



Wood Grill was born on an organic farm in the fertile Galilean soil. Our kitchen features an authentic taboon and charcoal grill where we roast freshly-harvested potatoes, the choicest fresh beef skewered on real wood branches, and garden-fresh vegetables all wrapped in enticing woodland aromas. Here you can relax, take a deep breath, and enjoy the stunning scenic valley as cranes soar high above this magnificent countryside. The beauty of Israel is all around you.

Erez Komarovsky

Taboon Bread Served with garlic confit, rosemary roasted potatoes, and assorted other goodies to go with the bread

38


Appetizers

  **Farm-Fresh Salad** Fresh garden vegetables, served with olives, sumac, pickled lemon, and a splash of olive oil


45

Grill-Roasted Liver Coarsely-chopped liver with a lot of fried onion and finely-grated white horseradish, served with potato bread bruschetta


48

 **Green Leaf Salad** Served with a few red leaves and roasted pistachios, accompanied by Ottoman spice sauce and very crispy pita

45

 **Hot Msabbaha** Authentic local hummus served with taboon-baked manakish pastry, sprinkled with olive oil and za'atar

44

 **Charcoal-Grilled Eggplant** Served with the house amba, raw tahini, pickled lemon, pine nuts, and soft-boiled egg

42

Lamb Sfiha Lamb in a pomegranate reduction, served on a traditional Levantine pita with tahini and pistachios

46


Filo Pastry Cigar Stuffed with Offal
Incredibly delicious

47


Skewers & Pan-Fried Dishes

  **Taboon-Baked Farm-Fresh Vegetables** Individually seasoned


42

 **Chicken Drumstick** Local tandoori-style dish, grilled on a lemongrass skewer and served with wild potatoes


75

 **Lebanese Lamb Kebab** Grilled on a forest branch and served with tahini and farm-fresh vegetables


71

 **Veal Fillet Skewer** Spiced with Egyptian dukkah and served with a pearl onion skewer and tabbouleh


118

 **Entrecote Skewer** Lightly-seasoned entrecote, served with salsa and wild potatoes



115

 **Lamb Chops** Served on the bone with a cinnamon stick and lavender, accompanied by skewered fire-roasted potatoes

124

 **Plump Pink Trout** Filleted on a skewer and served with a small hot-cold side salad

90

  **Mushroom Crumble** Assorted mushrooms and leek, baked in a taboon and topped with sage crumble

58

Sweets

  **Seasonal Fruit Compote & Sorbet**

40

 **Chocolate Mousse** Topped with Amaretto and marzipan

45

Pistachio Cream Knafeh Topped with cardamom-mahleb syrup and pistachio ice cream

43

Basbousa Malabi Topped with orange syrup and orgeat ice cream

48

 Vegan  Gluten Free

All prices are in NIS