



Menu

Nocturno  
home & café

נוקטורנו  
בית וקפה

WHM



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

<b>Nocturno (double only)</b> 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	139
<b>Israeli (single/double)</b> Choice of 2/4 eggs, fresh salad, whole wheat bread and spreads (may vary seasonally): cream cheese, feta cheese, tahini, avocado, pesto, tuna salad, butter & homemade jam, 1-2 fresh juice & 1-2 coffee	59/98
<b>French</b> Brioche, smoked salmon, cream cheese, mixed greens & 2 fried eggs on top, fresh salad, stir-fried portobello & champignon mushrooms & potatoes, fresh juice / coffee / Cava	72
<b>Vegan (single/double)</b> Vegan omelette with onion, mushrooms & herbs, fresh salad, whole wheat bread and vegan spreads, fresh juice & coffee	65/103
<b>Morning Deal (To Stay / To go)</b> Mini sandwich Gouda / feta / mozzarella cheese / tuna salad / tahini, fresh juice / coffee (cappuccino / espresso)	26/32

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

Homemade Shakshuka sauce prepared from fresh tomatoes, peppers, parsley, onions, fresh garlic & herbs	
<b>Nocturno</b> 2 eggs, homemade shakshuka sauce	49
<b>Treat</b> 2 eggs, homemade shakshuka sauce, potatoes, feta cheese	56
<b>Vegan</b> homemade shakshuka sauce, tofu slice, potatoes, chickpeas, spinach	56

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

<b>Gouda</b> - cream cheese, Gouda cheese, tomatoes, onion	42
<b>Smoked Cheese</b> - cream cheese, smoked mozzarella cheese, tomatoes, mushrooms, pesto	44
<b>Salmon</b> - cream cheese, smoked salmon, tomatoes, purple onion, mixed greens	47
<b>Omelette</b> - tahini, feta cheese, herb omelette, tomatoes	42

### Muesli (served all day)

Creamy yogurt, granola, fresh fruits & honey	36
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#### Extras:

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 - 12 | Fried Mushrooms & potatoes - 14

## Quiches & side salad

<b>Quiches</b> (spinach, sweet potato, broccoli) crunchy butter quiche pastry filled with cheeses & vegetables	47
<b>Vegan antipasti</b> crunchy vegan pastry filled with vegetables	49

## Soups

<b>Soup of the Day</b> (winter only) served with whole wheat bread & butter	To Stay / To Go 36/31
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## Sandwiches Plus...

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

### Open Grilled Sandwiches & side salad

<b>Mozzarella</b> mozzarella cheese, tomatoes, roasted peppers, basil & olive oil	To Stay 53
<b>Smoked Cheese</b> smoked mozzarella, cream cheese, tomatoes, mushrooms & pesto	53
<b>Gouda Cheese</b> gouda cheese, cream cheese, tomatoes, onion & kalamata olives	52

### Closed Hot Sandwiches & side salad

<b>Nocturno Special</b> saut'ed champignon mushrooms, garlic confit, purple onion, pesto, mixed greens, tahini	To Stay / To Go 49/43
<b>Smoked Salmon</b> smoked salmon, cream cheese, tomatoes, lettuce, purple onion & mixed greens	52/45
<b>Smoked Tuna</b> saut'ed smoked tuna, tomatoes, spinach leaves, basil aioli, pickles	52/45
<b>Tuna</b> tuna salad (tuna chunks, mayo, purple onion & potatoes), tomatoes & lettuce	42/35
<b>Omelette</b> 2 eggs omelette, cream cheese, tomatoes, lettuce & pickles	41/34
<b>Roquefort Exotic</b> roquefort cheese, cream cheese, purple onion, homemade jam, seasonal fruit & mixed greens	48/42
<b>Feta Cheese &amp; Sweet potato</b> cream cheese, feta cheese, sweet potatoes, pesto, mustard & mixed greens	49/43
<b>Dutch</b> cream cheese, warm goat cheese, apple slices, walnuts, lettuce & homemade vinaigrette	49/43
<b>California</b> peanut butter, walnuts, tomatoes, roasted peppers, purple onion, lettuce & homemade vinaigrette	48/42

