

RAMA

BAR & ITALIAN KITCHEN

→ EST. 2016 ←

Starters

Mixed Spicy Olives	16
Focaccia served with olive oil & balsamic vinegar	29
Padron Peppers atlantic salt & black pepper	29
Roasted Cabbage Caesar dressing, toasted almonds & parmesan	29
Arancini (1 / 3 pcs) risotto ball stuffed with cheeses, tomato salsa & parmesan	18 / 49
Polenta with creamy corn, roasted mushrooms, parmesan & truffle	56

Salads

Caramelized Bûche Salad caramelized Bûche de Chèvre with honey & chili, served on mixed greens with basil, red onion & walnuts	59
Caesar Salad romaine lettuce, croutons, Parmesan & Caesar dressing	62
Salonica Salad cherry tomatoes, cucumber, green pepper, red onion, kalamata olives, feta & za'atar	65
Panzanella Salad cherry tomatoes, mozzarella, Kalamata olives, basil, croutons & balsamic reduction	66

Pasta

Tagliolini Provençal tomatoes, red onion, white wine, thyme, basil & parsley	76
Tagliolini with truffle butter mushrooms, parmesan cream	77
Tagliolini alla Romana artichoke, sun-dried tomatoes, confit garlic, olive oil, chili & parsley	78
Busiate Siciliani delicate tomato sauce, cherry tomatoes, Kalamata olives & mozzarella	71
Busiate Arrabbiata spicy tomatoes, garlic, basil, parsley & chili	64
Gnocchi Clouds cheese gnocchi with butter, sweet potato sauce & chives (spicy)	73
Lemon-Parmesan Ravioli sage butter, parmesan cream, garlic & lemon	77

Pizza

Red tomato sauce, mozzarella & gouda (vigan option available)

Classic basil & parmesan	69
Balkan feta, cherry tomatoes & Kalamata olives	76
French roasted mushrooms & roasted red onion	74
Spicy cherry tomatoes, red onion & green chili	74
Tuscan goat cheese, pesto & sundried tomatoes	76
Roman artichokes, Kalamata olives & red onion	78

Specials

Romanian corn cream, parmesan, artichokes, baby greens, pickled onion & truffle	78
Orange sweet potato cream, mozzarella & gouda, goat cheese, roasted red onion & chives	78
White truffle cream, mozzarella & gouda, mushrooms & baby greens	77

Desserts

Nutellazone warm pizza dough with Nutella, powdered sugar & white chocolate sauce	48
Tiramisu layers of espresso-soaked ladyfingers & mascarpone cream	48
Nemesis Chocolate Cake warm, gooey homemade chocolate cake, flourless & rich in chocolate	46

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Cocktails

Jasmina gin, Campari, passion fruit & red grapefruit	54
Margaret tequila, Passoã & passion fruit (sweet & sour)	56
Basil Blossom gin, basil, almonds & elderflower (tangy & herbal)	54
RAMA IX tequila, triple sec, elderflower & a citrus touch (spicy)	56
White Linen gin, elderflower & cucumber (refreshing & crisp)	54
Mezcalita mezcal, tequila, triple sec & ginger (smoky)	56

Sangria

Hot Sangria red wine, brandy, orange & cinnamon	56
Cold Sangria white wine, gin, lychee, passion fruit & berries	56

Spritz

Aperol Spritz Aperol, prosecco & soda	54
Hugo Spritz elderflower liqueur, prosecco, tonic & mint	54

Wine

White

Chardonnay Calvet , France	42 / 165
Ben David Young White , Israel	42 / 165
Pinot Grigio Parini , Italy	44 / 174
Gewürztraminer Kiwi Cuvée , France	42 / 165
Muscadet La Marinière Vignerons du Pallet , France	44 / 174
Sauvignon Blanc Alamos , Argentina	44 / 174
Pinot Grigio Mandorla , Italy	44 / 174
Sauvignon Blanc Vallet , France	48 / 192
Chardonnay Sauvignon Blanc Netta White , Israel	54 / 220

Rosé

Pinot Grigio Parini , Italy	44 / 174
Giacondi , Italy	44 / 174
Ivri , Israel	48 / 192

Red

Cabernet Sauvignon Calvet , France	42 / 165
Malbec Alamos , Argentina	44 / 174
Rioja Olarra , Spain	44 / 174
Syrah Calvet , France	44 / 174
Dolmen Ben David , Israel	48 / 192

Sparkling

Prosecco Maschio dei Cavalieri Extra Dry Veneto , Italy	39 / 148
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Draft Beer 300ml / 470ml

Becks **29 / 37** • Negev Oasis **34 / 42** • Malka Red Ale **34 / 42**

Bottled Beer

Corona **35** • Blue Moon **37** • BrewDog IPA **33**

Soft Drinks Coca-Cola (glass), Coca-Cola Zero (glass) **14** • Mineral Water, Soda **11**

A P E R I T I V O - H A P P Y H O U R

Sunday - Thursday 18:00 - 19:30

30% off the alcohol menu • 20% off the food menu

not valid for takeaway