

YOSS' BURGER BAR



STARTERS

BABY KEBAB

\$9

Marinated in tahini, with "Pico de gallo" sauce and parsley, as well as a lightly spicy flavor.

ALITAS DREAM

\$9

Chicken Buffalo wings. Served with two dressings of the choice: teriyaki or sweet & sour.

FRENCH CAULIFLOWER

\$12

Served with delicious French Aioli dressing, tomatoes, onion and parsley.

GREEK AVOCADO

\$8

Avocado slices served with caper dressing, black beans, tomatoes, onion and parsley.

CHICKEN NUGGETS

\$9

Served with French fries.

HUMMUS YOSS BURGER

\$9

Prepared with olive oil, parsley, onion and lightly spicy touch.

CHICKEN CRUNCHY

\$9

Crispy chicken tenders with peanut dressing and Chili Aioli sauce on the side.

CHICKEN GOUJONS

\$9

Served with French fries.

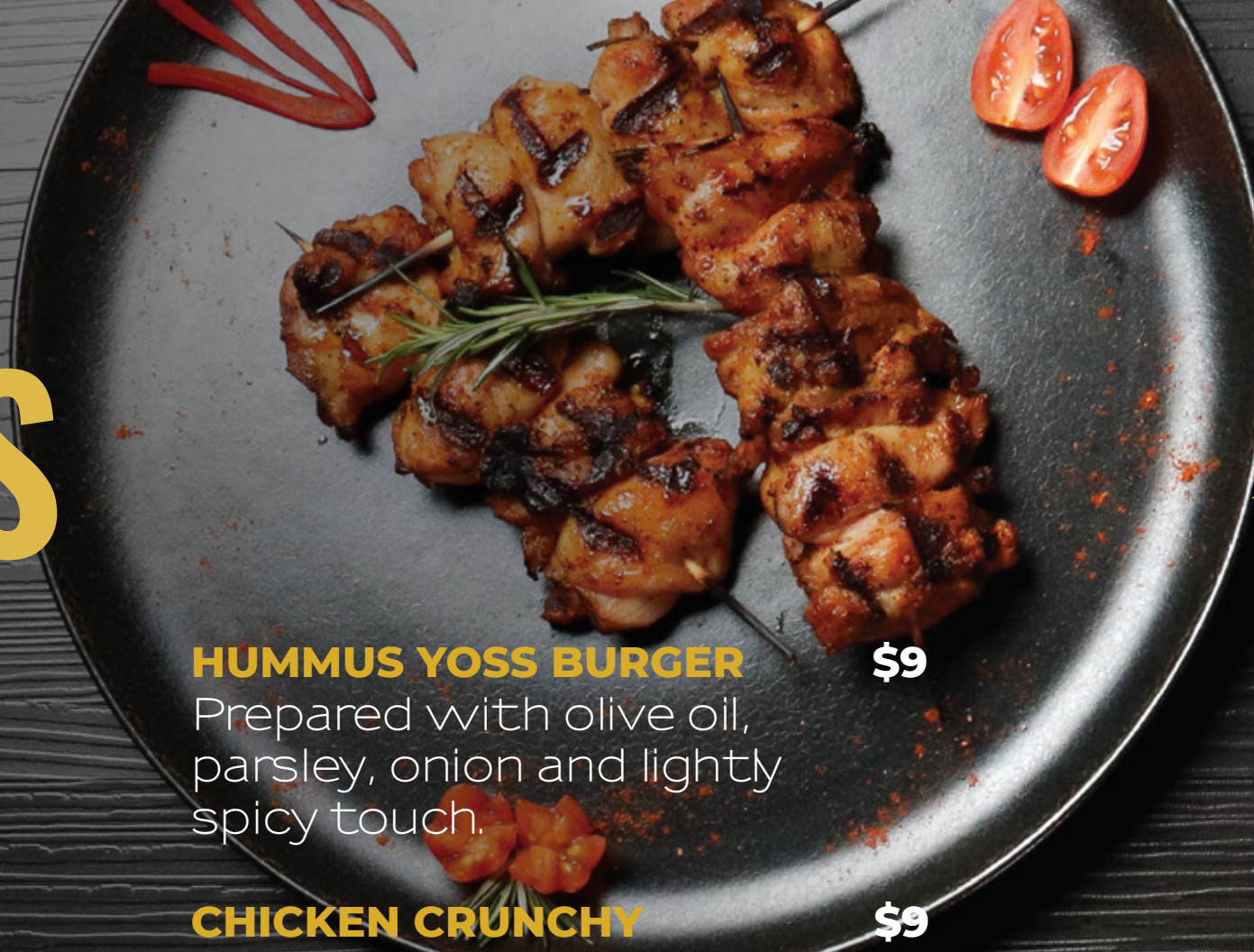
HOMEMADE FALAFEL

\$8

Served with tahini, onion, parsley and pickled cucumbers.

