

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



vegan



we may make it
vegan



milk



eco
eggs



gluten in trace amounts
bread can be replaced

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)))



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

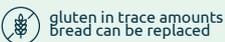
- A cup of good soup - prepared daily by our cooks from seasonal vegetables
- Grilled pita with falafels, creamy hummus, salad, Israeli salad, aioli sauce, harissa sauce
- Mango lemonade
- For dessert, a small baklava or a small halva.



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.



LARGE PLATES



LEBANESE MEZZE PLATE 47⁹⁰

baba ganush with pomegranate seeds, falafel, green tabbouleh, Arab pickles, Moroccan beets, pink radish, ras el hanut roasted potatoes, hummus, seasonal vegetables, amba sauce (sweet-spicy), grilled pita

SEFARDI MEZZE PLATE 47⁹⁰

plant-based gyros, rosemary marinated olives, burekas, Arab pickles, Moroccan beets, pink radish, mango hummus, ras el hanut roasted potatoes, seasonal vegetables, mango chipotle sauce, grilled pita

SMALL PLATES

HUMMUS 21⁹⁰

creamy tahini hummus, a pinch of smoked paprika, olive oil, coriander, grilled pita



BABA GANUSH 22⁹⁰

roasted eggplant and tahini paste, slices of fried eggplant, lemon oil, coriander, grilled pita



LABNEH 23⁹⁰

Middle Eastern creamy cheese, pomegranate, roasted walnuts, thyme, basil oil, orange zest, crema di balsamico, grilled pita



MUHAMMARA 22⁹⁰

flavorful paste of peppers, nuts, tomatoes, roasted walnuts, harissa oil, coriander, grilled pita



MARINATED OLIVES WITH SUNDRIED TOMATOES 22⁹⁰

kalamata and mammoth olives, sundried tomatoes, lemon, olive oil, basil, parsley, grilled pita



KALAMATA OLIVES MARINATED WITH FRESH ROSEMARY 22⁹⁰

kalamata olives, fresh rosemary, garlic, olive oil, grilled pita



RAS EL HANUT POTATOES 16⁹⁰

a large portion of baked potatoes coated in aromatic ras el hanut spice, with fresh thyme



New homemade recipe

FALAFELS 22⁹⁰

aromatic crispy chickpea patties; served with a portion of mango chipotle sauce



BUREKAS 22⁹⁰

baked in French pastry filling of seasonal vegetables and potatoes with the addition of herbs, black cumin and caraway; served with a portion of tzatziki sauce



GREEN TABULEH 16⁹⁰

a wonderful green salad typical of Lebanese cuisine; couscous, parsley, mint, lemon zest, spices



DOLMA 16⁹⁰

long-cooked grape leaves stuffed with rice (4 pcs.)



PICKLE BOWL 16⁹⁰

Arab pickles, pickled pink radish, Moroccan beets



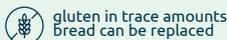
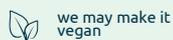
EXTRAS

SAUCES 3⁹⁰

aioli, mango chipotle, amba, harissa, tzatziki

GRILLED PITA 4⁹⁰

VEGETABLE STICKS 4⁹⁰



GOOD SOUP 15⁹⁰

A cup of soup, just to start off. Our chefs prepare a different soup each day using seasonal vegetables and aromatic spices. Ask your waiter what delicious is being served today.

**GRILLED SEASONAL VEGETABLES WITH MUSHROOMS ON HUMMUS** 43⁹⁰ **New**

Grilled pumpkin, field corn, sweet pineapple, and other grilled seasonal vegetables and mushrooms, served with creamy tahini hummus and aromatic non-meat.

A mixture of fresh salads and herbs, lightly drizzled with lemon-infused olive oil, complemented by a sweet and sour crema di balsamico and gently sprinkled with lemon zest. Alongside grilled pita, perfect for dipping in hummus.

**ZUCCHINI & Co.** 44⁹⁰ **New**
IN FRENCH PASTRY

Slices of green zucchini with potatoes and fried onion, subtly seasoned with smoked paprika and a pinch of garlic, on a creamy mass prepared from eggs and mascarpone seasoned with nutmeg, giving the dish a silky texture and subtle sweetness. Everything baked in French puff pastry, which adds crunchiness to the dish.

**CURRY** 42⁹⁰

Yellow curry on coconut milk with tender pieces of soy chicken, enriched with the taste of Indian and Thai curry. Served in a pot.

