

Breakfast in Shaltieli

Served until - 13:00

Breakfast single \ for two 69 ₪ \ 119 ₪

Two eggs of choice, a selection of dips, Vegan cheeses, the house bread, chopped salad, hot and cold drinks

Possible Additions to the omelet: onions/ mushrooms/ herbs

Shakshouka of Shaltieli

Classic Shakshouka 59 ₪

Two eggs, tomato sauce with garlic, onions, bell peppers. comes in a hot pan

Served With chopped salad, tahini dip and bread

Hamshouka 65 ₪

Homemade hummus with Classic shakshouka on top served with pita bread and chopped salad

Chorizos Shakshouka 65 ₪

Classic shakshouka with chorizos comes in a hot pan

Served With chopped salad, tahini dip and Bread

Mediterranean Shakshouka 65 ₪

Classis shakshouka with vegan feta cheese, eggplant and Kalamata olives in a hot pan

Served With chopped salad, tahini dip and bread

Salads

All salads are served with the house bread

Israeli salad 44 ₪

Chopped tomato, cucumbers, onion and parsley flavored with olive oil and lemon juice

Tuna salad 65 ₪

Mix of Tuna, boiled egg, sweet corn, pickles, bell pepper, chopped onion on a mixture of leaves and chopped vegetables, flavored with olive oil and lemon juice

Crispy salmon 67 ₪

Fried salmon pieces, on a baby leaves, white cabbage, purple cabbage, carrot, cherry tomatoes and apple. flavored with Asian sauce

Chicken salad 65 ₪

Roasted chicken breast, on a lettuce hearts, cherry tomatoes, Cucumbers, carrot, purple onion and croutons flavored with caesar sauce.

Greek Vegan salad 65 ₪

Vegan feta cheese on on a mixture of leaves and chopped vegetables with kalamata olives, chopped onion and za`atar

flavored with olive oil and lemon juice

Starters

Crispy Fried cauliflower 49 ₪

Cauliflower slices in a crispy coating

Served with tahini and the house sauce

Eggplant in tahini 39 ₪

Parsley, paprika, olive oil Served with bread

Chicken wings 44 ₪

sweet or spicy chilli \ barbeque sauce

10 Stir-fried Half wings in choice of sauce and sesame

Mini- schnitzels 44 ₪

280 grams of chicken breast strips in crispy coating and sesame

Served with spicy mayonnaise sauce on the side

Carpaccio sirloin 59 ₪

Carpaccio sirloin with balsamic vinegar, olive oil, baby leaves and bruschetta's

Bruschetta Asado 62 ₪

Asado crumbled on the plancha, in barbecue sauce served on bruschetta and lettuce

Shaltieli Hummus 35 ₪

parsley, paprika, olive oil

Served with two pita bread, pickles and vegetables

Additions to hummus:

Tahini- 7 ₪ | Mushrooms and fried onion- 8 ₪

Ground beef- 16 ₪ | Assado meat- 19 ₪

Spiced chickpeas- 8 ₪

Extra pita bread \ bread- 2\1 ₪

Sandwiches / Tortillas

Omelet Sandwich 39 ₪

Omelet with cucumber, tomato, lettuce and pesto Served wuth chopped salad

Roast beef sandwich 68 ₪

Roast beef strips grilled on the plancha with fried onions, Lettuce, pickles and tomato in mustard mayonnaise sauce

Served with sauerkraut

Chicken Tortilla 58 ₪

Stir- fried chicken strips with fried onion, tomato, pickles, lettuce, mustard mayonnaise sauce.

Entrecote Tortilla 68 ₪

Stir- fried entrecote strips with fried onions, tomatoes, pickles, lettuce, mustard and mayonnaise

Assado meat sandwich 77 ₪

Asado in smoked barbecue sauce with lettuce and pickles Served with chimichurri

French fries | Rice | Baked potato - 12 ₪

Sweet potato ships | Home fries | Onion rings- 16 ₪

Stir-fried

Served with rice noodles/noodles/ rice

Chicken Pad Thai 62 ₪

Stir-fried rice noodles with chicken strips, carrot, cabbage, onion, green onion and scrambled egg in an Asian sauce

