

רִינָה

שיפודייה

Tel Avivian beach vibes, upbeat middle eastern tunes, and delicious scents of falafel and sizzling skewers welcomes you into Rina. Casual, fresh, and bright plates put a unique spin on traditional Israeli street food and hospitality traditions. Rina mean happiness in Hebrew and that's exactly how we intend to make you feel.

MENU

100 / PERSON

First Course

Rina's mezze spread

Velvety hummus, charred eggplant dip + pomegranate, whipped Labneh + za'atar, marinated olives, fresh pita, crudite

Paired with Cortese, Icardi L 'aurora, Italy

Second Course

Little gem salad with garlic – dill marinated feta, toasted almonds, watermelon radish, pomegranate, green tahini dressing

Paired with Rose Gerard Bertrand, France

Third Course

Aziza's oven roasted lamb shank with braised lentils, dates, tomato, pomegranate lamb jus

Paired with Canaan Cabernet, Israel

Fourth Course

Spiced tiramisu with Chantilly cream, dark chocolate peals, spiced rum

Paired with Silsulim – vodka, Turkish style coffee, espresso liqueur