



Gourmet



Clearly the Best

Claro is not just a restaurant. It's an entertainment experience that embodies all of Ran Shmueli's experience



Ran Shmueli
Claro – Med
Kitchen cuisine

The guiding spirit of Claro is Chef Ran Shmueli, an entrepreneur and creative visionary, a genuine pioneer on the Israeli culinary scene who brings the best of the world to the table. Claro (Spanish for "clear") is Shmueli's first restaurant, though he's been conducting varied culinary enterprises for 25 years now. Claro is not just a restaurant, it's an entertainment experience that includes all of Shmueli's experience and knowledge. It is a social meeting-place, relaxed with a warm atmosphere, with good music and an open contemporary kitchen, situated in a diligently restored historic Templar building in the new Sarona area. Claro – Med Kitchen cuisine (from Mediterranean, of course, with a wink at Shmueli's relaxed and easy cooking style) wanders around the areas bordering the sea: Spain, France, Italy, Greece, Turkey, Lebanon and Israel. On the menu, the influence of local fresh ingredients, the farm-to-table approach, is felt clearly. The other components of the menu, meat, fish and olive oil, follow the same principle of exclusively Israeli products, based on an environmentally supportive philosophy and an emphasis on generous portions and reasonable prices. The menu is updated on an almost daily basis and encourages social dining with shared dishes that enable communication and an exposure to an abundance of flavors.

30 David Elazar street, Tel Aviv
03-6017777 | clarotlv.com

Smoked Trout with Roasted Potatoes in Horseradish Sour Cream

Ingredients for 6:

6 trout steaks, 150 gr. each / 30 tiny potatoes / 2 handfuls of finely chopped green onion / 100 gr. blanched green beans / 100 gr. sour cream / 100 ml. thick yogurt / 30 gr. finely grated horseradish / 1 finely chopped green hot pepper (optional) / 100 ml. olive oil / 1 bunch watercress / salt & pepper / ½ bunch thyme / ½ bunch rosemary

Preparation:

Smoking the Fish: Put thyme and rosemary in baking dish and place a colander or a mesh oven rack on top. Put the fish in the colander, light the herbs and blow the fire out creating smoke. Cover baking dish with tin foil and smoke for 20 min.

Potatoes: Bake potatoes in the oven on a bed of course salt until they soften. Cool slightly and break in half using your hands.

Horseradish Sour Cream: Mix sour cream and yogurt with grated horseradish and season with salt.

Hot Pepper Salsa (optional): Mix green hot pepper with olive oil.

Assembly:

Lightly season the fish with salt and pepper and place, skin down, on grill or grill pan for 7 minutes. Fry potatoes in olive oil until they brown. Then mix potatoes with horseradish cream (leaving a bit of the cream for plating), green onions and green beans. Season with salt and pepper.

Plating:

On a wide plate put a dollop of horseradish sour cream, place the potatoes, green onions and green beans on the cream. Put the fish on top of the potatoes, and garnish with the salsa. Sprinkle chopped watercress on fish and plate.



Special Reserve White

This rich, smoky trout dish by Claro needs a powerful rich white wine. Our Recanati Special Reserve white is a blend of two unique and rare grapes in our country, Roussanne and Marsanne. This wine is our flagship white wine which, in addition to its superb aromas, also presents freshness and a long fruity aftertaste. This wine is a perfect match to Claro's smoked trout.

Golden Red

Recanati Special Reserve 2011
BEST SCORE GIVEN
for Israeli red wine in the last year.
92 points by Robert Parker.



BEST RED BLEND,
Eshkol Hazahav, Tel Aviv