Stir- fried chicken 62 ₪

Chicken strips stir fried with cabbage, onion, carrot, bell pepper, mushrooms and green onions in an Asian sauce

Stir- fried Entrecote 67 ₪

Stir-fried Entrecote strips with cabbage, onion, carrot,bell pepper, mushrooms and green onions in an Asian sauce

Stir- fried Vegetarian 9 ₪

Cabbage, carrot, bell pepper, mushrooms, onion and green onion in an Asian sauce

Sunny side up \ down- recommended- 7 ₪

Extra chicken trips | entrecote strips 180 grams- 15 \ 19 ₪

Appetizers

French fries 35 ₪

Sweet potato fries 39 ₪

Fried onion rings 36 ₪

Home fries with sweet chili sauce 39 ₪

Edamame 35 ₪

Vegetable platter 42 ₪

Combo Platters

Mini-schnitzels in beer batter plate 74 ₪

500 g strips of chicken breast in beer batter, served with mayonnaise chili sauce on side

Mini- schnitzels plate 69 ₪

550 g Chicken breast strips coated in breadcrumbs And sesame served with mayonnaise chili sauce on side

Fried snacks plate 74 ₪

Cigars, Pastels, Onion Rings, kibbeh, empanadas and French Fries

Children's meal - 49 ₪

Mini- schnitzels | Kid`s burger 180g with fries

Soft drink included

Kid's meals are served up to the age of 12



Fish

Salmon fillet 97 ₪

Grilled salmon fillet Served with antipasti

Fish and Chips 77 ₪

Fried Lates niloticus fish strips in a crispy coating

Served with French fries

Seabass 124 ₪

Whole seabass in the oven with antipasti

Main Courses

Chicken Breast 67 ₪

Grilled chicken breast steak

Homemade Schnitzel 67 ₪

Chicken breast coated with breadcrumbs

Chicken Pullet Skewers 79 ₪

Grilled chicken skewers

Shaltieli Burger 77 ₪

250 g grilled beef burger with lettuce, tomato, purple Onion, pickles. Served with French fries

Fried onion | mushrooms | sunny side up- 7 ₪

onion jam | garlic confit- 7 ₪

Vegan cheddar cheese - 10 ₪ | Assado | Roast beef- 18 ₪

Assado 94 ₪

350 g assado meat Served with mashed potato garlic confit and chimichurri

Kebab 77 ₪

kebab on a tortilla bed Served with tahini

Chorizos sausages 65 ₪

Grilled chorizos sausages Served with sauerkraut

Sirloin steak 137 ₪

Grilled 300 g sirloin steak Served with antipasti, garlic confit and chimichurri (Recommended cooking size-M)

Entrecote steak 157 ₪

Grilled 300 g angus entrecote served with antipasti, garlic confit and chimichurri

Lamb Chops 168 ₪

Grilled 350g lamb chops served with antipasti, garlic confit and chimichurri

Meat assortment plate 325 ₪

Steak entrecote chunks, pullet steak, kebab and chorizos sausages served with hummus, three pita bread, garlic confit, chimichurri chopped salad and and two side dishes to the dish

Additions to the main courses

French fries | Rice | Baked potato |

Sweet potato ships- 7 ₪

Home fries in sweet chili sauce | Onion rings 12 ₪

Fruit Shake

Mango Tango	29 ₪
Orange - based mango, pine apple and melon	
Tropic Colada	29 ₪
Soy milk - based banana, pine apple and coconut	
Date Shake	29 ₪
Orange - based strawberry, banana and dates	
Nana Cubana	29 ₪
Orange - based strawberry, mango and mint	
Tropi Pink	29 ₪
Orange - based Berries, strawberry banana and cranberries	
Fruit Shake Of Choice	29 ₪
Fruit:	
Strawberry banana dates mango	
pine apple melon berries	
Base:	
Water \ Soy milk \ Almond milk \ Orange juice	

Refreshing

Ice crushed lemonade with mint	26 ₪
Ice crushed Passion fruit \ Strawberry	26 ₪
Additional Anise \ vodka- 18 ₪	
Cold Coffee	19 ₪
Milkshake - flavors for choice	29 ₪
Scoop of ice cream	14 / 22 / 29 ₪
Ice cream flavors: Vanilla \ Chocolate \ Strawberry	
The Ice cream is served	
with whipped cream and chocolate syrup	

