

Nocturno **נוקטורנו**  
home & café בית וקפה



english

# Breakfasts + Gluten free\* (served until 13:30)

## Nocturno (double only) 130

Choice of 4 eggs, fresh salad, whole wheat bread, cream cheese, feta cheese, smoked salmon, smoked tuna, avocado, pesto, dried tomatoes, tahini, butter, homemade jam, 2 fresh juice & 2 coffee



## Israeli (double/single) 89/56

Choice of 2-4 eggs, fresh salad, whole wheat bread and spreads (may vary seasonally): cream cheese, feta cheese, tahini, avocado, pesto, butter & homemade jam, 1-2 fresh juice & 1-2 coffee

## French 64

Salmon toast with cream cheese, wrapped in a fried egg, fresh salad, stir-fried mushrooms & potatoes, fresh juice / coffee / Cava



## Vegan 62

Vegan omelette with onion, mushrooms & herbs, fresh salad, whole wheat bread and vegan spreads, fresh juice & coffee

## Morning Deal 29

Mini sandwich Gouda / feta / mozzarella cheese or tuna salad, fresh juice or cappuccino / espresso

## Shakshuka Hot Pans + house bread & tahini (served all day)

### Nocturno 46

2 eggs, tomatos, peppers, parsley, onion, garlic

### Treat 49

2 eggs, tomatos, peppers, parsley, onion, garlic, potatoes, feta cheese



### Vegan 48

Vegan mini pancakes, tomatos, peppers, parsley, onion, garlic

## Toasted Croissant home baked + a side salad (served all day)

### Gouda - cream cheese, Gouda cheese, tomatoes, onion 33

### Smoked Cheese - cream cheese, smoked mozzarella cheese, tomatoes, mushrooms, pesto 34

### Salmon - cream cheese, smoked salmon, tomatoes, purple onion, mixed greens 36

### Omelette - tahini, feta cheese, herb omelette, tomatoes 35

## Muesli (served all day)

Creamy yogurt, granola, fresh fruits & honey 33

### Extras:

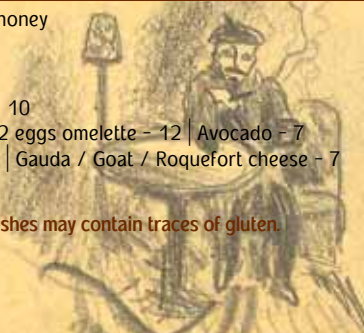
Bread - 5 | Gluten free healthy bread - 10

Smoked salmon / smoked tuna - 10 | 2 eggs omelette - 12 | Avocado - 7

Fried mushrooms - 7 | Feta cheese - 5 | Gouda / Goat / Roquefort cheese - 7

Fried Mushrooms & potatoes - 10

\* WARNING to gluten sensitive guests: dishes may contain traces of gluten.



# Sandwiches Plus...

Served on white / whole / gluten\* free Cibatta bread

## Open Grilled Sandwiches + side salad To Stay

**Mozzarella** 47

mozzarella cheese, tomatoes, roasted peppers, basil & olive oil

**Roquefort** 48

roquefort cheese, cream cheese, tomatoes & mixed greens

**Smoked Cheese** 48

smoked mozzarella, cream cheese, tomatoes, mushrooms & pesto

**Gouda Cheese** 47

gouda cheese, cream cheese, tomatoes, onion & thyme

## Closed Hot Sandwiches + side salad To Stay / To Go

**Nocturno Special** 45/37

saut'ed champignon mushrooms, garlic confit, purple onion, pesto, mixed greens, tahini

**Smoked Salmon** 46/39

smoked salmon, cream cheese, tomatoes, lettuce, purple onion & mixed greens

**Smoked Tuna** 46/39


saut'ed smoked tuna, tomatoes, spinach leaves, basil aioli, homemade pickles

**Tuna** 39/34

tuna salad (tuna chunks, mayo, purple onion & potatoes), tomatoes & lettuce

**Omelette** 36/28

2 eggs omelette, cream cheese, tomatoes & lettuce

 **Avocado (seasonally)** 42/34

avocado, tomatoes, onion, mushrooms, pesto, lettuce & home made vinaigrette

**Feta Cheese & Sweet potato** 44/36

cream cheese, feta cheese, sweet potatoes, pesto, mustard & mixed greens

**Goat Cheese** 44/36

cream cheese, goat cheese, sundried tomato spread, tomatoes, basil & lettuce

**Dutch** 45/37

cream cheese, warm goat cheese, apple slices, walnuts, lettuce & homemade vinaigrette