Aromatic rice cooked with the addition of cardamom and cinnamon, which give it a subtle and unique taste. To this, there are crispy papadams - lentil chips, which add texture.

Fresh rajita, made from creamy cheese and cucumbers, gently dusted with masala. It is the perfect complement to the culinary experience, bringing freshness.

**ZEN BURGER** 46⁹⁰

Wonderful option not only for lovers of plant-based cuisine. Its base is a juicy burger made from plant protein. Served on a fluffy burger bun with creamy sauces, lettuce leaves, and slices of juicy tomatoes that add freshness and crunchiness, tangy pickles, grilled red onion with a distinct flavor and slight sweetness.

In addition, there are marinated pink radishes, ras el hanut roasted potatoes, and an aromatic slightly spicy sauce based on fruits, which adds depth of flavor to the whole dish.

**PITA WITH GYROS AND BRINE CHEESE WITH ROASTED POTATOES** 42⁹⁰

Intensely seasoned soy gyros, instead of traditional meat, has an excellent taste and texture. Served on a large grilled pita with hummus, Kalamata olives, feta cheese, which complements the gyro perfectly, tzatziki sauce, juicy tomato slices, and crispy cucumber, create a harmonious combination. Alongside marinated vegetables with a spicy kick, roasted potatoes with a blend of Moroccan spices, and creamy mango sauce with spicy chipotle.

**AUBERGINE THE QUEEN** 44⁹⁰ **New**

Grilled eggplant, juicy and tender with a tempting consistency, melts in your mouth. brine cheese adds spiciness, creating a harmonious combination. The sweetness of pomegranate seeds contrasts with the rest of the ingredients. Tabbouleh salad is the perfect accompaniment for the eggplant, finely chopped parsley, Moroccan dried mint, all drizzled with olive oil, slightly tangy. It's accompanied by creamy tzatziki with a delicate hint of garlic, balancing the flavors.

**MOUSSAKA** 43⁹⁰

Baked in a clay dish, layers of fried eggplants and potatoes with slightly spicy non-meat, poured with a velvety bechamel sauce. The combination of flavors and textures creates extraordinary sensations for the palate. Salad with Kalamata olives, a selected mix of fresh leaves and aromatic olives, served with a slightly spicy mustard vinaigrette.

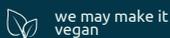
Tzatziki sauce, refreshing and creamy. A combination of a pleasant palette of flavors and textures that will complement the main dish.

**TEMPEH* SKEWERS WITH FRESH PINEAPPLE** 44⁹⁰ **New**

Skewers made of juicy pieces of fresh pineapple and meaty smoked tempeh grilled with mix of spices, giving them a deep flavor; served on a mix of salads drizzled with mango vinaigrette dressing, which gives the salad a sweet and fruity taste. To accentuate the character of the dish, we add crispy curry-glazed walnuts and blueberries for flavor, but also for color and elegance.



** Tempeh has a cheese-like consistency. It is made by fermenting cooked soybeans using the incredibly healthy Rhizopus oryzae fungus. Tempeh has a nutty flavor, is rich in protein, and contains many beneficial nutrients such as B vitamins, iron, magnesium. It's delicious!*



vegan

we may make it
vegan

milk

eco
eggsgluten in trace amounts
bread can be replaced

CRAFT BEERS FROM "INNE BECZKI"

*Ask the waiter what craft beers we
have on offer today!*

DRAFT BEER 0,3 | 11

DRAFT BEER 0,5 | 15

PILSNER 16

Bohemian Pils. This is Pilsner! In the Czech Republic, this is the definition of beer. This is where the first bright lager in the world was created. In our interpretation of the style, we complemented Pilsner malt with a bit of rye malt, which enriched our beer with a slight spicy note. The whole thing is completed by Saaz hops - a Czech variety that gives the beer a pleasant spicy aroma and clean bitterness.

MIAMI LAGER 16

The light beer Miami Lager from Inne Beczki leads you through the hot sandy beaches of sunny Miami with its extraordinary, refreshing taste. It's a perfect drink for hot days. It was made from three types of hops. It has a taste of light bitterness with a slight hint of citrus fruits and fragrant flowers. It's a classic light lager beer that every gourmet and amateur of golden drinks will appreciate. It tastes best in company.

ZISSOU 17

Zissou APA from Inne Beczki is an amber beverage with a unique and exceptional taste. It is an excellent product for connoisseurs and lovers of the best breweries. You can taste light, fruity bitterness and extraordinary sweetness. It's a classic American APA beer. When poured into a glass, a white, durable foam forms, adding expressiveness to the beverage.

