

GEVORA CROWN DINNER SET MENU

WELCOME DRINK CHOOSE TWO DRINKS

THE HIGHEST VIEW, SANGRIA, GEVORA PARADISE, MOJITO

CHOOSE ONE SOUP OR SALAD OR DESSERT EACH

FRENCH ONION SOUP

Caramelized onion, rich beef broth and toasty bread topped with melted cheese.

SPINACH LENTIL SOUP

Baby spinach, onion, green lentils, baby potatoes and chives.

BULGUR HALLOUMI SALAD

Grilled halloumi, bulgur, cherry tomatoes, roasted chickpeas, green onions, pomegranates and walnuts.

PUMPKIN BEETROOT SALAD

Roasted kale, pumpkin, beetroot, almonds, blackberries, orange, green apple, and truffles fig.

BURRATA SALAD

Heirloom tomato, blackberry, rocket leaves, basil sauce, parmesan cheese and pine nuts.

CHOOSE ONE MAIN COURSE EACH

PREMIUM BEEF RIBS

12 hour slow cooked beef ribs topped with special barbecue sauce your choice of 2 side dishes

CRISPY GOLDEN CHICKEN

Chicken breast lightly breaded and sauteed to a crisp golden brown, served with lemon butter sauce

GRILLED SALMON STEAK

Served with paella rice

CLASSIC SEAFOOD PASTA

Mussels, calamari rings, fresh tiger prawn, fettuccine Italian tomato sauce

WAGYU SPAGHETTI BOLOGNESE

Minced beef meat, fresh pasta, tomato sauce, basil and parmesan cheese

MUSHROOM RISOTTO

Traditional Italian mushroom risotto with cheese, cream, truffle and garnished with Sakura.(V)(D)

DESSERT

Milk cake, Turkish Tri-leche Cake, Mixed Fruit Platter, Turkish Baklava