

STARTERS

Home-Made Chopped Liver // 44

Sirloin Carpaccio with olive oil, balsamic vinegar and parmesan // 54

🌿 **Roasted Zucchini** with non-dairy greek yogurt, sun dried tomatoes and almonds // 38

🌿 **Mushroom Bruschetta** with grilled portobello and shimeji mushrooms on a creamed chestnut spread // 54

🌿 **Roasted Beets and Citrus** in balsamic vinegar and olive oil // 44

🌿 **Char-Grilled Eggplant** in tehini, tomatoes, garlic, and olive oil // 39

🌿 **Asian Salad** in a citrus miso sauce with wasabi peas and black sesame // 36

SNACKS

Popcorn Nuggets // 44

Glazed Wings in a spicy peanut sauce // 44

🌿 **Fresh Onion Rings** with Jem's beer batter // 38

🌿 **Potato Wedges** with Cajun spices // 38

🌿 **French fries** // 38

IN FRESH BREAD

Crispy Chicken chicken breast in Jem's beer batter with chipotle aioli and vegetables, served in a fresh challah roll // 64

Chicken Panini with mayonnaise, chipotle aioli, tomato, red onion, kalamata olives and basil // 56

Sloppy Jem's Pulled asado in a sweet teriyaki sauce, served in a fresh challah roll // 66

Side Dishes potatoes / green salad / french fries

SALADS

🌿 **Caesar Salad** hearts of lettuce, torn sweet challah croutons, and non-dairy parmesan // 54
with a Chicken Skewer // 66

🌿 **Asian Salad** in a citrus misu sauce with wasabi peas and black sesame // 52
with a Brazilian Picanha Skewer // 72

🌿 **Market Salad** roughly chopped vegetables, kalamata olives, basil, olive oil, and lemon // 54
with a Chicken Skewer // 66

MAIN

Chicken Breast roasted on the grill // 58

Picanha Skewers with chimichurri and garlic confit // 98

Jem's Burger prime entrecote burger served in a fresh bun // 66

🌿 **Vegan Asado** served on a white bean puree with chimichurri and tomato seeds // 68

🌿 **Lentil and Mangold Patties** in the oven, on a caramelized sweet potato // 64

Arais beef and lamb grilled in a pita // 62

Deluxe Schnitzel thin and crispy // 66

Grilled Half Chicken with Cajun marinade // 72

Beef Kebab on the grill // 64

Side Dishes potatoes / green salad / french fries



BUSINESS // 54

MAIN + SIDE + FRESH FRUIT DRINK

Business // basic

Chicken Breast roasted on the grill

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

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

🌿 **Asian Salad** in a citrus misu sauce with wasabi peas and black sesame

Business // +7

Deluxe Schnitzel thin and crispy

Arais beef and lamb grilled in a pita

Chicken Panini with mayonnaise, chipotle aioli, tomato, red onion, kalamata olives and basil

🌿 **Lentil and Mangold Patties** in the oven, on a caramelized sweet potato

🌿 **Vegan Asado** served on a white bean puree with chimichurri and tomato seeds

Beef Kebab on the grill

Business // +9

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

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

Caesar Salad with a Chicken Skewer

Market Salad with a Chicken Skewer

Business // +12

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

Grilled Half Chicken in a Cajun Marinade

Side Dishes

potatoes / green salad / french fries / rice

SPECIALS

Asian Salad with a Brazilian

Picanha Skewer // 68

Brazilian Picanha Skewers with chimichurri and garlic confit // 88

STARTERS

Home-Made Chopped Liver // 28

Sirloin Carpaccio with olive oil, balsamic vinegar and parmesan // 52

Glazed Wings in a spicy peanut sauce // 32

🌿 **Asian Salad** in a citrus miso sauce with wasabi peas and black sesame // 24

Mushroom Bruschetta with grilled portobello and shimeji mushrooms on a creamed chestnut spread // 32

🌿 **Roasted Zucchini** with non-dairy greek yogurt, sun dried tomatoes and almonds // 26

🌿 **Roasted Beets and Citrus** in balsamic vinegar and olive oil // 26

🌿 **Char-Grilled Eggplant** in tehini, tomatoes, garlic, and olive oil // 24

Fresh Onion Rings with Jem's beer batter // 26

Popcorn Nuggets // 44

Instead of fruit drink Soft drink 9 // Small beer 9
Large beer 14 // Second beer // 18



OUR BEERS

small 21 // medium 29 // large 35 // sampler tray 49 // pitcher 1.5 lt 92 / 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 // 46

6 Pack // 69

Case of 24 // 249

8.8 / IPA / special // +2