pepper, cucumber, crispy chickpeas and red chimichurri 🌿

Fig & Beetroot Salad 14.5

Fig & beet, couscous, labneh, dates, sumac, pecan, pickled eggplant 🌿

Sweets

Pistachio Tiramisu 8.5

Tiramisu of pistachio | mascarpone | biscotti | hazelnut liqueur | coffee

Brownie 7

Caramel brownie | Madagascar vanilla ice cream | nuts

"Delicious for coffee"

Mini Pastel de Nata 1.5

Mini Baklava 1.5

Lunch deal for 2 persons 15.5 p.p.

Choose one of our sandwiches per person and one of our salads or bowls per 2 people to share.

🌿 vegetarian

🌿 vegan (optional)

FOOD Dinner

“The best of the menu”

Our “Balagan” menu takes you on a journey of taste through the ancient Levant region.
Rich, popping flavors to make your dinner a night to remember.

35 p.p.

Regular menu

1st round to share

Fig & Beetroot
Sea bass Ceviche
Pita Hummus

Wine tip:
Matile [Pinot Grigio]
Segredes de São Miguel
[Aragonez-Touriga Nacional]

2nd round to share

Risotto Shortrib
Burrata

Wine tip:
Sophie [Sauvignon Blanc]
Domiziano [Negroamaro]

3rd round to share

Flat Iron Steak
Dish of Choice

[Choose your favorite dish from the menu]

Wine tip:
Les Fruits Sauvages [Viognier]
Rioja Crianza [Tempranillo]

Vegetarian menu

1st round to share

Fig & Beetroot
Cauliflower
Pita Hummus

Wine tip:
Matile [Pinot Grigio]
Segredes de São Miguel
[Aragonez-Touriga Nacional]

2nd round to share

Risotto Tartufo
Burrata

Wine tip:
Sophie [Sauvignon Blanc]
Domiziano [Negroamaro]

3rd round to share

Eggplant
Pearl Couscous
Dish of Choice

[Choose your favorite dish from the menu]

Wine tip:
Les Fruits Sauvages [Viognier]
Rioja Crianza [Tempranillo]

A wine pairing 19.50 p.p.

FOOD Dinner

Delicious between dishes

Small dishes to complement the evening, start with them, end with them or eat them in between.

Olives 3.5

Marinated olive | garlic | basil | cilantro 🌿

Muhammara 6.5

With foccacia dippers | feta | walnut | date balsamic 🌿

Fluffy Falafel (2 pcs.) 4.5

Tahini | sweet and sour onion | mango | salsa verde 🌿

Oyster (a piece) 3

Red wine vinegar | shallot | lemon

Carmel Croquettes (3 pcs.) 7

With chive mayonnaise 🌿

Bruschetta Siciliana 7.5

Tomato relish | burrata cream | taggiasca olive 🌿

Calamari 8.75

Crispy fried | zhug | harissa mayo

Pita Hummus 6.75

Beet hummus | crispy chickpea | pickled onion 🌿

King Boleet 7

Glazed with kombu dashi | chestnut cream with miso | dark chocolate | macadamia crunch 🌿

From the river and sea

Swordfish 12.5

Grilled swordfish | served lukewarm | chermoula sauce | puffed pearl barley | clover sorrel

Sea bass and Tiger prawn 10.5

Greek-style ceviche | marinade of olive oil, lemon and oregano | lemon thyme crumb

Prawn 10

Spicy shrimp | fregola | tomato relish | labne with sumac | foccacia crumble

🌿 *vegetarian*

🌿 *vegan (optional)*

FOOD Dinner

From the earth

Burrata 77

Whole burrata | pomelo | fermented lemon | fennel | citrus vinaigrette | basil | almond-pistachio crumble

Cauliflower 8.5

Crispy fried | tahini | zhug | dukkah 🍴

Risotto Tartufo 9.5

Truffle risotto | mushrooms | Parmesan 🍴

Artichoke 9

Fried artichoke hearts | lemon tahini | rosemary oil | mizuna 🍴

Eggplant 9.5

Roasted | prepared like schnitzel | za'atar | shakshuka sauce 🍴

Fig & Beetroot 9.5

Puffed beet | dates | mint labneh | pecan nut | figs balsamic

Pearl Couscous 7.5

Pearl couscous salad | bell pepper | cucumber | crispy chickpea | red chimichurri 🍴

From the pasture

Steak Tartare 10.5

Cut from the flank steak | egg yolk cream | berber spices | chive oil | croutons

Flat Iron Steak 12.5

Café de Paris butter | crispy capers

Risotto Shortrib 14.5

Truffle risotto | soft-cooked beef short rib | mushrooms | Parmesan

Lamb 77

15 hour cooked lamb shoulder | fregola salad | gremolata | proprietary gravy

Octopus & Belly Bacon (*Carmel's favorite*) 14

As skewer from the grill | sujuk | padron pepper

Tasty side dishes

Romaine Salad 4.5

Crispy salad | radish | dill | lemon oil

Thick Fries 4.5

Thick fries from Van Koot | za'atar salt | lemon mayo

FOOD

Dessert

Sweets

Poached Pear 7.5

White aceto balsamic | cardamom ice cream | basil | buttercream crumble

Pistachio Tiramisu 8.5

Tiramisu of pistachio | mascarpone | biscotti | hazelnut liqueur | coffee

Brownie 7

Caramel brownie | Madagascar vanilla ice cream | nuts

Pastel de Nata 7

Puff pastry tart | vanilla curd | popcorn ice cream

“Delicious for coffee”

Mini Pastel de Nata 1.5

Mini Baklava 1.5

Dessert wine

Château Pajzos Late Harvest

8/40

Hungary | Tokaj

Hárslevelű

ripe apricots, honey and exotic spices

Badsberg Breedekloof Red

8.5/42.5

South Africa | Breedekloof

Muscadel

*red muscat wine, aromas of red berries,
juicy plums and vanilla*

Coffee & Tea

Coffee 2.7

Espresso 2.75

Double Espresso 3.75

Cappuccino 3.5

Latte Macchiato 3.5

Macchiato 3.2

Caffe Latte 3.5

Oat milk +0.5

Pot fresh mint/ ginger tea 4.5 / 2 cups

Tea pot 4

2 cups