

**AMIGO
COHEN**

**ONE NIGHT
AT AMIGO COHEN**

**ARE WE FRIENDS, YET?
@AMIGOCOHEN**

GUACAMOLE

Fresh Guacamole served with Totopos

Avocado

Red Onion

Green Jalapeño

Coriander

13.00

ISRAELI LABANEH

Fresh Israeli Labaneh served with Pita

Chilli

Tomato

Olive Oil

Za'atar

10.00

A CULINARY JOURNEY FROM TEL AVIV TO TULUM

Salad Betabel ^{K,H, VEGAN}

Pear-Vinaigrette · Red Endive · Baby Romana Lettuce
Mix-Leaves · Green Jalapeño · Walnuts

12.00

Hot Mushroom Mix ^{VEGAN}

Spicy Oven Baked Mushrooms · Cauliflower Cream · Mushroom Glaze · Chilli Oil

14.00

Israeli Carpaccio ^{A,B,F}

Hamachi · Labneh · Coriander · Melon · Totopos · Pistachio · Za'atar Dressing

17.00

Tartar de Mar ^{F,B,I}

Smoked Crème Fraîche · Daily Ice Cream · Chilli Oil · Corn Variations

16.00

Aguachile Cocktail ^R

Shrimp · Aguachile Sauce · Burned Avocado · Sumac Red Onion · Spring Onion

18.00

Chilaquies ^G

Chilli con Carne · Totopos · Avocado · Tahina · Coriander

14.00

Fried Cauliflower ^G

Yellow Tahina · Tamarind · Chilli Salsa

12.00

AMIGO COHEN TACOS

Enjoy our homemade Israeli-Mexican Tacos

(2) pieces

SOFT TACOS

Beetroot ^F

Beetroot Cream · Pickled Beetroot · Goat Cheese

Vegan Option: Without Goat Cheese

10.00

Duck

Spicy Middle Eastern Glaze · Moroccan Chilli Salsa · Spring Onion · Carrot

10.00

Lamb ^H

Chimichurri · Pistachio · Spring Onion · Turmeric Glaze

10.00

Spicy Pulpo ^H

Spring Onion · Israeli Spicy Sauce · Fermented Mango & Habanero

10.00

Beef Asado

Onion · Emmental Cheese

10.00

Served in a pita or crispy taco

Falafel ^G

Israeli Salad · White Tahina · Amba

10.00

Shawarma ^G

Beef · Israeli Salad · Tahina · Amba · Sumac Tomato Salad

10.00

YALLA – LET'S BRING IT ON

Corn Tamales ^{VEGAN}

Salsa Verde · Poached Greens · Corn · Curcuma Sauce · Chilli Oil · Mustard Caviar

21.00

„Moroccan Style“ Veracruz Shrimps ^{R,A,G}

Caramelized Onion · Pointed Pepper · Caper · Kalamata Olives · Challah

27.00

Amigo Octopus ^{F,H,R}

Onion Cream · Caramelized Onion · Cherry Tomato · Corn Crumble

28.00

Cohen Fish ^B

Catch of the Day · Hummus Cream · Coriander · Tahina Sauce
Roasted Cabbage · Garlic & Jalapeño Sauce

31.00

Beef Spare Ribs ^{G,P}

Adobo Sauce · Corn Ribs · Chipotle Tahina · White Tahina

30.00

Grilled Entrecôte ^{I,K}

Crispy Potato · Pickled Root Vegetables · Chimichurri · Chipotle-Mayonnaise

42.00

Hanger Steak ^{G,P}

Kalamata Salsa · Wild Broccoli · Ancho Salsa · Panisse

39.00

SIDES

Pickled Vegetables

6.00

French Fries

6.00

„Amigo Stlye“ Potatoes

6.00

Pimientos de Padrón

6.00

MAMASITA'S DELIGHT'S

Malabi ^{F, H}

Coconut Flakes · Pistachio · Berry Sauce

10.00

Basque Cheesecake ^F

Berry Sauce

13.00

BY THE GLASS

Champagne & Sparkling Wine	100ml
Bouvet Crémant	7.00
Bouvet Crémant Rosé	9.00
Ruinart Brut	18.00

