

* VEGAN OPTION 🟠 * VEGAN 🟢 * GLUTEN FREE OPTION 🟡

Morning

Shakshuka: Served with Frena bread, green salad and tahini 58 NIS 🟡 🟠

Health Muesli: A ball of Fruits, Greek yogurt and Home made granola . Served with dates and pure wildflower honey 46 NIS

The House Quiche: Crispy pastry filled with vegetables and cheese. Served with green salad in vinaigrette 59 NIS

Eggs Benedict: A slice of charred brioche bread with stir-fried spinach, poached eggs, roast corned beef / smoked salmon and Hollandaise sauce. Served with green salad in vinaigrette 68 NIS (Vegetarian 58 NIS)

Brie Croissant: Butter croissant filled with scorched brie cheese, onion jam, tomato, arugula and reduced balsamic. Served with green salad in vinaigrette 54 NIS

Adding Protein 🟩 Eggs of your choice / Hummus omelet with herbs (vegan) 14 NIS

Morning Dips: (till 12 pm) Tahini 6 | Feta cheese 8| cream cheese 7| Artichoke spread 8| Roasted pepper 7 | smoked salmon 18 | Herring Fish 19 | Small Vegetables salad 15 | Bread 15

Sandwiches (The Sandwiches are served with green salad in vinaigrette dressing) 🟡

Beet and Buche Chesse Sandwich: Buche (goat cheese), beet, butter, 'salsa verde', Laliq lettuce and reduced balsamic 58 NIS

Corned Beef Sandwich: Brisket, truffle mayonnaise spread, tomato, pickled cucumber, purple onion, garden rocket (arugula) .59 NIS

Salmon in a Pretzel Bun Sandwich: Cream cheese, smoked salmon, herb gremolata, citrus pickled onion, small radish and arugula 66 NIS

Omelet Sandwich: Omelet, cream cheese, tomatoes, pickled cucumbers and green onion .49 NIS

Vegan sandwich: scordelia, harissa, roasted artichoke, roasted pepper, cucumber, rocket and purple onion. 56 NIS 🟢

Appetizers

Chicken liver pate: served with onion marmalade, butter, pickles and Bread. 52 NIS 🟡

Mediterranean Artichoke: Roasted Artichoke hearts A-la Romana, fresh zaatar-garlic confit cream, and Kalamata olives. Served with bread. 52 NIS 🟡 🟠

Cabbage 'Fillet': A portion of cabbage, roasted with white wine, butter, olive oil, herbs and vegetable stock. Served on Crème fraiche. 46 NIS 🟡

Beet Carpaccio: Decorated with olive oil, lemon, reduced balsamic, 'salsa verde', pine nuts, arugula and grated yogurt stone 48 NIS 🟡 🟠

Sirloin Carpaccio: Thin slices of sirloin, with olive oil and reduced balsamic, garlic confit, 'salsa verde', arugula and parmesan. Served with bread 72 NIS 🟡

Skordelia: A Greek garlic-almonds spread, topped with olive oil and roasted almonds served bread .46 NIS 🟡 🟢

Tzvika's Herring Fish: Served with bread and butter .46 NIS 🟡

Pretzel: Bagel served with sour cream, tomato seeds, zaatar, chopped hot pepper and olive oil. 42 NIS

kids :)

Pasta Fettuccini: In tomato / cream 42 NIS // Rosé sauce 46 NIS

Schnitzeloni (Chicken Nuggets): Chunks of fried breaded chicken breast. Served with potatoes, fresh vegetables and grape flavored Tropit juice/ lemonade/ orange juice 46 NIS

Pizza with Tomato sauce and Mozzarella Cheese 48 NIS

Salads

Panzanella Salad: Cherry tomatoes, artichoke, chunks of toasted bread, fresh Mozzarella, Kalamata olives, fresh basil and roasted pepper. Seasoned with olive oil and lemon. 65 NIS 🟡🟠

Caesar Salad: smoked goose breast / chicken breast, Lettuce, purple onion, homemade croutons and Parmesan. Seasoned with classic Caesar dressing. 59 NIS 🟡🟠

Fattoush Salad: Cherry tomatoes, cucumber, red pepper, small radish, arugula, mint, green onions and Feta cheese. Seasoned with sumac, olive oil and lemon. Served with slices of crunchy za'atar pita bread 59 NIS 🟡🟠

