



Dining: The Top 20 Restaurants in Israel

Rating	Location	Description	Best Dishes	The Wine Menu	Price
1 *****	Arcadia Jerusalem, 10 Agrippas St., (02) 624-9138, Mon-Sat 12:30 PM-3:00 PM and 7:00 PM-11:30 PM	Set in an old stone building with a lovely garden, Arcadia offers an exciting dining experience. Chef Ezra Kedem's extensive use of goat cheeses and olive oil gives a special touch to classic Mediterranean and French cuisine.	Grouper with saffron sauce; goose liver with a jam of baby eggplants; oxtail stew in red wine sauce	A fine wine list featuring primarily Israeli wines along with a selection of French champagnes	Expensive
2 *****	Moul Yam Tel Aviv, Tel Aviv Port, (03) 546-9920, daily noon-4:00 PM and 7:30 PM-11:00 PM	Chef Yoram Nitzan's ability to combine French classicism, American modernism, and Mediterranean charm has made this superb fish and seafood restaurant consistently one of the very best in the country.	Grilled asparagus on a bed of truffled polenta; salmon sashimi with soya, wasabi, and ginger; Chilean sea-bass with ponzu sauce	An internationally acclaimed wine list with an extraordinarily fine selection of Burgundy and Bordeaux, as well as local wines	Expensive
3 *****	Raphael Tel Aviv, 87 Hayarkon St., (03) 522-6464, daily 12:30 PM-5:00 PM and 7:00 PM-11:00 PM	In this elegant yet relaxed and welcoming restaurant overlooking the Mediterranean, Chef Raphael Cohen offers rewarding and often inventive dishes that reflect his family's roots in Morocco and his devotion to the Mediterranean cuisines.	Porcini mushroom risotto; fillets of drum fish with onion confit; beef sirloin with baked marrow bones	An extensive Israeli and international wine list	Moderate-Expensive
4 ****	Barcarola Kfar Saba, 13 Atir Yeda St., (09) 766-9606, daily noon-1:00 AM	An often experimental and thus thrilling but never outrageous cuisine in a modern, sophisticated bar-restaurant. Excellent desserts.	Goat cheese on beet slices; beef carpaccio with St. Maure cheese, pears, and endive; sirloin steak with Port wine sauce	A very good wine list, with many wines offered by the glass	Moderate-Expensive
5 ****	Carmella ba Nachala Tel Aviv, 46 Hataavor St., (03) 516-1417, Sun-Fri 9:00 AM-11 PM, Sat 11:00 AM-11:00 PM	Imaginative and well-executed, a just light enough French-Mediterranean fare by Chef Daniel Zach in a charming renovated old building situated not far from the Carmel Market.	Roasted pear with blue cheese; potato gnocchi with porcini sauce; bass in oregano-tomato sauce	A fine wine list, primarily of Israeli wines with several well-selected Bordeaux, Burgundy and Alsatian wines	Moderate-Expensive
6 ****	Catit Tel Aviv, 4 Hichal HaTalmud St., (03) 510-7001, daily noon-3:00 PM and 7:00 PM-11:00 PM	Chef Meir Adoni has constructed an elegant, relaxed setting as background to his sophisticated and often original menu. Although distinctly modern French in style, the dishes abound with hints of the Mediterranean.	Carpaccio of dartfish; grilled sweetbreads on a bed of polenta puree; beef ribs with chestnuts and parsley cream	A broad and well-thought-out wine list, with quite a few wines offered by the glass	Expensive
7 ****	Chloelys Ramat Gan, 16 Abba Hillel St., (03) 575-9060, daily noon-midnight	One of the most beautiful restaurants in the country, this is an island of serene elegance with superb fish offerings and, more recently, several excellent meat dishes well-executed by Chef Victor Gluger.	Seared tuna with wasabi; asparagus gratinee with smoked salmon; grouper steak with porcini mushroom cream, olive oil, and Mediterranean herbs	Superior wine list with an extensive selection of French, Italian, and local wines	Expensive
8 ****	Helena Caesarea, in the Old Port (no street address), (04) 610-1008, daily 12:00-11:00	Set in a beautiful old stone building on the fringes of the ancient port of Caesarea and at the water's edge, Chef Amos Sion's charming restaurant offers Mediterranean cuisine with a Provencal touch.	Seviche of amberjack; siniya of grey mullet (the fish is grilled together with tchina and herbs); lamb kebabs served with eggplant puree and green tchina	A short but good wine list, with wines well selected to match the dishes offered	Moderate
9 ****	Herbert Samuel Tel Aviv, 6 Koifman St., (03) 516-6516, daily 12:30 PM-4:00 PM and 6:00 PM-1:00 AM	This stylish new restaurant of superstar Chef Jonathan Roshfeld offers a marvelous, rich variety of French, Greek, Spanish, and Israeli-based tapas A relaxed atmosphere and fine service.	Jerusalem artichoke soup with chestnuts; carpaccio of amberjack fish; raviolis filled with ricotta and sage	A well-thought-out wine list of Israeli and international wines	Moderate
10 ****	Orca Tel Aviv, 57 Nachalat Binyamin St., (03) 566-5505, daily 12:30 PM-3:30 PM and 7:30 PM-midnight	In this comfortably informal bar-restaurant, Chef Eran Shroitman offers many well-executed interpretations of French-Mediterranean cuisine with a light and gentle but highly flavorful touch. Warm and responsive service.	Glazed goose liver; chicken confit; fillet of sea bass with gnocchi and goat cheese; smoked whole bream with root vegetables	A good wine list featuring Israeli, French, and Italian wines	Moderate-Expensive