White Wine

2022 Bäder Grauburgunder, Dry Bio, Rheinhessen, Germany	6.50
2021 Bauer Riesling, No Sex, Drugs or Rock'n'Roll, Germany	6.00
2020 Sauvignon Blanc „Petit Clos“ Clos Henri Vineyard, New Zealand	7.00
2021 Golos Blanc Vins Miquel Gelabert, Mallorca, Spain	7.00
2021 Naumburger Steinmeister Weißburgunder, Germany	7.00

Rosé Wine

2021 Côté Levant, France	7.00
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Red Wine

2021 Bauer Spätburgunder „If you can't be happy“, Germany	6.50
2020 Valdemar, Roble „Fincas Valdemacuco“ Tempranillo, Spain	7.00
2020 Chateau Ste Michelle, Syrah, Columbia Valley,USA	7.00
2021 Domaine St. Antoine Origine, Carignan Vieilles, France	7.50

LET'S DRINK AND DANCE ON THE TABLE

Champagne & Crémant Bottle	750ml
Bouvet Crémant	45.00
Bouvet Crémant Rosé	49.00
Ruinart Brut	140.00
Ruinart Rosé	170.00
Ruinart Blanc de Blancs	170.00
Veuve Clicquot La Grand Dame	270.00
Bollinger Special Cuvée	170.00
Dom Pérignon Vintage	340.00
Armand de Brignac	490.00
Champagne Magnum	1500ml
Ruinart Rosé	350.00
Ruinart Brut	300.00
Ruinart Blanc de Blancs	370.00

WHITE WINE

Germany	750ml
2021 Bauer Riesling, „No Sex, Drugs & Rock'n Roll“	36.00
2018 Bäder, Grauburgunder, Dry, BIO, Rheinhessen	39.00
2021 Naumburger Steinmeister, Weißburgunder, Saale -Unstrut	36.00
2021 Tell, Riesling Dry, Weingut Kaufmann, Rheingau	49.00
2019 Münzberg, Weißburgunder, Schlangenpfiß, GG, Pfalz	75.00
2016 Hohenmorgen, Riesling, GG, Bassermann- Jordan, Pfalz	89.00
France	
2022 Les Bonnes Bouches Henri Bourgeois, Sancerre, Loire	65.00
2020 Domaine du Pavéllon, Chardonnay Côte d'Or, Bio, Burgundy	65.00
2019 Chablis Premier Cru, Les Vaucopins Domaine Long Depaquit	80.00
2014 Château Montus, Blanc Sec, Pacherenc du Vic Bild, Gascogne	87.00
2019 Meursault, Domaine du Pavillon, Burgundy	115.00
Spain & Portugal	
2021 Golós Blanc, D.O. Piá i Llevant Vins Miquel Gelabert, Mallorca	45.00
2021 Tianna Negre, Tianna Bocchoris Blanc, Mallorca	60.00
2021 Acústic Cellar, Blanc, Montsant	45.00
2020 Redoma Branco, Niepoort Vinhos, Douro	59.00
New World	
2021 Sauvignon blanc „Petit Clos“, W.O. Marlborough bio Clos Henri, N.Z.	42.00
2020 Chateau Ste Michelle, Chardonnay, Columbia Valley, USA	39.00
2021 Chateau Ste Michelle, Riesling, Columbia Valley, USA	42.00
2021 Klein Constantia Sauvignon blanc Western Cape, South Africa	45.00
2019 Klein Constantia „Clara“ Sauvignon Blanc Western Cape, South Africa	75.00

