

בפּהדרצ'יה

CAFEDERATZIA

Morning We served "Free range Eggs"

Shakshuka • 62

Served with bread, green salad and tahini

Health Muesli • 46

A ball of Fruits, Greek yogurt and Home made granola. Served with dates and pure wildflower honey

The House Quiche • 59

Crispy pastry filled with vegetables and cheese. Served with green salad in vinaigrette

Served until 12 PM:

Brie Croissant • 56

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

Eggs Benedict • 68

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 (Vegetarian 58 NIS)

Morning Dips

tahini • 6 \ feta cheese • 8 \ cream cheese • 7 artichoke spread • 8 \ roasted pepper • 7 skordelia • 7 \ Circassian cheese • 9 smoked salmon • 18 \ herring fish • 19 small vegetables salad • 15 eggs of your choice • 14 / Tofu scrambled, with spinach, mushrooms and Spring onions • 18 bread • 15 (gluten free +4)

Sandwiches

served with green salad in vinaigrette dressing

Beet and Buche Chesse Sandwich • 58

Buche (goat cheese), beet, butter, 'salsa verde', Laliqe lettuce and reduced balsamic

Corned Beef Sandwich • 59

Brisket, truffle mayonnaise spread, tomato, pickled cucumber, purple onion, garden rocket (arugula)

Salmon in a Pretzel Bun Sandwich • 66

Cream cheese, smoked salmon, capers, herb gremolata, citrus pickled onion and arugula

Omelet Sandwich • 49

Omelet, cream cheese, tomatoes, pickled cucumbers and green onion

Vegan sandwich • 56

skordelia, harissa, roasted artichoke, roasted pepper, cucumber, rocket and purple onion.

Scrambled tofu sandwich • 56

Scrambled tofu with spinach, mushrooms and spring onions in a pretzel bun with tahini, tomato, rocket and pickles.

Appetizers

Beet Carpaccio • 48

Decorated with olive oil, lemon, reduced balsamic, 'salsa verde', pine nuts, arugula and grated yogurt stone

'Cabbage 'Fillet' • 46

A portion of cabbage, roasted with white wine, butter, olive oil, and herbs. Served on Crème fraiche

Mediterranean Artichoke • 52

Roasted Artichoke hearts A-la Romana, fresh zaatar-garlic confit cream, and Kalamata olives. Served with bread.

Pretzel • 42

Bagel served with sour cream, tomato seeds, zaatar, chopped hot pepper and olive oil

Skordelia • 46

A Greek garlic-almonds spread, topped with olive oil and roasted almonds with served bread

Sirloin Carpaccio • 72

Thin slices of sirloin, with olive oil and reduced balsamic, garlic confit, 'salsa verde', arugula and parmesan. Served with bread

Tzvika's Herring Fish • 46

Served with bread and butter

Salads

Panzanella Salad • 65

Cherry tomatoes, artichoke, chunks of toasted bread, fresh Mozzarella, Kalamata olives, fresh basil and roasted pepper. Seasoned with olive oil and lemon

Caesar Salad • 59

smoked goose breast / chicken breast, Lettuce, purple onion, homemade croutons and Parmesan. Seasoned with classic Caesar dressing.

Fattoush Salad • 59

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

Seasonal Green Salad • 59

Laliqe lettuce, Arabic lettuce, arugula, pear, zucchini, small radish and Circassian cheese. Seasoned with citrus vinaigrette. Served with a homemade seed cracker

Colorful Quinoa Salad • 56

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

Chicken salad • 62

Grilled chicken breast, baked potato, Laliqe lettuce, arugula, champignon mushrooms, cherry tomatoes, cucumber and pine nuts. Seasoned with date honey lemon vinaigrette

Main Courses

Green curry • 69/72 ✕

Green curry dish with coconut cream, chicken/tofu and vegetables (spicy). served with plain Rice

Red Lentils 'Dahl' Dish • 57 🌱 ✕

A traditional Indian cuisine dish, served with yogurt, hot pepper, coriander and plain rice

'Pizza-deratzia' • 58

Mozzarella, fresh Oregano, Garlic Confit, Capers, Kalamata Olives and Shatta Pepper

Served from 12 PM:

Schnitzel and Mashed Potatoes • 64

Panko schnitzel with mashed potatoes (dairy). Served with Shifka aioli (spicy) and lemon

Chicken Burger • 62 🌱

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

Unterrib (Beef Chuck) and Root Vegetables Dish • 72 🌱

Served with mashed potatoes (dairy)

Grilled Chicken Breast • 65 🌱

'Salsa verde' / chipotle marinade (spicy and smoked), served with rice / mashed potatoes (dairy) and green salad in vinaigrette

Pulled Beef • 69 🌱

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!