Seasonal Green Salad: Laliqie lettuce, Arabic lettuce, arugula, pear, zucchini, small radish and Circassian cheese. Seasoned with citrus vinaigrette. Served with a homemade seed cracker 59 NIS 🟡🟠

Colorful Quinoa Salad: White and red quinoa, purple cabbage, arugula, cherry tomatoes, parsley, mint, coriander, purple onion, roasted almonds and cranberries. Seasoned with olive oil and lemon, Served with Tehini 56 NIS 🟡🟠

Chicken salad: Grilled chicken breast, baked potato, Laliqie lettuce, arugula, champagne mushrooms, cherry tomatoes, cucumber and pine nuts. Seasoned with date honey lemon vinaigrette 62 NIS 🟡🟠

Pasta

Pasta Bolognese: Meat, tomatoes, root vegetables and red wine. Served with parmesan .58 NIS

Busiate Sardines and Tomatoes: Roasted tomatoes, sardines, kalamata olives, capers, garlic, basil, dry chilli, olive oil, white wine and parmesan. 58 NIS 🟡

Tomato Butter Fettuccine: Tomato butter, garlic confit, spinach, basil, white wine and parmesan 54 NIS 🟡

Green Busiate: Lemon butter, garlic confit, artichoke, 'salsa verde', spinach, basil, white wine and parmesan 64 NIS 🟡🟠

"Clouds" Ravioli: filled with Jerusalem artichoke and ricotta cheese, with cream and white wine sauce, spinach, zucchini, garlic, chili and parmesan. 66 NIS

Potato Gnocchi: In truffle cream sauce, Champignon mushrooms, garlic, white wine and parmesan. 56 NIS

Main Courses (served from 12 pm)

'Pizza-deratzia': Mozzarella, fresh Oregano, Garlic Confit, Snipers, Kalamata Olives and Shatta Pepper.58 NIS

Caféderazia Burger: 220g burger with mustard and dill mayonnaise, lettuce, tomato, purple onion and pickled cucumbers. Served with potatoes seasoned with olive oil and parsley 66 NIS 🟡

Exstras: smoked goose breast , Jalapeño and truffle mayonnaise spread/maple glazed onion and Buche cheese/ spiced peanut butter and Emmental cheese 12 NIS

Chicken Burger: Chicken breast marinated in honey lemon Chipotle, with mustard and dill mayonnaise, lettuce, tomato, onion and pickled cucumber. Served with potatoes seasoned with olive oil and parsley 62 NIS

Vegan Burger: Vegan burger (Beyond Meat) with vegan mayonnaise, lettuce, tomato, purple onion and pickled cucumber. Served with potatoes in olive oil and parsley 65 NIS 🟡🟠

Schnitzel and Mashed Potatoes: Panko schnitzel with mashed potatoes (dairy). Served with Shifka aioli (spicy) and lemon 64 NIS

Boutique Chorizo: Served with mashed potatoes, pickled cabbage dish and smooth Dijon Mustard. 68 NIS 🟡

Pulled Beef: Shredded oven-roasted Asado beef, served in a Pretzel bun, with mustard mayonnaise dill spread, pickled cucumber, tomato and purple onion. Served with potatoes. Pairs well with beer! 69 NIS 🟡

Unterrib (Beef Chuck) and Root Vegetables Dish: Served with mashed potatoes (dairy) 72 NIS 🟡

Grilled Chicken Breast: Salsa verde / chipotle marinade (spicy and smoked), served with rice / mashed potatoes (dairy) and green salad in vinaigrette 65 NIS 🟡

Red Lentils 'Dahl' Dish: A traditional dish in Indian cuisine.

Served with yogurt, hot pepper, coriander and plain rice 57 NIS 🟡🟠

Vegetables in Red Curry: Vegetable dish with coconut cream and Red curry. Served with Rice. Piquant! 62 NIS

*Extra Tofu 12 NIS *Extra Chicken 15 NIS 🟢

Cafederatzia

DRINKS

Cold Drinks

Cold Coffee / Cold Americano 16/14 NIS
Cold Chai Masala (milk base) 22 NIS
Cold Cherry-Hibiscus Tea 22 NIS
Cold Passion fruit- apple Tea 22 NIS
Cold Mint Tea 14 NIS
Cold chocolate 14 NIS
Lemonade 12 NIS
Pomegranate ("Keshet") 16 NIS
Apple juice ("Keshet") 16 NIS
Beet-Apple juice ("Keshet") 16 NIS
Iced Mint-lemonade 24 NIS
"Gazoz" in flavors: lychee /
Red grapefruit / watermelon / more... 14 NIS
Soda (cup) 7 NIS
'Ferrarelle' water 750/330 ml 26 NIS / 14 NIS
Mineral water (500 ml glass) 12 NIS
Coca-Cola Family 13 NIS
Black malt beer 12 NIS
Tonic water (Fever Tree) 13 NIS

