

BREAKFAST

Mon.-Fri. by 12:00 / weekend by 14:00



BREAKFAST SETS 35⁹⁰

ISRAELI BREAKFAST - SABABA

small shakshuka with egg or falafel, hummus, muhamara (red pepper and nut paste), Israeli salad, Arab pickles, pink radish, balsamic beets, warm pita with olive oil and za'atar.

MOROCCAN BREAKFAST - TANGER

baghrir - Moroccan yeast pancakes), halva cream, fried egg with harissa-infused olive oil, vegan labneh with cumin, matbucha sauce made of fried tomatoes, peppers, and onions served warm, tabbouleh, olives, warm pita with olive oil and za'atar

GREEK BREAKFAST - SAPHO

toeta baked in phyllo pastry, salad with fresh vegetables, non-meat hummus with tomato sauce, vegan labneh with pomegranate, kalamata olives, warm Greek pita with olive oil, rosemary, and sea salt

TURKISH BREAKFAST - BEYOGLU

Turkish-style egg on vegan labneh, warm tomatoes, roasted red pepper and nut paste, 2 dolmas (long-cooked grape leaves stuffed with rice), salad, baked potatoes, bread, baklava

SHAKSHUKA

SHAKSHUKA WITH EGGS 25⁹⁰

aromatic sauce made of fried tomatoes, peppers, and onions, 2 eggs, fresh parsley, red onion, warm pita with olive oil and za'atar

SHAKSHUKA WITH FALAFELS 25⁹⁰

Aromatic sauce made of fried tomatoes, peppers, and onions, falafels, hummus, red onion, fresh cilantro, warm pita with olive oil and za'atar.

SHAKSHUKA WITH GRILLED TOFEETA AND OLIVES 25⁹⁰

aromatic sauce made of fried tomatoes, peppers, and onions, falafel, hummus, red onion, fresh cilantro, warm pita with olive oil and za'atar

EGGS

LIGHT OMELETTE WITH VEGETABLES 25⁹⁰

omelette with 3 eggs, spinach, tomato, feta, chives, bread.

TURKISH-STYLE EGGS 25⁹⁰

2 poached eggs served on vegan labneh, harissa-infused oil, parsley, fresh cilantro, salad, bread

SCRAMBLED EGGS (3) 24⁹⁰

classic scrambled eggs with 3 eggs, chives, bread

WE USE ECOLOGICAL EGGS

TLV 

WITH BREAD

SABICH PITA WITH EGG AND EGGPLANT 24⁹⁰

fried eggplant, egg or falafel, roasted potatoes, hummus, pickled vegetables, Israeli salad, amba sauce, fresh cilantro - wrapped in a large pita and grilled

AUNTIE ESTHER'S BAGEL 19⁹⁰

bagel, lettuce, plant-based labneh, radishes with za'atar, fried egg, scallions

HUMMUS

HUMMUS FROM HA'CARMEL 24⁹⁰

hummus, falafel, Israeli salad, za'atar, olive oil, pomegranate molasses; served with warm pita

SPRING VEGGIES HUMMUS 24⁹⁰

hummus, green peas, grilled radishes with herbs, fresh dill, parsley, lemon zest, olive oil, served with warm pita

STHG SWEET

BAGHRIR - MOROCCAN PANCAKES 24⁹⁰

yeast pancakes (6), halva cream, pomegranate, pistachios, fresh mint, date molasses

COFFEE

ESPRESSO DOPPIO 10
ESPRESSO MACCHIATO 11
AMERICANO 12
CAPPUCINO 13
FLAT WHITE 15
CAFFE LATTE 15
TONIC ESPRESSO 15
ARABIC COFFEE IN A POT 12

