



EL VECINO

ביסטרו בר יין



"El Vecino" specializes in world cuisine, we recommend sharing a few dishes in order to enjoy the different flavors

"WE DO NOT COMPROMISE ON THE FOOD, DON'T YOU COMPROMISE ON THE WINE"

that's our motto!

We recommend heading downstairs to our cellar to choose a wine.

STARTERS

El Vecino's deli cheese plate	49
Our bread – sea salt, oil & balsamic vinegar	19
Baked Camembert – with garlic jam and toasted bread	39
Vine leaves – on tsaziki and herbs	39
Eggplant - burnt eggplant on red tahini	39
Corn snack – served with aioli chipotle & coriander	35
Cauliflower falafel – parmesan, ricotta and green onion with goat yogurt	33
Bun – steamed bun with a juicy beef cut \ grilled fish \ fried fish \ vegan	34
Citrus sashimi – sea fish, yuzo oil & lime and a hint of curry	44
Sashimi baladi – fresh fish, tabbouleh salad with herbs and nuts, served with avocado cream (upon season)	58
Fish carpaccio – with olives, chives, basil, tomato seeds and pine nuts	58
Tomato salad – tomatoes, olives, Tulum cheese and herbs	42
Sicilian street salad – arugula, artichokes, radish, onions, cherry tomatoes, basil & zucchini chips	48
Papaya salad – cherry tomatoes, chicken, herbs & cashews	43
Green salad – lettuce mix, seasonal fruit, cherry tomatoes, radish, with apples-yuzo & honey vinaigrette	38
Red quinoa salad – sweet potatoes, almonds, cranberries and feta cheese	37
Sirloin bruschetta – with vegetables and mustard aioli	38
Salmon bruschetta – gravlax, cream, black arisa & seasoned egg	38
Polenta – fresh corn polenta! Asparagus and truffle puree	32
Stir-fried mushrooms - artichoke cream, garlic confit, Tulum cheese and roasted almonds	58

MAIN

Fish & chips – cod fish in tempura	62
Hand made gnocchi – handmade gnocchi and porcini cream, parmesan shaving, truffle oil & hazelnut	44/72
Hand made pappardelle pasta – zucchini, spinach, roasted tomatoes	67
Hamburger 220 grams – of prime unterrib with French fries	69
Hamburger 80 grams - of prime unterrib	33/59
French fries side dish	6
Didi style – chicken / fish / tofu with Indian curry and white rice	75
Sea bass fillet – on coal grill with handmade gnocchi in vichyssoise sauce	89
Sirloin 250 gr. – on coal grill, beef gravy and "gilly" corn Optional sides: Salad / French fries / Baked potato	89
Entrecote - on coal grill, price for 100 gr.	40

COCKTAILS

Cold red sangria	33
Hot red sangria	33
Cold white sangria	33
Daquiri Luize – rum, lime, verbena & nana mint essence	39
Vanilla Lychee – vanilla vodka, lychee, vanilla essence	39
Cosmopolitan - vodka-based	42
Negroni – campari, gin, martini rosso	43
Grapefruit & basil caipirinha – cachaça, red grapefruit, basil, vanilla	48
Mohito – rum, lime, nana-mint and sugar	48
Caribbean Style – rum, passion fruit and citrus	48
Aperol spritz – aperol, cava and soda	48
Refreshing Gin and Tonic - made with Hendrick's gin	48

BEERS

Shual lager – light & silky smooth	27/31
Goldstar	27/29
Becks	28
Baster cider – gluten free	32
Inedit – an Estrella dam beer, 750 cc	88

COLD DRINKS

Grapefruit juice / lemonade / orange juice / cranberries	14
Natural apple juice	16
Pepsi / diet Pepsi	13
7up / diet 7up	13
Sparkling water small / large	26/13
Mineral water small / large	26/13
Tonic water	12

ALCOHOL

Martini blanco / red	31
Campari	32
Aperol	32
Arak elit	30
Ouzo plomari	32
Fernet branca	38
Feigling	34
Stolichnaya	36
Stoli crystal	38
Grey Goose	45
Gordon's gin	36
Bombay Sapphire	39
Hendrick's	41
Akko gin (made in israel)	48
Bacardi rum	36
Havana Club 7	60
Havana Club 3	48
Cuervo gold	40
Patron silver	55
Patron anejo	75
Jameson	37
Bushmills	38
Black Bush	47
Jack Daniel's	46
Hennessey VS	48
Hennessey VSOP	68
Hennessey XO	108

