

BRUNCH TIME – Up To 48 NIS

(10:00 – 16:00)

Frozen drinks

- Ice Coffee
24
- Ice Mint Lemonade
22
- Milk Shake – vanilla /
chocolate
30

Marseille

Rye floar crepe, goat cheese, cream cheese, fried onion, spinach and fried egg
46

Brussels

Croissant, brie cheese, walnuts, beet roots, soft egg and minced balsamic glaze
46

Naples

Brioche French toast, whipped mascarpone cheese and berry sauce
46

Jaffa

Tomato and roasted pepper shakshuka with mozzarella cheese, goat cheese feta, parsley, arisa and dry chili
48

Baghdad

Hot tahini in a pan with soft eggs, tomatoes salsa, fried eggplant and hot green pepper
48

BRUNCH TIME – Up To 48 NIS

(Served all day)

Berlin

Brioche seared in butter, smoked salmon, spinach and hollandaise sauce
48

Tunis

Spicy tuna salad sandwich, soft egg, preserved lemon, baked potato, Kalamata olive and arisa
48

New York

“Club” smoked salmon sandwich, cream cheese, capers, purple onion and Romaine lettuce
48

Tuscany

Mangold & broccoli sandwich, Mozzarella, Fried egg, pesto and walnut spread
48

Fresh Drinks

Orange / lemonade / red
grapefruit

18 / 10

Carrot

16 \ 26

Pomegranate

20 / 12

The Purple Juice

beet, carrot, celery and apple

28

The Green Juice

celery, cucumber, apple and kiwi

28

Smoothies/ Frozen

Margaritas

Crave

Mango, passion fruit and yogurt
ice cream 30

Casis

Strawberry and berries based on
milk and yogurt ice cream

30

Tropical Shake/ Margarita

Mango, passion fruit and
strawberry

30/42

Hot Drinks

Espresso short / long

10 / 9

Cappuccino

14 / 11

Americano

10

Mint tea / ginger / lemon

12

Hot Chocolate

18

Hot cider / wine / rum cider

24 / 19

In Between – Up To 48 NIS

“Labane” and Black Lentils

Radish, purple onion, sumac and Yemeni pita

36

“Chipora Carpaccio

Sea bream, pine nuts, parsley, green chili, radish

46

Smoked Trout on Potato Carpaccio

Sour cream, roasted cashew, dill, tomato seeds and pickles

48

Caesar Salad

Caesar lettuce, croutons, soft-boiled egg, parmesan and roasted tomatoes in a Caesar sauce

46

Fatush Salad

Cucumber, tomato, purple onion, Kalamata olives, za'atar, sumac, coriander, croutons and feta cheese

48

Filo Pastry

Stuffed with goat cheese and leeks, Tsizki and tomato salsa

44

Fish & Potato

48

Parsley & Beetroot Salad

Cranberry, Laban's, tahini, yogurt, sunflower seeds & Pomegranate concentrate

42

Brick Oven Pizzas

Homemade fresh sourdough

Margherita

Tomato sauce, Mozzarella, basil, olive oil and Atlantic sea salt

46

Napolitana

Tomato sauce, mozzarella, basil, anchovies, olives, capers, parmesan, olive oil and Atlantic sea salt

68

Mediterranean

Roasted eggplant, tomatoes, onion, green chili pepper and feta cheese

62

Main Course – Up To 88 NIS

Salmon Carbonara

Black lentils, butter, Parmesan, fried onion, chives and egg yolk

76

Salmon Fillet on Roots Cream and Seared Vegetables

88

Sea Bream on Polenta and Salsa Verde

88

Salmon Burger and Berry Cheese

Fried egg, fried sweet potato and potato Cajun

84

Burnt Eggplant Ravioli

Mascarpone, butter, thyme, vegetable stock and white wine

66

Mixed Sea Fish in Pita Bread

Arisa, Tseziki, garlic conphy and parsley

64

Risotto Primavera

Peas, broccoli, butter and Parmesan

64

Ara's "Beyond Meat" (Vegan)

Fried onions and tomatoes, pickles tahini, amba and parsley

68

Brick oven focaccia
Tomato salsa and
Tsizki
24

Draft Beers

Carlsberg \ Tuborg

330 ml: 26 NIS – 500 ml: 32 NIS

Wine

House wine red \ white
Glass: 20 NIS Bottle: 80 NIS

We always have more
interesting wines, just ask