

ALCHOHOL

TEQUILA

1800 Añejo/Silver ₪38/66
Cuervo Gold..... ₪22/38

VODKA

Finlandia..... ₪22/34
Grey Goose..... ₪28/52

RUM

Bacardi White ₪24/42

GIN

Hendrick’s..... ₪24/42
Bombay..... ₪28/52

M&H..... ₪55

ANISE

Arak Elite ₪22/34
Arak Yuda..... ₪22/34

Pastis..... ₪22/34

MARTINI

Bianco/Rosso/Dry..... ₪42

WHISKEY

Jameson..... ₪26/48
Jack Daniel’s..... ₪32/56

Gentleman Jack..... ₪42/72

M&H..... ₪38/68

LIQUEURS

Campari ₪26/44

DRAFT BEERS

Goldstar..... ₪27/33
Carlsberg..... ₪27/33

BOTTLED BEERS

Heineken ₪26
Corona ₪28

Weihestephan (500)..... ₪36

Guinness (440 can)..... ₪32

Malt (Black Beer 0% alcohol)..... ₪14

DRINKS

HOT DRINKS

Espresso short/long ₪10
Double espresso..... ₪12

Cappuccino ₪15/17

Iced Coffee..... ₪16

Americano..... ₪12

Macchiato..... ₪12/14

Instant coffee..... ₪14

Hot chocolate..... ₪12

Cold Chocolate ₪14

Black (Turkish) coffee..... ₪12

Tea/Mint tea..... ₪16

Health tea: mint, ginger orange,
lemon and cinnamon stick..... ₪17

Hot/Cold apple cider..... ₪18

OUR SPECIAL DRINKS

Ein Gedi Herbal Tea Pot |
rosemary, mint, lemongrass, lemon grass, ginger, cinnamon, and orange ₪29

Whiskey Milk and Honey Special |
A surprising combination of local whiskey with milk and honey..... ₪49

Sangria |
Perfect warming drink for desert winter evenings..... ₪39

Sahlab |
A bowl of velvety and aromatic drink, Mediterranean tradition in a desert version ₪29

OUR COCKTAILS

Ein Gedi Pool
White rum/lemon juice/honey
syrup/oranges/ice/fresh mint leaves..... ₪55

Salt Water
Gin/cucumber juice/sugar syrup/lime..... ₪55

Ein Gedi Fruits
Tequila/mango juice/passion fruit
juice/agave syrup..... ₪55

Desert Landscape
Whiskey/orange liqueur/pomegranate
juice/date syrup/ice..... ₪55

SOFT DRINKS

Fresh squeezed orange juice ₪18/24

Coca-Cola/Sprite/Fanta..... ₪14

Juice 330 m”l/Fuze-Tea..... ₪14

Soda / Tonic water ₪12

San Pellegrino..... ₪26

XL..... ₪14

Mineral water ₪10/12

Iced coffee/Slushy..... ₪17

Pitcher of lemonade/orange juice ... ₪28

Crushed lemon-mint..... ₪29

CLASSIC COCKTAILS

Aperol Spritz
Sparkling wine/Aperol/Soda..... ₪55

Classic Mojito
White rum/Sour/Soda ₪55

Arak Mojito
Yehuda arak/Sour/Soda ₪55

Margarita
Cuervo Gold/Triple Sec/Sour..... ₪55

Negroni
Campari/Martini Rosso/Bombay gin
/Orange slice..... ₪55



BAOBAB
Ein Gedi

Nomads Food Bar

Welcome to a fascinating culinary journey in the heart of the desert.
Here at The Baobab, history, culture, and nature meet on a single plate,
inviting you to taste the story of a place.

Our cuisine is a journey to the roots of the region, combining the rich
flavours of the various communities that have passed through here over the
generations. From ancient Hebrew and Canaanite cuisine, through Middle
Eastern flavours, to traditional Baladi dishes - all these merge into a unique
culinary experience, deeply influenced by the desert landscapesand
nomadic traditions. Like the ancient nomadic communities, we believe that
food is a shared experience that connects people. Therefore, inspired by the
community spirit of Ein Gedi, our menu is served in a ‘sharing’ style - shared
dishes meant to be eaten together. This is an invitation to experience the
richness of flavours together, share stories, and connect through food,
just as nomads did around the campfire.