Notes: These restaurants are rated and described by Daniel Rogov, who writes weekly wine and restaurant columns in *Haaretz* and the Israeli edition of the *International Herald Tribune*. They represent the best of the local culinary scene; thus this list does not include Israel's several truly excellent Far Eastern and Italian establishments. A rating of 5 stars signifies "outstanding by international standards";

Rating	Location	Description	Best Dishes	The Wine Menu	Price
11 ****	Uri Burri Acre, Lighthouse Square, (04) 955-2212, daily noon to midnight	Excellent fish and seafood in an unpretentious but charming setting on the fringes of the old city. Chef Uri Yirmias enjoys visiting with his guests.	Amberjack seviche; anchovy filets in lemon and oil; grilled fillet of bass with cream of porcini sauce; fish soup with coconut milk	Not much of a wine list; bring a fine bottle with you. Share a glass with the chef and no corkage fee will be charged.	Moderate
12 ****	Yo'ezer Wine Bar Jaffa, 2 Yo'ezer Ish Habira St. (opposite the clocktower), (03) 683-9115, Sun-Thurs 12:30 PM-1:00 AM, Fri-Sat 11:00 AM-1:00 AM	Set in an old Jaffa building with Arabesque arches and thick stone walls, this upscale wine bar featuring distinctly French bistro dishes is the creation of owner Shaul Evron, a true connoisseur of food and wine. Warm and friendly service.	Pate de campagne; blinis with crème fraiche and caviar; corned beef and roast leg of lamb	The wine selection is superb, with a strong focus on Burgundy reds. Not to be missed after your meal is the Marc de Bourgogne, Age Inconnu of Joseph Drouhin.	Moderate-Expensive
13 ***	Canela Jerusalem, 8 Shlomtzion Hamalka St., (02) 622-2293, Sun-Thurs noon-5:00 PM and 7:00 PM-midnight, Sat from close of Shabbat. Kosher.	In this attractive and just formal enough setting with fine service, Chef Marcus Gershkoviz shows a sure hand with both meat and fish dishes, much in the French style. Fine kosher cuisine with no tricks.	Grilled eggplant on green tchina; sweet potato soup; goose-leg confit	An extensive and well-thought-out wine list of primarily Israeli wines	Moderate-Expensive
14 ***	Diana Nazareth, 51 Paul VI St., (04) 657-2919, daily noon to midnight	In an attractive and comfortable setting, as European as it is Middle Eastern in style, this well-beloved restaurant offers a fine Middle Eastern menu.	Fatouche (bread salad); siniya (minced and thinly sliced lamb baked together with tchina)	Not a sophisticated wine list, but you will find something to please. Consider beer with your meal.	Moderate
15 ***	Food Art Tel Aviv, 23 Shaul Hamelech St. (in the Golda Center), (03) 696-6255, Sun-Thurs noon-3:00 PM	In a charming, comfortable, and sophisticated setting, the lunch menu is inspired equally by French, Italian, and Mediterranean cookery. A thoroughly modern cuisine. Excellent desserts.	Salmon sashimi with wasabi sorbet; Florentine papa al pomodoro soup; drumfish fillet with a puree and a confit of tomato butter and fennel	A well-thought-out wine list with a good selection of imported and local wines	Moderate
