

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

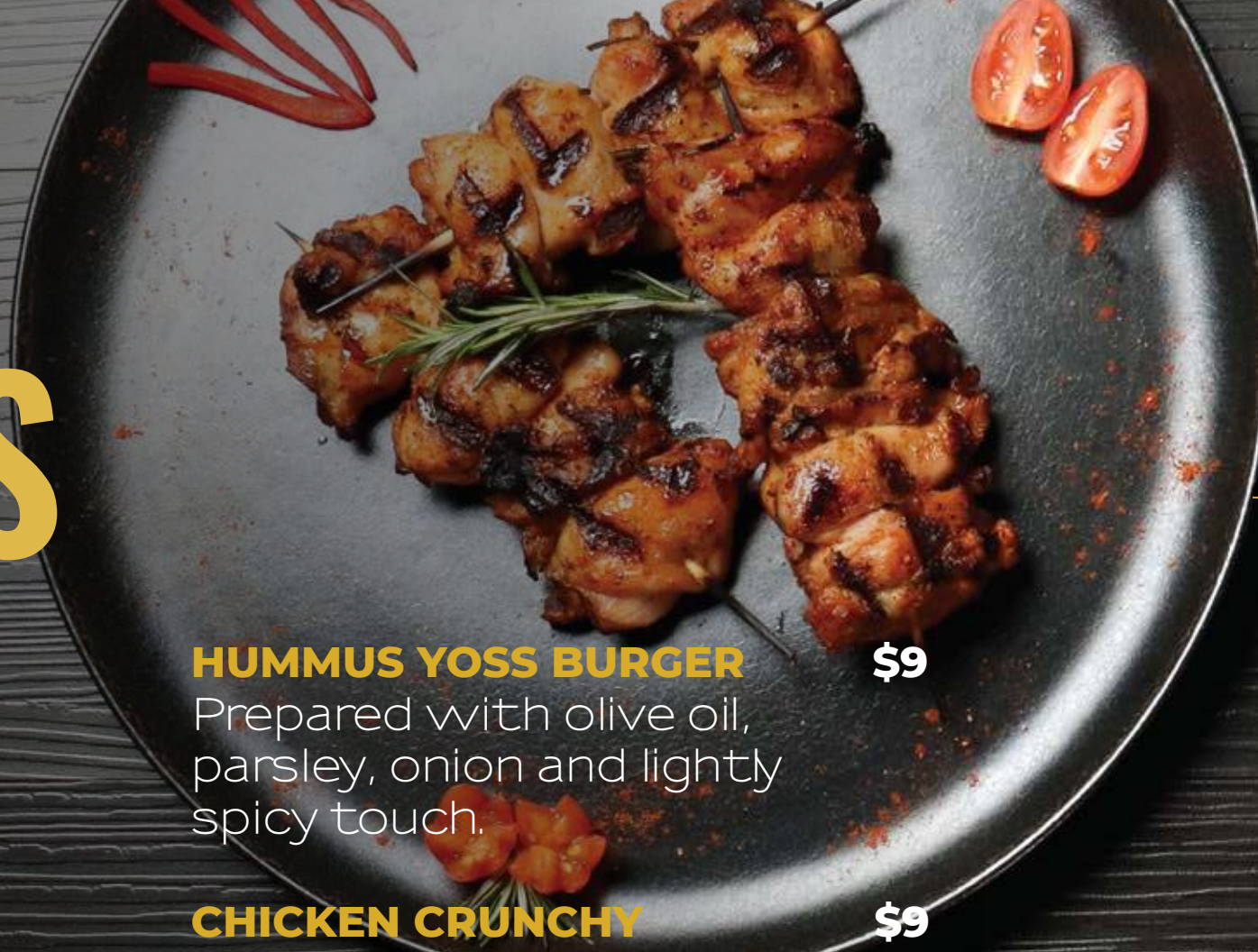
Served with French fries.

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.