 **Vegan** 44/36

peanut butter, walnuts, tomatoes, roasted peppers, purple onion, lettuce & homemade vinaigrette

**Extra: Gluten-free\* Ciabatta - 5**

# Salads

Served with whole wheat bread / \*gluten-free bread  
seasoned with homemade dressings

-  **Nocturno** 49  
roasted peppers, walnuts, lettuce, mixed greens, tomatoes, cucumbers,  
roquefort cheese, vary seasonal fruit & homemade vinaigrette
-  **Market Salad & Feta** 47  
tomatoes, cucumbers, colored peppers, carrots, beet, olives, onion,  
feta cheese, olive oil & lemon
-  **Rustic Mushrooms** 52  
lettuce, mixed greens, tomatoes, cucumbers, mushrooms, roasted champignon  
& portabello mushrooms, goat cheese & homemade vinaigrette
- Smoked Tuna** 52  
sautéed smoked tuna & potatoes, tomatoes, cherry tomatoes, purple onion,  
green onion, basil, olive oil, garlic, lemon. served with basil aioli
-  **Red Quinoa & Roots** 49  
red quinoa, mixed greens, kohlrabi, raddish, beet, carrot, parsley, cranberries,  
walnuts, olive oil & lemon, served with yogurt/tahini
- Caprese** 47  
chunks of fresh mozzarella cheese, tomatoes of all seasonal kind & color,  
roasted peppers, basil leaves, olive oil & reduced balsamic vinegar

# Quiches + side salad

- Quiches** (changes daily) 44  
crunchy butter quiche pastry filled with  
cheeses & vegetables
- Vegan quiche** 44  
crunchy vegan pastry filled with vegetables

# Soups

To Stay / To Go

- Soup of the Day** (winter only) 36/31  
served with whole wheat/gluten\*  
- free bread & butter

**Extra:**  
\*Gluten-free health bread - 10





# Pasta

## Pastas of choice (Fettuccine / Penne) with homemade dressings

-  **Tomato** 48  
tomatoes, olive oil, onion, garlic, herbs & parmesan cheese
-  **Mushroom & cream** 54  
champignon & portabello mushrooms white wine, garlic confit, nutmeg, truffle oil & parmesan cheese
- Artichoke a la Romana** 58  
Italian artichoke quarters, cherry tomatoes, garlic, sage butter, lemon, basil & parmesan cheese
-  **Herbs, dried tomatoes & asparagus** 52  
dried tomatoes, asparagus, white wine, thyme, rosemary, basil, garlic, green onion, chilly, olive oil & feta cheese
-  **Zucchini & Spinach** 52  
zucchini slices, spinach leaves, pesto, garlic, lemon, olive oil & feta cheese
-  **Oriental** 54  
mushrooms, carrots, beet, purple & green onions sautéed in peanut butter sauce, sesame oil, soy & teriyaki sauce

## Vegan Burger

- Burger + a side salad** 58  
legumes hamburger, sautéed mushrooms & onions, served in a bun with Dijon mustard, ketchup, tomatoes, lettuce & homemade pickles

## Vegan Shawarma

- Shawarma + a side salad** 58  
seitan strips & fried onion with Arabic seasoning, served in a tortilla roll with tahini