ESTEBAN 17

Afternoon sun. Waves hitting the ship's hull. Flutter of sails. A hammock swinging in the wind. Esteban just appeared on the near horizon! Zissou's best friend. We've been waiting for him for a long time. The base of this beer is our flagship APA. Notes of citrus and tropical fruits, coming from new-wave hop varieties, have been boosted with passion fruit juice and fresh coriander leaves.

FREE IPA 16

Free IPA is a light, non-alcoholic beer in the style of India Pale Ale. A large dose of hops. Enchanting scent of citrus, resin, and tropical fruits. Pleasant bitterness.

JUNGLE IPA 17

Jungle IPA from Inne Beczki is an excellent, golden beverage that will appeal to every connoisseur of exceptional flavors. The beer was produced by combining 3 types of hops: Simcoe, Columbus, and Cascade, as well as 3 types of malt. Jungle IPA from Inne Beczki has a slightly citrusy taste with a hint of oriental spices, resin, and mango. It's a classic India Pale Ale beer with an addition of exotic flavor and aroma.

WAKE & BAKE 16

We recommend putting on comfortable, breezy shorts, a floral shirt, certainly sleeveless, and leaving the city for at least 48 hours. And bring friends. Don't forget sunscreen and a toothbrush. You'll return when things loosen up.

HAZY HAKA 17

A quick trip to the other side of the globe? Here you go. This is Hazy Haka - the taste of Polynesia brewed with three aromatic New Zealand hop varieties: Nelson, Rakau, and Wai-iti. Feel the wild nature and trance ritual, enhanced by the aroma of citrus and white fruits.

ISRAELI WHITE 0,15 l. / 0,750 l.**MONFORT SEMILLON WHITE** 23 / 99
מונפורט סמילון לבן

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. Kosher

SHEL SEGAL'S WHITE 25 / 109
של סגל לבן

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. Kosher

BEN AMI EMERALD RIESLING 27 / 119
בן עמי אמרלד ריזלינג

A semi-sweet wine with a pronounced aroma of tropical fruits and honey with a touch of nutmeg. Balanced and delicate. Chilled, it is excellent as an aperitif on hot days. Semi-sweet. Kosher.

BARKAN SAUVIGNON BLANC 29 / 129
ברקן סוביניון בלאן

Wine made from noble Sauvignon Blanc grapes maturing in the Adulam region of Israel. Bright and clear with a pleasant aroma of fig and a hint of herbs. On the palate, it is harmonious with a refreshing finish. Chilled, it is excellent as an aperitif and pairs well with delicate dishes. Kosher

HOUSE WINE 0,15 l. / 0,750 l.**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.

ISRAELI RED 0,15 l. / 0,750 l.**MONFORT CARIGNAN RED** 23 / 99
מונפורט קריגנין אדום

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.

SHEL SEGAL'S RED 25 / 109
של סגל אדום

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.

BEN AMI CABERNET SAUVIGNON 27 / 119
בן עמי קברנה סוביניון

Wine crafted from grapes maturing at the foot of the Judean Mountains. Intensely fruity bouquet of blackberries, cherries, and plums with a hint of caramel. Full-bodied and velvety with a subtle vanilla finish. Kosher.

SHAHOR MERLOT ARGAMAN 27 / 119
שחר מרלו ארגמן

Red wine, dry, created from the Merlot and Argaman grape varieties. Argaman, as an original Israeli grape, imparts the wine a wonderful color and a strongly fruity aroma. Combined with Merlot, which adds depth of flavor and tannins, it represents the essence of Israeli wine character. An excellent companion to Middle Eastern cuisine dishes. Kosher

BARKAN CABERNET SAUVIGNON - SHIRAZ
ברקן קברנה סוביניון - שיראז 29 / 129

Red wine, dry, with a deep color of beautiful ruby. Its French character is accentuated by the wonderful climate of the Golan Heights and Galilee, where it is cultivated. Elegant aroma of forest fruits and cherries, further highlighted by a distinctive touch of tobacco and vanilla from the barrel. The wine is very well-balanced, full, and velvety with an elegant finish. Kosher.

