

WHITE WINE

Sparkling white Wine	32/148л
House white	44л
Sauvignon Blanc, Yarden	188л
Gewurztraminer, Yarden	192л
Chardonnay, Katzrin	240л
Chablis	250л

ROSE WINE

House Pink	46л
La Citadelle Mademoiselle	56/230л
La Citadelle Mademoiselle Magnum	580л
La Citadelle Mademoiselle Double Magnum	1480л
Miraval	278л
Miraval Magnum	680л
Miraval Double Magnum	1560л

RED WINE

House Red	42л
Syrah, Bar'on vineyard	340л

CHAMPAGNE

Moet Mini	100л
Moet Brut	480л
Moet Brut Magnum	1300л
Moet Rose	520л
Moet Ice	530л
Moet Ice Magnum	1400л
Moet Ice Rose	550л
Moet Nectar Rose	570л
Dom Perignon	1800л

ALCOHOL BOTTLES

Campari	700л
Arak	570л
Ouzo 12	700л
Ketel One	750л
Belvedere 1 Litre	1050л
Belvedere 1.75 Litre	1850л
Hendricks	1100л
Zacapa 23	1200л
Don Julio Blanco	900л
Don Julio Reposado	1200л
Don Julio Anejo	1400л

All bottles are served with additions to be selected:
Cranberries/tonic/ginger beer/ginger ale/juices

DRAFT BEER

Tuborg	38л
Weihenstephan	38л
Stella Artois	38л
Blanc 1664	38л

BOTTLED BEER

Corona	34л
Corona Bucket	120л
Corona Cooler	294л

COGNAC

Hennessy VS	40/60л
Hennessy VSOP	54/86л
Hennessy XO	98/172л

VODKA

Ketel One	35/54л
Belvedere	43/65л

GIN

Tanqueray	32/49л
Tanqueray 10	37/58л

RUM

Captain Morgan Spiced	29/46л
Zacapa 23	58/96л

TEQUILA

Milagro Reposado	35/54л
Don Julio Blanco	42/75л
Don Julio Reposado	46/84л
Don Julion Anejo	52/98л

APERITIF

Aperol	28/43л
Campari	30/46л
Arak	26/41л
Ouzo 12	33/51л

DIGESTIF

Frangelico	32л
Cinzano	39л
Limoncello	36л
Midori	34л

GAZEBBO CLUBE

GAZEBBO

Beach Club

LUNCH MENU

GAZEBBO CLUBE



GAZEBBO MENU

32° 10'40.6"N 34° 48'05.7"E



STARTERS

Artichoke – anchovy, mix of greens, baby mozzarella	43 ₪
Fired Eggplant – za'atar oil, soft tahini, squeezed tomato	35 ₪
Sardines Tapas – olive oil, onion, hot pepper, parsley, cracker	35 ₪
Spicy Plate – hot peppers, seasoned olives	22 ₪
Roasted Sweet Potato – Herbs, tahini, thai nut mix	35 ₪
Soft Hummus – Seasoned grains, hard boiled egg, whole wheat pita bread	37 ₪

Tahini Tapas – White, green, raw tahini, a bread of your choice	29 ₪
Fresh Veggie Platter – baby corn, palm hearts, feta cheese	59 ₪
Grape Leaves Yakitori – goat tzatziki, hot chili peppers, lemon zest	31 ₪
Soft Burrata – smashed tomatoes, pesto, basil, tamarind paste	59 ₪
All in Platter – All the starters on the menu	330 ₪

SALADS

Local Chopped Salad	48 ₪
Tomato, cucumber, herbs, red onion. Seasoned with olive oil, fresh lemon and tahini.	
Greek Salad	54 ₪
Rough cut lettuce, cucumbers, peppers and tomatoes, kalamata olive, feta cheese. Olive oil, fresh lemon, oregano.	
Cucumbers	54 ₪
Black quinoa, finely chopped herbs and cucumbers, nut mix, dried apricot, white cheese.	
CAESAR SALAD	54 ₪
Grilled chicken breast, lettuce, red and green onion, artichoke, tomatoes. Seasoned with aioli Caesar.	