## Vegan of the Day

Ask your waitress



# Desserts

- Apple crumble pie** – served with Ben & Jerry’s ice cream 36
-  **Pecan pie** – served with Ben & Jerry’s ice cream 36
- Nutella pie** – served with Ben & Jerry’s ice cream 36
- Plum pie & almond cream** – served with whipped cream 34
- Hot chocolate fudge cake** **gluten free** 36  
served with Ben & Jerry’s ice cream
- Hot chocolate soufflé** served with Ben & Jerry’s ice cream 34
-  **Chocolate fingers** – pistachio + nuts + cranberries 31
- Cheese cake crumble** 33
- Baked Cheese cake & Cappuchino cream** with Chinese pecan nuts 34
-  **Halva Parfait** **gluten free** 33
- Croissants and Pastries home baked** + homemade jam (morning only) 14
- Cookies:** brownies, cranberry-chocolate, pecan-maple, 7-12  
 halva, date roll, alfajores
- Suger free**
- American crumble pie** 34
- Halvah cookies (3)** 10
- Seasonal cakes & cookies** -
- Ice Cream Treat** 32  
2 Ice cream scoops: Ben & Jerry’s vanilla/cookies & cream, chocolate, whipped cream & fruits
- Extras:**  
Whipped cream – 4  
Ice cream scoop: Ben & Jerry’s – 9



# Hot Drinks

Espresso short / long	9
Double espresso	13
Macchiato / double	10/13
Americano: espresso with added hot water Sml / Lrg	11/12
Turkish Coffee	10
Cortado	11
Cappuccino Sml / Lrg	13/15
Cappuccino with whipped cream	18
Double espresso with whipped cream	18
Double espresso with a scoop of ice cream	18
Instant coffee based on water / milk	11/13
Mocha	18
Hot chocolate / with whipped cream	16/18
Chocolatté: thick chocolate drink	19
Nocturno: espresso, chocolate pralines, whipped cream & chocolate clusters	19
Hot apple cider: with apple slices & a cinnamon stick	18
Hot apple cider with rum / brandy / wine	28
Tea: choice of flavors / green tea / herbal tea glass teacup / teapot	11/21
Fresh mint tea	12
Ginger, lemon & honey	16
Citrus / Berries infusions - Glass teacup/teapot	15/23
Herbal infusions - teapot	21
Chai	18
Sachleb served with walnuts, coconut & cinnamon	19
Pistachio Sachleb with pistachio butter & coconut chips	21
Hazelnut Chocolate with hazelnut butter & creamed milk	18

## Extras:

Flavored syrups: vanilla, hazelnut, coconut, carmel	4
Soy milk organic, suger & salt free	2
Whipped cream	4
<b>Cappuccino To Go Sml / Lrg</b>	<b>10/12</b>



### C&C Deal

Cappuccino & Croissant

21/23

# Hot Alcoholic

Coffee liqueur cappucino	24
Irish cream cappucino	24
Rum chocolate	26
Triple sec chocolate	25
Irish cream chocolate	26
Mint liqueur chocolate	24
Hot milk, coconut and coffee liqueur	25
Irish coffee: double espresso with Scotch whiskey & whipped cream	24
Hot toddy: lemon & whiskey drink	26
Mulled Wine, spices & more treats	29
Hot cider: apple slices & cinnamon sticks with rum / brandy	28

# Cold Beverages

Sml / Lrg

Ice coffee	15/19
Ice coffee vanilla / coconut / nuts / caramel	18/22
Ice americano	14/18
Ice tea	14/18
Ice chocolate	15/19
Ice mocha	15/19
Milkshakes: vanilla / cookies & cream	23
Fresh squeezed: orange juice	14/18
Fresh squeezed: carrot juice / apple juice	17
Juicemix: carrot, apple, pear & ginger	20
Fresh juice: lemonade / red grapefruit / strawberry	15/18
Julius: red grapefruit / orange / strawberry juice + vanilla ice cream	24
Lemonade with mint	16/20
Soft drinks: Cola / Sprite / Diet / Zero	12
Apple juice	12
Soda water	8
Tonic	12
Mineral water	10

## Extras:

Whipped cream - 4 | Ginger - 2



# Special Shakes

Mango & Passion Sorbet	23
Addition of Rum/Tequila/Vodka	9
Strawberries & Blueberries Sorbet	23
Addition of Rum/Tequila/Vodka	9
Coconut & Chocolate clusters milkshake	24
Frozen Yogurt smoothie - Granola, Apple, Honey & Almonds	26
Frozen Yogurt smoothie - Pineapple	26

# Wine & Beer

Third/Half liter

## Draft Beers + Draft Hard Ciders

Tuborg	26/29
Weihenstephan	28/31
Guinness	28/31
Negev Amber Ale	28/31
Westons Premium Cider 4.5%	28/31

