

STARTERS

Home-made chopped liver // 59

Sirloin carpaccio with olive oil, balsamic vinegar and parmesan // 68

 **Char-Grilled Eggplant** in tahini, tomatoes, garlic, and olive oil // 58

Spicy spread and bread

Shifka, mint and garlic confit salad, Spicy green pepper and almond spread and roasted green pepper served with warm bianca bread. // 36

IN FRESH BREAD

 **Crispy Chicken** chicken breast in Jem's beer batter with chipotle aioli and vegetables, served in a fresh challah roll // 84

Sloppy Jem's Pulled asado in a sweet teriyaki sauce, served in a fresh challah roll // 84

Jem's Burger prime entrecote burger served in a fresh bun // 84

Vegetarian Burger grilled vegan patty served in a bun with lettuce, tomato, pickles and red onion // 84

Side Dishes potatoes / green salad / french fries

SALADS



 **Caesar Salad** hearts of lettuce, sweet challah croutons, and non-dairy parmesan // 59
with a Chicken Skewer // 74

 **Market Salad** roughly chopped vegetables, kalamata olives, basil, olive oil, and lemon // 59
with a Chicken Skewer // 74

SNACKS

Popcorn Nuggets // 54

 **Glazed Wings** in a spicy peanut sauce // 58

Fresh Onion Rings with Jem's beer batter // 46

Potato Wedges with Cajun spices // 46

French fries // 46

 **Wheat on fire** Pargit and wheat beer sausages, grilled with shifka peppers, served with herb aioli // 54

MAIN

 **Spicy Diablo sausages** made from entrecote, lamb and chili peppers // 88

Chicken Breast roasted on the grill // 68

Grilled Half Chicken with Cajun marinade // 84

Deluxe Schnitzel thin and crispy // 82

 **"Pargit" Chicken Tandoori** Grilled chicken thigh with curry sauce, roasted sweet potato, green leaves, and cashew nuts // 92

Kebab roll Lamb and beef kebab, rolled in fresh laffa and grilled. Served with tahini, pickled lemon, arisa and herbs // 82

 **Pargit marakesh**

Chicken thigh marinated in spices, grilled on skewers with shifka pepper and green onions, served with warm laffa, tahini, amba sauce, spicy green chili spread and herbs // 92

Side Dishes potatoes / green salad / french fries

SPECIAL

Entrecote steak 300 g cut with roasted vegetables in the oven // 169

Sea bass fillet pieces on a bed of oven, roasted vegetables // 149

Salmon fillet fillet cut in a buttery lemon, garlic sauce, served with mashed potatoes // 139



**MAIN + SIDE + FRESH FRUIT DRINK
SUNDAY-THURSDAY 12:00-16:00**

BUSINESS BASIC / 68

Chicken Breast roasted on the grill

Market Salad roughly chopped vegetables, kalamata olives, basil, olive oil, and lemo

Caesar Salad hearts of lettuce, sweet challah croutons, and non-dairy parmesan

Popcorn Nuggets

wheat on fire Pargit and wheat beer sausages, grilled with shifka peppers, served with herb aioli

SPECIAL

Grilled Half Chicken with Cajun marinade // 84

"Pargit" Chicken Tandoori Grilled chicken thigh with curry sauce, roasted sweet potato, green leaves, and cashew nuts // 84

Pargit marakesh Chicken thigh marinated in spices, grilled on skewers with shifka pepper and green onions, served with warm laffa, tahini, amba sauce, spicy green chili spread and herbs // 84

Entrecote steak 300 g cut with roasted vegetables in the oven // 169

Sea bass fillet pieces on a bed of oven, roasted vegetables // 139

Salmon fillet fillet cut in a buttery lemon, garlic sauce, served with mashed potatoes // 139

BUSINESS / 75

Deluxe Schnitzel thin and crispy

Caesar salad with a chicken skewer

Market salad with a chicken skewer

Kebab roll Lamb and beef kebab, rolled in fresh laffa and grilled. Served with tahini, pickled lemon, arisa and herbs

STARTERS

Home-made chopped liver // 36

Sirloin carpaccio with olive oil, balsamic vinegar and parmesan // 56

Glazed wings in chili and peanuts // 38

Char-Grilled Eggplant in tehini, tomatoes, garlic, and olive oil // 36

Onion rings // 32

Spicy spread and bread

Shifka, mint and garlic confit salad, Spicy green pepper and almond spread and roasted green pepper served with warm bianca bread // 28

BUSINESS / 78

Crispy chicken chicken breast in beer pastry with chipotle aioli and vegetables, served in a fresh challah roll

Sloppy Jems shredded asado in Asian sauce, served in a fresh challah roll

Spicy Diablo sausages made from entrecote, lamb and chili peppers

Jem's burger prime entrecote in a fresh roll

Vegetarian Burger grilled vegan patty served in a bun with lettuce, tomato, pickles and red onion



**INSTEAD OF
FRUIT DRINK**

Small beer // 16

Large beer // 21

Second beer // 25



OUR BEERS

small 25 / medium 35 / large 39 / sampler tray (6 styles) 58
pitcher 119 / 8.8 / ipa / special + 2 nis



IPA



India Pale Ale, golden, bitter & floral flavors, 6% alcohol

PILS



Czech Lager, crisp, light golden color, floral, medium bitterness, 5% alcohol

DARK LAGER



German Lager, rich, smooth & nutty, hints of caramel, 5% alcohol

AMBER ALE



English Ale, mild & fruity, medium body, great 'session' beer, 5.3% alcohol

WHEAT



Bavarian Wheat Beer, naturally cloudy, refreshing, hints of cloves & banana, 5% alcohol

8.8



Belgian Ale, red, sweet, full body & strong, 8.8% alcohol

1 + 1 ON ALL BEERS // SUNDAY - THURSDAY 4 - 7 PM



TAKE
ME
HOME

4 PACK // 52

6 PACK // 78

CASE OF 24 // 278

IPA / 8.8 // +2





ALCOHOL MENU

GIN CHASER / SHOT

HENDRICK'S 27 / 46

ANISE

ARACK ELITE 18 / 28

APERETIF

MARTINI BIANCO 19 / 32

MARTINI ROSSO 19 / 32

DIGESTIF

JAGERMEISTER 24 / 36

LIQUERS

LIMONCELLO 19 / 32

FEIGLING 19 / 32

MIXERS FOR ALCOHOL

TONIC WATER / ENERGY DRINK /

ORANGE JUICE / LEMONADE /

RED GRAPEFRUIT // 15

VODKA CHASER / SHOT

STOLI 22 / 39

GRAYGOOSE 33 / 58

ABSOLUT 21 / 38

VAN GOGH PINEAPPLE 29 / 56

RUM

BACARDI 21 / 34

TAQUILA

CUERVO GOLD 22 / 36

PATRON SILVER 34 / 62

SCOTCH

GLENFIDDICH 12 30 / 55

GLENFIDDICH 15 39 / 64

BLACK JOHNNIE WALKER 30 / 53

JAMESON 24 / 41

JACK DANIELS 27 / 44

RED JOHNNIE WALKER 20 / 35

