

LOBBY

BAR

MENU

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House Bread | NIS 28

Baked in a stone oven and served with seasonings

Green Vegetable Bag | NIS 40

Assorted green vegetables with feta cheese and crunchy nuts, seasoned with olive oil and sea salt

Mega Bruschetta | NIS 44

Caprese bruschetta, roasted vegetable bruschetta, feta spread, and chopped tomatoes, served with olive oil and anchovies

Vietnamese Salad | NIS 44

Bean noodles with crunchy vegetables and wasabi peas

Tuna Tataki | NIS 48

Seared tuna in a chili and lime vinaigrette, served with crispy sweet potatoes

Salmon Ceviche Tortilla | NIS 42

Salmon tartare with guacamole, herbs, and chili aioli

Publica Fries | NIS 28

Our special fries seasoned with spices and lemon zest, served with chili aioli

Stuffed Vegetable Appetizers | NIS 38

Stuffed grape leaves and cabbage served with tahini, a touch of yogurt, and squeezed tomatoes

Home-Style Sweet Potato & Cream | NIS 38

Sweet potato roasted in a stone oven, topped with sour cream, olive oil, and chili

Mushrooms en Papillote | NIS 42

Mixed roasted mushrooms in olive oil and herbs, served with blue cheese fondue

Fish & Chips | NIS 48

Tempura battered fish fillets, served with aioli and French fries

Arancini | NIS 44

Parmesan risotto balls in a spicy tomato salsa

Artichoke alla Romana | NIS 44

Artichoke a la plancha with lemon aioli, arugula leaves, and parmesan

Halloumi Skewer | NIS 42

Crispy halloumi cheese with tomato puree and tomato salsa

Public Pizza | NIS 48

Handmade pizza topped with tomatoes, mozzarella, and parmesan

Sweet Treats

Homestyle Malabi | NIS 36

Malabi with toasted coconut, pomegranate syrup, and coconut flakes

Rani's Kanafeh | NIS 38

Kanafeh with kadaif noodles, ricotta cheese, and roasted pistachios

Trifle | NIS 38

Cheese mousse, cookie bits, and surprises!