STARTERS

Home-Made Chopped Liver // 44

Sirloin Carpaccio with olive oil, balsamic vinegar and parmesan *11* 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 *11* 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 *II* 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 Picañha 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

Picañha Skewers with chimichurri and garlic confit *11* 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 Picañha 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 *II* 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

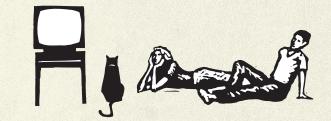
small 21 // medium 29 // large 35 // sampler tray 49 // pitcher 1.5 It 92 / 8.8 / ipa / special + 2 nis

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	A.
8.8	Belgian Ale, red, sweet, full body & strong, 8.8% alcohol	A
		- Da

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