

ALCHOHOL

TEQUILA		WHISKEY	
1800 Añejo/Silver.....	₪38/66	Jameson.....	₪26/48
Cuervo Gold.....	₪22/38	Jack Daniel's.....	₪32/56
VODKA		Gentleman Jack.....	₪42/72
Finlandia.....	₪22/34	M&H.....	₪38/68
Grey Goose.....	₪28/52	LIQUEURS	
RUM		Campari ₪26/44	
Bacardi White.....	₪24/42	DRAFT BEERS	
GIN		Goldstar.....	₪27/33
Hendrick's.....	₪24/42	Carlsberg.....	₪27/33
Bombay.....	₪28/52	BOTTLED BEERS	
M&H.....	₪55	Heineken.....	₪26
ANISE		Corona.....	₪28
Arak Elite.....	₪22/34	Weihenstephan (500).....	₪36
Arak Yuda.....	₪22/34	Guinness (440 can).....	₪32
Pastis.....	₪22/34	Malt (Black Beer 0% alcohol).....	₪14
MARTINI			
Bianco/Rosso/Dry.....	₪42		



DRINKS

HOT DRINKS		SOFT DRINKS	
Espresso short/long.....	₪10	Fresh squeezed orange juice.....	₪18/24
Double espresso.....	₪12	Coca-Cola/Sprite/Fanta.....	₪14
Cappuccino.....	₪15/17	Juice 330 m"l/Fuze-Tea.....	₪14
Iced Coffee.....	₪16	Soda / Tonic water.....	₪12
Americano.....	₪12	San Pellegrino.....	₪26
Macchiato.....	₪12/14	XL.....	₪14
Instant coffee.....	₪14	Mineral water.....	₪10/12
Hot chocolate.....	₪12	Iced coffee/Slushy.....	₪17
Cold Chocolate.....	₪14	Pitcher of lemonade/orange juice...₪28	
Black (Turkish) coffee.....	₪12	Crushed lemon-mint.....	₪29
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

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



Nomads Food Bar

Welcome to a fascinating culinary journey in the heart of the desert. Here at The Baobar, 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 landscapes and 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 Baobar, 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, Laliqie 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