

Food & Drink

Savory staples



Claro

Delicious eats, design and service make this hotspot in Sarona a must-visit

One of the latest additions to the Sarona Compound also has the most tongues wagging. Claro, “of course,” in Spanish, is living up to its optimistic name with its total offering of farm-to-table dishes, sleek-modern decor, in-house bakery and pleasant waitstaff. Reserve intimate seats at the bar - and witness all the action happening in the open kitchen while you eat, or square away a family table and share a round of dishes. Set in the compound’s original Templar distillery, built in 1868, the restaurant’s spacious, historic setting is carved from limestone, and immaculately decorated with various seating arrangements and industrial light fixtures. The first restaurant from well-respected Israeli chef Ran Shmueli, Claro sets the bar high for Mediterranean fare, taking

culinary cues from Spain, France, Turkey, Greece, Lebanon and Israel. However, when it comes to raw ingredients, Shmueli champions Israeli products, using local, fresh products with an emphasis on supporting regional merchants with respect for the environment. Dinner highlights include plump cuts of sashimi in a blood orange vinaigrette with mint leaves and pistachio; seared calamari with chickpeas and kale spiced with pepper and a chorizo vinaigrette; and an expertly seared beef fillet sided by roasted potatoes, za’taar and pomegranate sauce. The made-in-house desserts boast a not-to-be-missed cheesecake and fruit cobbler crumble. Added bonus: Claro collaborates with local wineries to produce unique house blends.

30 David Elazar St, Tel Aviv