MATCHA LATTE 15
ICE MATCHA LATTE 15

EXTRA ESPRESSO 5
OAT / SOY MILK 3

TEA AND INFUSIONS

ROSE TEA 16
black tea, rose petal jam, pear, cardamom, rosemary
MOROCCAN MINT TEA 13
green tea brewed with fresh mint
YAFFO TEA WITH ORANGE 13
black tea brewed with orange and cloves
SYRIAN HERBAL TEA 13
herbal tea: rose, lemon balm, chamomile, sage
FAR EAST TEA 13
black tea brewed with kaffir lime leaves and lemongrass
JUST TEA FOR ME 11
black tea with lemon or milk
JUST GREEN TEA FOR ME 11
green tea with lemon or milk

DRINKS

FRESH ORANGE JUICE L (300 ml) 18
FRESH ORANGE JUICE S (150 ml) 12
LEMONADE WITH MINT 15
lemon juice, sweet, ice, mint
MANGO LEMONADE 15
mango pulp granita, lemon juice and sweet
ROSEMARY LEMONADE 15
lemon juice, rose syrup, ice, rosemary
LEMONANA 15
typical Israeli drink/granita made of lots of mint, lemon juice, sweet and apple juice
AQUA FRESCA (PLAIN/ SPARKLING) 1L. 12
water, cucumber, lemon, mint
AQUA FRESCA (PLAIN/ SPARKLING) 0,5L. 10
water, cucumber, lemon, mint
FRITZ-KOLA/ FRITZ-KOLA ZERO 15

WE USE ECOLOGICAL EGGS

TLV 

LUNCH 34⁹⁰

Monday - Friday 12:00-16:00



SET 1: SOUP + COCO CURRY + LEMONADE + DESSERT

- a cup of good soup - prepared daily by our chefs with seasonal vegetables
- coco curry - soy cutlets in a thick aromatic sauce of yellow curry and coconut milk
- cinnamon and cardamom flavored rice
- mango lemonade
- for dessert, a small baklava or small halva

SET 2: SOUP + LEBANESE PLATE + LEMONADE + DESSERT

- a cup of good soup - prepared daily by our chefs with seasonal vegetables
- Lebanese plate - hummus, falafel, pickled radish, tabbouleh salad, mixed greens, aioli sauce
- grilled pita
- mango lemonade
- for dessert, a small baklava or small halva

SET 3: SOUP + VEGAN GYROS PLATE + LEMONADE + DESSERT

- a cup of good soup - prepared daily by our chefs with seasonal vegetables
- vegan gyros plate - plant-based gyros, hummus, Israeli salad, baked ras el hanout potatoes, Arabic pickles, mango chipotle sauce
- grilled pita
- lemonade
- for dessert, a small baklava or small halva

SET 4: SOUP + HUMMUS WITH SOY_MEAT + LEMONADE + DESSERT

- a cup of good soup - prepared daily by our chefs with seasonal vegetables
- creamy tahini hummus with Moroccan-style soy_meat
- grilled pita
- mango lemonade
- for dessert, a small baklava or small halva

SET 5: HUMMUS FROM HA'CARMEL + LEMONADE + SOUP/ DESSERT

- hummus from Ha'Carmel - a large portion of creamy hummus, falafel, Israeli salad, za'atar, olive oil, pomegranate molasses
- grilled pita
- mango lemonade
- choice of:
 - a cup of good soup - prepared daily by our chefs with seasonal vegetables
 - for dessert, a small baklava or small halva

SET 6: SPRING VEGIES HUMMUS + LEMONADE + SOUP/ DESSERT

- hummus with green peas, grilled radishes in herbs, fresh dill, parsley, lemon zest, olive oil
- grilled pita
- mango lemonade
- choice of:
 - a cup of good soup - prepared daily by our chefs with seasonal vegetables
 - for dessert, a small baklava or small halva

SET 7: SOUP + GYROS PITA + LEMONADE + DESSERT

- a cup of good soup - prepared daily by our chefs with seasonal vegetables
- grilled pita filled with plant-based gyros, creamy hummus, fresh vegetables, with tzatziki sauce
- ras el hanout potatoes
- mango lemonade
- for dessert, a small baklava or small halva

