

A watercolor illustration of a cafe interior. A server with curly hair, wearing a blue long-sleeved shirt and grey trousers, is walking towards the right, carrying a tray with a coffee cup and saucer. In the background, there is a counter with a menu board and a large orange lamp hanging from the ceiling. The overall style is soft and artistic.

Menu

Nocturno  
home & café

נוקטורנו  
בית וקפה

WHM

# Breakfasts / \* also Gluten-free

**Nocturno (double only) - served until 13:30** 153


Choice of 4 eggs, fresh salad, whole wheat bread and spreads (may vary seasonally): cream cheese, feta cheese, smoked salmon, smoked tuna, avocado, pesto, dried tomatoes, roasted peppers, tahini, butter, homemade jam, 2 fresh juice, 2 coffee

**Israeli (single/double) - served until 13:30** 64/106


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

**French - served all day** 88

Brioche, smoked salmon, cream cheese, mixed greens & 2 fried eggs on top, fresh salad, stir-fried portobello & champignon mushrooms & potatoes, fresh juice / coffee / Cava


 **Vegan (single/double) - served until 13:30** 72/109


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

 **Morning Deal (To Stay / To go) - served until 13:30** 35/29

Mini sandwich Gouda / feta / mozzarella cheese / tuna salad / tahini, fresh juice / coffee (cappuccino / espresso)

## Extras for breakfast:

Extra bread - 7 | change to Gluten-free bread  - 5

Extra GF bread  - 12 | Smoked salmon / smoked tuna - 15

2 eggs omelette - 14 | Avocado - 9 | Feta cheese - 7

Gouda / Goat / Roquefort cheese - 9

Fried mushrooms - 14 | Fried Mushrooms & potatoes - 16

## Shakshuka Hot Pan:

**with tahini & whole wheat bread**

Homemade Shakshuka sauce prepared from fresh tomatoes, peppers, parsley, onions, fresh garlic & herbs

**Nocturno** 54

2 eggs, homemade shakshuka sauce

**Treat** 62

2 eggs, homemade shakshuka sauce, potatoes, feta cheese

 **Vegan** 62

tofu, homemade shakshuka sauce, potatoes, chickpeas, spinach

## Toasted Croissant - home baked & a side salad

**Gouda** 44

cream cheese, Gouda cheese, tomatoes, purple onion

**Salmon** 48

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

**Omelette** 44

tahini, feta cheese, herb omelette, tomatoes

**Croissants - home baked & homemade jam** 14

 **Muesli / Vegan Muesli** 39

Creamy yogurt, granola, fresh fruits & honey / date honey

## Soups

To Stay / To Go

 **Soup of the Day** (winter only) 36/31

served with whole wheat bread & butter/pesto

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



# Sandwiches Plus...

Served on whole sourdough Cibatta bread / \*gluten-free Cibatta bread 

## Hot Sandwiches & side salad

To Stay / To Go


	<b>Nocturno Special</b>	53/47
	saut'ed champignon mushrooms, garlic confit, purple onion, pesto, mixed greens, tahini	
	<b>Smoked Salmon</b>	57/49
	smoked salmon, cream cheese, tomatoes, lettuce, purple onion, mixed greens	
	<b>Smoked Tuna</b>	57/49
	saut'ed smoked tuna, tomatoes, spinach leaves, basil aioli, pickles	
	<b>Mozzarella Open Grilled</b>	58 -
	mozzarella cheese, tomatoes, roasted peppers, basil, olive oil	
	<b>Gouda Cheese Open Grilled</b>	57 -
	gouda cheese, cream cheese, tomatoes, purple onion, kalamata olives	
	<b>Omelette</b>	48/41
	2 eggs omelette / vegan omelette, cream cheese, tomatoes, lettuce, pickles	
	<b>Feta Cheese &amp; Sweet potato</b>	54/47
	cream cheese, feta cheese, sweet potatoes, pesto, mustard, mixed greens	
	<b>Dutch</b>	54/47
	cream cheese, warm goat cheese, apple slices, walnuts, lettuce, homemade vinaigrette	
	<b>California</b>	53/46
	peanut butter, walnuts, tomatoes, roasted peppers, purple onion, lettuce, homemade vinaigrette	