## Bottled Beers

Goldstar	23
Carlsberg	24
Negev: Amber Ale / Oasis	28
St. Bernardus	35
Maredsous Tripel	34
Stella	26

<b>Beer Munchies</b> - Kantochini + Homemade dips	23
<b>Beer Treats</b> - Hot ciabatta + Homemade spreads	26

## Hard Ciders - Buster's (bottled)

Apple 4.8% / 6.7%	29
Lemon 5%	29
<b>Energy drink</b>	15

## Wines

**Variety of wines: Ask for the special wine menu**

<b>House wine</b> (glass) Dalton Canaan: red / white	29
<b>Cava</b> (glass)	24

# Alcohol

## Chaser/Shot

### Whiskey

Bushmills	17 28
Black Bush	23 34
Johnnie Walker	17 44
Grant's	16 33
Jim Beam	16 32
Jameson	17 32
Jack Daniel's	23 41
Glenfiddich 12	28 54

### Brandy

Bardinet	- 38
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### Cognac

Dupuy VSOP	- 59
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### Gin

Beefeater	- 31
Gordon's	- 31
Bombay	- 38
Bombay	6
+ soft drink soda / tonic	

### Vodka

Absolut	16 31
Finlandia	16 31
Stolichnaya	15 29
Grey Goose	26 51

### Rum

Bacardi	- 36
Captain Morgan	- 33

## Chaser/Shot

### Anis

Arak	13 25
Sambuka	16 31
Pastis	17 33
Uzo Mataxa	17 33

### Martini

Bianco / Rosso / Vermouth	- 29
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### Tequila

Cuervo Gold	19 36
Sauza Gold	18 35

### Digestif

Jagermeister	18 35
Aperol	15 29
Campari	15 29

### Liqueur

Amaretto	15 18
Southern Comfort	- 29
Bailey's	- 35
Kahlúa	- 36
Fidgeling	16 25
Drambuie	18 35

### Cool Cocktails!

Ask for the special cocktails menu

### Extras:

Soft drink / juice	6
Energy drink	10



We are often asked, what is the special allure of Nocturno? What makes it such a favorite dining spot for so many people? We considered telling you all about the love that is invested in the place - in every corner, dish and detail, wine, live music & event - but in the end decided simply to convey to you the Nocturno experience through the eyes of author Shlomit Abramson, as described in the review posted by her on TripAdvisor. We have not changed a word!

### **"A Familiar Place**

A town you're born in is a place you take for granted. You have those places that are all yours. Your grocery store, your secret parking spot near the market, your book store, your coffee shop, the best sandwich, the salad. Until you leave and move to a different city. You settle in slowly. A new grocery store, a parking spot you've yet to find, and a book store you're still looking for. You're still a tourist, especially in that coffee shop you haven't decided on yet.... You still visit your home town quite a lot. You have your family and friends there. But when you come back to it, it doesn't feel the same and you feel as if you're a tourist in it, even when you go to the same old places, those that were "your" places. People change, the way houses look change, and you see that there are new routes you don't know.

You can only feel that comfort you can't explain in one place. You arrange to meet up with a friend in Nocturno, no matter

when, you know exactly at which table you want to sit, because the wind won't hit your face there. And when you ask for your cortado, everyone knows exactly what you mean. The taste stays the exact great taste, and the service is just as you remembered it, familiar but not too clingy. And the sandwiches... oh, the sandwiches, and the salad... oh, the salad. You lean back in your seat and think to yourself how comfortable it is here, in Nocturno, just as it always has been, just as it was when the place was still your place, and how good it is that there are some things that never change."

**Shlomit Abramson, May 2015**

אמנם זה העיר והמצח הרה?

כן, אתה  
הבאת אותם.

english

## Nocturno Home&Café

7 Bezael St, 'Designers in the City' compound

Tel. 077-7008510

**Sunday - Thursday** 7am - 1:30 am

**Friday** 7am - 1 hour before Shabbat begins

**Saturday** Half an hour after Shabbat ends - 1:30 am

**Kosher • Dairy**

[www.nocturno.co.il](http://www.nocturno.co.il)