SET 8: SOUP + FALAFEL PITA + LEMONADE + DESSERT

- a cup of good soup - prepared daily by our chefs with seasonal vegetables
- grilled pita filled with falafel, creamy hummus, fresh vegetables, Arabic pickles, tahini sauce
- ras el hanout potatoes
- mango lemonade
- for dessert, a small baklava or small halva

MEZZE / STARTERS

LARGE PLATES

LEBANESE MEZZE PLATE 39⁹⁰

baba ghanoush, falafel, tabbouleh, Arabic pickles, pickled beets, pink radish, roasted potatoes with ras el hanout seasoning, hummus, seasonal vegetables, harissa, pomegranate, grilled pita

SEPHARDIC MEZZE PLATE 39⁹⁰

non-meat gyros, marinated olives, grilled feta cheese with za'atar, tzatziki, Arabic pickles, pickled beet, pink radish, mango hummus, roasted potatoes with ras el hanout seasoning, seasonal vegetables, rosemary, grilled pita

SMALL PLATES

HUMMUS 15⁹⁰

creamy tahini hummus, za'atar, olive oil, parsley, grilled pita

HUMMUS WITH SOY MEAT 17⁹⁰

creamy tahini hummus, Moroccan soy meat, caramelized red onion, fresh cilantro, grilled pita

HUMMUS WITH FALAFELS 18⁹⁰

creamy tahini hummus, falafel, olive oil, parsley, grilled pita

LABNEH 17⁹⁰

creamy plant-based cheese, pomegranate, roasted hazelnuts, fresh mint, olive oil, grilled pita

BABA GANOUSH 17⁹⁰

roasted eggplant and tahini dip, grilled eggplant, toasted sesame seeds, parsley, grilled pita.

MUHAMARRA 17⁹⁰

bell pepper and tomato dip, walnuts, harissa oil, parsley, grilled pita

REACH OLIVES 17⁹⁰

kalamata and mammoth olives, sundried tomatoes, lemon, parsley; served on hummus with grilled pita.

FALAFELS 17⁹⁰

aromatic crispy chickpea fritters

TOFEETA BAKED IN PHYLLO DOUG 16⁹⁰

tofu marinated with za'atar baked in phyllo dough (2 pieces)

NEW !!!

TABBOULEH 12⁹⁰

a typical salad from Maghreb cuisine; couscous, parsley, mint, fresh vegetables, lemon juice

DOLMA 14⁹⁰

grape leaves stuffed with rice (4 pieces)

PICKLED VEGETABLES 8⁹⁰

Arabic pickles, pink pickled radish, roasted beet

RAS EL HANOUT POTATOES 7⁹⁰

potatoes baked with ras el hanout seasoning

EXTRAS

SAUCES 2⁹⁰

aioli, mango chipotle, amba, harissa, tahini, tzatziki

GRILLED PITA BREAD 4⁹⁰

PITA BREAD WITH ZATAR AND OLIVE OIL 5⁹⁰

PITA BREAD WITH OLIVE OIL, ROSEMARY, AND SEA SALT 5⁹⁰

VEGGIE STICKS 4⁹⁰



MAIN COURSES

GOOD SOUP 9⁹⁰

A small portion of soup, perfect for warming up. Our chefs prepare a different soup every day using seasonal vegetables and aromatic spices. Ask the waiter what delicious soup is available today

COCO CURRY 39⁹⁰

yellow curry with soy meat on coconut milk, with Indian and Thai curry, rice cooked with cardamom and cinnamon, fresh coriander, lentil chips



MOUSSAKA 39⁹⁰

layers of bechamel sauce, fried eggplants, roasted potatoes and meatless sauce, served with salad with Kalamata olives, red onions and parsley

