



EVENING MENU



**בְּמַעֲבַה הַיַּעַר,
למרגלות העיר הגְּדוֹלָה,
שׁוֹכֵן לוֹ בַּיִת קָסוּם אֶחָד.
מוֹקֵף יְרוּק עַד.
בַּיִת שֶׁל קָפָה.**

קארן סיאם



STARTERS

Suitable for starting or snacking

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



FRESH PASTA

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

Pasta to choose from >

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

Sauces to choose from >

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

Green Shakshuka 🌱 🌱 Spinach stew, fresh eggs, mushrooms, onions, cherry tomatoes, chickpeas and goat cheese. Additional eggplants > 5 NIS	74 NIS
Itamar's Shakshuka 🌱 A rich tomato stew with herbs, cumin, onions, roasted peppers and fresh eggs. Additional eggplants / feta cheese > 5 NIS	72 NIS
Vegan Shakshuka 🌱 🌱 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	69 NIS

SANDWICHES

Served with a garden salad

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

FRESH FISH

Salmon Fillet Anti-Pasti 🌱 🌱 Served with hot quinoa and lentil salad with dried cranberries, garlic confit, roasted vegetables and herbs.	126 NIS
Salmon Fillet and Gnocchi 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
Sea Bream Fillet and Greens 🌱 Polenta cream, roasted mushrooms, basil leaves and green vegetables of the season.	126 NIS
Sea Bream Fillet Mushroom Risotto 🌱 Italian risotto with mushrooms, spinach leaves, truffles, garlic, onion, cream, parmesan and green onion.	126 NIS

*You can order risotto without bream for 69 NIS

FOCACCIA PIZZA

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

Margherita Cherry 🌱 🌱 Tomato sauce, grated mozzarella cheese, cherry tomato and oregano.	66 NIS
Vegan Greens 🌱 🌱 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
Burrata Focaccia 🌱 Tomato sauce, mozzarella cheese, dried tomatoes, cherry tomatoes, rocket leaves, topped with an open burrata and balsamic reduction.	82 NIS
Potato and Truffle 🌱 Truffle cream, roasted potato slices, mozzarella cheese, with green and purple onion.	74 NIS
Four Cheeses 🌱 Rose cream, roasted sweet potato, caramelized onion and fine cheeses.	74 NIS
Tartuffo Funghi 🌱 Champignon mushrooms, caramelized red onions, truffle cream, mozzarella, parmesan, rocket leaves and reduced balsamic vinegar.	74 NIS

SALADS

Aviv's Caesar Salad 🌱 Roman lettuce hearts, diced salmon, brioche croutons, parmesan cheese and Caesar seasonings.	74 NIS
Athlete's salad 🌱 🌱 🌱 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
Green Salad with Goat Cheese 🌱 🌱 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
Our Caprese Salad 🌱 🌱 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
Nehama Salad 🌱 🌱 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
Betzalel's Market Salad 🌱 🌱 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