16 ***	Hanamal 24 Haifa, 24 Hanamal St., (04) 862-8899, Mon-Sat noon to midnight	Set in a rundown neighborhood, but once you enter, it is into a world of elegance and charm. Chef Guy Avital offers well-executed French-Mediterranean cuisine and fine desserts.	Lamb chops topped with goat cheese with a pumpkin risotto; drumfish on a whole eggplant split in half and roasted under a hot grill; beef fillet with potato roesti, sweetbreads, and a rich beef stock	A short but intelligent wine list, with red and white wines well suited to the dishes offered	Moderate-Expensive
17 ***	Idi Ashdod, 6 Habosem St., (08) 852-4313, daily noon-midnight	This large but attractive fish and seafood restaurant offers dishes that are often excellent, including a twelve-course "spoiling menu." Many seafood dishes are offered, as are fine fish dishes.	Fish kebabs; grilled red mullet on a bed of potato gnocchi; red snapper in white wine, butter, and garlic sauce	The wine list is simple; consider bringing your own bottle	Moderate
18 ***	Lilith Tel Aviv, 4 Weissman St., (03) 609-1331, Sun-Thurs noon to midnight. Kosher.	Fine light and modern French-Mediterranean kosher cuisine by Chef Omer Ben-Gal in a stylish, upscale restaurant. A fine Mediterranean menu and warm, responsive service.	Gnocchi alla Romana with porcini mushrooms; stew of lamb neck with root vegetables; tataki of beef fillet with a lightly hot sauce	A good selection of primarily Israeli wines	Moderate
19 ***	Messa Tel Aviv, Rehov HaArba'a 19, (03) 685-6859, daily 12:30 PM-3:30 PM, 7:00 PM-11:30 PM	In this highly stylized bar-restaurant, a long knights' table in the center as well as more intimate booths, Chef Moshe Aviv offers modern French-Mediterranean fare.	Goose thigh with a puree of sweet potatoes; beef fillet with truffle-enriched puree; chicken livers with a sweet fig sauce	Excellent list of local and imported wines, including several local wines made especially for the restaurant	Moderate-Expensive
20 ***	Muscat Rosh Pina, at the Mitzpe Hayamim Spa-Hotel, (04) 699-9555, daily 6:00 PM-midnight	This countrified, elegant restaurant in the hills of the Upper Galilee offers an exquisite view, along with the inventive French-Mediterranean dishes of Chef Haim Tibi.	Carpaccio of veal; potato gnocchi filled with piquant goat cheese; leg of kid with a rich veal sauce	The short but good wine list features wines from the Golan Heights and Upper Galilee	Moderate-Expensive

4 stars indicates "truly excellent"; and 3 stars means "very good, sometimes excellent." Restaurants are listed in alphabetical order within the number of awarded stars. Pricing, which includes a reasonable bottle of wine, is as follows: Moderate—NIS 300-500 per couple (US \$75-125); Expensive—more than NIS 500 (US \$125) per couple.