### Extras \*Gluten-free Ciabatta - 5

## Salads

Served with whole wheat bread & seasoned with homemade dressings

<b>Nocturno</b> lettuce, mixed greens, roquefort cheese, walnuts, almonds, pine nuts, cranberries soaked in apple cider, Seasonal fruit & homemade vinaigrette	54
<b>5-color salad &amp; Feta</b> tomatoes, cucumbers, colored peppers, carrots, beet, olives, onion, feta cheese, olive oil & lemon	49
<b>Rustic Mushrooms</b> champignon & Portobello mushrooms saut'ed in onion butter, lettuce, mixed greens, tomatoes, cucumbers, goat cheese & homemade vinaigrette	54
<b>Smoked Tuna</b> saut'ed smoked tuna & potatoes, tomatoes, spinach leaves, cherry tomatoes, purple onion, green onion, basil, olive oil, fresh garlic, lemon, served with basil aioli	56
<b>Red Quinoa &amp; Roots</b> red quinoa, mixed greens, kohlrabi, raddish, beet, carrot, cherry tomatoes, parsley, cranberries, walnuts, green onion, olive oil, lemon & homemade vinaigrette, served with yogurt/tahini	52
<b>Caprese</b> Fluffy focaccia with olive oil, garlic & hyssop, topped with chunks of fresh mozzarella cheese, tomatoes of all seasonal kind & color, roasted peppers, basil leaves & reduced balsamic vinegar	52

## Pasta

Pastas of choice (Fettuccine / Penne) with homemade dressings

<b>Zucchini &amp; Spinach</b> zucchini slices, spinach leaves, pesto, fresh garlic, lemon, olive oil & feta cheese	54
<b>Mushroom &amp; cream</b> champignon & Portobello mushrooms white wine, garlic confit, nutmeg, truffle oil cream & parmesan cheese	57
<b>Artichoke</b> fresh artichoke hearts saut'ed in sage butter & lemon, cherry tomatoes, garlic, basil & parmesan cheese	59
<b>Oriental</b> mushrooms, carrots, beet, purple & green onions, fresh garlic saut'ed in peanut butter sauce, sesame oli, soy & teriyaki sauce	57
<b>Chestnuts</b> chestnuts, white wine, garlic slices, parsley, basil leaves, olive oil, lemon, date syrup & parmesan cheese	58
<b>Pomodoro / Pomodoro &amp; cream</b> homemade pomodoro: tomatoes, olive oil, onion, fresh garlic, basil leaves, served with parmesan cheese	49/53

## Vegan Burger

<b>Burger &amp; a side salad</b> legumes burger, saut'ed mushrooms & onions, served in a bun with Dijon mustard, ketchup, tomatoes, lettuce & saut'ed mushrooms, onion & potatoes, pickles	62
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## Vegan Shawarma

<b>Shawarma &amp; a side salad</b> seitan strips & fried onion with Arabic seasoning, tahini tomato & parsley served in a tortilla & fried sweet potato cubes	62
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## Vegan of the Day

Ask your waitress/waiter

## Desserts

<b>Apple crumble pie</b> - served with Ben & Jerry's ice cream	37
<b>Pecan pie</b> - served with Ben & Jerry's ice cream	37
<b>Nutella pie</b> - served with Ben & Jerry's ice cream	37
<b>Plum pie &amp; almond cream &amp; Strawberry Confiture</b> served with whipped cream	35
<b>Hot chocolate fudge cake</b> served with Ben & Jerry's ice cream	37
<b>Hot chocolate ganache soufflé</b> served with Ben & Jerry's ice cream	35
<b>3 Chocolate fingers:</b> pistachio, nuts, cranberries	33
<b>Cheese cake crumble</b>	35
<b>Baked Cheese cake &amp; Cappuchino cream</b> with Chinese pecan nuts	36
<b>Halva Parfait</b>	33
<b>Croissants and Pastries home baked</b> & homemade jam (morning only)	14
<b>whole sourdough bread</b> & homemade jam	14
<b>Cookies:</b> brownies, cranberry-chocolate, pecan-maple, date roll, alfajores	7-12
halva	-
<b>Seasonal cakes &amp; cookies</b>	-
<b>Suger free</b>	-
<b>American crumble pie</b>	36
<b>Halvah cookies (3)</b>	10