Soft drinks

Coca Cola \ Zero Cola \ Peach Fuze Tea \ Sprite	14 ₪
Zero Sprite Fanta \ clear apple cider \ grapes	
grapefruit \ Orange juice \ Lemonade \ Malt root bear	
Flavored Neviot peach/apple	12 ₪
Neviot mineral water	10 ₪
Sparkling water	9 ₪
Energy drink	9 ₪
Pitcher Orange \ Lemonade	32 ₪

Hot drinks

Short \ long espresso	8 ₪
Double \ double long espresso	12 ₪
Small \ Large cappuccino	14 / 16 ₪
With Soy \ almond milk	
Hot chocolate	14 ₪
Americano	14 ₪
Black coffee	8 ₪
Tea \ Mint tea	10 ₪
Green Tea \ Berries infusion	19 ₪
Hot wine	29 ₪
Hot cider (Additional wine- 8 ₪)	19 ₪

Cocktails - 44 ₪

Aperol Spritz	
Aperol, Prosecco(For Spritz)	
sparkling water, orange slice	
Mojito	
Rum, lemon, mint, Sprite and crushed ice	
Frozen Margarita	
Strawberry \ passion fruit Tequila	
and Triple sec	
Cosmopolitan	
Vodka, Triple sec, cranberries	
Tropi Martini	
bombay, martini bitter, passion fruit, lemon	
Jungle Bird	
bacardi spiced. martini bitter. lychee,	
lemon, pineapple	
Gummy – Gum	
Van Gogh Acai, Van Gogh pineapple,	
strawberry, pineapple lime and berries	
Cherry Mojito	
Rum, Sour sherry, lime, cranberry and mint	
Tropical pineapple	
Vodka, Lychee and pineapple	
Sangria Hot \ Cold	
Red \ white wine, Brandy and orange juice	
Dr Jack	
jack daniels, jack fire, amaro montenegro,	
triple sec, southern comfort	
Jalisco Bianco	
patron silver, martini bianco, coconut,	
lemon, cherry	
Double cocktail - 79	
ask the waiter	

Wines

Sparkling Wine		
Godofredo Cava Spain semi dry	34 ₪	119 ₪
Amerdori Lambrusco Rose Italy semi dry	34 ₪	119 ₪
Red wine		
Jonathan Recanati Cabarnet Sauvignon and Shiraz Israel dry	34 ₪	119 ₪
Adelma Cabarnet Sauvignon Hungary dry		124 ₪
Chateau Timberlay Bordeaux Superieur France dry		134 ₪
Yarden Golan Heights Cabarnet Sauvignon Israel dry		194 ₪
White wine		
Jonathan Recanati Chardonnay and Colombard Israel dry	34 ₪	119 ₪
Chateau Terrebonne Rosa Blend France dry		139 ₪
Gamla Golan Heights Chardonnay Israel dry		135 ₪
Blue Nun Gewürztraminer Germany semi sweet		129 ₪
Mud House Sauvignon Blanc New Zealand dry		139 ₪
M. de Ligny Chablis France dry		185 ₪

draft beers

Weihenstephan	31	36 ₪
Carlsberg Luma	29	34 ₪
Carlsberg	29	34 ₪
Tuborg	29	34 ₪

Upon ordering half liter of draft beer
get a shot for 12 ₪

Finlandia | Dewars | Fegling | anise

Bottled beers

Goldstar	24 ₪
Heineken	25 ₪
Corona	31 ₪
Kasteel Rouge	32 ₪
Somersby	25 ₪
Breezer Watermelon	29 ₪
Carlsberg without alcohol	19 ₪

Hookah

Apple Hookah- 59 ₪
Premium tobacco hooka- 72 ₪
For another taste ask the waiter

Free coals

Aperitif

Martini Bianco	19	35 ₪
Martini Rosso \ Dry	19	35 ₪
Campari	19	35 ₪

Vodka

Finlandia	17	36 ₪
Flavored Van Gogh	19	39 ₪
Grey goose	24	44 ₪
Addition of cranberry- 8 ₪		
energy drink \ Russchian- 9 ₪		

