



MORING MENU

Served all 7 days of the week
08:00 - 12:00



קח את הנשיקה
נשמך אותה בכיס.

אם תלך לאבוד
אם מישהו ירביץ
אם מישהו 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

- Parmesan Bread** 29 NIS
With a salsa dip, tahini and pesto.
- Eggplant and Labaneh Focaccia** 30/59 NIS
(Full/ half serving) Grilled eggplant paste, caramelized onions, garlic confit, parmesan, kalamata olives and pesto paste.
- Pao De Queijo** 39 NIS
Small cheese bread buns (8 pieces) (Served with three spicy dips)
- Beetroot and Herbs Salad** 45 NIS
Beetroot, parsley, mint, celery leaves, dried cranberries, walnuts, jallah nuts, grated feta cheese and raw tahini.
- Stuffed Cauliflower** 54 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)



SALADS

- Aviv's Caesar Salad** 74 NIS
Roman lettuce hearts, diced salmon, brioche croutons, parmesan cheese and Caesar seasonings.
- Athlete's salad** 69 NIS
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.
- 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.
- Nehama's Salad** 72 NIS
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)
- 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 > 6 NIS [Without the feta cheese and egg the dish is vegan].



MORNING SANDWICHES

All served with a side of garden salad

- Halloumi Croissant and Parmesan** 52 NIS
Crispy halloumi with a dash of honey, soft sunny side up fried eggs and arugula leaves.
- Goat Cheese Sandwich** 52 NIS
Cream cheese and pesto, roasted peppers, olives, goat cheese and baby leaves. Bread options: (White/ Grains – whole wheat / Gluten free)
- Tuna Sandwich** 52 NIS
Lettuce, sliced tomatoes, pickles, hard-boiled eggs, pickled/preserved lemon and tuna salad. Bread options: (White/ Grains – whole wheat/ Gluten- Free)
- Health Sandwich** 52 NIS
Served with whole wheat, tahini, herbs omelet, tomato, and baby leaves. Served with a garden salad dressed with olive oils and lemon juice. Options: Vegan friendly.
- Vegan Anti-Pasti Sandwich** 52 NIS
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)
- Vegan Bagel Toast** 52 NIS
Vegan feta and mozzarella cheese, roasted peppers, eggplant cream, pesto, sliced tomatoes and kalamata olives.
- Israeli Bagel Toast** 52 NIS
Butter, sliced tomatoes, mozzarella cheese and basil leaves.
- Greek Bagel Toast** 55 NIS
Feta cheese, pesto, butter, mozzarella cheese, onions, hyssops, sliced tomatoes and kalamata olives.

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.

- Classic muesli** 35 NIS
Dairy yoghurt 4.5% fat. Seasonal fruit and granola.
- Purple Muesli** 39 NIS
Acai sorbet, blueberries, banana, Decorated with blueberries.
- Red Muesli** 39 NIS
Strawberry sorbet, maple, strawberries, forest berries. Decorated with fresh strawberries (if in season).
- Yellow Muesli** 39 NIS
Banana, mango and pineapple. Decorated with fresh banana.

MORNING SPECIALS

- Croque Monsieur** 65 NIS
Toast from Castan brioche bread filled with four different cheeses (feta cheese, parmesan cheese, mozzarella cheese and cheddar cheese), sliced cauliflower, truffle bechamel sauce, chopped chives, sunny side-up eggs. Served with a garden salad.
- Grandma Dina made us Aija** 59 NIS
Vegan Aija fritters, potatoes, zucchini, herbs, and shredded carrots. Served on a crisped tortilla with green tahini, chili, and herbs salad with walnuts.
- Florentine Frittata** 69 NIS
(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.
- Spinach and Cheese Danish** 62 NIS
Filo dough filled with spinach, feta cheese and ricotta cheese. Served along a beetroot and herbs salad, labaneh and tomato salsa.
- Egg Salad on a Roasted Brioche** 62 NIS
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.
- Avocado Bruschetta** 65 NIS
Castan brioche bruschetta, labaneh, hyssops zaatar, tomato salsa, sliced avocado, poached eggs and hot peppers. Served with a garden salad.
- Poached Eggs Bruschetta** 65 NIS
On a bed of toasted brioche; roasted mushrooms and peppers with "schnitzel" of Tfatit cheese and hollandaise sauce. Served with a garden salad.
- Sandwich from Kfar Azar** 65 NIS
Slice open Farina bread, cream cheese, smoked salmon, sunny side up eggs, asparagus and chives. (Served with arugula salad, cherry tomatoes, red onions, olive oil and reduced balsamic vinegar sauce.)



FOCACCIA PIZZA

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

- Margherita Cherry** 64 NIS
Tomato sauce, grated mozzarella cheese, cherry tomato and oregano.
- Vegan Greens** 74 NIS
Pesto sauce, green vegetables of the season, vegan mozzarella and feta cheese, arugula leaves and fresh spinach leaves)
- Goat Cheese and Antipasti Vegetables** 74 NIS
Tomato sauce, mozzarella, a variety of roasted vegetables, goat cheese and basil, drizzled with sweet balsamic vinegar.
- Polenta** 74 NIS
Corn cream (polenta), roasted portobello mushrooms, spinach leaves, asparagus, zucchini rings, mozzarella and parmesan cheese.
- Four Cheeses** 74 NIS
Rose cream, roasted sweet potato, caramelized onion and fine cheeses.
- Tartuffo Fungi** 74 NIS
Champignon mushrooms, caramelized red onions, truffle cream, mozzarella, parmesan, rocket leaves and reduced balsamic vinegar.
- Ben Gurion** 74 NIS
Napolitana sauce, tomato slices, garlic confit, herbs (parsley and chives) and Israeli cheeses

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
Spinach stew, fresh eggs, mushrooms, onions, cherry tomatoes, chickpeas and goat cheese. Additional eggplants > 5 NIS
- Itamar's Shakshuka** 69 NIS
A rich tomato stew with herbs, onions, roasted peppers and fresh eggs. Additional eggplants / feta cheese > 5 NIS
- Vegan Shakshuka** 65 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

SWEET MORNING

- A slice of chocolate crunch cake** 26 NIS
- Butter Croissant** 21 NIS
Served with strawberry jam, better and honey.
- Chocolate Chip Brownies** 18 NIS
- Dulce De Leche Alfajores** 12 NIS
- Carrot Muffin** 15 NIS
- Date Balls** / **Peanut Butter Balls** / **White Chocolate Balls** 7 NIS