THAI PARGIOT BROCHETTE \$12

Served with sweet & sour peanut dressing, coriander fusion, chili and a spicy touch.



ASIAN CHICKEN SALAD \$16

Delicious combination of grilled chicken breast tenders, crispy onion, sauteed mushrooms, lettuce, cucumber, onion, coriander, avocado and peanuts.



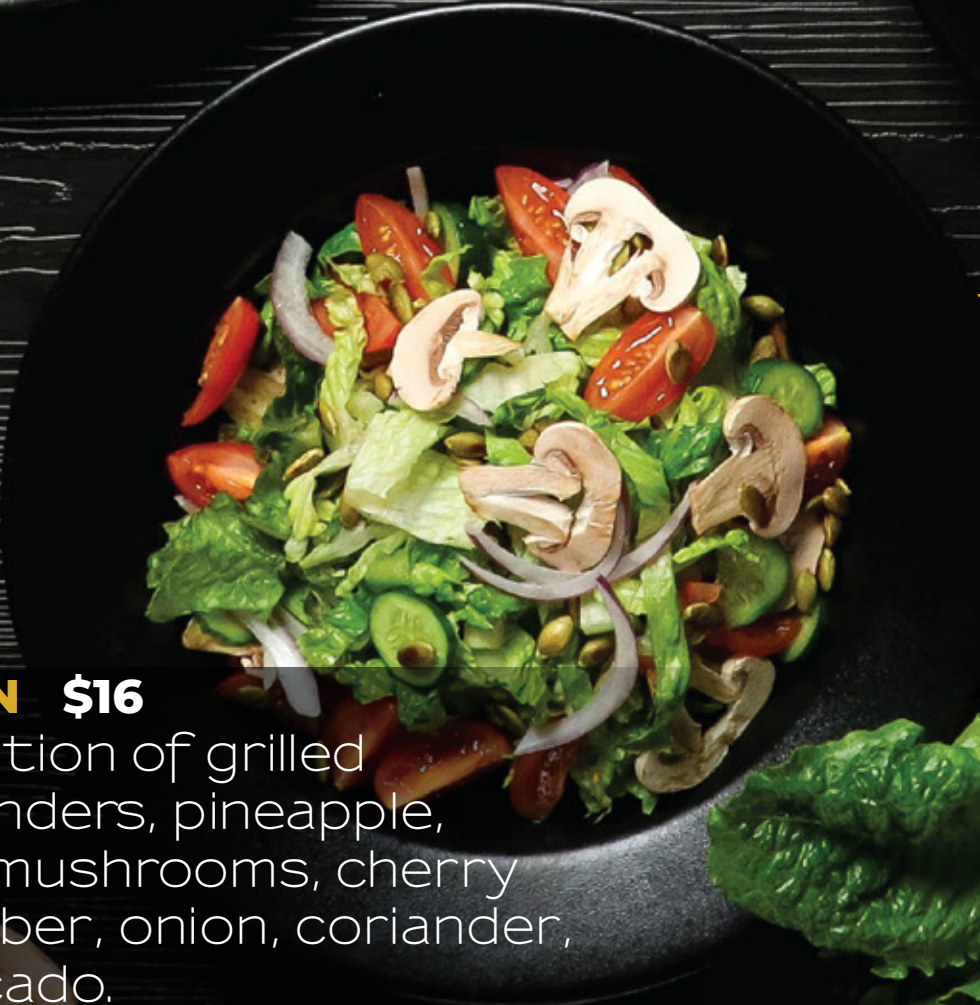
CHICKEN CAESAR \$16

Authentic and savory salad with lettuce, croutons, red onion and grilled chicken breast



TROPICAL CHICKEN \$16

Exquisite combination of grilled chicken breast tenders, pineapple, lettuce, sauteed mushrooms, cherry tomatoes, cucumber, onion, coriander, peanuts and avocado.



