

OCEAN GRILL

AT THE SETAI TEL-AVIV

SETAI SIGNATURE ROLLS

SETAI ROLL / SPICY TUNA – 88

Tuna Tartar | Avocado
Spicy Mayonnaise | Tempura Flakes
10 pcs

SAMURAI ROLL – 88

Salmon | Avocado | Chives | Asparagus
Seared Yellowtail | Lemon Slices
10 pcs

GRILLED SALMON – 88

Grilled Salmon | Avocado | Sweet Potato
Green Onion | Salmon Wrapped with
Almonds and Teriyaki
10 pcs

MAKI ROLLS

FUTOMAKI – 78

Salmon | Oshinko | Avocado
Cucumber | Chives
5 pcs

TRICOLOR – 84

Salmon | Tuna | Asparagus | Oshinko | Chives | Avocado
Seared Intias with Chili | Wrapped Cucumber
5 pcs

GREEN ROLL – 84

Cucumber | Avocado | Chives
Tuna Wrapped with Tempura Flakes | Aioli Wasabi
10 pcs

YELLOWTAIL JALAPEÑO – 82

Yellowtail | Jalapeño Peppers
10 pcs

VEGGIE ROLL – 74

Sweet Potato | Cucumber | Kanpyo
Avocado | Purple Chips
10 pcs

SWEET POTATO TEMPURA ROLL – 68

Sweet Potato | Tempura Flakes
10 pcs

SASHIMI-NIGIRI

MIX NIGIRI – 105

Salmon | Tuna | Sea Bass | Avocado
8 pcs

MIX SASHIMI – 138

Salmon | Sea Bass | Tuna
12 pcs

SALADS

TATAKI TUNA - 90

Tuna tuned in Japanese Spices | Root Salad
Ponzu Sauce

SALAD PAPAYA - 72

Green papaya | Carrot | Cherry Tomatoes
Green Beans | Coriander | Spicy Chili
Peanuts in a Sum Tam Sauce

GREEN SALAD - 58

A selection of fresh lettuce leaves, olive oil, lemon
and vinaigrette sauce on the side

KISHLE SPECIALS

EGGPLANT "SABICH" - 55

Textured roasted eggplants, tomatoes, tahini,
beans, soft-boiled egg and crispy corn tortilla

WHITE FISH CEVICHE - 88

White fish fillet, green onion, hot pepper,
lemon, cilantro and mint

BEEF CARPACCIO - 90

Beef fillet, balsamic sauce, olive oil and herbs

ENTRECOTE STEAK 300 G - 190





Grilled Vegetables | Roasted Potatoes

GRILLED DORADE FILLET - 145

Vegetables Ratatouille

BEEF FILLET MEDALLIONS - 195

Grilled Vegetables | Roasted Potatoes

 Gluten Free  Vegan  Local products  Local Sourced Certified Fish

The Japanese Food bar is open everyday from 12.00 until 22.00.

**On Fridays, we are only open from 12.00 to 17.00. All the menu is Dairy Free. All prices are in New Israeli Shekels

OCEAN GRILL

AT THE SETAI TEL-AVIV

COCKTAILS

CLASSIC COCKTAILS

Margarita | 60

*Tequila, Cointreau, Lime Juice & Flavour of your choice.
Create your own Margarita: Strawberry / Lychee*

Pineapple Mojito | 58

Rum Bacardi, Pineapple Monin syrup, Fresh Citrus and Mint leaves.

Aperol Spritz | 52

Aperol, Cava Iberica, Sparkling Water, Slice of fresh orange

SIGNATURE COCKTAILS | 69

King Farouk

Rum Bacardi, Fresh Watermelon, Pineapple juice, Lemon, Lychee

Red Lady

Gin Bombay Sapphire, Strawberry, Grenadine, Lemon

Jaffa Sunset

Vodka Grey Goose, Orange, Watermelon, Passion fruit

THE SETAI COCONUT COCKTAIL | 89

*Bacardi, Pineapple, Coconut Water,
Fresh Coconut, Syrup, Rum*

THE SETAI FRESH COCONUT | 80

MOCKTAILS | 42

Virgin Watermelon Margarita
Watermelon, Lemon, Pineapple

Virgin Mimosa
Grenadine, Orange Juice, Soda

WINES

Gl. Btl.

WHITE

La Vie Blanc, Domaine du Castel	46	210
Gewürztraminer, Yarden	42	190
Sancerre, La Mangellerie Cherrier		210
Blanc, Flam		220
Chablis, Domaine Saint Prix		280

SPARKLING

Prosecco, Primo	40	145
Champagne, Brut Royal, Pommery		420
Champagne, Brut Barons de Rothschild		500

ROSÉ

Mademoiselle, La Citadelle de Diamant	52	190
Rose, Flam		200
Côtes de Provence, Roubine, La Vie en Rose		300
Côtes de Provence, Miraval		320

RED

La Vie Rouge, Domaine du Castel	42	190
Flam Classico		200

SAKE

Hokkan Sake, Sen - 120ml		49
Nihon Sakari - 300ml		89

DRAFT BEERS 350ml 500ml

Goldstar	32	38
Heineken	34	40

BEERS 500ml

Carlsberg		32
Stella Artois		36
Corona		36