



# EVENING MENU



בְּמַעֲבֵה הַיָּעַר,  
למרגלות העיר הגְּדוֹלָה,  
שׁוֹכֵן לוֹ בֵּית קָסוֹם אֶחָד.  
מוֹקֶה יְרוֹק עֵד.  
בֵּית שֶׁל קָפָה.

קארן סיאם





## STARTERS

Suitable for starting or snacking

### Parmesan Bread

Bread of choice - focaccia /whole grain bread With a salsa dip, pepper tapenade and pesto.

34 NIS

### Eggplant and Labaneh Focaccia

(Full/ half serving) Grilled eggplant paste, caramelized onions, garlic confit, labaneh, parmesan, kalamata olives anf pesto paste.

33/64 NIS

### Greens and Tziziki

cucumbers, zucchini, red onion, mint, parsley, basil, Tziziki, roasted almonds and crispy shallots. Seasoned with olive oil and lemon juice, served with rustico whole grain bread.

56 NIS

### Burrata and Crispy Potatoes

Crispy potatoes seasoned with oregano, salt, pepper, basil leaves and lemon zest, servedwith pesto, burrata and Parmesan cheese.

56 NIS

### Beetroot and Herbs Salad

Beetroot, parsley, mint, celery leaves, dried cranberries, walnuts, jallah nuts, grated feta cheese and raw tahini.

48 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

### Pao De Queijo

Small cheese bread buns (8 pieces) (Served with three dips)

39 NIS

### Polenta and Mushrooms

Mushrooms, onions, roasted peanuts and teriyaki sauce on polenta cream.

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)

### Green Shakshuka

Cream, fresh eggs, crispy potatoes, spinach and mangold leaves, fried onions, feta, goat cheese, tomato confit, Parmesan, hot chili pepper and parsley

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



## FOCACCIA PIZZA

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

### margherita focaccia

Tomato sauce, grated mozzarella cheese and oregano. You can order with vegan cheeses

74 NIS

### Burrata Focaccia

Tomato sauce, mozzarella cheese, cherry tomatoes, rocket leaves, topped with burrata and balsamic

88 NIS

### Focaccia Italy

pesto, garlic confit and tomato confit, roasted pepper, Kalamata olives, oregano, hot chili pepper, artichoke, rocket leaves, olive oil and balsamic.

78 NIS

### Caesar Focaccia

Rosa cream, salmon cubes, cherry tomatoes, lettuce leaves in classic Caesar dressing and Parmesan. Served without garden salad. Can be ordered without the salmon for 78 NIS

88 NIS

### Four Cheeses

Rose cream, roasted sweet potato, caramelized onion and fine cheeses.

78 NIS

### Tartuffo Funghi

Champingnon mushrooms, caramelized red onions, truffle cream, mozzarella, parmesan, rocket leaves and reduced balsamic vinegar.

78 NIS

## SANDWICHES

Served with a garden salad

### Gan Sipur Caprese Sandwic

Toasted focaccia, pesto, avocado, tomato, mozzarella, balsamic and basil. Can be substituted for whole grain/gluten-free bread.

56 NIS

### Goat Cheese Sandwich

Cream cheese and pesto, roasted peppers, olives, goat cheese and baby leaves. Bread options: (White / Whole grain / Gluten free)

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

### Onion Toast skewer

Toast on a skewer with caramelized onions, cheddar, parmesan, mozzarella, butter and crispy shallots.

58 NIS

### Tuna toast

rusted brioche bread, tuna salad, tomato, basil, cheddar and mozzarella cheese

54 NIS

## FRESH PASTA

### Beetroot candies

Ricotta candies, goat cheese and beets in with butter and sage sauce, beetroot cubes, goat cheese, balsamic, Parmesan and walnuts

77 NIS

### Spicy tomato confit fusilli

Olive oil, tomato confit, red chili pepper, garlic, parsley, lemon zest, parmesan and gremolata

68 NIS

### Cheese Tortelloni

Cream and truffle sauce, seared mushrooms, chestnuts, white wine, basil and parmesan cheese.

77 NIS

### Polenta Ravioli

With a spinach coating in cream and thyme sauce, garlic, chestnuts and parmesan cheese.

77 NIS

### Lemon Linguine with White Fish

Lemon butter sauce, roman artichoke, shatta pepper, parsley, parmesan, white fish chunks and gremolata.

89 NIS

### Sweet Potato Gnoochi

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.

77 NIS

### Lasagna of the day

Fresh pasta leaves, Neapolitan sauce, cream cheese and parmesan.

78 NIS

### Cacio e Pepe with caramelized onions

butter, caramelized onions and oven-roasted onions, Parmesan, black pepper. and parmesan.

68 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

### 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

## FRESH FISH

### Salmon fillet in teriyaki

crispy smash potatoes, rocket leaves, yuzu vinaigrette, pickled radish and sesame seeds

126 NIS

### Salmon Fillet and Gnoochi

Served on a bed of sweet potato gnoochi, 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



## SALADS



### The Asian Garden

mixed lettuce and rocket leaves, spinach leaves, celery, broccoli, red onion, mint, basil, parsley, red cabbage, dried cranberries, walnuts, crispy shallots, nams filled with vegetables and Peanut vinaigrette sauce.

72 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

### 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

### Aviv's Caesar Salad

Roman lettuce hearts, diced salmon, brioche croutons, parmesan cheese and Caesar seasonings. Can be ordered without the salmon for 64 NIS

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

### 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