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# Carmel Market

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*Do you have an allergy? Please let us know in advance!*

*Scan for allergen card:*



# DRINKS

## Wines

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### 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

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### 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

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### 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

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## DRINKS

# Juices & Soda's

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### 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

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### 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

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### 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

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### 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

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## 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 with roasted hazelnut, marinated tomato, white balsamic vinaigrette and nasturtium 🌿

### **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

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## “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 & Tiger Prawn Ceviche**

#### **Burrata**

*Wine tip:*

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

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2nd round to share

#### **Risotto Tartufo e Manzo**

#### **Cod Aji Blanco**

*Wine tip:*

Sophie [Sauvignon Blanc]  
Domiziano [Negroamaro]

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3rd round to share

#### **Cauliflower**

#### **Lamb Stew & Hummus**

#### **Fresh Pitas**

*Wine tip:*

Les Fruits Sauvages [Viognier]  
Rioja Crianza [Tempranillo]

### Vegetarian menu

1st round to share

#### **Fig & Beetroot**

#### **Pearl Couscous**

#### **Burrata**

*Wine tip:*

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

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2nd round to share

#### **Risotto Tartufo Boletus**

#### **Eggplant**

*Wine tip:*

Sophie [Sauvignon Blanc]  
Domiziano [Negroamaro]

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3rd round to share

#### **Cauliflower**

#### **Oyster Mushroom Stew & Hummus**

#### **Fresh Pitas**

*Wine tip:*

Les Fruits Sauvages [Viognier]  
Rioja Crianza [Tempranillo]

A wine pairing 19.50 p.p.



# FOOD Dinner

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## 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 Boletus** 7

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

## From the river and sea

### **Sea Bass and Tiger Prawn** 10.5

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

### **Coquille** (2 pcs.) 12.5

Baked scallops | chermoula | nduja butter | crispy pearl barley | oxalis

### **Cod** 12

Cod confit in miso butter | aji blanco | watercress | almond

🌿 *vegetarian*

🌿 *vegan (optional)*

# FOOD Dinner

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## From the earth

### **Burrata** 11

Burrata | roasted hazelnut | marinated tomato | white balsamic vinaigrette | nasturtium

### **Cauliflower** 8.5

Crispy fried | tahini | zhug | dukkah 🌿

### **Risotto Tartufo** 9.5

Truffle risotto | mushrooms | Parmesan 🌿

### **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** 11

Cut from the flank steak | brioche crispy | truffle | caper apples | saffron mayo

### **Steak Bavette** 12

Sliced from the beef | café de Paris butter | crispy capers

### **Risotto Tartufo e Manzo** 13.5

Truffle risotto | soft-cooked beef neck | mushrooms | Parmesan

### **Lamb & Hummus** 14

Lamb leg stew | apricots | tomato | hummus | crispy chickpeas

## Carmel's Favorite

### **Octopus & Pork Belly** 13

As skewer from the grill | sujuk | masuya | 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

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### 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

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### 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