



Serrano Catering

Welcome Cocktail Menu



David InterContinental
Kaufman 12, Tel Aviv
972-3-7951111

www.telaviv.intercontinental.com



Jerusalem Taste Menu

Arais

Mini pita with sheep and crispy pine nut filling
served with amchoor, tahini, tomato salsa and market salad

Mini Kanafeh

Pullet kanafeh, red onion, raisins and pistachio with kadaif noodle wrap
served with raw tahini and date honey

Sabich Tartar

Meagre, coal- grilled eggplant, harissa tahini, pickled lemon, chickpeas, hot pepper, 6 minute egg and vegetables

Desserts

Halvah- pistachio, broken cocoa beans and nuts

Market style- cut seasonal fruit

Baklawa

Good old malabi with pomegranate syrup, coconut and peanuts

*Menu offerings will be pre-packaged and served in sustainable containers with utensils.
Menu pricing subject to change. All food and beverage is subject to applicable state sales tax and a XXX% taxable service charge. Of that amount, X% will be paid directly to your service personnel and X% of which is an administrative charge that is retained by the Hotel. Any applicable taxes also will be added.





Red Meat Menu

Bruschetta

Sirloin bruschetta with tomato salsa, a touch of mustard and rocket leaves

Bruschetta with truffle cream, seared wild mushrooms and quail egg

Bruschetta with artichoke salad, tomatoes, red onion and tassos olives

Kubenia

Beef fillet tartar, bulgur, harissa, thick green tahini, herbs, lemon juice and olive oil

Salmon Chapati

Separated salmon confit served on top of chapati bread, pickled lemon aioli, cucumber salad, black sesame, green onion, lettuce and hot chili

Desserts

Cocoa chocolate truffles

Flavored macaroon cookies- pistachio, raspberry, chocolate, nougat and lemon

Seasonal and Exotic Fruit

Changing according to the season





Asian Experience Menu

Asian Salmon

With mirin and lime, served with sticky rice, wasabi crumbs and bok choy

Sirloin Tataki

Prime slice with spice crust wrap, seared on the outside and pink on the inside, served with warm miso and peanut sauce and wakame salad

Dumplings

Steamed dim sum with shiitake/ spinach/ sweet potato filling

served with root salad and sauces to be selected (teriyaki, sweet chili, soy)

Tapioca

Tapioca pearls, coconut milk, pineapple, litchi, ginger, sugar, papaya and crushed ice



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