YOSS SALAD \$12

Delicious combination of lettuce, cherry tomatoes, onion, fresh champignons, mustard vinegar and pumpkin seeds.



BURGERS

TROPICAL CHICKEN \$17

180 grams of juicy tempura chicken breast, with a grilled pineapple slice, pickled onion, lettuce and delicious tropical dressing.

MUSHROOM SENSATION \$17

250 grams of beef accompanied by Truffle Aioli sauce and delicious fusion of mushrooms with red wine.

TERIYAKI BURGER \$17

Made with a delicious Teriyaki Aioli sauce, 250 grams of beef, roasted tomatoes, tempura onion and fried egg.

MEXICAN BURGER \$17

Exquisite burger with 250 grams of beef, Chipotle Aioli sauce, lettuce, pickled onion and guacamole.



Tropical Chicken

Teriyaki Burger

La Mexicana

Bomba de Hongos



BURGERS

YOSS BURGER

\$9

Popular burger recipe, 150 grams of beef, lettuce, tomatoes, onion, pickled cucumbers and traditional ketchup and mayonnaise sauces.

CLASSIC BURGER

\$15

Between two slices of the burger bun, you will enjoy 250 grams of beef, lettuce, tomatoes, onion and two classic sauces: ketchup and mayonnaise.

LA FRANCESCA

\$17

The most essential ingredients are parve cheese and Mustard Aioli sauce with 250 grams of beef, onion marmalade and lettuce.

SPANISH BURGER

You will savor 250 grams of beef, tartar sauce, onion, pickled cucumbers, picante and exclusive Romesco sauce.

CLASSIC CHICKEN

\$15

180 grams of juicy breaded chicken breast, lettuce, onion, tomatoes, pickled cucumbers and classic sauces: ketchup and mayonnaise.

VEGAN BURGER

\$14

Chickpea patty accompanied by lettuce, tomatoes, onion, pickled cucumbers and Barbecue Aioli sauce.

SANDWICHES

SLOPPY JOE

\$14

Ground beef marinated in red wine, with tomato sauce, Garlic Aioli sauce, pickled cabbage and onion.

GRILLED RIB EYE

\$27

180 grams of sliced imported beef with Chipotle Aioli sauce, lettuce, tomatoes, pickled cucumbers and fried egg.

REUBEN SANDWICH

\$22

Roasted brisket, lettuce, mustard, red onion and pickled cucumbers.

TEL-AVIV

\$16

Schnitzel, Matbucha sauce, tahini and fried eggplant.

Choose one of the side dishes:

French fries | Baked potatoes | Patacones (Fried green plantains) | Cabbage salad | Lettuce salad | Israeli salad | Rice



GREEK PARGIOT \$19

Grilled chicken pargiot with garlic and seasoned tomato sauce.



PARGIOT IN COCONUT SAUCE \$19

Chicken encounter fillet, cooked with bell peppers, onion, mushrooms, peanuts and a spicy touch.

CLASSIC SHNITZEL

With Paprika Aioli sauce, French Aioli sauce and delicious house made pickles.

\$18

GRILLED CHICKEN BREAST

Grilled chicken breast with Asian marinade.

\$18

GRILLED PARGIOT

Grilled chicken encounter fillet with a mixture of Mediterranean spices.

\$18

KEBAB ON THE GRILL (BEEF)

With grilled onion, tomato, tahini sauce and Amba sauce on the side.

\$18

RIB EYE STEAK

300 grams of rib eye with a fusion sauce of red wine and mushrooms.

\$57

SIDE DISHES

Choose one of the side dishes: French fries Baked potatoes Patacones (Fried green plantains) Cabbage salad | Lettuce salad Israeli salad | Rice



MAIN COURSE



DESSERTS

ISRAELÍ DONUTS

\$8

Prepared at the moment.
Accompanied with honey and pistachio.

HOT CHOCOLATE SOUFFLE

\$8

A truly flavor explosion. Served with
banana and salted caramel sauce.

MANGO PANACOTTA

\$8

Delicious dessert with melon jelly
and tropical fruit salad.

FRUIT SORBET

\$6

Comes in various flavors.

BEVERAGES

FRESH JUICES

\$3.75

Mango | Melon | Watermelon
Papaya | Pineapple | Strawberry

COCA COLA

\$2.75

Regular | Zero | Light

COFFEE

\$2.75

Espresso | Americano

BEER

Panama | Panama Light | Balboa \$3

Corona

\$4



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