

# לחם בשר

≡ *Meat and Eat* ≡

## APPETIZERS

<b>SIRLOIN CARPACCIO</b> Sirloin chunks seasoned with olive oil and reduced balsamic vinegar, beet cubes and baked onions, sliced tomato, crispy radishes, garlic confit and basil. Served with a breadstick.	<b>58 NIS</b>
<b>ROAST BEEF</b> Roasted sirloin slices with "shawarma" seasoning, garlic confit, coarse salt, ground pepper and Dijon mustard, served with pickle relish and focaccia on the side.	<b>58 NIS</b>
<b>RED TUNA SASHIMI</b> Red tuna chunks seasoned with citrus juice, olive oil and squeezed lemon juice with salt, black pepper and crushed hazelnuts. Served with tomato salsa, citrus slices, radishes, coriander, chili pepper rings and breadstick on the side.	<b>58 NIS</b>
<b>WHITE FISH TARTAR</b> White sea fish cubes, crispy radishes, seasonal fruit, lemon garlic cream, lemon zest and herb mix. Seasoned with refreshing gazpacho and a touch of green oil, served with a breadstick.	<b>58 NIS</b>
<b>EGGPLANT TAHINI &amp; PRESERVED LEMONS</b> Charred eggplant seasoned with olive oil, lemon, salt and pepper. Served with green tahini, preserved lemon cream, tomato salsa with fresh herbs, garlic confit, a touch of green oil and breadstick on the side.	<b>39 NIS</b>
<b>ISRAELI CHICKEN SALAD</b> Chicken pullets in harissa and citrus marinade, grilled and sautéed with mushrooms, onions, garlic confit and green beans. Served on a bed of greens, cherry tomatoes, cucumber, scallions, beet and sweet potato cubes. Seasoned with citrus vinaigrette.	<b>74 NIS</b>
<b>TABBOULEH &amp; BLACK LENTILS SALAD</b> Black lentils, beet cubes, chopped purple onion, parsley, mint, coriander and scallions. Seasoned with olive oil, lemon and tomato salsa.	<b>54 NIS</b>
<b>SAUTÉED MUSHROOMS</b> Sautéed mushroom mix in Asian marinade, scallions and roasted almonds.	<b>54 NIS</b>
<b>HOMEMADE BREAD</b> Oven-baked herb focaccia with pepper spread and olive oil. Seasoned with balsamic vinegar and garlic confit.	<b>19 NIS</b>
<b>ROASTED VEGETABLES FOCACCIA</b> Oven-baked focaccia with roasted vegetables, garlic confit and herbs. Served with green tahini.	<b>29 NIS</b>
<b>CRISPY BEEF FOCACCIA</b> Oven-baked focaccia with caramelized onions, mushroom mix and slow-cooked asado shreds, seasoned with beef broth gravy, garlic confit and scallions.	<b>49 NIS</b>
<b>LAMB LAHMAJUN</b> Pastry stuffed with beef and lamb, root vegetables, roasted pepper, Kalamata olives, pine nuts and herbs. Served with green tahini.	<b>54 NIS</b>
<b>MARKET SALAD</b> Baby leaves and lettuce, cherry tomatoes, cucumber, red onion, radishes, carrots, Kalamata olives and herbs. Seasoned with citrus vinaigrette.	<b>56 NIS</b>