HUMMUS WITH HEMP MEATBALLS 38



creamy tahini hummus in a dinner portion, hemp meatballs, amba sauce, Israeli salad, red onion, fresh coriander, served with: pink pickled radish, roasted potatoes with ras el hanout, and mango chipotle sauce on the side 38⁹⁰

HUMMUS WITH GRILLED VEGETABLE

Creamy tahini hummus in a main course portion, seasonal grilled vegetables in herb marinade, feta cheese, tahini sauce, parsley; served with: pickled pink radish, baked ras el hanout potatoes, mango chipotle sauce

PITA GYROS SET 39⁹⁰

non-meat gyros, Kalamata olives, feta cheese, tahini hummus, tzatziki sauce, tomato, cucumber, lettuce, parsley - wrapped in a large pita bread and grilled, served with: Arabic pickles, roasted potatoes with ras el hanout and mango chipotle sauce on the side (price without the set 32,90)

PITA FALAFEL SET 39⁹⁰

falafel, tahini hummus, tahini sauce, lettuce, Arabic pickles, fresh mint, pomegranate - wrapped in a large pita bread and grilled, served with: tabouleh salad, roasted potatoes with ras el hanout and mango chipotle sauce on the side (price without the set 32,90)

PITA SABICH SET 39⁹⁰

fried eggplant, egg or three falafels, roasted potatoes, hummus, Arabic pickles, Israeli salad, amba sauce, fresh coriander - wrapped in a large pita bread and grilled, served with: pink pickled radish, roasted potatoes with ras el hanout and mango chipotle sauce on the side (price without the set 32,90)



HEMP BURGER CLASSIC 44⁹⁰

burger bun, Hempeat hemp burger, mayo-harissa sauce, lettuce, tomato, grilled pickled red onion, mango chipotle sauce, served with: pink pickled radish, roasted potatoes with ras el hanout and mango chipotle sauce on the side



HEMP BURGER MANGO 44⁹⁰

burger bun, Hempeat hemp burger, mango hummus, lettuce, tomato, Arabic pickles, amba sauce, fresh coriander, served with: pink pickled radish and roasted potatoes with ras el hanout and mango chipotle sauce on the side

DESSERTS

CARROT CAKE 14⁹⁰

homemade carrot cake topped with halva cream 90

BROWNIE 14

chocolate cake

BAKLAVA 16⁹⁰

dessert made with layers of filo pastry and chopped nuts

BAKLAVA MINI 9⁹⁰

small version of baklava, made with layers of filo pastry and chopped nuts

TURKISH HALVA 14⁹⁰

dessert made from sesame paste

PRALINES 5,90/pc. when buying min. 3 pcs. - 4,90/pc.

