



### **Breakfasts**

All breakfasts are served with three seasonal tapas, freshly baked pastries and a drink of your choice: coffee/freshly squeezed juice/cocktail (super-size your drink for an extra 5 ILS).

### **Eggs Benedict**

Two poached eggs on a handmade brioche bread with spinach, mangold and hollandaise sauce (smoked salmon for an extra 8 ILS).

\*\*\*74₪\*\*\*

Clarified Butter based Kubaneh (Traditional Yemenite Bread).....  
With assorted dips: tomato salsa, sour cream, white tahini, hard boiled eggs and homemade olives.

\*\*\*64₪\*\*\*

### **Green Shakshuka**

Two eggs cooked in a pan of spinach, mangold, cream and parmesan.

\*\*\*64₪\*\*\*

### **Fishermen Croissant**

Butter croissant, cured lemon, harissa, potatoes, Kalamata olives, tuna confit, sour cream and a soft boiled egg.

\*\*\*74₪\*\*\*

### **Tel Avivian Morning // single/couple**

Two eggs of your choice, chopped vegetables salad (available toppings: herbs, mushrooms, onions).

\*\*\*64/124₪\*\*\*

### **Vegan Breakfast**

Arava tomatoes shakshuka with peppers, roasted eggplants and corn cream. (eggs optional)

\*\*\*64₪\*\*\*

### **Hash Browns**

Friend potatoes, caramelized onions, smoked salmon, fish eggs and a fried egg.

\*\*\*79👉\*\*\*

### **Breakfasts Extras**

#### **Caprese Salad**

Arava tomatoes, buffalo mozzarella, basil, Kalamata olives, olive oil and honey vinegar.

\*\*\*55👉\*\*\*

#### **Green Salad**

Lettuces, pairs in honey & wine, nuts and warm goat cheese bruschettas.

\*\*\*55👉\*\*\*

#### **Vegan Special**

Strozzapreti pasta, spinach, asparagus, sun-dried tomatoes and chopped almonds. (parmesan optional)

\*\*\*55👉\*\*\*

#### **Soup of the Day**

Ask us!

\*\*\*38👉\*\*\*

#### **Pickled Fish Plate**

Pickled red tuna confit, salmon gravlax cured in beetroot, herring fillet, black bread & butter, fish eggs and a shot of vodka.

\*\*\*89👉\*\*

### **Specials**

#### **Croque Madame**

Giant grilled cheese toast filled with black truffles cream, mushrooms, gouda cheese and parmesan. Served with fried eggs, green salad and a drink of your choice.

\*\*\*74👉\*\*\*

#### **Musakhan**

Sourdough topped with a mix of tomatoes, onions, Kalamata olives, zaatar, sumac, fresh mozzarella and fried eggs, with a drink of your choice.

\*\*\*74👉\*\*\*

#### **Salty Knafe**

Filled with five types of cheese and burned eggplants. Served with spicy tomatoes salad, tzaziki and a drink of your choice.

\*\*\*74👉\*\*\*

### **Sabich Croissant**

Butter croissant filled with eggplants, potato & harissa salad, hard boiled eggs and spicy salad and a drink of your choice.

\*\*\*68₪\*\*\*

### **Fattoush Salad**

Market vegetables with mint and croutons on a bed of homemade labneh cheese and zaatar.

\*\*\*55₪\*\*\*

### **Three Colors Quinoa Salad**

Carrot, beetroot, pair, mixed nuts and halloumi cheese.

\*\*\*69₪\*\*\*

## **Desserts**

### **French Toast**

Filled with almonds cream and served with crème fraiche, seasonal fruits, roasted almonds and maple.

\*\*\*59₪\*\*\*

### **Ice-cream Croissant**

Butter croissant, caramelized bananas, vanilla ice-cream, chocolate syrup and whipped cream.

\*\*\*59₪\*\*\*

### **Belgian Waffle**

Ice cream, whipped cream and maple.

\*\*\*59₪\*\*\*

### **Crumb Cheesecake**

\*\*\*38₪\*\*\*

### **Cremeschnitte**

\*\*\*30₪\*\*\*

### **Chocolate Babka Cake**

\*\*\*16₪\*\*\*