



BISTRO GRANDE

Our menu is based on modern Mediterranean Israeli cuisine.
From flavour-packed pizza prepared in our wood-burning oven to
cooked-to-perfection pasta dressed in homemade sauces — we cover all
the culinary bases.


CURBSIDE PICK UP MENU

SHARING


BURNT EGGPLANT CARPACCIO

pomegranate, roasted garlic, beet chips, sesame,
schug, tahini   16


EGGPLANT PARMESAN

herb-breaded eggplant, spinach, ricotta, mozzarella,
homemade tomato sauce  20

SPRING ROLL

shiitake mushroom, bell peppers, white cabbage,
plum sauce  16

CAULIFLOWER

blistered red grapes, preserved lemon tahini,
caramelized onion, sumac pita crostini  16

TARTARE TOWER

fresh tuna, salmon, avocado, served raw   27

SOUP

FRENCH ONION SOUP


melted mozzarella & swiss, toasted baguette 13

SALAD


BISTRO

mixed greens, candied walnuts, cranberries,
cherry tomatoes, balsamic dressing   18



CAESAR

romaine lettuce, parmesan, garlic croutons,
roasted garlic dressing  18

MEDITERRANEAN

tomato, cucumber, onion, bell peppers, mixed
greens, sun-dried black olives, feta, roasted
tomato dressing  22

NIÇOISE

braised sesame-crusting sushi grade tuna,
fingerling potatoes, green beans, olives, hard
boiled eggs, capers, red onions, red wine vinegar
& olive oil dressing   26



DAIRY-FREE



GLUTEN-FREE



VEGAN



PARMESAN

PIZZA

MARGHERITA

tomato sauce, mozzarella, basil 20

TUSCAN

tomato sauce, mozzarella, sun-dried tomatoes, grilled vegetables 22

BIANCA

basil pesto, mozzarella, goat cheese, roasted garlic, sun-dried tomatoes, pine nuts 24

ROMA

tomato sauce, mozzarella, mushrooms, caramelized onions 22

FIVE CHEESE

tomato sauce mozzarella, cheddar, feta, parmesan, swiss ☯ 24

PORTOBELLO

tomato sauce, mozzarella, spicy fire-roasted portobello mushrooms, fresh tomatoes 22

FISH

FISH & CHIPS

halibut, creamy slaw, house-made tartar sauce **DF** 30

GRILLED SALMON

mushroom duxelles-crusting salmon, broccoli mousse, pommes anna, pistachio crumble **GF** 32

GRILLED TUNA

pepper spiced tuna, portobello mushrooms, spinach, grilled vine tomatoes, mashed potatoes, red wine mushroom sauce **GF** 46

COR **DF** DAIRY-FREE **GF** GLUTEN-FREE **V** VEGAN **☯** PARMESAN

*All our products are cholov and pat yisroel.
Aged cheese used.*

PASTA

GNOCCHI TRUFFLE RICOTTA

cream sauce, king oyster mushrooms, cardamom soffrito 26

RAVIOLI

house-made ravioli stuffed with open fire-roasted eggplant & ricotta, butter tomato chutney sauce, sumac, soffrito 26

PENNE ARRABIATA

spicy garlic tomato sauce **DF** 22

PENNE ROSÉ

rosé sauce, roasted sweet peppers, spinach 22

SPAGHETTINI

tomato basil sauce **DF** 20

FETTUCINE ALFREDO

parmesan cream sauce ☯ 24

CANNELLONI

stuffed with ricotta & spinach, tomato basil sauce, lemon zest, melted mozzarella, baked in a wood-burning oven ☯ 26

TAGLIATELLE ROMANA

fresh cream & white wine sauce, sautéed cremini, shiitake & portobello mushrooms 24

FUSILLI FUNGI

tomato sauce, mushrooms, spinach, green pepper **GF** **V** 24

DESSERT

TIRAMISU

house-made mascarpone cheese, ladyfingers, espresso, chocolate liqueur, cocoa 13

MOLTEN CHOCOLATE CAKE

fresh orange coulis (served warm) 12

NEW YORK STYLE CHEESECAKE

fresh berry coulis 12