

Recommended Restaurants in Tel Aviv



[Mashya](#)

Inside the Mendeli Street Hotel, the kitchen of Mashya is filled with the spicy aroma of mace, the local spice that the restaurant is named for. Mashya is a restaurant with a focus on design, whose bright, clean look is trimmed with the rough and rugged textures of locally-sourced natural materials, helping it blend with the spirit of the nearby outdoor market.



[FU Sushi](#)

Enjoy Tel Aviv's energetic vibe in a unique ambiance. Whether you are out with friends, or just have a nighttime craving for excellent sushi, FU is the ultimate place to be.



[GEORGE & JOHN](#)

On the ground floor of The Drisco Hotel, situated in the American/German colony, resides the highly acclaimed and renowned George & John restaurant led by Head Chef Tomer Tal. George & John offers a contemporary menu, corresponding with locality and seasonality, serving refined and creative dishes within a unique atmosphere.



[Bar51](#)

At Bar51 you can enjoy a glass of wine from an extensive wine bar menu alongside small plates by acclaimed chef Moshiko Gamlieli.



[Milgo and Milbar](#)

Milgo and Milbar is chef Moti Titman FIRST AND ACCLAIMED RESTAURANT.

CHEF TITMAN works to create a modern Israeli food that incorporates his unique interpretation of international cuisines, focusing on the highest quality local ingredients, native to the land and continuously striving to stay one step ahead of new culinary trends.

The overall guest experience at Milgo Milbar is "light-hearted" despite the extremely high attention to detail in each dish—essentially making upscale cuisine accessible.



[HIBA](#)

Hiba is a weave of the fringes. It is the roots and culture of the Mediterranean basin versus Israeli farming, it is Middle Eastern tradition versus contemporary modernism, it is cleanliness, meticulousness, refinement and culinary precision versus roughness, local smells, food stains, rawness and joyfulness.



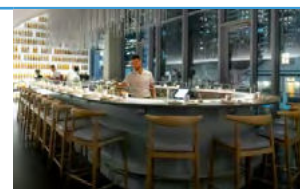
[TAIZU](#)

Taizu encompasses Chef Yuval Ben Neriah's personal culinary journey and exploration of local street food from five Southeast Asian countries: India, China, Thailand, Vietnam and Cambodia.



[A](#)

A is a modern approach to Japanese cuisine with premium local ingredients selected and explored through different methods raw, fried, iron, grill, and dry aged, with contrasting elements in every dish.



[Yaffo- Tel Aviv](#)

Yaffo-Tel Aviv Restaurant is a place where two worlds, the old and the modern join together in an incredible harmony, sharing one concept.