At The Baobab, we honour local produce and ancient traditions while
incorporating a contemporary and creative twist. Join us on an exciting
culinary journey, taste the unique identity of our cuisine, and experience the
deep connection between the flavours, the landscapes of Ein Gedi, and the
many wonders of our region. Here, every meal is an opportunity to create
shared memories and celebrate the spirit of community.

We’re glad you’ve joined us
Chef Florin



BEGINNINGS AT DAWN

- 🌿 House bread (Prana) with dips | Served with spreads: pesto, peppers, olive oil with balsamic vinegar, and tahini ₪21
- Wild Avocado Toast with Poached Egg and Za’atar | A slice of toasted wild nomad rye bread, adorned with fresh avocado from Ein Gedi’s orchards. Atop sits a poached egg, like the sun rising over desert cliffs. All seasoned with aromatic chili oil and authentic Israeli za’atar, reminiscent of desert fragrances. Alongside the toast, a salsa of fresh tomatoes and peppers, adding freshness like a desert oasis ₪62
- 🌿 Vegan Grilled on Fire | Roasted beets, arugula leaves, and rich skordalia spread. A surprising flavour combination reflecting the creativity of modern desert cuisine..... ₪40
- Middle Eastern Prana | Desert prana loaded with lemony tuna, garlic, and red pepper. Mediterranean flavours in a unique desert version..... ₪40
- Desert Omelette | A rich omelette with at least four herbs, seasoned with turmeric and cumin – spices that accompanied nomads on their journeys. Served with a roughly chopped salad, velvety labneh, traditional dips, and ancient breads, reminiscent of the shared meals of desert communities..... ₪49
- Tarboosh Folk Pastry | A pastry generously filled with lemony Swiss chard, mountain cheeses, and aromatic spices, reminiscent of traditional pastries from desert communities. Served with a variety of dips and a semi-hardboiled egg, perfect for sharing around a family table. ₪62
- Baladi Arock Patties | Aromatic potato and Swiss chard patties, baked in a taboon oven as in ancient times. Served with a small salad, velvety sheep’s yogurt, and rich green tahini – a flavour combination reflecting Israeli and Mediterranean cuisine..... ₪59
- Ancient “Flash Flood Rolls” Ethnic Special by Ein Gedi Kibbutz Members | A unique pastry, created by Ein Gedi Kibbutz members, reflecting the community spirit and local creativity. Served warm alongside dips of garlic butter, raw tahini, and sweet Silan – an invitation to taste the flavours of the place..... ₪32
- Salmon Bagel | Cream cheese on a crispy bagel, smoked salmon. Served with a side salad..... ₪65
- Bagel Toast | Served with a side salad. One free topping of choice..... ₪59 Additional toppings ₪5 each: Bulgarian cheese, tuna, hard-boiled egg, tomato, onion, fresh mushrooms, Kalamata olives, black olives, green olives, corn
- Desert Morning Crunch | An indulgent bowl of local goat yogurt, adorned with seasonal fruits and homemade granola rich in pecans, almonds, pumpkin seeds, flax, chia, coconut, and cinnamon. Served with halva, date honey, raw tahini, and an espresso shot – a breakfast combining the best produce of the desert oasis ₪52