SUPER BOWLS

Tokyo	69 ₪
Salmon sashimi, papaya, chili, sliced onions and cucumbers, bean noodles, seaweed, sesame, peanuts. Seasoned with Asian vinaigrette.	
Iron Bowl	59 ₪
Red quinoa, wheat groats, black lentils seasoned with olive oil and fresh lemon, roasted sweet potato, cranberries, chopped herbs. Seasoned with date honey and raw tahini.	

PLANCHA & GRIL

Lamb Arayes	54 ₪
Pita halves stuffed with seasoned lamb meat, pine nuts, tahini, amchur, an individual salad.	
Gazebbo Gyros	76 ₪
Seasoned spring chicken, tahini, amchur, caramelized onion, parsley.	
Burger	79 ₪
Made of prime entrecote, 220 gram. Served with French fries, fresh veggies and royal sauce.	
Veggie skewers	52 ₪
Roasted vegetables, pesto, herbs, extended focaccia.	
Grilled chicken skewers	69 ₪
Roasted veggies, garlic-parsley-lemon gremolata.	

FISH

Salmon Fillet – Oven baked	110 ₪
Whole sea bass XL – deep fried or grilled	130 ₪

* All the fishes are served with a side of roasted veggies, made in herbs gremolata and garlic.

ALL DAY LONG

Miriam's Shakshuka	52 ₪
A classic shakshuka, soft tahini, an individual salad and a bread of your choice.	
Campania Shakshuka	62 ₪
Cooked peppers and tomato sauce, shredded mozzarella, fresh basil, oregano. *An individual salad and a bread of your choice.	

STONE OVEN

Pizza Margherita – Tomato sauce, mozzarella, basil	69 ₪	Cauliflower – Tahini, yogurt, pesto	52 ₪
Greek Pizza – Kalamata olives, roasted peppers, feta cheese	82 ₪	Mini Schnitzels And French Fries – Home Sauce	58 ₪
Pizza Siciliana – Cherry tomatoes, confit garlic, anchovies, onions	82 ₪	French Fries Basket – Home Sauce	34 ₪
Beach Focaccia – Soft tahini, squeezed tomato, olives	35 ₪	Sweet Potato Chips – Home Sauce	42 ₪
Salmon Focaccia – Pickled salmon, cream cheese, onions, roquette	52 ₪	Fish And Chips – Remoulade Aioli	64 ₪

FRIED

SWEETS

Watermelon – Feta cheese	56 ₪
Summer Fruits Platter	165 ₪
Deserts and Cakes - variable	39 ₪



COLD DRINK

Soft drinks and juices	14 ₪
Mineral water 1 liter	33 ₪
Soda water 750	33 ₪
Fresh orange/ carrot/ mix juice	18 ₪
Cold coffee/ cold chocolate	18 ₪
Ice Coffee	24 ₪
Tonic/ Ginger ale/ Ginger beer/ XL	18 ₪

HOT DRINK

Espresso/ Double Espresso	10/14 ₪
Macchiato/ Double Macchiato	11/15 ₪
Capuccino	14/16/18 ₪
Americano/ Tea/ Black coffee	14 ₪
Nescafe/ Hot Chocolate	16 ₪

SHAKES

BRAZIL BERRY	39 ₪
Acai, berries, strawberry, coconut, orange.	
MONKEY BUSINESS	39 ₪
Banana, pineapple, passion fruit, orange.	
PEACH BOOM	39 ₪
Peach, melon, pineapple, red grapefruit.	
GRANITA SPECIAL	32 ₪
ADDITIONAL ALCOHOL FOR YOUR SHAKE:	20 ₪
Vodka/Tequila/Rum/Arak	

COCKTAILS

GIN AND JUICE	56 ₪
Gin, Campari, passion fruit, lemon, orange.	
GAZEBBO MULE	54 ₪
Greens, gin, tabasco, sour, ginger beer.	
TORTUGA	58 ₪
Rum, pineapple, coconut, passion fruit.	
GREEK SANGRIA	52 ₪
Ouzo, wine, watermelon, grapefruit, lemon.	
APEROL SPRITZ	52 ₪
Aperol, sparkling wine.	
MOJITO	56 ₪
Rum, mint, lemon, sour.	
KING CORONA	72 ₪
Corona, tequila, passion fruit, lemon.	

