



EVENING MENU

Served all 7 days of the week
12:00 - 24:00



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

קארן סיאם



STARTERS

Suitable for starting or snacking

Parmesan Bread With a salsa dip, tahini and pesto.	29 NIS
Eggplant and Labaneh Focaccia 🌱 (Full/ half serving) Grilled eggplant paste, caramelized onions, garlic confit, parmesan, kalamata olives and pesto paste.	30/59 NIS
Pao De Queijo 🌱 Small cheese bread buns (8 pieces) (Served with three spicy dips)	39 NIS
Our Aija 🌱 🌿 Vegan Aija fritters [potatoes, zucchini, herbs and shredded carrots] Served on a bed of chili and herbs with walnut salad and green tahini.	42 NIS
Beetroot and Herbs Salad 🌱 🌿 Beetroot, parsley, mint, celery leaves, dried cranberries, walnuts, jallah nuts, grated feta cheese and raw tahini.	45 NIS
Polenta and Mushrooms 3 types of mushrooms, onions, asparagus, roasted peanuts and teriyaki sauce on polenta cream.	52 NIS
Salmon Ceviche 🌱 Diced fresh salmon, diced cucumbers, asparagus, red onion, green onion, diced avocado, chopped coriander, sliced hot peppers. Yuzu vinaigrette, lemon juice and honey dressing. Served with whole grain rustic bread.	56 NIS
Orange Risotto 🌱 Risotto bedded on a squash cream, roasted chestnuts, sage, garlic, butter and parmesan cheese.	56 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)	54 NIS



FRESH PASTA

Cheese Tortelloni Cream and truffle sauce, seared mushrooms, chestnuts, white wine, basil and parmesan cheese.	74 NIS
Jerusalem Artichoke Ravioli Filled with Jerusalem artichokes and ricotta cheese, sage butter sauce, garlic, Alla Romana artichokes, crisped sage, parmesan cheese and gremolata crumbs.	74 NIS
Polenta Ravioli With a spinach coating in cream and thyme sauce, boiled asparagus, garlic, chestnuts and parmesan cheese.	74 NIS
Sweet Potato Gnoochi Goat cheese cream, roasted mushrooms, caramelized onion, a mix of cherry tomatoes, spinach leaves and pecans.	74 NIS
The Black Forest Black radiator pasta with butter, cream and teriyaki sauce, roasted cherry tomatoes, champignon mushrooms and red onions.	74 NIS
Lasagna of the day Fresh pasta leaves, Neapolitan sauce, cream cheese and parmesan.	76 NIS

Pasta to choose from >

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

Sauces to choose from >

Tomato Sauce 🌱 🌿 Garlic, olive oil and basil	55 NIS
Sicilian Sauce 🌱 🌿 Tomato sauce, parmesan cheese, cherry tomatoes, sliced eggplants, kalamata olives, oregano, garlic, basil leaves and torn up fresh mozzarella 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.	59 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, onions, roasted peppers and fresh eggs. Additional eggplants / feta cheese > 5 NIS	69 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	65 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.	62 NIS
Goat Cheese Sandwich 🌱 Cream cheese and pesto, roasted peppers, olives, goat cheese and baby leaves. Bread options: (White/ Grains - whole wheat / Gluten free)	52 NIS
Vegan Anti-Pasti Sandwich 🌱 🌿 Tapenade peppers, baked eggplants, fried zucchini and cauliflower, green tahini, fresh spinach leaves, arugula leaves and chilli peppers. Bread options: (White/ Grains- Whole wheat/ Gluten free)	52 NIS
Vegan Bagel Toast 🌱 🌿 Vegan feta and mozzarella cheese, roasted peppers, eggplant cream, pesto, sliced tomatoes and kalamata olives.	52 NIS
Israeli Bagel Toast 🌱 🌿 Butter, sliced tomatoes, mozzarella cheese and basil leaves.	52 NIS
Greek Bagel Toast 🌱 🌿 Feta cheese, pesto, butter, mozzarella cheese, onions, hyssops, sliced tomatoes and kalamata olives.	55 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.	64 NIS
Vegan Greens 🌱 🌿 Pesto sauce, green vegetables of the season, vegan mozzarella and feta cheese, arugula leaves and fresh spinach leaves)	74 NIS
Goat Cheese and Antipasti Vegetables 🌱 Tomato sauce, mozzarella, a variety of roasted vegetables, goat cheese and basil, drizzled with sweet balsamic vinegar.	74 NIS
Polenta 🌱 Corn cream (polenta), roasted portobello mushrooms, spinach leaves, asparagus, zucchini rings, mozzarella and parmesan cheese.	74 NIS
Four Cheeses 🌱 Rose cream, roasted sweet potato, caramelized onion and fine cheeses.	74 NIS
Tartuffo Fungi 🌱 Champignon mushrooms, caramelized red onions, truffle cream, mozzarella, parmesan, rocket leaves and reduced balsamic vinegar.	74 NIS
Ben Gurion 🌱 Neapolitan sauce, tomato slices, garlic confit, herbs (parsley and chives) and Israeli cheeses	74 NIS

FRESH FISH

Salmon Fillet Anti-Pasti 🌱 🍷 Served with hot quinoa and lentil salad with dried cranberries, garlic confit, roasted vegetables and herbs.	115 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.	115 NIS
Bream Fillet and Risotto 🌱 Cauliflower risotto, roasted cauliflower, garlic, cream, parmesan cheese, parsley and gremolata crumbs.	119 NIS
Bream Fillet and Greens 🌱 Squash cream, diced roasted squash, roasted mushrooms, basil leaves and green vegetables of the season.	119 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
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's Salad 🌱 🌿 Lettuce, rocket and baby leaves, halloumi cheese and champignon mushrooms in teriyaki sauce, cucumbers, cherry tomatoes, carrot, sprouts, micro leaves and roasted sesame seeds. Served with a warm focaccia bread. (Optional with vegan halloumi)	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 > 6 NIS [Without the feta cheese and egg the dish is vegan].	72 NIS