Boutique Chorizo • 68 🌱

Served with mashed potatoes, (dairy) pickled cabbage dish and smooth Dijon Mustard

Caféderazia Burger • 66 🌱

220g burger with mustard and dill mayonnaise, lettuce, tomato, purple onion and pickled cucumbers. Served with potatoes seasoned with olive oil and parsley

Extras: smoked goose breast, Jalapeño and truffle mayonnaise spread/maple glazed onion and Buche cheese/ spiced peanut butter and Emmental cheese • 10

Vegan Burger (Beyond Meat) • 65 🌱 🌱

Vegan burger with vegan mayonnaise, lettuce, tomato, purple onion and pickled cucumber. Served with potatoes in olive oil and parsley

Pasta

Pasta Bolognese • 58

Meat, tomatoes, root vegetables and red wine. Served with parmesan

Tomato Butter Pasta • 54 ✕

Tomato butter, garlic confit, spinach, basil, white wine and parmesan

Green Pasta • 64 ✕

Lemon butter, garlic confit, artichoke, 'salsa verde', spinach, basil, white wine and parmesan

Beet and goat cheese ravioli • 62

with sage butter, white wine, peas and parmesan

"Clouds" Ravioli • 66

filled with Jerusalem artichoke and ricotta cheese, with cream and white wine sauce, spinach, zucchini, garlic, chili and parmesan

Sardines and Tomatoes Gnocchi • 58

Roasted tomatoes, sardines, kalamata olives, capers, garlic, basil, dry chilli, olive oil, white wine and parmesan.

Potato Gnocchi • 56

In truffle cream sauce, Champignon mushrooms, garlic, white wine and parmesan

kids

Kids Pizza • 48

Pizza with Tomato sauce and Mozzarella Cheese

Pasta ✕

tomato / cream • 42 / Rosé • 46

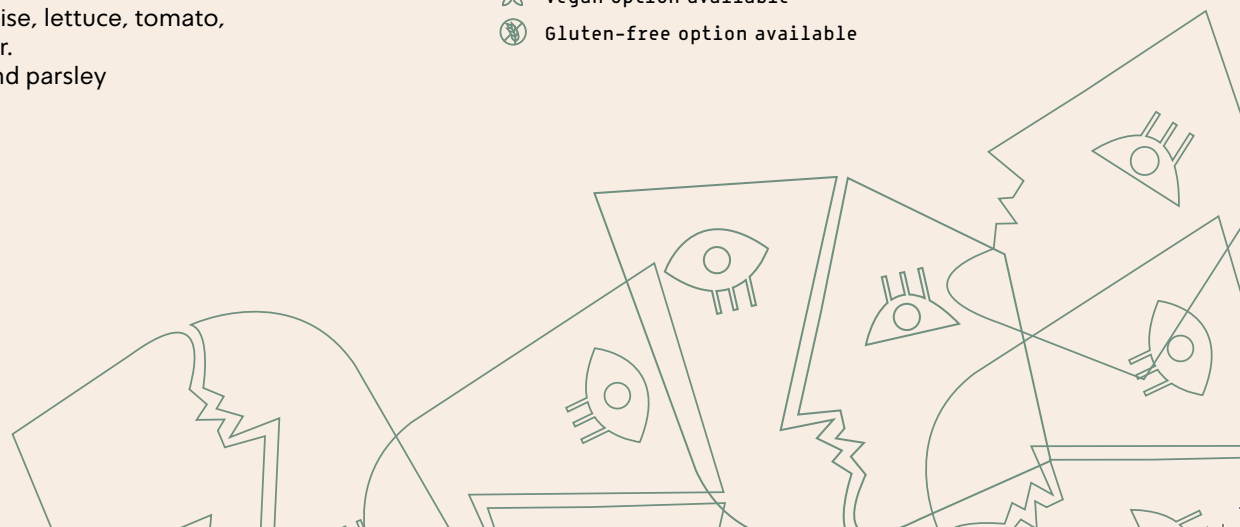
Schnitzelonim (Chicken Nuggets) • 46

Chunks of fried breaded chicken breast. Served with potatoes, fresh vegetables and grape flavored Tropit juice/ lemonade

