



פדרו
מסעדת שוק

MARKET MENU

STARTER + MAIN COURSE IN A SPACIAL PRICE !!!

VALID : SUN-WED 18:00-23:00 EXEPT HOLIDAYS EVENING

CARMEL MARKET - 100 N.I.S

STARTERS

Caprice salad

cherry tomatoes , small radish ,fresh Mozzarella & olives in balsamic & olive oil

Sea fish Sabih

Tahini , Chick peas , fried eggplant , salsa Verde , Chermoula , pieces of grilled fish poached egg & Parsley

Pita stuffed with meat and pine nuts

Tahini, harissa, salsa Verde, spicy pepper sauce ,,spring onions, radish & parsley

Roasted Vegetables with Eilat Tahini

Tahini , pumpkin, cabbage, fennel, beets, carrots ,salsa Verde, sour tomato & leafy greens

Sweet Eggplant

Roasted eggplant, date honeysyrup, finely chopped pistachios, raw tahini & olive oil

MAIN COURSE

baked squash

cauliflower filled with lentils and quinoa on a bed of tomato sauce and couscous

Gnocchi & green

Home- made gnocchi with green vegetables in mushrooms cream sauce & parmesan

Chicken Suflaki

on a bed of home- made Pita with Tsiziki/Tahini , home-made sauces & tomatoes.

Pedro Burger

Hamburger with melted parmesan cheese, stir-fried mushrooms and onion in a bun.

Pedro Schnitzel

Weiner schnitzel from chicken/beef meat with a crispy coating.



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MACHNE YEUDA MARKET - 120 N.I.S

STARTERS

PEDRO SALAD

Lettuce, sprouts , sweet potato, tomatoes and seared mushrooms & walnuts in vinaigrette

RAVIOLI ASPRAGUS

on a bed of parmesan cream filed with cheese, Artichok & Truffle oil.

SEA FISH CEVICHE

salmon , avocado, Parsley , kohlrabi ,red pepper, carrot, red onion, spicy pepper , , olive oil, lemon juice

CRISPY CALAMARI

fried on a bed of lemon cheese ,Soybeans , Arugula , cherry tomatoes & Tabasco.

CARPACCIO

Thin raw slices of beef fillet with parmesan cheese, balsamic vinegar.

MAIN COURSE

FETTUCHINI PASTA

with shrimps/meat in Mediterranean/ meat & mushrooms sauce&parmesan

FILLET GNOCCHI

Home-made gnocchi with fillet in cream & mushroom sauce.

FILLET DIJON

Beef fillet chunks in mustard cream sauce with mushrooms, garlic and Asparagus

GRILLED FISH ON A COLORFUL PLATE

Fillet of white fish, pickled lemon spread, tahini, olive tapenade, salsa Verde, Charmoula, green beans, cherry tomatoes, garlic confit & olive oil

SALMON STEAK

baked in the oven with mushrooms Risotto , cherry confit & salsa Verde