WHITE PRALINE WITH CHERRIES, ALMONDS, AND WHITE CHOCOLATE LIQUEUR

COCONUT PRALINE WITH RAISINS AND ORANGE LIQUEUR

CHOCOLATE PRALINE WITH RAW COCOA BEANS AND HAZELNUT LIQUEUR

CINNAMON PRALINE WITH CAROB, APPLE AND NOISETTE LIQUEUR, TOPPED WITH WALNUTS



COCTAILS

MILLHILL'S
BIOLOGICALLY FRESH GIN

STOCK
PROSECCO
TREVISO

APEROL SPRITZ 25

Aperol, Stock Prosecco Treviso, orange, sparkling water, ice

HUGO SPRITZ 25

Stock Prosecco Treviso, De Kuyper Elderflower, lime, fresh mint, ice

PEACHTREE BELLIN 25

Stock Prosecco Treviso, De Kuyper Peachtree, peach, fresh lemon balm, ice

FIZZY PEACHTREE 25

Stock Prosecco Treviso, De Kuyper Peachtree, sparkling water, lime

MILLHILL'S & TONIC 25

Millhill's Dry Gin, Tonik, orange, ice

TROPICAL SMASH! 25

Millhill's Pineapple Breeze, lime, pineapple, sweet, mint

BERRY SMASH! 25

Millhill's Strawberry Fields, lime, strawberries, sweet, basil

COFFEE

ESPRESSO DOPPIO 10

ESPRESSO MACCHIATO 11

AMERICANO 12

CAPPUCINO 13

FLAT WHITE 15

CAFFE LATTE 15

TONIC ESPRESSO 15

ARABIC COFFEE IN A POT 12

MATCHA LATTE 15

ICE MATCHA LATTE 15

EXTRA ESPRESSO 5

SOY / OAT MILK 3

COLD DRINKS

LEMONADE WITH MINT 15

lemon juice, sweet, ice, mint

MANGO LEMONADE 15

mango pulp granita, lemon juice and sweet

ROSEMARY LEMONADE 15

lemon juice, rose syrup, ice, rosemary

LEMONANA 15

typical Israeli drink/granita made of lots of mint, lemon juice, sweet and apple juice

CRAFT BEERS

Ask the waiter what new craft beers we have on offer!

DRAFT BEER 0,5L 16

DRAFT BEER 0,3L 11

PILSNER 16

ESTEBAN 17

FREE IPA 16

ZISSOU 17

F#CK GLUTEN 17

WAKE & BAKE 16

HAZY KAKA 17

TEAS AND INFUSIONS

ROSE TEA 16

black tea, rose petal jam, pear, cardamom, rosemary

MOROCCAN MINT TEA 13

green tea brewed with fresh mint

YAFFO TEA WITH ORANGE 13

black tea brewed with orange and cloves

SYRIAN HERBAL TEA 13

herbal tea: rose, lemon balm, chamomile, sage

FAR EAST TEA 13

black tea brewed with kaffir lime leaves and lemongrass

JUST TEA FOR ME 11

black tea with lemon or milk

JUST GREEN TEA FOR ME 11

green tea with lemon or milk

AQUA FRESCA (SPAR./ PL.) 1L 12

water, cucumber, apple, mint

AQUA FRESCA (SPAR./ PL.) 0,5 L 10

water, cucumber, apple, mint

FRESH ORANGE JUICE L (300 ml) 18

FRESH ORANGE JUICE S (150 ml) 12

FRITZ-KOLA/ FRITZ-KOLA ZERO 15

ISRAELI WINES

0,15 l. / 0,750 l.

SHEL SEGAL'S WHITE של סגל לבן 25 / 109

A blend of Sauvignon Blanc, Colombard, and Muscat grapes. The wine has a light golden color with bright undertones. It is light and refreshing on the palate, with a fresh aroma of exotic fruits and floral notes. This wine is recommended to be served with hummus.

SHEL SEGAL'S RED של סגל אדום 25 / 109

A blend of Cabernet Sauvignon, Argaman, and Syrah grapes. It has a dark red color with ruby reflections. The wine has a distinct taste of blackberries and mulberries, and is smooth with light tannins. It is charming and warm.

MONFORT SEMILLON WHITE מונפורט סמילון לבן 23 / 99

A blend of Semillon and Colombard grapes, which give the wine a fruity taste with a delicate hint of honey. It has a pleasant light aroma and semi-sweet smoothness, perfect for a refreshing evening with friends.

MONFORT CARIGNAN RED מונפורט קריגנין אדום 23 / 99

This wine has a ruby color and an intense bouquet of black forest fruits from Carignan and Argaman grapes. It has fruity flavors with a hint of spicy herbs.

WHITE WINES

PECORINO CIVITAS TERRE DI CHIETI IGP - BIO 29 / 129

In the nose, you can feel the aroma of dried apples, herbal liqueur, and ice candy. In the mouth, it is fresh and juicy, leaving a spicy taste on the palate with a delicate presence of citrus acidity.

GRÜNER VELTLINER KELTENWEIN - BIO 29 / 129

Slightly peppery, subtly cool, yet distinctly herbal and rich in fresh melon and green apple aromas. Great with mezze.