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



## 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	12/21
Fresh mint tea	12
Ginger, lemon & honey	18
Herbal infusions: lime verbena - teapot	23
Barries/citrus infusions - teacup / teapot	16/23
Chai	18
Sachleb served with walnuts, coconut & cinnamon	19

### Extras:

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

## Hot Alcoholic

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



## Cold Beverages

Ice coffee / Iced Cappuccino	15/19
Ice coffee vanilla / coconut / nuts / caramel	18/22
Ice americano	12/14
Ice tea	12/14
Ice chocolate	15/19
Ice mocha	15/19
Fresh squeezed: orange juice	15/18
Fresh squeezed: carrot juice / apple juice	17
Juicemix: carrot, apple, pear & ginger	20
Fresh juice: lemonade / red grapefruit / strawberry	15/18
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 | Enlarged squeezed juice - 4

## Special Shakes

Milkshakes: vanilla / cookies & cream - Ben & Jerry's ice cream	26
Julius Shake: red grapefruit / orange / strawberry juice & vanilla Ben & Jerry's ice cream	26
Mango & Passion Sorbet	26
Addition of Rum/Tequila/Vodka	13
Strawberries & Blueberries Sorbet	26
Addition of Rum/Tequila/Vodka	13
Frozen Yogurt smoothie - Granola, Apple, Honey & Almonds	31
Frozen Yogurt smoothie - Date, raw Tahini, Granola & Date syrup	31

## Wine & Beer

Third/Half liter

### Draft Beers & Draft Hard Ciders

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
St. Bernardus	35
Maredsous Tripel	35
Stella	28

<b>Beer Munchies</b> - Kantochini (Italian cracker with Nigella & Parmigiano cheese) & Homemade dips	27
<b>Beer Treats</b> - Hot ciabatta & Homemade spreads	29

### Hard Ciders - Buster's (bottled)

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

### Wines

<b>Variety of wines: Ask for the special wine menu</b>	
<b>House wine</b> (glass) Dalton Canaan: red / white	29
<b>Cava</b> (glass)	27
<b>Lambrusco</b>	27

## Alcohol

	Chaser/Shot	Chaser/Shot
<b>Whiskey</b>		
Bushmills	17 34	
Black Bush	23 44	
Grant's	16 33	
Jim Beam	16 32	
Jameson	17 32	
Jack Daniel's	23 41	
Glenfiddich 12	28 54	
<b>Cognac</b>		
Dupuy VSOP	- 59	
<b>Gin</b>		
Gordon's	- 31	
Bombay	- 38	
& soft drink soda / tonic	6	
<b>Vodka</b>		
Stolichnaya	15 29	
Grey Goose	26 51	
<b>Rum</b>		
Bacardi	- 36	
Captain Morgan	- 33	
<b>Anis</b>		
Arak	13 25	
Pastis	17 33	
Uzo Mataxa	17 33	
<b>Martini</b>		
Bianco / Rosso / Vermouth		
-		29
<b>Tequila</b>		
Cuervo Gold	19 36	
<b>Digestif</b>		
Jagermeister	18 35	
Aperol	15 29	
Campari	15 29	
<b>Liqueur</b>		
Amaretto	15 29	
Bailey's	- 35	
Kahlúa	- 36	
Fidgeling	16 31	
Drambuie	18 35	
<b>Cool Cocktails!</b>		
Ask for the special cocktails menu		
<b>Extras:</b>		
Soft drink / juice	6	
Energy drink	10	

**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