🌱 Vegan

✕ Vegan option available

🌱 Gluten-free option available



שפּהדרַצ'יה

CAFEDERATZIA

Cold Drinks

- Cold Coffee • 16
- Cold Americano • 14
- Cold chocolate • 14
- Iced Matcha • 18
- Cold Chai Masala (milk base) • 22
- Cold Cherry-Hibiscus Tea • 22
- apple-passion fruit Tea • 22
- Cold Mint Tea • 14
- "Gazoz" in flavors • 14
 - lychee / Red grapefruit / watermelon / more...
- Lemonade • 12
- Pomegranate / apple juice ("Keshet") • 16
- Apple Beet Juice ("Keshet") • 16
- Iced Mint-lemonade • 24
- Soda • 11
- 'Ferrarelle' water 750/330 ml • 14 / 26
- Mineral water • 12 (500 ml glass)
- Coca-Cola Family • 13
- Black malt beer • 12
- Tonic water (Fever Tree) • 13

Hot Drinks

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

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

Sweets

- Crepe brulee served with berries • 39
- Lemon tart with white chocolate ganache • 39
- New York cheesecake • 36
 - served with berries
- Chocolate Nemesis • 38
- Crack pie • 38
 - served with sour cream
- Chocolate souffle • 42
 - served with vanilla ice cream
- Pear pie and with Almond cream • 46
 - served with vanilla ice cream
- Apple Pie (suger free) • 38
- Halva dream • 36
- Chocolate - nougat Bar (vegan) • 36
- "Ugilida" • 46
 - Chocolate and nut chocolate chip cookies sandwich, with vanilla ice cream and hot chocolate ganache on top
- Something small • 16/18
 - Breakfast pastries/carrot cake
- Affogato • 15
- Chocolate / date ball (vegan) • 5
- Cookies Plate • 22

Cocktail

Aprol Spritz • 38

Aperol, dry sparkling white wine
And a touch of soda

Red Gin & Tonic • 42

The perfect combination Painted
in red grapefruit

Campagin • 44

Gin, Campari, oranges
and passion fruit

Green Ouzo • 42

Ouzo, gin, mojito, fresh cucumber,
mint and lemon

Spicy Margarita • 42

Served with a crown of sumac and salt

French Mule • 46

Hennessy, ginger beer and honey

Pink Lady • 42

Rum, cherry, hibiscus and berries

Strawberries, ginger and thyme • 52

Pimms, gin, strawberry, lemons,
ginger beer and thyme

Vodka, peach and basil • 52

Vodka, peach, cucumber, lemons,
basil and tonic water

White/Red Sangri'a with spices and brandy • 25

Arak and Pomegranate • 36

Beer

Estrella (Draft) • 27/33

Corona • 28

Weihenstephaner • 28

Budweiser • 32

Malka Blonde Ale • 32

Hertzel 6% kapara • 32

Peach Cider • 26

Wine

glass / bottle

Dry white	Custoza, Monte Del Fra, Italy	38/145
	Verdejo, Bardos, Spain	36/135
	Sauvignon Blanc, Villa Maria, New Zealand	44/160
	Bourgonge Aligote', Vignerons de Buxy, France	42/155
	Crios Chardonnay, Susana Balbo, Argentina	145
Semi-dry white	Gewurztramuner, Tavor, Israel	36/128
Sparkling White	Prosecco, Cinzano, Italy	33/125
Rose	Blanc de Noir, Amphorae, Israel	42/160
Cool Red	Valipolicella Classico, Monte Del Fra, Italy	46/172
Red	Red ruby forest, Odem Mountain, Israel	42/155
	B de Maucaillou, Bordeaux, France	46/172
	Malbec, Alamos Selection, Argentina	135
	Côtes-du-rhône, Ferraton, France	172
	Rioja, El Pacto, Spain	184

Alcohol

Gin

Tanqueray 36

Tequila

Esopolon Reposado 32

Don Julio Reposado 42

Aperitif

Campari 34

Anise

Ouzo (12) 36

Arak 32

House Chaser: Campari 12

Arak / Zubrowka / Wild

Trek / Espolon

Vodka

Ketel One 32

Rum

Captain Morgan Spiced 34

Captain Morgan Silver 32

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