FAUST RIESLING GRAVEL - BIO 27 / 119

A splendid Riesling with a large amount of fruit, flinty notes, and a subtle petroleum hint. The bouquet develops impressively in the glass, so it's worth sipping it slowly and letting yourself be enchanted by the aromatic and taste sensations.

LUNA LUNERA SAUVIGNON BLANC - BIO 23 / 99

Exciting, lively, fresh, and fragrant wine. "Crispy" - that's how you could describe it in English. Excellent Sauvignon Blanc.

RED WINES

PRIMITIVO RUMINAT - BIO 29 / 129

Fascinating, pure Primitivo, spicy with soft acidity and a lot of ripe black fruit both in aroma and taste. With a slightly higher residual sugar content, it will taste great to everyone - guaranteed!

LUNA LUNERA TEMPRANILLO & SYRAH - BIO 23 / 99

Great, aromatic blend. Wild blackberries, ripe cherries, black currants with a subtle scent of violets in the background. Good structure and moderately intense tannins are additional features of this young wine.

SPARKLING WINES

PROSECCO DOC FRIZZANTE PIZZOLATO - BIO 25 / 99

Fresh and crisp bubbles with enticing notes of apple, acacia flower, and summer meadow.

HOUSE WINE

VERMADOR BLANCO - BIO 18 / 79

Floral with aromas reminiscent of green and white citrus fruits. In taste, it is precise, full of clarity and minerality with a characteristic fresh-fruit finish. Ideal for light dishes.

VERMADOR TINTO - BIO 18 / 79

In the aroma, there is a lot of red forest fruits with spicy notes in the background. In taste, it is strong, balanced, with good structure.

HIGH SPIRITS DIY

Add some juice, soda, and whatever else you like the most.
With ice? Mixed not shaken? Shots and classic drinks.
We can also make Long Island Iced Tea and Mojito.



0,04 l. / 0,5 l.
16 / 119

Amundsen is a high-class vodka. It is the result of combining unique ingredients, crystal-clear water, and a slow rectification process. It was created in honor of the legendary expedition to the South Pole in 1911, which was the first in history to reach the coldest and southernmost point on Earth.



0,04 l. / 0,7 l.
22 / 290

Tequila made from the best agave plants harvested in the Mexican state of Jalisco. The plants used for this tequila are 8 years old and are handpicked for double distillation. It has noticeable notes of earth and minerals with nuances of agave essence. On the palate, you can detect a freshness of citrus fruits that blends with rustic tones on the finish.



0,04 l. / 0,7 l.
25 / 350

Maker's Mark bourbon, famous for its perfect balance and well-rounded profile, is made from soft red winter wheat grain instead of the usual rye. Thanks to the recipe that includes corn and barley, it is exceptionally pleasant and easy to drink. On the palate, you can detect light notes of caramel and vanilla, leading to surprising premium experiences.



0,04 l. / 0,7 l.
16 / 225

Scotch blended whisky from the Dufftown distillery. The aroma of the drink is full of sweet notes - from white chocolate to oranges, crispy wafers, toffee, kumquat, and hints of honey and coconut. On the palate, it is soft with sweetness balanced by notes of pepper. The finish is subtly smoky. This whisky is perfect for those who prefer less dry options.



0,04 l.
16

One of the most famous herbal liqueurs in the world, produced since 1934. During production, a carefully selected blend of 56 herbs, fruits, and spices from all over the world is macerated in alcohol. Its sweet-bitter taste is known in over 50 countries around the world, and the fame of this liqueur continues to grow.



0,04 l.
22

A premium rum with a Caribbean soul that is matured for at least 8 years. During aging, it gains full aroma and smoothness. Experts suggest enjoying its taste in a pure way, on ice cubes or in cognac glasses. This allows you to feel the harmony between the aroma of tropical fruits and its light sweetness. On the palate, you can taste dried plums, apricots, nutmeg, and ginger.