ROSÉ AND RED WINE

Rosé Wine	750ml
2021 Côté Levant Rosé, France	42.00
2021 Niepoort Redoma Douro, Portugal	47.00
2021 Mirabeau „Etoile“ Rosé Côtes de Provence, France	65.00
2022 Miraval Côtes de Provence, France	55.00
Germany, Red Wine	
2021 Bauer Spätburgunder, „You can't buy...“	39.00
2019 Schnaitmann, Merlot, Rainer Schnaitmann, Würtemberg	45.00
2016 One Bourbon, One Scotch, One Beer, Pinot Noir Bio Jürgen von der Mark, Baden	85.00
France, Red Wine	
2021 Carignan Vieilles, Domaine St. Antoine Origine	36.00
2016 Château Haut Madrac, Cru Bourgeois Haut Médoc, Bordeaux	45.00
2020 Crocus, Malbec, Le Calcifère, Cahors	45.00
2018 Baron Philippe de Rothschild, Merlot, „MC Réserve“ Saint Émilion	55.00
2020 Bourgogne Pinot Noir, Vieilles Vignes Albert Bichot, Burgundy	60.00
2017 Domaine Duclaux Rouge Châteauneuf du Pape	66.00
2017 Château Montus, Median Gascogne	78.00
2017 Château Gloria Saint Julien, Bordeaux	95.00
Spain & Portugal, Red Wine	
2020 Valdemar, Roble „Fincas Valdemacuco“ Tempranillo	42.00
2019 Acústic Cellar, Rouge, Montsant, Spain	45.00
2015 Tempranillo, Pedro Vivanco González, Rioja D.O.C.	59.00
2017 Graciano, Tempranillo, Herederos del Marqués de Riscal, Rioja	90.00

WINE - BEER - SOFTDRINKS

New World, Red Wine	750ml
2021 Viña Cobos Felino Malbec, Mendoza, Argentina	42.00
2020 Pinot Noir „Petit Clos“, Bio, Clos Henri Vineyard, New Zealand	49.00
2020 Chateau Ste Michelle Syrah, Columbia Valley, USA	42.00
2019 Chateau Ste Michelle Cabernet Sauvignon, Columbia Valley, USA	49.00
2019 Escudo Rojo, Gran Reserva, Valle Central, Chile	49.00
2019 Escudo Rojo, Origine, Cabernet Siavignon, Valle del Maipo, Chile	69.00
2018 Klein Constantia, Estate Red, Western Cape, South Africa	75.00
2019 Stag’s Leap Wine Cellars Artemis, Cabernet Sauvignon, Napa Valley	122.00

Beer	330ml
Estrella Galicia	4.00
Pilsener Urquell	4.00
Cerveza Negra Modelo	5.00
Cerveza Modelo Especial	5.00

Soft Drinks	
Rheinsberger Preussenquelle Still Sparkling 250ml 700ml	4.00 6.50
Coca Cola, Coca Cola Zero 200ml	4.00
Thomas Henry 200ml	4.00
Tonic Water Pink Grapefruit Ginger Beer Soda Water	
Fever Tree Tonic Water 200ml	4.50
Jarritos Pineapple Guava 370ml	5.00

A-gluten
B-fish
C-crustaceans
D-sulphur oxide & sulphite
E-celery
F-milk & lactose
G-sesame
H-nuts
I-eggs
J-lupine
K-mustard
L-soy
M-molluscs
N-peanuts
O-sulfit
P-lupine
R-seafood

1-with preservative, with dye
2-with caffeine
3-with antioxidation
4-with sulphur dioxide
5-with dye
6-with blackening
7-with quinine
8-contains a source of phenylalanine
9-genetically modified
10-with milk protein
11-with egg white
12-ice cream
13-ice cream with vegetable fat
14-with sweetener
15-with phosphat
16-containing sulphites
17-partially finely chopped meat content
18-slurry meat

All prices are in Euro including VAT.

If you have allergies or dietary enquiries please speak to our staff prior to ordering.