



# EVENING MENU



**בְּמַעֲבַה הַיַּעַר,  
למרגלות העיר הגְּדוֹלָה,  
שׁוֹכֵן לוֹ בַּיִת קָסוּם אֶחָד.  
מוֹקֶף יְרוֹק עֵד.  
בַּיִת שֶׁל קָפָה.**

**קארן סיאם**





## STARTERS

Suitable for starting or snacking

<b>Parmesan Bread</b> With a salsa dip, pepper tapenade and pesto.	30 NIS
<b>Eggplant and Labaneh Focaccia</b> 🌱 (Full/ half serving) Grilled eggplant paste, caramelized onions, garlic confit, labaneh, parmesan, kalamata olives and pesto paste.	31/61 NIS
<b>Pao De Queijo</b> 🌱 Small cheese bread buns (8 pieces) (Served with three spicy dips).	39 NIS
<b>Camembert and Brioche</b> 🌱 Camembert roasted in the oven on toasted brioche, cherry tomato jam, walnuts, and basil.	56 NIS
<b>Beetroot and Herbs Salad</b> 🌱 🍃 Beetroot, parsley, mint, celery leaves, dried cranberries, walnuts, jallah nuts, grated feta cheese and raw tahini.	48 NIS
<b>Polenta and Mushrooms</b> 3 types of mushrooms, onions, asparagus, roasted peanuts and teriyaki sauce on polenta cream.	54 NIS
<b>Stuffed Cauliflower</b> An outer layer of crispy coatings filled with cheddar cheese, cream cheese and parmesan. (Served on top of a cauliflower cream and topped with teriyaki + chilli sauce)	56 NIS
<b>Stuffed mushrooms and what else</b> 🌱 Mushrooms stuffed with cheeses and truffles, in a sweet wine sauce, chestnuts, and roasted pistachios.	54 NIS



## SHAKSHUKAS

Served on a hot pan, with tahini, pepper tapenade, seasoned labaneh, chopped salad, with homemade bread on the side (white / grain / gluten free)

<b>Green Shakshuka</b> 🌱 🍷 Spinach stew, fresh eggs, mushrooms, onions, cherry tomatoes, chickpeas and goat cheese. Additional eggplants > 5 NIS	74 NIS
<b>Itamar's Shakshuka</b> 🌱 A rich tomato stew with herbs, cumin, onions, roasted peppers and fresh eggs. Additional eggplants / feta cheese > 5 NIS	72 NIS
<b>Vegan Shakshuka</b> 🌱 🍃 A rich tomato stew with vegan eggs, vegan feta cheese, fresh herbs, onions, roasted peppers and cumin. Served with vegan tapenades. Additional eggplants > 5 NIS	67 NIS

## FOCACCIA PIZZA

Served with a garden salad | freshly baked in our stone oven | Optional gluten free dough

<b>Margherita Cherry</b> 🌱 🍃 Tomato sauce, grated mozzarella cheese, cherry tomato and oregano.	66 NIS
<b>Vegan Greens</b> 🌱 🍃 Pesto sauce, green vegetables of the season, vegan mozzarella and feta cheese, kalamata olives, red onions, red chili, arugula leaves and fresh spinach leaves.	74 NIS
<b>Burrata Focaccia</b> 🌱 Tomato sauce, mozzarella cheese, dried tomatoes, cherry tomatoes, rocket leaves, topped with an open burrata and balsamic reduction.	82 NIS
<b>Potato and Truffle</b> 🌱 Truffle cream, roasted potato slices, mozzarella cheese, with green and purple onion.	74 NIS
<b>Four Cheeses</b> 🌱 Rose cream, roasted sweet potato, caramelized onion and fine cheeses.	74 NIS
<b>Tartuffo Funghi</b> 🌱 Champignon mushrooms, caramelized red onions, truffle cream, mozzarella, parmesan, rocket leaves and reduced balsamic vinegar.	74 NIS

