



**A**rcadia restaurant opened in 1995 by Chef Ezra Kedem and has been considered one of Israel's top restaurants since.

Set in the heart of the historical Even Israel neighbourhood a stone throw away from Machne Yuda market, an enclosed courtyard leads to a beautifully renovated old stone house. Arcadia's cuisine offers a truly local dining experience featuring the finest locally sourced, organic seasonal ingredients from fresh herbs and vegetables grown at the restaurant's organic farm, locally raised lamb meat, the freshest fish and seafood, exquisite caviar produced in the Galilee, local varieties of cold pressed olive oil and artisan goats cheese produced in near by dairies, from which Chef Kedem composes an ever-changing culinary expression of the local terroir in his own unique style and with meticulous attention to detail. Chef Kedem's culinary curiosity has helped define the rapidly evolving new Israeli cuisine and it is this constant strive for culinary excellence and creativity that have gained Arcadia its rich reputation hosting world leaders, statesmen, diplomats and world-renowned chefs.

#### WHAT WE OFFER

The restaurant is open daily for dinner service in a warm and intimate atmos-



## ארקדיה ARCADIA

Elite Israeli cuisine established in 1995



phere. The restaurant is also available for private events throughout the day upon advance reservation. Our wine cellar features a variety of carefully selected wines from the finest wineries in Israel, Bourgogne, Bordeaux, Italy and Spain.

#### ARCADIA PREMIUM – 'GARDEN TO PLATE'

Set in the heart of the Judean hills on the outskirts of Jerusalem is Arcadia's organic farm and garden, an exclusive and highly discrete setting. For a truly unique dining experience, our local and seasonal fine dining menu is served in an all-glass bespoke dining room set against a breathtaking panorama.

#### CULINARY WORKSHOPS

A unique and memorable hands-on seasonal cookery master class with Chef Ezra Kedem, incorporating the seasonal produce grown in the farm. The workshop takes place at our organic farm and the adjacent purposefully built studio kitchen.

Also available: culinary tours to the Judean hills led by Chef Kedem, including a visit to the restaurant's organic farm and nearby local artisan producers. Upon request, the tour can be concluded with a lunch service served in a bespoke glass dining room set against a breathtaking panorama.

ארקדיה  
ARCADIA  
Elite Israeli cuisine established in 1995

Opening hours: Mon- Sun 19:00-22:30, Fri 08:00-16:00, 19:00-22:30

Address: Agripas 10, Jerusalem

Tel: 02-6249138, 052-5507369

[www.arcadiarest.com](http://www.arcadiarest.com)