



ROOFTOP

MAMILLA

TABOUN

Sourdough Focaccia 52

Sourdough focaccia, baked in a stone oven, served with cherry tomatoes and garlic confit in balsamic and olive oil

Sichuan Sea Bass 187

Oven-roasted sea bass filet, chili soy and mirin sauce, green beans, shimeji mushrooms and aromatic herb salad

Taiko Salmon 159

Novo-style salmon filet roasted in miso and white wine caramel, toasted sesame crust and pickled mushrooms in sweet soy

RAW DISHES

King Fish Pani Puri 99

Sea bream ceviche, tropical fruits, and herbs seasoned with lime and curry aioli, served in pani puri ball

Bluefin Tuna Tataki 99

Seared tuna, plum nam jim sauce, citrus filet, mint, coriander and cucumber

Beef Filet Crudo 102

Thin slices of veal, marinated in soy and yuzu vinaigrette, champignon mushrooms, micro greens, Chinese sprouts and sourdough bread shavings

Tartare De Boeuf 107

Finely chopped beef filet, ginger, shallots, chili, Dijon and balsamic, served on little gem lettuce with apple ponzu sauce

VEGETABLES

Crunchy Laliqie 69

Mix of fresh lettuce leaves, endive flowers, carrot peels, citrus filet and roasted almonds with orange and mustard vinaigrette

Seoul Kimchi 79

Refreshing Korean salad, cucumber, shallots, chicken breast, coriander, green onion and mint, peanuts and toasted sesame, seasoned with peanut butter soy and lime vinaigrette

Veggie Goma 69

Mung bean noodles, sprouts, julienned vegetables, green onion, sesame vinaigrette and green beans

Beet and Pumpkin Tartare 71

Finely chopped beets and pumpkin, mixed nuts and dried fruits, balsamic and date syrup vinaigrette, served on a bed of mixed lettuce and endive flowers

Can be served Gluten free 

Can be served Vegan 



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FIRE & WOK

Miso Sirloin 175

Local veal sirloin roast, brushed and caramelized with Japanese miso, served on roasted bone marrow, fermented chili and green onion

Kandahar Dumplings 112

Steamed dumplings filled with lamb and caramelized onion, served with tamarind plum sauce

Thai Mash & Vegetables 142

Mung bean noodles, green vegetables, tofu/beef filet, mirin and soy sauce

Short Ribs Asado 117

24-hour slow-cooked short ribs, deboned and served in a brioche bun with sriracha aioli, pickled onion, cucumber salad and herbs

Ko-Samui Pullet 137

Pullet medallions in massaman curry marinade, wrapped in peanut butter curry sauce, served with julienned vegetable salad, lime and roasted peanuts

Tokyo Burger 127

Burger made from premium beef cuts, grilled over charcoal, served in a handmade brioche bun with potato wedges and spicy aioli

Royal Filet Mignon 299

Local beef filet steak, grilled and served with potato butter cream, caramelized bone marrow, campfire onion and red wine sauce

Tomahawk Steak 82 NIS for 100g

Prime rib steak on the bone, marbled and aged in Mamilla Hotel's salt refrigerators, grilled over apple wood charcoal, served on a wooden butcher block with garlic confit, potato wedges with chimichurri and grilled vegetables

Prices are in NIS and include VAT

  rooftop.mamilla