## SANDWICHES

Served with a garden salad

<b>Spinach and Cheese Danish</b> Filo dough filled with spinach, feta cheese and ricotta cheese. Served along a beetroot and herbs salad, labaneh and tomato salsa.	65 NIS
<b>Goat Cheese Sandwich</b> 🌱 Cream cheese and pesto, roasted peppers, olives, goat cheese and baby leaves. Bread options: (White/ Grains – whole wheat / Gluten free)	54 NIS
<b>Hot Mozzarella Sandwich</b> 🌱 Fresh mozzarella cheese, artichoke tapenade, basil leaves, arugula, roasted pistachios and sundried tomatoes. Bread options: (White/ Grains- Whole wheat/ Gluten free)	56 NIS
<b>Vegan Bagel Toast</b> 🌱 🍃 Vegan feta and mozzarella cheese, roasted peppers, eggplant cream, pesto, sliced tomatoes and kalamata olives.	54 NIS
<b>Israeli Bagel Toast</b> 🌱 🍃 Butter, sliced tomatoes, mozzarella cheese and basil leaves.	54 NIS
<b>Greek Bagel Toast</b> 🌱 🍃 Feta cheese, pesto, butter, mozzarella cheese, onions, hyssops, sliced tomatoes and kalamata olives.	56 NIS

## FRESH PASTA

<b>Cheese Tortelloni</b> Cream and truffle sauce, seared mushrooms, chestnuts, white wine, basil and parmesan cheese.	77 NIS
<b>Ricotta and Spinach Ravioli</b> butter tomato sauce, roasted cherry tomatoes, garlic, basil and Parmesan cheese.	77 NIS
<b>Polenta Ravioli</b> With a spinach coating in cream and thyme sauce, boiled asparagus, garlic, chestnuts and parmesan cheese.	75 NIS
<b>Lemon Linguine with White Fish</b> Lemon butter sauce, roman artichoke, asparagus, shatta pepper, parsley, parmesan, white fish chunks and gremolata.	89 NIS
<b>Sweet Potato Gnocchi</b> Goat cheese cream, roasted mushrooms, caramelized onion, a mix of cherry tomatoes, spinach leaves, parmesan cheese and pecans.	77 NIS
<b>The Black Forest</b> Black radiator pasta with butter, cream and teriyaki sauce, roasted cherry tomatoes, champignon mushrooms, parmesan cheese and red onions.	75 NIS
<b>Lasagna of the day</b> Fresh pasta leaves, Neapolitan sauce, cream cheese and parmesan.	78 NIS

Pasta to choose from >

Linguine 🍃 / Rigatoni 🍃 / Gluten Free 🌱 / Whole-Wheat Fettuccine

Sauces to choose from >

<b>Tomato Sauce</b> 🌱 🍃 Garlic, olive oil and basil	59 NIS
<b>Sicilian Sauce</b> 🌱 🍃 Tomato sauce, parmesan cheese, cherry tomatoes, sliced eggplants, kalamata olives, oregano, garlic, basil leaves and torn up fresh open burrata cheese.	64 NIS
<b>Red Cream Sauce</b> 🌱 Tomato sauce, cream and basil leaves.	59 NIS
<b>Noam's Sauce</b> 🌱 Pesto cream, white wine, cherry tomatoes, garlic, onions and fresh mushrooms.	62 NIS
<b>Alfredo Cream Sauce</b> 🌱 Cream and two types of mushrooms.	62 NIS

## FRESH FISH

<b>Salmon Fillet Anti-Pasti</b> 🌱 🍷 Served with hot quinoa and lentil salad with dried cranberries, garlic confit, roasted vegetables and herbs.	126 NIS
<b>Salmon Fillet and Gnocchi</b> Served on a bed of sweet potato gnocchi, goat cheese cream, lemon zest, red onions, broccoli, cherry tomatoes, and spinach leaves all stir-fried on a pan.	126 NIS
<b>Sea Bream Fillet and Greens</b> 🌱 Polenta cream, roasted mushrooms, basil leaves and green vegetables of the season.	126 NIS
<b>Sea Bream Fillet Mushroom Risotto</b> 🌱 Italian risotto with mushrooms, spinach leaves, truffles, garlic, onion, cream, parmesan and chives.	126 NIS