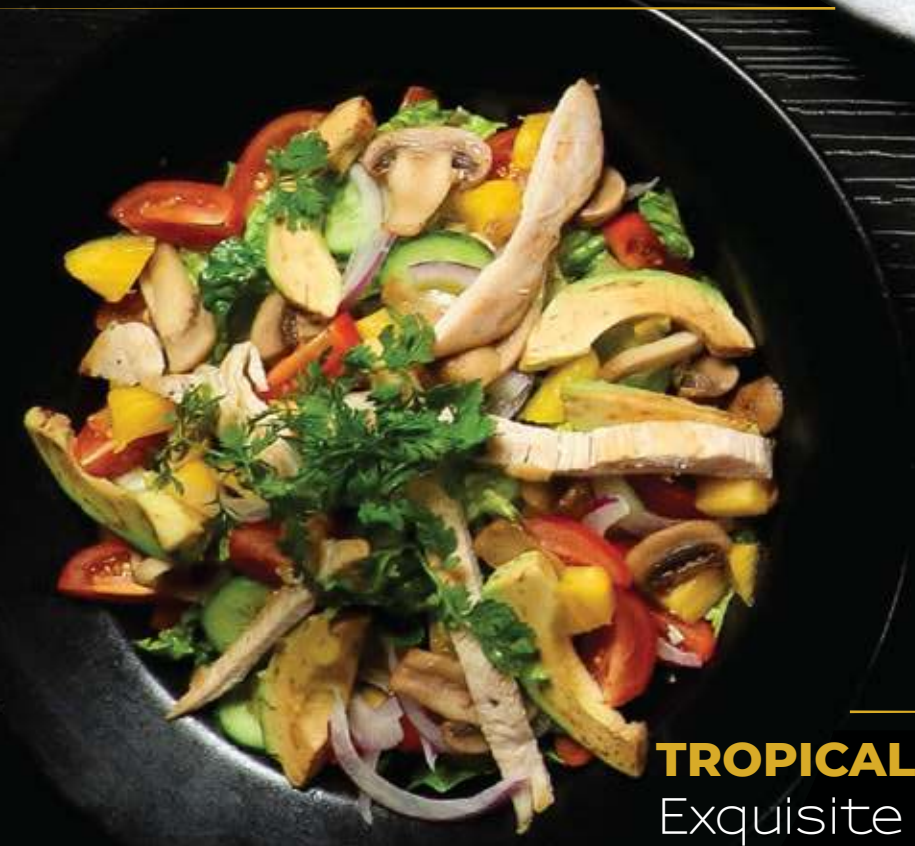
CHICKEN CAESAR \$16

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



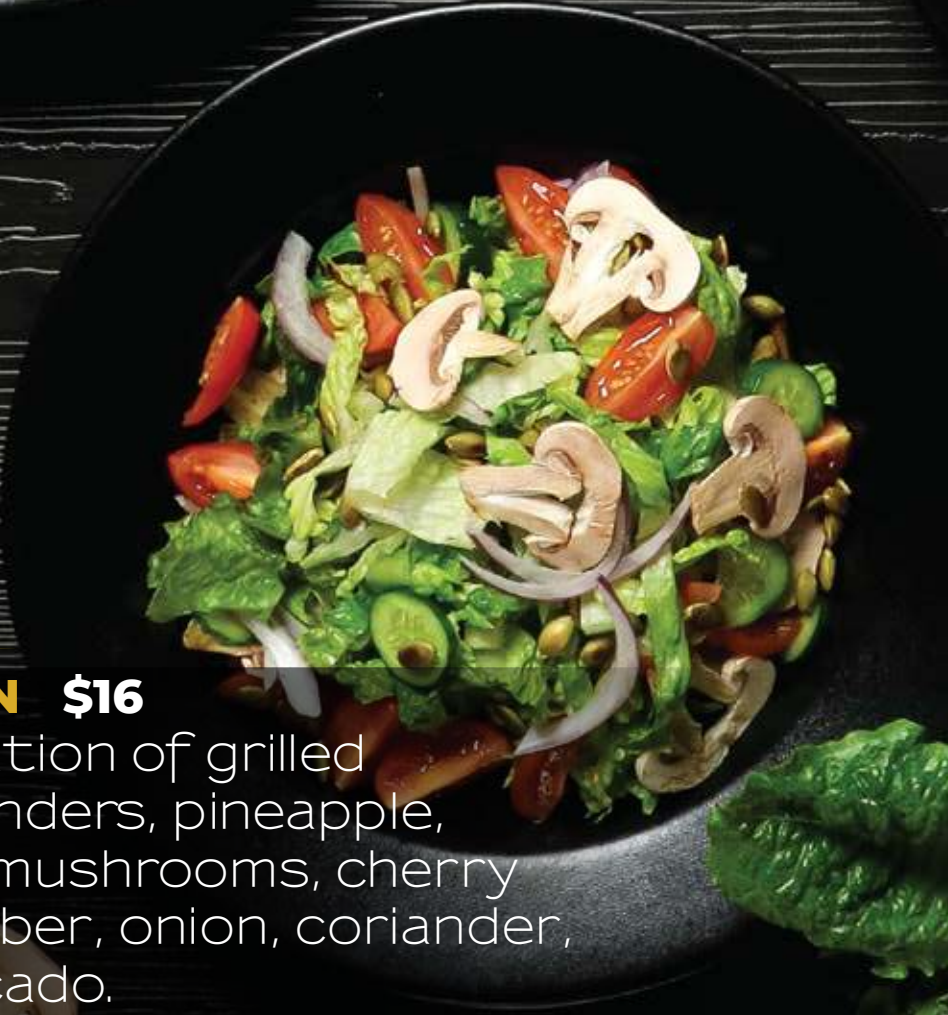
YOSS SALAD \$12

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



TROPICAL CHICKEN \$16

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



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

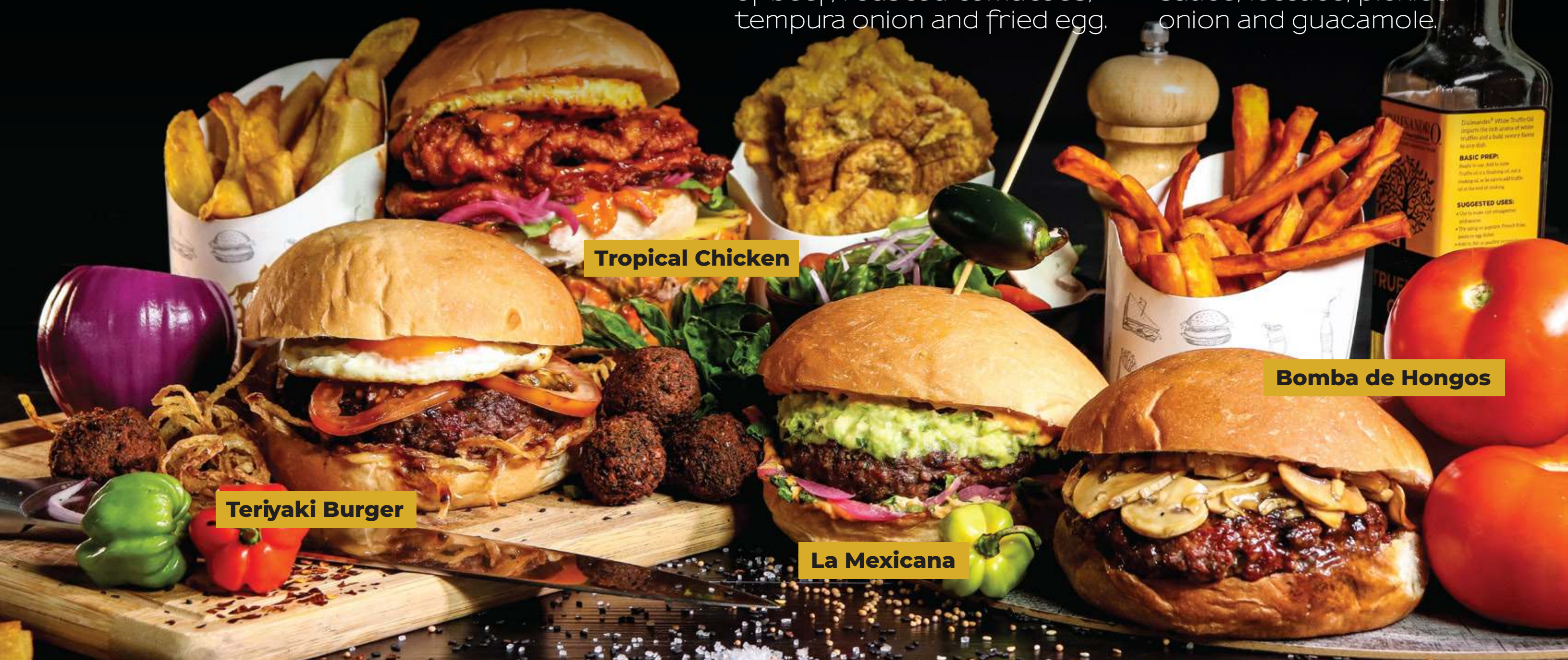
250 grams of beef accompanied by Truffle Aioli sauce and delicious fusion of mushrooms with red wine.

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 FRANCESA

\$17

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

SPANISH BURGER

\$17

