



EVENING MENU



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

קארן סיאם



Do you have food sensitivities?
For a personalized menu, scan the code

Find us on:  קפה גן סיפור  café_gan_sipur

STARTERS

Great for sharing

Parmesan Bread	34 NIS
Bread of choice - focaccia / whole grain bread With a salsa dip, pepper tapenade and pesto.	
Eggplant and Labaneh Focaccia 🌱	33/64 NIS
(Full/ half serving) Grilled eggplant paste, caramelized onions, garlic confit, labaneh, parmesan, kalamata olives and pesto paste.	
Gnocchi á la Romana 🌱	58 NIS
Corn flour gnocchi pillows stuffed with ricotta, served with delicate corn cream, artichoke, broccoli, basil, mozzarella and chives	
Greens & Tzatziki 🌱❤️	56 NIS
Cucumbers, zucchini, red onion, mint, parsley, basil, Tzatziki, roasted almonds and crispy shallots. Seasoned with olive oil and lemon juice, served with rustico whole grain bread.	
Burrata and Crispy Potatoes ❤️	56 NIS
Crispy potatoes seasoned with oregano, salt, pepper, basil leaves and lemon zest, served with pesto, burrata and Parmesan cheese.	
Beetroot and Herbs Salad 🌱🌱	52 NIS
Beetroot, parsley, mint, celery leaves, dried cranberries, walnuts, jalapeno nuts, grated feta cheese and raw tahini.	
Stuffed Cauliflower	56 NIS
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)	
Pao De Queijo 🌱	39 NIS
Small cheese bread buns (8 pieces) (Served with three dips)	
Polenta and Mushrooms 🌱	54 NIS
Mushrooms, onions, garlic, fresh basil leaves, asparagus, crushed peanuts and teriyaki sauce. Served on a rich polenta cream.	



FRESH PASTA

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

Pasta to choose from >

Linguine 🌱 / Rigatoni / Gluten Free 🌱

Sauces to choose from >

Tomato Sauce 🌱🌱	59 NIS
Garlic, olive oil and basil	
Red Cream Sauce 🌱	62 NIS
Tomato sauce, cream and basil leaves.	
Noam's Sauce 🌱	62 NIS
Pesto cream, white wine, cherry tomatoes, garlic, onions and fresh mushrooms.	
Green Green 🌱🌱	72 NIS
Broccoli, zucchini, artichoke, asparagus and confit garlic sautéed in pesto, lemon zest, arugula, roasted almonds and lemon wedge. Optional tofu + 10 nis	
Alfredo Cream Sauce 🌱	62 NIS
Cream and two types of mushrooms.	

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 🌱❤️	74 NIS
Cream, fresh eggs, crispy potatoes, spinach and mangold leaves, fried onions, feta, goat cheese, cherry tomatoes, Parmesan, hot chili pepper and parsley	
Itamar's Shakshuka 🌱	72 NIS
A rich tomato stew with herbs, cumin, onions, roasted peppers and fresh eggs. Additional eggplants / feta cheese > 5 NIS	
Vegan Shakshuka 🌱🌱	69 NIS
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	

SANDWICHES

Served with a garden salad

Gan Sipur Caprese Sandwich 🌱	56 NIS
Toasted focaccia, pesto, avocado, tomato, mozzarella, balsamic and basil. Can be substituted for whole grain/gluten-free bread.	
Goat Cheese Sandwich 🌱	54 NIS
Cream cheese and pesto, roasted peppers, olives, goat cheese and baby leaves. Bread options: (White / Whole grain / Gluten free)	
Israeli Bagel Toast 🌱🌱	54 NIS
Butter, sliced tomatoes, mozzarella cheese and basil leaves.	
Greek Bagel Toast 🌱🌱	56 NIS
Feta cheese, pesto, butter, mozzarella cheese, onions, hyssops, sliced tomatoes and kalamata olives.	
Onion Toast skewer 🌱🌱	58 NIS
Toast on a skewer with caramelized onions, cheddar, parmesan, mozzarella, butter and crispy shallots.	
Tuna toast 🌱	54 NIS
rusted brioche bread, tuna salad, tomato, basil, cheddar and mozzarella cheese	

FRESH FISH

Salmon fillet & Seasonal Vegetables 🌱❤️	129 NIS
Oven roasted salmon fillet with sweet potato purée and seasonal vegetables sautéed with olive oil and lemon juice.	
Salmon Fillet and Gnocchi	129 NIS
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.	
Sea Bream Fillet and Greens 🌱	129 NIS
Polenta cream, roasted mushrooms, basil leaves and green vegetables of the season.	
Sea Bream Fillet on Kreplach Ravioli	129 NIS
2 seared sea bream fillets served on kreplach ravioli with cream sauce, caramelized onions, chives and crispy shallots.	

FOCACCIA PIZZA

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

Margherita focaccia 🌱🌱	74 NIS
Tomato sauce, grated mozzarella cheese and oregano. You can order with vegan cheeses	
Burrata Focaccia 🌱	88 NIS
Tomato sauce, mozzarella cheese, cherry tomatoes, rocket leaves, topped with burrata and balsamic	
Focaccia Italy 🌱🌱	78 NIS
pesto, garlic confit and cherry tomatoes, roasted pepper, Kalamata olives, oregano, hot chili pepper, artichoke, rocket leaves, olive oil and balsamic.	
Gal's Focaccia 🌱	78 NIS
Focaccia with cream cheese, rich caramelized onion mix, black pepper, goat cheese, honey, thyme and parmesan.	
Four Cheeses 🌱	78 NIS
Rose cream, roasted sweet potato, caramelized onion and fine cheeses.	
Tartuffo Fungi 🌱	78 NIS
Champignon mushrooms, caramelized red onions, truffle cream, mozzarella, parmesan, rocket leaves and reduced balsamic vinegar.	

SALADS

The Asian Garden 🌱	72 NIS
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.	
Green Salad with Goat Cheese 🌱🌱	72 NIS
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.	
Nehama's Salad 🌱	72 NIS
Lettuce and rocket leaves in vinaigrette sauce, halloumi cheese, and champignon mushrooms sautéed in teriyaki sauce, cucumber, cherry tomatoes, carrot, micro leaves, and toasted sesame seeds. (Vegan option: substitute halloumi with tofu). Served on a bed of warm focaccia.	
Betzalel's Market Salad 🌱🌱	72 NIS
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].	
The Empress Ceasar Salad 🌱	74 NIS
Romaine lettuce and lolik lettuce, cherry tomatoes, red onion, salmon cubes, Ceasar dressing, parmesan and croutons. Can be ordered without the salmon for 64 NIS	
Athlete's salad 🌱🌱❤️	69 NIS
Quinoa, green and black lentils, cucumbers, red onion, parsley, mint, dried cranberries, walnuts, cherry tomatoes and jalapeno nuts on a bed of labaneh and raw tahini drizzled on top. Served with whole grain rustic bread.	
Our Caprese Salad 🌱🌱	72 NIS
A mix of cherry tomatoes, kalamata olives, red onions, alla romana artichokes, diced garlic focaccia, mozzarella cheese, pesto, reduced balsamic vinegar and basil.	