\*You can order risotto without bream for 69 NIS

## SALADS

<b>Aviv's Caesar Salad</b> 🌱 Roman lettuce hearts, diced salmon, brioche croutons, parmesan cheese and Caesar seasonings.	74 NIS
<b>Athlete's salad</b> 🌱 🍃 🍷 Quinoa, green and black lentils, cucumbers, red onion, parsley, mint, dried cranberries, walnuts, cherry tomatoes and jallah nuts on a bed of labaneh and raw tahini drizzled on top. Served with whole grain rustic bread.	69 NIS
<b>Green Salad with Goat Cheese</b> 🌱 🍃 Lettuce, arugula, avocado slices, sesame seeds, cucumber, Smith apple, basil, mint, hot red chili, roasted almonds, red onion, and goat cheese. Seasoned with Japanese citrus vinaigrette and silan. Served with grain rustico bread.	72 NIS
<b>Our Caprese Salad</b> 🌱 🍃 A mix of cherry tomatoes, kalamata olives, red onions, alla romana artichokes, diced garlic focaccia, mozzarella cheese, pesto, reduced balsamic vinegar and basil.	72 NIS
<b>Nehama Salad</b> 🌱 🍃 Lettuce and arugula in vinaigrette sauce, halloumi cheese, and champignon mushrooms sautéed in teriyaki sauce, cucumber, cherry tomatoes, carrot, micro leaves, and toasted sesame seeds. (Option for vegan halloumi cubes). Served on a bed of warm focaccia.	72 NIS
<b>Betzalel's Market Salad</b> 🌱 🍃 Everything is thinly diced! – Cucumbers, tomatoes, bell peppers, red onions, carrot, radish, parsley, mint, hardboiled egg, chickpeas, grated feta cheese and roasted eggplants. Seasoned with olive oils, lemon juice and a touch of pesto with tahini on the side. Served on a bed of fresh lettuce and warm focaccia. Additional tuna > 8 NIS [Without the feta cheese and egg the dish is vegan].	72 NIS





# MORNING MENU

.....



קח את הנשיקה  
שמר אותה בכיס.

אם תלך לאבוד  
אם מישהו ירביץ  
אם משהו יכעיס  
יש לך נשיקה בכיס.

אם תהיה מצוב  
אם דמעה של גשם  
תרקד לך על ריס  
יש לך נשיקה בכיס.

שלומית כהן-אסיף  
מתוך הספר: "נשיקה בכיס"



## STARTERS

Suitable for starting or snacking

<b>Camembert and Brioche</b> Camembert roasted in the oven on toasted brioche, cherry tomato jam, walnuts, and basil.	56 NIS
<b>Parmesan Bread</b> With a salsa dip, pepper tapenad and pesto.	29 NIS
<b>Eggplant and Labaneh Focaccia</b> 🌱 (Full/ half serving) Grilled eggplant paste, caramelized onions, garlic confit, labaneh, parmesan, kalamata olives anf pesto paste.	30/59 NIS
<b>Pao De Queijo</b> 🌱 Small cheese bread buns (8 pieces) (Served with three spicy dips)	39 NIS
<b>Beetroot and Herbs Salad</b> 🌱 🍃 Beetroot, parsley, mint, celery leaves, dried cranberries, walnuts, jallah nuts, grated feta cheese and raw tahini.	47 NIS
<b>Stuffed Cauliflower</b> An outer layer of crispy coatings filled with cheddar cheese, cream cheese and parmesan. (Served on top of a cauliflower cream and topped with teriyaki + chilli sauce)	54 NIS



