



Babayit

SET MENU

Salatim | Salads

The Israeli way to start a meal
Salads are served with house baked Laffa bread

House made hummus

smoked paprika oil

Green lentils salad

marinated peppers, citrus

Baba ganoush

pomegranate seeds, za'atar

Labneh

broad beans, mint

Grandma Rosa's pickles

seasonal vegetables

Dagim | Fish

Slow cooked Moroccan snapper

capsicum & chilli sauce, coriander

Basar | Meat

Pomegranate glazed beef cheek

beetroot, toasted walnuts

Yerakot | Vegetables

Spiced cauliflower shawarma

tahini, sumac onions, coriander

Golda's salad

iceberg lettuce, heart of palm, orange

Kinoah | Dessert

Malabi

cream pudding, citrus & cardamom honey, toasted coconuts



Instructions

LAFFA

- Remove from the bag.
- Warm up in the oven at 200 degrees for 3 minutes.

HUMMUS

- Spoon the hummus in a serving bowl, opening it up with the back of the spoon and create a well in the centre.
- Garnish the hummus by adding crushed chickpeas and paprika oil into the centre well.

BABA GANOUSH

- Spoon the baba ganoush into a serving bowl.
- With the back of the spoon, move your Baba ganoush around to create a well in the centre of the bowl.
- Finish by adding za'atar oil and pomegranate seeds into the middle.

GREEN LENTIL SALAD

- Present in a serving bowl

GRANDMA ROSA'S PICKLES

- Place into a small serving bowl of your choice.

LABNEH

- Spread around a serving bowl and with the back of a spoon create a well in the centre.
- Add broad beans & mint to the centre.

SLOW COOKED MOROCCAN SNAPPER

- Remove the fish from the fridge 30mins before.
- Heat the oven to 160 degrees
- Remove the lid from the fish container and replace with aluminum foil.
- Bake fish for 12-14 minutes.
- Pull the fish out of the oven and place the fish only in a large bowl or serving pan. Leaving the sauce behind.
- Add fresh coriander and lemon to the sauce and mix in well.
- Add the sauce to the fish on the plate.
- Finish garnish with fresh coriander leaves.

POMEGRANATE GLAZED BEEF CHEEK

- Remove beef from the fridge 30 minutes before.
- Heat the oven to 160 degrees
- Remove the lid from the container and replace with aluminum foil
- Bake in the oven for 12-14 minutes
- Present in a serving tray/plate by placing the beef pieces around the plate, place beetroot next to the beef.

- finish by adding the sauce from the tray and sprinkle walnut around.

SPICED CAULIFLOWER SHAWARMA

- Remove from the fridge 30mins before.
- Heat the oven to 200 degrees.
- Place on a baking tray in the oven, cook for 8-10 minutes.
- Remove the cauliflower from the oven.
- Place tahini at the bottom of your serving tray and add cauliflower on top.
- Scatter sumac onions all around the cauliflower.
- Finish with olive oil, lemon juice and coriander leaves.

GOLDA HOUSE SALAD

- Put lettuce, palm heart, red onion, and orange segments into a large mixing bowl
- Pour salad dressing around and toss the salad lightly (being careful not to crush the leaves)
- Present salad in a nice serving bowl

MALABI

- Place the malabi into a bowl of your choice (something small with a rim).
- Pour the cardamom syrup on top.
- Finish with toasted coconut flakes.

ENJOY GOLDA BABAYIT!