SALADS AND LIGHT DISHES

- Niçoise Salad | Tomato, cucumber, lettuce, potatoes, green beans, red onion, Kalamata olives, pickle, hard-boiled egg, tuna, served with house bread ₪70
- 🌿 Mediterranean Salad | Finely chopped tomato and cucumber seasoned with parsley, olive oil, and lemon Salads served with house bread..... ₪58
- Green Salad with Desert Nuts | A refreshing mix of green leaves, arugula, Laliqe lettuce, green onion, with touches of fresh chili, Parmesan cheese, dates, and seasonal fruit. Seasoned with coriander, basil, and oregano in an olive oil, orange, and lime dressing – like a culinary tour through desert oases. Can be combined with cheese and date fruit..... ₪65
- Roughly Chopped Vegetable Salad | A simple yet flavour-rich salad, generously seasoned with fresh za’atar and garnished with local feta cheese. Can be ordered without cheese for our vegan guests. Reflects the simplicity and good taste of desert cuisine ₪65
- 🌿 Qinoa Salad | Rich in assorted herbs and cranberries ₪65
- Pistachio and Hazelnut Masabacha | Velvety masabacha adorned with roasted pistachios and hazelnuts, served with sheep’s feta, goat yogurt, chili, and fresh lemon. Accompanied by toasted spelt pitas brushed with aromatic red pepper spread – a celebration of flavours and textures..... ₪49
- 🌿 Baladi Hummus Tahini Masabacha | A traditional version of hummus tahini with warm chickpeas, served with fresh pitas and shatta schug on the side. An authentic taste of Mediterranean cuisine in the heart of the desert..... ₪39
- 🌿 Baked Falafel | Served with hummus, tahini, pickle, chopped Israeli salad, and two pitas..... ₪40
- 🌿 Vine leaves in lemon sauce Stuffed with rice and herbs. Served with yogurt or tahini..... ₪70



MAIN COURSES

- 🌿 Salt-Baked Desert Root Sania Potatoes, sweet potatoes, cassava, parsley root, kohlrabi, and carrots – roasted in local salt and herbs. A dish reflecting the richness of desert soil..... ₪78
- 🌿 Desert Wizards’ Cauldron A rich stew of wild rice, lentils, seared vegetables, seasoned with the chef’s improvisations. A dish reflecting the adaptability and creativity of desert cuisine ₪69
- Campfire Mashed Potatoes Potatoes roasted with garlic and rosemary, served with sour cream. A simple yet delightful dish, reminiscent of nomads’ field meals..... ₪49
- Judean Desert Pizza – Ancient Desert Pizza in Taboon | On a rich tomato sauce base. Choose from: plain tomato, Kalamata olives, or an assortment of fresh mushrooms. A desert-style pizza, baked in a taboon for an authentic taste ₪59
- Dead Sea Desert Pizza Special | On a tomato sauce base, garnished with sardines and anchovies. A unique combination of sea and desert flavours. Pizzas are served with a tangy salad of arugula leaves, radishes, and green onions, adding freshness to the meal..... ₪69
- Torn Pasta with Lemon Sauce | Fresh pasta in irregular torn shapes, in a delicate lemon sauce with sage, herbs, and chili. A surprising combination of desert and Mediterranean flavours..... ₪78
- Torn Pasta in Tomato Sauce | Pasta in rich tomato sauce and spices. Can be ordered in a rich rosa version. Classic Italian taste with a desert twist..... ₪78
- Torn Pasta with Sea Bass Pieces in Lemon Sauce | Pasta with fresh sea bass chunks in a lemony sauce ₪98
- Ein Gedi Kibbutz Dining Hall Homage Ptitim (Orzo) Risotto Bowl | Fried onions, assorted mushrooms, thyme, and butter ₪59
- Fettuccine / Cheese Ravioli / Gluten-free Pasta | Choice of sauces: Mushroom Alfredo, Napolitana, Pesto and olive oil, Mushroom Rosa..... ₪70
- Fish Chunk Shawarma | On pita, with red onion, sumac, and yogurt sauce. A unique and refreshing interpretation of a beloved Middle Eastern dish..... ₪79
- SPECIAL SHABBAT (SERVED ONLY ON SATURDAYS)
- 🌿 Vegetarian Bean Dish A vegetarian bean dish including a variety of beans, quinoa, potato, sweet potato, wheat and a hard-boiled egg. Served with tahini dips, yogurt, and pickled cucumber ₪85
- EIN GEDI WINTER SPECIALS
- Desert Soup | (Served from November to April) A bowl of winter root vegetable and lentil stew, warming and comforting. A taste of desert warmth in a bowl ₪49