## SALADS

<b>Aviv's Caesar Salad</b> 🌱 Roman lettuce hearts, diced salmon, brioche croutons, parmesan cheese and Caesar seasonings.	74 NIS
<b>Athlete's Salad</b> 🌱 🍃 🍓 Quinoa, green and black lentils, cucumbers, red onion, parsley, mint, dried cranberries, walnuts, cherry tomatoes and jallah nuts on a bed of labaneh and raw tahini drizzled on top. Served with whole grain rustic bread.	69 NIS
<b>Green salad with goat cheese</b> 🌱 🍃 Lettuce, arugula, avocado slices, sesame seeds, cucumber, Smith apple, basil, mint, hot red chili, roasted almonds, red onion, and goat cheese. Seasoned with Japanese citrus vinaigrette and silan. Served with grain rustico bread.	72 NIS
<b>Our Caprese Salad</b> 🌱 🍃 A mix of cherry tomatoes, kalamata olives, red onions, alla romana artichokes, diced garlic focaccia, mozzarella cheese, pesto, reduced balsamic vinegar and basil.	72 NIS
<b>Nehama's Salad</b> 🌱 🍃 Lettuce and arugula in vinaigrette sauce, halloumi cheese, and champignon mushrooms sautéed in teriyaki sauce, cucumber, cherry tomatoes, carrot, micro leaves, and toasted sesame seeds. (Option for vegan halloumi cubes). Served on a bed of warm focaccia.	72 NIS
<b>Betzalel's Market Salad</b> 🌱 🍃 Everything is thinly diced! – Cucumbers, tomatoes, bell peppers, red onions, carrot, radish, parsley, mint, hardboiled egg, chickpeas, grated feta cheese and roasted eggplants. Seasoned with olive oils, lemon juice and a touch of pesto with tahini on the side. Served on a bed of fresh lettuce and warm focaccia. Additional tuna > 8 NIS [Without the feta cheese and egg the dish is vegan].	72 NIS

## MORNING SANDWICHES

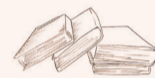
All served with a side of garden salad

<b>Halloumi Croissant and Parmesan</b> Crispy halloumi with a dash of honey, soft sunny side up fried eggs and arugula leaves.	52 NIS
<b>Goat Cheese Sandwich</b> 🌱 Cream cheese and pesto, roasted peppers, olives, goat cheese and baby leaves. Bread options: (White / Grains – whole wheat / Gluten free)	52 NIS
<b>Tuna Sandwich</b> 🌱 Lettuce, sliced tomatoes, pickles, hard-boiled eggs, pickled/preserved lemon and tuna salad. Bread options: (White / Grains-whole wheat / Gluten - Free)	52 NIS
<b>Health Sandwich</b> 🌱 🍃 Served with whole bread. Vegetable omelet, tahini, tomato, and arugula.	52 NIS
<b>Vegan Anti-Pasti Sandwich</b> 🌱 🍃 Tapenade peppers, baked eggplants, fried zucchini and cauliflower, green tahini, fresh spinach leaves, rocket leaves and chilli peppers. (Bread options: White / Grains - Whole wheat / Gluten free)	52 NIS
<b>Vegan Bagel Toast</b> 🌱 🍃 Vegan feta and mozzarella cheese, roasted peppers, eggplant cream, pesto, sliced tomatoes and kalamata olives.	52 NIS
<b>Israeli Bagel Toast</b> 🌱 🍃 Butter, sliced tomatoes, mozzarella cheese and basil leaves.	52 NIS
<b>Greek Bagel Toast</b> 🌱 🍃 Feta cheese, pesto, butter, mozzarella cheese, onions, hyssops, sliced tomatoes and kalamata olives.	55 NIS
<b>Hot Mozerella Sandwich</b> 🌱 Fresh mozzarella cheese, artichoke tapenade, basil leaves, arugula, roasted pistachios and sundried tomatoes.	56 NIS

## RAINBOW COLORS MUESLI

Vegan muesli is made of coconut milk, can be substituted with dairy yoghurt 4.5% fat. On Top: Granola, chia seeds and roasted coconut flakes.

<b>Classic muesli</b> Dairy yoghurt 4.5% fat. Seasonal fruit and granola.	35 NIS
<b>Purple Muesli</b> 🍇 Acai sorbet, blueberries, banana, Decorated with blueberries.	39 NIS
<b>Yellow Muesli</b> 🍌 Banana, mango and pineapple, Decorated with fresh banana.	39 NIS