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

## Salads Served with whole wheat bread

	<b>Nocturno</b>	59
	lettuce, mixed greens, roquefort / vegan feta, walnuts, almonds, pine nuts, cranberries soaked in apple cider, Seasonal fruit, homemade vinaigrette	
	<b>5-color salad &amp; Feta</b>	54
	tomatoes, cucumbers, colored peppers, carrots, beet, olives, purple onion, feta / vegan feta, olive oil, lemon, homemade croutons	
	<b>Rustic Mushrooms</b>	59
	champignon & Portobello mushrooms saut'ed in onion butter, lettuce, mixed greens, tomatoes, cucumbers, goat cheese / vegan feta, homemade vinaigrette	
	<b>Smoked Tuna</b>	63
	saut'ed smoked tuna & potatoes, tomatoes, spinach leaves, cherry tomatoes, purple onion, green onion, basil, olive oil, fresh garlic, lemon, served with basil aioli	
	<b>Red Quinoa &amp; Roots</b>	58
	red quinoa, mixed greens, kohlrabi, raddish, beet, carrot, cherry tomatoes, parsley, cranberries, walnuts, green onion, olive oil, lemon & homemade vinaigrette, served with yogurt / tahini, sesame oil	
	<b>Caprese</b>	58
	Fluffy focaccia with olive oil, garlic & hyssop, topped with chunks of fresh mozzarella cheese / vegan feta, tomatoes of all seasonal kind & color, roasted peppers, basil leaves, reduced balsamic vinegar	

## Quiches & side salad

	<b>Quiches</b> (spinach / sweet potato / broccoli)	51
	crunchy butter quiche pastry filled with cheeses & vegetables	
	<b>Vegan antipasti</b>	53
	crunchy vegan pastry filled with vegetables	

## Pasta Pastas of choice (Fettuccine / Penne)



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-  **Mushroom & cream** 62  
champignon & Portobello mushrooms white wine, garlic confit, nutmeg, truffle oil, cream, parmesan cheese / vegan mozzarella
-  **Artichoke** 63  
fresh artichoke hearts saut'ed in sage butter / olive oil & lemon, cherry tomatoes, fresh garlic, basil, parmesan cheese / vegan mozzarella
-  **Oriental** 62  
mushrooms, carrots, beet, purple & green onions, fresh garlic, saut'ed in peanut butter sauce, sesame oil, soy, teriyaki sauce
-  **Chestnuts** 63  
chestnuts, olive oil, white wine, fresh garlic, basil leaves, nutmeg, truffle oil, parmesan cheese / vegan mozzarella
-  **Pomodoro / Pomodoro & cream** 54/58  
homemade pomodoro: tomatoes, olive oil / cream, onion, fresh garlic, basil leaves, served with parmesan cheese / vegan mozzarella

## Vegan Burger & side salad

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**saut'ed mushrooms & onions, served in a bun with Dijon mustard, ketchup, tomatoes, lettuce & saut'ed mushrooms, onion & potatoes, pickle**

-  **Legumes burger** 65
-  **Beyond Meat burger + mini beer / juice** 75

## Vegan Shawarma & side salad 65

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seitan strips & fried onion with Arabic seasoning, tahini tomato & parsley served in a tortilla & fried sweet potato slices

## Cheese Platter 64

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Brie, Roquefort, Feta, homemade jam, fruits, Kantochi (Italian cracker with Nigella & Parmigiano cheese)

## Desserts

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- Apple crumble pie** served with Ben & Jerry's ice cream 37
-  **Pecan pie** - served with vegan ice cream 37
- Lemon & Yogurt pie** - served with whipped cream 35
- Nutella pie** - served with Ben & Jerry's ice cream 37
-  **Nutella pie - Vegan** - served with vegan ice cream 37
-  **Hot chocolate fudge cake** served with Ben & Jerry's ice cream 37
-  **3 Chocolate fingers:** pistachio, nuts, cranberries 33
- Cheese cake crumble** 35
- Baked Cheese cake & Cappuchino cream** 36  
with Chinese pecan nuts
-  **Cheese cake - Vegan** with strawberry confiture 36
-   **Halva Parfait** 33
- Cookies:** brownies, cranberry-chocolate, pecan-maple, date roll, alfajores 8-13
-  halva 8
-  **Suger free**
- American crumble pie** 36
- Halvah cookies (3)** 10