Gin

Gordon's	17	35 ₪
Bombay	17	35 ₪
Tonic water - 10		

Rum

Bacardi Silver	21	36 ₪
Captain Morgan Black	22	39 ₪
Captain Morgan Spiced	22	39 ₪

Tequila

Cuervo Silver \ Gold	17	36 ₪
Patron Anejo	29	54 ₪
Patron Silver	26	49 ₪
El Jimador Blanco	15	31 ₪
El Jimador Reposado	15	31 ₪

Anise

Arak Elite	15	29 ₪
Ouzo 7	17	29 ₪
Ouzo 12	18	31 ₪
Absinthe	21	36 ₪
Pastis Prado	18	31 ₪

Liqueurs

Feigling	17	36 ₪
Southern Comfort	19	39 ₪
Cointreau	19	39 ₪
Darmbuie	19	39 ₪
Tubi 60	19	39 ₪

Cognac

Courvoisier XO	99 ₪
Louis Royer XO	99 ₪
Louis Royer VS	39 ₪
Louis Royer VSOP	46 ₪

Alcohol

American Whiskey

Jack Daniels	23	44 ₪
Jack Daniels honey / cinnamon	23	44 ₪
Jack Single Barrel / Rye	25	48 ₪
Gentleman Jack	25	49 ₪
Wild Turkey 81	19	41 ₪
Jim Beam White	23	44 ₪

Scotch

Dewar's	17	35 ₪
Johnnie W Red label	17	35 ₪
Johnnie W Black label	22	44 ₪
Johnnie W Double black	25	48 ₪
Johnnie W Green / Reserve	29	54 ₪
Johnnie W Platinum	39	74 ₪
Johnnie W Blue label		109 ₪
Ballantine's	19	35 ₪
Chivas	24	44 ₪

Irish Whiskey

Jameson	17	36 ₪
Jameson Special Reserve 12	24	44 ₪
Bushmills	19	36 ₪

Single Malt

Royal Lochnagar 12	29	58 ₪
Glenlivet 12	24	44 ₪
Glenfiddich pair and kain		48 ₪
Glenfiddich 10		48 ₪
Glenfiddich 12		48 ₪
Glenfiddich 14	29	54 ₪
macallan 12	29	54 ₪
macallan 15		78 ₪

Digestif

Jagermeister	19	39 ₪
Jagermeister honey	19	39 ₪
Bad apple	19	39 ₪
After shock red	19	39 ₪

Bottles of alcohol

Arak elite 700 ml	340 ₪
Served with pitcher of lemonade	
Finlandia/grey goose 1 liter	490 / 590 ₪
Served with 5 energy drink / bottle of	
cranberries/ 4 Russchian	
Jack Daniel's / black label 1 liter	620 ₪
Served with 4 bottles of coca cola	

שאלתיאלי
בור קפה מסעדה

DESSERTS HOT DRINKS.

Short \ long espresso 8 ₪

Double \ double long espresso 12 ₪

Small \ Large cappuccino 14 / 16 ₪

With Soy \ almond milk

Black coffee 8 ₪

Tea \ Mint tea 10 ₪

Green Tea \ Berries infusion 19 ₪

Hot wine 29 ₪

Hot cider 19 ₪

(Additional wine- 8 ₪)

עֲשֵׂא לַחַיִּים

בֵּר קֶפֶה מַסְעָדָה

Cube hot chocolate cake



🕒 42

Hot chocolate cake, Made without flour
And full of chocolate inside and out
Served with a scoop of ice cream and whipped cream

Cream Brule



🕒 42

Layers of creme brulle with cold chilled
pastas between of them
Served with a scoop of ice cream and whipped cream

Apple pie



🕒 42

Apple crumble in a dough crumb shell
which spiced with cinnamon
Served with a scoop of ice cream and whipped cream

Carmino



🕒 39

Bitter crunchy chocolate, nougat and pretzels
chocolate cream with creme brulee in the center
Served with whipped cream

Tart lemon pistachio



🕒 39

Crispy pita pistachio and white chocolate
Lemon creme, vanilla chantilly cream
Served with whipped cream