

SHAKSHUKA 31⁹⁰

SHAKSHUKA WITH EGGS

aromatic sauce made from fried tomatoes, bell peppers, and onions, 2 eggs, fresh parsley, red onion, + hummus and warm pita



SHAKSHUKA WITH FALAFELS

aromatic sauce made from fried tomatoes, bell peppers, and onions, grilled vegetables, feta cheese, Kalamata olives, red onion, parsley + hummus and warm pita



SHAKSHUKA WITH EGG, BRINE CHEESE AND OLIVES

aromatic sauce of fried tomatoes, bell peppers and onions, cheese, egg, Kalamata olives, red onion, fresh coriander + hummus and warm pita



EGGS 29⁹⁰

KIBBUTZ OMELETTE

omelette with 2 eggs, potato slices, tomato, bell pepper, spinach, brine cheese, warm pita.



POACHED EGGS ON LABNEH CHEESE

2 poche eggs served on labneh cheese, harissa oil, parsley, fresh coriander, salad, grilled pita



ON BREAD 29⁹⁰

SABICH PITA WITH EGGPLANT AND EGG

fried eggplant, egg or falafel, roasted potatoes, hummus, Arabic pickles, Israeli salad, amba sauce, fresh cilantro, served on large grilled pita



HUMMUS 27⁹⁰

HUMMUS FROM HA'CARMEL MARKET

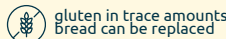
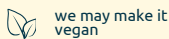
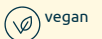
hummus, falafel, Israeli salad, za'atar, olive oil, pomegranate molasses served with warm pita



SWEET 29⁹⁰

BAGHRIR - MOROCCAN PANCAKES

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



BREAKFAST SETS 37⁹⁰

we use ecological eggs



ISRAELI BREAKFAST - SABABA

Small shakshuka with egg or falafels, hummus, muhammara (roasted pepper and walnut paste), Israeli salad, Arabic pickles, pickled radish, balsamico beets, warm pita.



MOROCCAN BREAKFAST - TANGER

3 pieces of baghrir (Moroccan yeast pancakes), halva cream, fried egg with harissa-infused olive oil, labneh cheese with cumin, matbucha sauce made from fried tomatoes, peppers, and onions served warm, tabbouleh, olives, warm pita.



GREEK BREAKFAST - SAPHO

burekas (baked in crispy French pastry, filling of seasonal vegetables and potatoes with the addition of herbs, nigella seeds, and cumin), fresh vegetables, hummus with non-meat in tomato sauce, Labneh cheese with pomegranate, Kalamata olives, warm pita.



TURKISH BREAKFAST - BEYOGLU

Turkish-style egg on labneh cheese, warm tomatoes, roasted pepper and walnut paste, dolma (grape leaves stuffed with rice and slow-cooked), salad, roasted potatoes, warm pita.



LUNCH SET SOUP, MAIN COURSE, LEMONADE & DESSERT 34⁹⁰

Lunch break is an oasis in the middle of the day. It's a micro-space for yourself or a chat with your friends. Do you know that feeling as if time didn't exist? Take care of yourself, slow down, and relax - you're in Tel Aviv. We'll warm you up with homemade soup and a delicious dish. And then, of course, dessert. Small, so you won't consume too much sugar. You may not realize it, but we think of you when we cook our food <3

Oksana and the kitchen team)))



Lunch

Monday - Friday 12:00-16:00

SET 1: CURRY BOWL

- A cup of good soup - prepared daily by our cooks from seasonal vegetables
- Curry - soy cutlets in a thick aromatic sauce of yellow curry and coconut milk
- Rice flavored with cinnamon bark and cardamom
- Mango lemonade
- For dessert, a small baklava or a small halva



SET 2: AKKO PLATE

- A cup of good soup - prepared daily by our cooks from seasonal vegetables
- Main course - falafels, hummus, salad with vinaigrette, pickled radish, Israeli salad,
- baked Ras El Hanout potatoes, aioli sauce
- Grilled pita
- Mango lemonade
- For dessert, a small baklava or a small halva.



SET 3: JERUSALEM PLATE

- A cup of good soup - prepared daily by our cooks from seasonal vegetables
- Creamy tahini hummus with soy non-meat seasoned in Moroccan style, arugula, crema di balsamico, baked potatoes
- Grilled pita
- Mango lemonade
- For dessert, a small baklava or a small halva.



SET 4: HUMMUS NETANIA

- A cup of good soup - prepared daily by our cooks from seasonal vegetables
- Creamy tahini hummus with soy meat seasoned in Moroccan style, arugula, crema di balsamico, baked potatoes
- Grilled pita
- Mango lemonade
- For dessert, a small baklava or a small halva.



SET 5: HUMMUS HA' CARMEL

- A cup of good soup - prepared daily by our cooks from seasonal vegetables
- Main course - falafels, hummus, salad with vinaigrette, pickled radish, Israeli salad,
- baked Ras El Hanout potatoes, aioli sauce, grilled pita
- Mango lemonade
- For dessert, a small baklava or a small halva.



SET 6: YAFFO PITA

- A cup of good soup - prepared daily by our cooks from seasonal vegetables
- Grilled pita with non-meat gyros, creamy hummus, salad, pickles, tzatziki sauce, amba sauce
- Mango lemonade
- For dessert, a small baklava or a small halva.



SET 7: TEL AVIV PITA

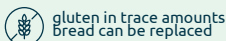
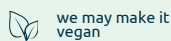
- A cup of good soup - prepared daily by our cooks from seasonal vegetables
- Grilled pita with falafels, creamy hummus, salad, Israeli salad, aioli sauce, harissa sauce
- Mango lemonade
- For dessert, a small baklava or a small halva.



SET 8: HAIFA PLATE

New

- A cup of good soup - prepared daily by our cooks from seasonal vegetables
- Rice with aromatic non-meat, grilled pumpkin, mushrooms, and seasonal vegetables
- Mango lemonade
- For dessert, a small baklava or a small halva.



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