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.



SIDE DISHES

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

CLASSIC SHNITZEL

\$18

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

GRILLED CHICKEN BREAST

\$18

Grilled chicken breast with Asian marinade.

GRILLED PARGIOT

\$18

Grilled chicken encounter fillet with a mixture of Mediterranean spices.

KEBAB ON THE GRILL (BEEF)

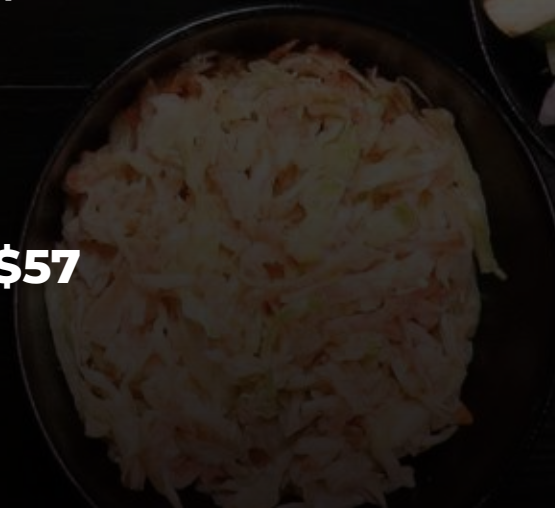
\$18

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

RIB EYE STEAK

\$57

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



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



Yoss
BURGER
BAR

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