## Hot Drinks

Espresso short / long	9
Double espresso	13
Double espresso with whipped cream	19
Double espresso with a scoop of ice cream / vegan ice cream	19
Macchiato short / double	10/13
Cappuccino 5ml / Lrg	15/17
Cappuccino with whipped cream	19
Cortado	12
Americano: espresso with added hot water 5ml / Lrg	11/12
Turkish Coffee	10
Instant coffee based on water / milk	11/13
Mocha	19
Chococino / Hot chocolate (with whipped cream)	19/21
Chocolatté: thick chocolate drink	22
Nocturno: espresso, chocolate pralines, whipped cream & chocolate clusters	21
Hot apple cider: with apple slices & a cinnamon stick	19
Hot apple cider with rum / brandy / wine	29
Tea: choice of flavors / green tea / fresh mint tea	12
Ginger, lemon & honey	18
Herbal infusions: lime & verbena - teapot	23
Barries/citrus infusions - teacup / teapot	16/23
Chai	21
Sachleb served with walnuts, coconut & cinnamon	22

### Extras:

Flavored syrups: vanilla, hazelnut, coconut, carmel	5
Whipped cream	5
<b>Cappuccino To Go 5ml / Lrg</b>	12/14
<b>Soy / almond milk - at no extra cost</b>	

## Hot Alcoholic

kahlua cappucino	26
Irish cream cappucino	26
Rum chocolate	28
Amaretto chocolate	28
Irish cream chocolate	28
Mulled Wine, spices & more treats	32
Hot cider: apple slices & cinnamon sticks with rum / brandy	29



# Cold Beverages



Sm / Lrg

Ice coffee / Ice Cappuccino	17/21
Ice coffee vanilla / coconut / nuts / caramel	20/24
Ice americano	12/14
Ice tea	12/14
Ice chocolate	15/19
Ice mocha	17/21
Fresh squeezed: orange juice	16/19
Fresh squeezed: carrot juice / apple juice	18/22
Juicemix: carrot, apple, pear & ginger	20/24
Fresh juice: lemonade / red grapefruit / strawberry	15/18
Lemonade with mint	17/21
Soft drinks: Cola / Sprite / Diet / Zero	14
Apple juice	14
Soda water	10
Tonic	13
Mineral water	12
Energy drink	15

## Extras:

Whipped cream - 5 | Ginger - 2

# Special Shakes

Milkshakes: vanilla / cookies & cream & Ben & Jerry's ice cream	28
Julius Shake: red grapefruit / orange / strawberry juice & vanilla Ben & Jerry's ice cream	29
 Mango & Passion Sorbet	28
Addition of Rum / Tequila / Vodka	13
 Strawberries & Blueberries Sorbet	28
Addition of Rum / Tequila / Vodka	13
Frozen Yogurt smoothie - Granola, Apple, Honey & Almonds	33
Frozen Yogurt smoothie - Date, raw Tahini, Granola & Date honey	33

# Beer

Third/Half liter

## Draft Beers & Draft Hard Cider

Tuborg	26/29
Weihenstephan	29/32
Guinness	29/32
Negev Amber Ale	29/32
Malka Blond Ale	29/32
Westons Premium Cider %4.5	29/32

## Bottled Beers

Goldstar	24
Carlsberg	24
Maredsous Tripel	35
Stella	28

# Wines & Cocktails

Ask for the special wine & cocktail menu

# Alcohol

	Chaser/Shot			Chaser/Shot	
<b>Whiskey</b>			<b>Anis</b>		
Bushmills	17	34	Arak	13	25
Black Bush	23	44	Pastis	17	33
Grant's	17	33	Uzo Mataxa	17	33
Jim Beam	17	32	<b>Martini</b>		
Jameson	17	32	Bianco / Rosso /		
Jack Daniel's	21	41	Vermouth	-	29
Glenfiddich 12	28	54	<b>Tequila</b>		
<b>Gin</b>			Cuervo Gold	19	36
Hayman's	-	31	<b>Digestif</b>		
Bombay	-	38	Jagermeister	18	35
<b>Vodka</b>			Aperol	15	29
Stolichnaya	15	29	Campari	15	29
Grey Goose	26	51	<b>Liqueur</b>		
<b>Rum</b>			Amaretto	15	29
Negrita	-	31	Bailey's	-	35
Captain Morgan	-	33	Kahlúa	-	36
			Fidgeling	16	31
			Drambuie	18	35

## Extras:

soft drink / juce / soda water / tonic - 6 | energy drink - 10

## DRINK APPETIZERS

<b>Beer Munchies</b>	29
Kantochi (Italian cracker with Nigella & Parmigiano cheese) & Homemade spreads	
<b>Beer Treats</b>	31
Hot ciabatta & Homemade spreads	

**Nocturno**  
home & café

7 Bezalel St., 'Nocturno' compound, Jerusalem  
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

