

ITZIK

Welcome to ITZIK where we take pleasure in celebrating Mediterranean food and bold Middle Eastern flavors, with the original boho Tulum vibe. ITZIK means "he who will laugh" in Hebrew.

With laughter and cheerful music, the concept honors sustainable, local and fresh ingredients prepared by award-winning Chef Cesar Castañeda and his amazing team.

HUMMUS

chickpeas | tahini | cumin | paprika | olive oil
accompanied by 2 pcs of pita bread

TRADITIONAL - 235

GROUND MEAT - 280

lamb | onion | paprika | coriander

MATBUKHA - 280

bell pepper | tomato

APPETIZER

WATERMELON AND FETA SALAD - 290

sunflower seeds | olive oil

ROASTED FENNEL - 290

tahini | lemon | dill

BABA GANOUSH - 280

tahini | olive oil | parsley

FALAFEL (6pcs) - 290

chickpea | parsley | coriander | tahini

TOMATO & MEDITERRANEAN HERBS SALAD - 320

sesame seeds | parsley | white wine glaze

ISRAELI SALAD - 260

tomato | cucumber | onion

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MAIN COURSE

ROCKFISH FILLET – 585

confit tomatoes | olive oil

OR

confit lemon | olive oil

RACK OF LAMB – 690

coriander seeds | za'atar | cumin

CHICKEN SHAWARMA PLATE – 420

pita bread | salad | tahini | vegetables

AGED RIB EYE – 720

middle eastern spices

ROASTED CAULIFLOWER – 350

tahini | olive oil | sabig

SIDE - 120

ZA'ATAR FRENCH FRIES

GRILLED VEGETABLES

TABBOULEH

ASPARAGUS

MASH POTATOES

DESSERT

BAKLAVA – 220

pumpkin seeds | pistachio cream

AWAMEH – 220

orange syrup | almendras

MANGO TART – 220

cheese ice cream | cinnamon biscuit



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