



Brunch

Brunch served every day until 16:00

Israeli Breakfast

Eggs made to order, vegetable salad, cheeses, olives

Shakshuka

Eggs in piquant tomato sauce, vegetable salad, labane and za'atar, Syrian olives, hot Yemenite pepper spread, warmed pita bread

Egg Benedict Nachman Version

Poached eggs, smoked salmon, spinach gratin, toasted white bread

Greek Breakfast

Pastry of filou dough stuffed with spinach, cheese and grated hard-boiled egg filling, Greek salad, Kalamata olives and Chiziki

Vegan Breakfast

Vegetable pastry, lentil and sweet potato salad, pesto spread, tahini and date honey and fruit salad

Breakfasts served with fresh-squeezed juice and hot drink of choice, basket of bread and pastries, butter and homemade jam

58

More for breakfast

French toast

Brioche pastry, maple syrup, fresh cream and seasonal fruits

46

Muesli

Seasonal fruit salad, honey, goats yogurt and granola

39

Basket of pastries

Butter and jam

26

Morning Cocktails

Orange Campari
Red Grapefruit and Mint Ouzo
Bloody Mary

26

Orange / Carrot / Apple juice 16 · Fruits Mix 18 · Espresso 9 · Double Espresso 12 · Capuchinno 12/16 · Americano 12 · Tea 10 · Chocolate Milk 12/16

Entrées

Keesh	48
Served with green salad. Dough Fulfilling choose: mushrooms / onions / sweet potato and goat cheese	
Arancini	42
Rice balls filled with smoked Mozzarella and tomato sauce	
Caesar Salad	45
Lettuce hearts, anchovies, Parmesan cheese & croutons	
Antipasti	22/45
Made from seasonal vegetables	
Mediterranean Ceviche	55
Sea fish, eggplant, tomato, fresh za'atar and labane	
Buratta	48
On cherry tomato salad, basil and olive oil	
Green salad	55
Spinach leaves, endive, salad roquette, apples, dates & Feta with a dressing of date honey & balsamic vinaigrette	
Goat Cheese Crostini	49
Served with a jam of cherry tomatoes & rocket salad	
Pea Risotto	42
Green curry puree and peas	
Soup of the Day	35

Pizza

Neapolitan Pizza: flour from Naples, tomatoes from the south of Italy, fine Mozzarella, fresh basil olive oil – all combined with traditional baking in the brick oven, to create the perfect Margarita!	
Pizza Margarita	54
Mariniere	36
Tomato sauce, garlic, olive oil, oregano	
Focaccia	36
Olive oil, garlic and thyme	
Calzone	69
A closed pizza filled with cheeses and topped with tomato sauce	
Quattro Formaggi	69
Ricotta, Mozzarella, Pecorino and Parmesan cheeses	
Mediterranean	65
Margarita with goat's cheese, dried tomatoes and caramelized onion	
Etnix	64
Margarita with roquette leaves, cherry tomatoes and Parmesan shavings	

Side dishes you like

Quarta	4
Onion · Cherry tomatoes · Green hot peppers Corn · Kalamata olives · Fried egg	
Octava	8
Anchovies · Dried tomatoes · Mushrooms Grilled vegetables · Feta cheese · Tuna	
Decima	10
Fresh mozzarella · Goat's cheese · Smoked Salmon Spinach · Asparagus · Artichoke	

Main Courses

Fillet of sea bream	110
In sage butter, green beans and shallot onions, Served with baked potatoes	
Salmon Fillet	110
Red curry, coconut milk, bok choy, snow peas and Soba noodles	
Fish & Chips	75
Fried tempura fish sticks and chips	

Pasta

Fresh pasta from durum wheat and eggs made daily on the premises

Cheese Tortellini	68
Olive oil sauce, herbs, cherry tomatoes and Kalamata olives	
Pappardelle	56
In Mushroom Ragù and cream	
Fettuccini Pomodoro	49
Rich tomato sauce, olive oil and basil [Extras: cream 7 ILS / hot peppers 4 ILS]	
Eggplant Lasagna	69
Slices of grilled eggplant with tomato sauce, mozzarella and Parmesan cheese	
Penne	56
Cream sauce from goat's cheese spinach	
Spageti Carbonara	68
[Dry pasta from durum wheat] Pecorino and Smoked Salmon	
Served with whole wheat pasta / pasta without gluten for 5 NIS extra	

Business Meals from 11:00-16:00

Entree Pizzas · main dishes · pastas
for choose

Appetizer Green Salad · Antipasti Vegetables
Soup Du Jour · Bread & Butter

Or beverages

Soft Drinks: Soda water · Mineral water · Lemonade
or Hot Beverages: Espresso · Tea

The Business's price is determined by the price of the main course



Desserts

**Classic Baked
Cheesecake**
36

Tiramisù
Mascarpone, cookies in coffee liqueur,
sprinkled with cocoa
36

Panna Cotta
With strawberry topping
31

Pear tart
And baked almond cream
36

Lemon Pie
36

Chocolate Cake
36

Fruit Salad
29

An assortment of deserts from the desert fridge

Soft Drinks

Cola / Diet Cola / Zero	12
Sprite / Diet Sprite	12
San Pellegrino S/L	12/25
Acqua Panna	25
Soda	9
Mineral Water	9
NESTEA Peach	12
Tonic Water	12
Nesher Malt	12
Orange juice / Grape / Lemonade	12
Apple Cider	15
Iced coffee [espresso, milk, ice cubes]	12
Fresh Squeezed	16 / Half & Half 18
Orange / Apple / Carrot	
Ginger added	3

Crushed

Ice Coffee	16
Limonana [Lemon & Mint]	16
Milkshake [Vanilla, Chocolate, Strawberry]	18
Seasonal fruit shake (ask your waiter)	18
Whipped Cream added	5

Hot Beverages

Capuchinno small / large	12/16
Espresso / double	9/12
Macchiato / double	10/13
Cortado	10
American coffee	12
Hot milk with Nes caffe	13
Caffe Gourmond (Served with 3 petit fours)	26
Tea Infusion / Flavored tea	10/12
Hot Chocolate	12/16
Hot Apple Cider	18

Soy milk 2 / almond milk 4 / extra whipped cream 5

White Wine

Gamla Riesling	26/95
Gamla Yarden	35/135
Shmurah Rose Syrah	30/115
Yarden Muscat	22/75

Red Wine

Gamla Pinot Noir	115
Tishbi Merlot	32/125
Shmurah Cabernet Merlot	28/108
Gamla Sangiovese	130
Hari Galil Miron	38/150

Sparkling

Cava (semi-dry)	22/75
Lambrusco	22/75

Beer

Draught Beer	
Peroni ½ ½ ½	12/18/27
Bottled	
Heineken	23
Paulaner	31
Goldstar	23
Alcoholic cider	23

Spirits

Vodka grey goose	35
Vodka stoli gold	25
Tequila patron	42
Johnnie walker black	32
Jack daniels	32
Jack daniels honey	35
Chivas regal	30
Glenfiddich 12 spr	48
Amaretto disaronno	24
Fidg - feigling	21
Anis elit harak	21
Anis ouzo	25
Rum havana club 3	28
Limoncello	23
Martini bianco	24
Aperol	23
Campari	25