## MORNING SPECIALS

<b>Croque Madame</b> Brioche toast filled with four cheeses and cauliflower florets. Truffle bechamel sauce, green onion and a sunny side up egg. Served with a garden salad.	69 NIS
<b>Scrambled Truffle Eggs</b> Open croissant, soft scrambled eggs with butter and truffles, spinach, green onion, and parmesan. Served with a garden salad.	65 NIS
<b>Florentine Frittata</b> 🌱 (straight from the stone oven) A rich baked omelet with spinach, cheddar cheese, mozzarella cheese, and spinach cream sauce. Served with a variety of bread: (white/ grain/ gluten free), our garden salad, pepper tapenade, tomato salsa and cream cheese.	69 NIS
<b>Spinach and Cheese Danish</b> Filo dough filled with spinach, feta cheese and ricotta cheese. Served along a beetroot and herbs salad, labaneh and tomato salsa.	62 NIS
<b>Egg Salad on a Roasted Brioche</b> 🌱 Roasted brioche, avocado (if in season), a rich egg salad with mayonnaise, mustard grains and caramelized onion. Yellow cherry tomato salsa, mint, coriander, celery, and green onions. Served with a side garden salad.	62 NIS
<b>Avocado Brioche</b> 🌱 Labaneh, fresh avocado, sesame seeds, poached eggs, shata peppers and chives. Served with a garden salad.	65 NIS
<b>Poached Eggs Bruschetta</b> On a bed of toasted brioche; roasted mushrooms and peppers with "schnitzel" of Tfatit cheese and hollandaise sauce. Served with a garden salad.	65 NIS
<b>Artichoke and Spinach Bruschetta</b> 🌱 🍃 Bruschetta with artichoke tapenade, potato slices, mangold and spinach leaves sautéed with garlic, roman artichokes, chickpeas, lemon juice, and almond mozzarella cheese. Served with a garden salads.	62 NIS
<b>Smoked Salmon Brioche</b> 🌱 French toast, cream cheese, asparagus, smoked salmon, poached eggs and chives. Served with a garden salad.	67 NIS



## FOCACCIA PIZZA

Served with a garden salad | freshly baked in our stone oven | Optional gluten free dough

<b>Margherita Cherry</b> 🌱 🍃 Tomato sauce, grated mozzarella cheese, cherry tomato and oregano.	64 NIS
<b>Vegan Greens</b> 🌱 🍃 Pesto sauce, green vegetables of the season, vegan mozzarella and feta cheese, kalamata olives, red onions, red chili, arugula leaves and fresh spinach leaves.	74 NIS
<b>Burrata Focaccia</b> 🌱 Tomato sauce, mozzarella cheese, dried tomatoes, cherry tomatoes, arugula, topped with an open burrata and balsamic reduction.	82 NIS
<b>Potato and Truffle</b> 🌱 Truffle cream, roasted potato slices, mozzarella cheese, with green and purple onion.	74 NIS
<b>Four Cheeses</b> 🌱 Rose cream, roasted sweet potato, caramelized onion and fine cheeses.	74 NIS
<b>Tartuffo Funghi</b> 🌱 Champignon mushrooms, caramelized red onions, truffle cream, mozzarella, parmesan, rocket leaves and reduced balsamic vinegar.	74 NIS

## SHAKSHUKAS

Served on a hot pan, with tahini, pepper tapenade, seasoned labaneh, chopped salad, with homemade bread on the side (white / grain / gluten free)

<b>Green Shakshuka</b> 🌱 🍓 Spinach stew, fresh eggs, mushrooms, onions, cherry tomatoes, chickpeas and goat cheese. Additional eggplants > 5 NIS	74 NIS
<b>Itamar's Shakshuka</b> 🌱 A rich tomato stew with herbs, cumin, onions, roasted peppers and fresh eggs. Additional eggplants / feta cheese > 5 NIS	69 NIS
<b>Vegan Shakshuka</b> 🌱 🍃 A rich tomato stew with vegan eggs, vegan feta cheese, fresh herbs, onions, roasted peppers and cumin. Served with vegan tapenades. Additional eggplants > 5 NIS	67 NIS

## SWEET MORNING

<b>A slice of chocolate crunch cake</b>	26 NIS
<b>Butter Croissant</b> Served with strawberry jam, better and honey.	21 NIS
<b>Chocolate Chip Brownies</b> 🌱	18 NIS
<b>Dulce De Leche Alfajores</b>	15 NIS
<b>Carrot Muffin</b>	12 NIS