Hot Drinks

Capucchino small / large 13 NIS / 16 NIS
Espresso Short / long / double 9 NIS / 12 NIS
Macchiato Short / long / double 10 NIS / 13 NIS
Cortado 10 NIS
American Coffee 12 NIS
Black Turkish Coffee 8 NIS
'Nescafe' milk based / water based 10 NIS / 13 NIS
Flavored tea 12 NIS
Mint tea 10 NIS
Ginger-lemon-honey 14 NIS
Chai Masala (milk base) 22 NIS
Hot chocolate 14 NIS
Orchid Drink 22 NIS
Hot cider with cinnamon stick and apple 18 NIS
* Extra red wine 6 NIS

* Extra Baileys 8 NIS

We grind coffee for 
Espresso machine, French press and more.

Sweets

Pear pie and with Almond cream

served with vanilla ice cream // 46 NIS

Apple pie served with vanilla ice cream // 46 NIS

Creme brulee served with berries // 39 NIS

Lemon tart with white chocolate ganache // 39 NIS

New York cheesecake served with berries // 36 NIS

Crack pie served with sour cream // 38 NIS

Chocolate souffle served with vanilla ice cream
// 42 NIS

Halva dream // 34 NIS

Chocolate - nougat Bar (vegan) // 36 NIS

"Ugilida": Chocolate and nut chocolate chip
cookies sandwich, with vanilla ice cream and hot
chocolate ganache on top // 42 NIS

Chocolate Nemesis // 38 NIS

Dessert of the day (ask the waiter)

Affogato // 15 NIS

Chocolate / date ball (vegan) // 5 NIS

Cookies Plate // 22 NIS

ALCOHOL

Beer

Estrella (Draft) / 27/33 NIS
Corona / 28 NIS
Weihenstephaner / 28 NIS
Malka Behira / 32 NIS
Herzl 6% Kapara / 32 NIS
Budweiser / 32 NIS
Liefmans fruitesse / 28 NIS

Cocktail

Aprol Spritz / 38 NIS
Aperol, dry sparkling white wine
And a touch of soda
Red Gin & Tonic / 42 ₪
The perfect combination
Painted in red grapefruit
Arak and Pomegranate / 36 NIS
Campagin / NIS 44
Tanqueray, Campari, oranges and
passion fruit
Green Ouzo / 42 NIS
Ouzo, gin, mojito, fresh cucumber, mint and
lemon
Spicy Margarita / 42 NIS 🌶️
Served with a crown of sumac and salt
French Mule / 46 NIS
Hennessy, ginger beer and honey
Pink Lady / NIS 42
Rum, cherry, hibiscus and berries

Hard liqueurs

Vodka // Ketel One 32 / Zubrowka 34 // **Rum** // Captain Morgan Silver 32 /
Captain Morgan Spiced 34 // **Whiskey** // Glenmorangie 46 / Wild Turkey (81) 36 / Johnnie
Walker Black Label 42 / Singleton (12) 46 // **Liqueur** // Baileys 32 //
Cognac // Hennessy v.s.o.p 48 // **Gin** // Tanqueray 36 // **Tequila** // Esopolon Reposado 32
/ Don Julio Reposado 42 // **Aperitif** // Campari 34 // **Anise** // Ouzo (12) 36 / Arak 32
House Chaser: Campari / Arak / Zubrowka / Wild Trek / Espolon 12 NIS

Wine

Dry white

Rioja Blanca, Lopez de Harrow, Spain / 36/115
Torrontes, Susana Balbo, Argentina / 42/160
Sauvignon Blanc, Astrolabe, New Zealand /
42/160

Semi-dry white

Gewurztraminer, "Adama", Tavor / 36/110

Sparkling white

Cinzano Proscò, Italy / 32/99

Rose

Blanc de Noir, Amphorae, Israel / 42/160

Red

Rioja, El Pacto, Spain / 44/172

Malbec, Susana Balbo, Argentina / 42/158

Primitivo, Trulli, Italy / 38/146