## MAIN COURSES

<b>CHICKEN &amp; LAMB ARAYES</b> Pastry stuffed with chicken pullet and lamb with fried onions, cranberries, herbs and crushed pistachios. Seasoned with Ras el Hanout spice mix, spicy pepper spread and green tahini. Served with a hot dish of your choice.	<b>84 NIS</b>
<b>LAMB SINIYAH</b> Slow-cooked lamb ragu and root vegetables, onions and eggplant cubes, cherry candies, chickpeas, pine nuts, herbs and aromatic spices in a pan wrapped in hot dough. Served with a hot dish of your choice.	<b>96 NIS</b>
<b>FREEKEH SALAD &amp; ASADO</b> Freekeh stew and root vegetables, beet and sweet potato cubes, scallions, herbs and hazelnuts. Seasoned with olive oil and lemon, and topped with sliced asado, slow-cooked with BBQ sauce and beef broth.	<b>79 NIS</b>
<b>SCHNITZEL</b> Chicken breast coated with crunchy breadcrumb-panko mix, served with French fries.	<b>76 NIS</b>
<b>HAMBURGER</b> Grilled juicy burger (250 g) and French fries. Extras (7 NIS per topping): sunny-side-up egg / fried onion / mushrooms roasted pepper / asado.	<b>84 NIS</b>
<b>GRILLED CHICKEN PULLET</b> Grilled chicken pullet glazed with chicken broth, served with potato shreds and green beans in tempura.	<b>92 NIS</b>
<b>CHUNKY ASADO</b> Slow-cooked asado seasoned with homemade BBQ sauce and served on a bed of sweet potato cream, accompanied by potato shreds and black lentils tabbouleh salad.	<b>136 NIS</b>
<b>ENTRECOTE STEAK</b> Aged entrecote (250 / 350 g), chimichurri, served with potato shreds and mushrooms, pea cream and lemon-garlic cream.	<b>144 / 169 NIS</b>
<b>SIRLOIN STEAK</b> Grilled aged sirloin steak (300 g), sweet potato cream, green beans in tempura and red wine sauce.	<b>145 NIS</b>
<b>BEEF FILLET STEAK</b> Grilled fillet mignon medallions (200 / 300 g), served with sweet potato "brulee", portobello mushrooms and green beans in tempura and red wine sauce.	<b>169 / 209 NIS</b>
<b>CHICKEN BREAST PASTA</b> Seared chicken breast, pasta, mushrooms, green beans, garlic confit, onions and herbs. Seasoned with olive oil sauce and a touch of garlic cream.	<b>79 NIS</b>
<b>RED TUNA TATAKI</b> Seared red tuna, pasta, mushrooms, green beans, garlic confit, onions and herbs. Seasoned with olive oil sauce and a touch of garlic cream.	<b>119 NIS</b>
<b>FISH OF THE DAY</b> Ask your waiter.	

## KIDS

<b>CHICKEN BREAST / SCHNITZEL / HAMBURGER</b> Served with French fries / potato shreds and a cold beverage of your choice.	<b>49 NIS</b>
<b>TOMATO PASTA</b> Served with a cold beverage of your choice.	<b>49 NIS</b>

Courses in the menu may contain eggs, soy, peanuts, gluten (wheat), oats, nuts, fish, sesame seeds, other allergenic ingredients and olives that may contain pits.

## COLD BEVERAGES

COCA-COLA / COCA-COLA DIET / COCA-COLA ZERO / SPRITE / SPRITE ZERO / FANTA	16 NIS
KINLEY SODA	12 NIS
NEVIOT MINERAL WATER	14 NIS
FUZE TEA / CLEAR CIDER	16 NIS
NEVIOT FLAVORED WATER / CRANBERRIES	14 NIS
MALTY BEER	16 NIS
GINGER ALE	12 NIS
SAN PELLEGRINO (250 / 750 ml)	16 / 32 NIS
ACQUA PANNA (Mineral water 750 ml)	28 NIS
LEMONADE / GRAPEFRUIT / ORANGE	14 NIS

## HOT DRINKS

ESPRESSO short / long	12 NIS
DOUBLE ESPRESSO / AMERICANO	14 NIS
TEA	12 NIS
HERBAL TEA	16 NIS
HOT CIDER (wine – extra 7 NIS)	18 NIS



### JOIN OUR MEMBERS' CLUB!

Join "Mood", Israel's largest culinary club, and enjoy a variety of benefits, discounts and surprises in various coffee shops and restaurants of the Café Café Group. For more details – ask your waiters. Terms and Conditions apply.