BUBBLES 0,15 l. / 0,750 l.**PROSECCO DOC FRIZZANTE** 25 / 99
PIZZOLATO – BIO

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



COCKTAILS BY TLV

29 / 24 virgin

APPLE FIZZ תפוח פיד

In the fall, the Jewish New Year begins, and apples are traditional fruits symbolizing abundant life. LeChaim! To Life!

whisky, lemon juice, sweet, apple nectar, apple, rosemary, sparkling water, cinnamon



CHERRY EZPREZZO שרי אספרסו

We could drink it on around, but who would serve you hummus at that time? So, please enjoy this goodness for us as well. <3

cherry liqueur, chocolate liqueur, coffee, cherries, chocolate cream



VANILLA KISS נשיקת ונילה

This must be pleasant. Try it! First a sip, then a kiss. Repeat multiple times.

pear vodka, vanilla syrup, pear nectar, sparkling water, pear



SUNSHINE GLOW זוהר השמש

Well, the sun always shines in Tel Aviv. Theoretically, it does in Warsaw too, just sometimes behind the clouds.

rum, mango pulp, pineapple juice, orange blossom water, lime juice, chilli garnish



ABRA KADABRA אברה קדברה

In Aramaic, it literally means "let it be as I say." Drinking this cocktail is like performing a magical trick.

gin, butterfly pea tea infusion, black elderberry syrup, sparkling water, lemon juice, ice



FIG BLISS אושר תאנים

Under the fig tree, I sit with a crystal glass, and in it, everything I love. Now and here. Nothing else exists. Rumi

gin, dried fig, triple sec, orgeat almond syrup, lemon juice, blackberry cream, juniper.



WARMING UP 26

MULLED RED WINE

red wine, orange, apple, cranberries, ginger, cloves, cinnamon, rosemary



MULLED WHITE WINE

white wine, vanilla syrup, pear, lemon, rose petal jam, passionfruit, thyme.



MULLED BEER

beer, orange, apple, cherry syrup, ginger, cloves, cinnamon



MULLED CIDER

apple cider, apple, orange, lemongrass, ginger, star anise



HOT WHISKY

whisky, lemon juice, orange, muscovado syrup, cloves, hot water.

WE LOVE BUBBLES 31

WINTER PUNCH yummy

spumante, Bacardi Blanco, orange juice, spices, muscovado syrup, dried orange, rosemary



CUCUMBER SPRITZ

gin, spumante, lemon juice, cucumber sparkling water, ice



PINK BERRY SPRITZ

strawberry gin, spumante, raspberries, lemon juice, sparkling water, ice



APEROL SPRITZ

Aperol, spumante, sparkling water, orange, ice

& CLASSIC 27

GIN TONIC

gin, tonic, cucumber, rosemary, ice



WHISKY SOUR

whisky, lemon juice, sweet, angostura, ice



MOJITO

rum, lime, sweet, mint, sparkling water, ice



WARM UP YOUR SOUL 24⁹⁰

NAMASTE CHAI LATTE

arabica, rose petal jam, spices, plant-based milk, whipped cream, toppings



SUFFI LATTE WITH HALVA CREAM

arabica, halva cream, rose syrup, plant-based milk, whipped cream, toppings



AHO! PUMPKIN LATTE

arabica, plant-based milk, spices, pumpkin puree, whipped cream, salted caramel, toppings



ZEN MATCHA LATTE

matcha, plant-based milk, roasted almond flakes, almond syrup - orgeat

BLISS WINTER TEA

black tea infusion, orange, apple, rose petal jam, cranberries, ginger, cloves, cinnamon, rosemary

WINTER TEA FOR ROSE

green tea infusion, pear, lemon, dried fig, passion fruit, rose petal jam, cardamom, thyme

ELFIC FLOWER INFUSION

lemon balm, chamomile, sage, lily flower, yellow rose buds, jasmin buds, apple, elderberry syrup

TAO GINGER INFUSION

ginger, tumeric, lemon, kaffir lime leaves, lemongrass, honey



COFFEE

ARABIC STYLE COFFEE 16

ESPRESSO DOPPIO 12

ESPRESSO MACCHIATO 13

AMERICANO 14

CAPPUCINO 16

FLAT WHITE 19

CAFFE LATTE 19



EXTRA ESPRESSO 5

OAT/ SOY MILK 3

LEMONADES

MINT LEMONADE 17

lemon juice, sweet, ice, mint, apple slices.

MANGO LEMONADE 17

lemon juice, mango puree, orange juice, ice

TEAS

MOROCCAN TEA WITH MINT 16

green tea with fresh mint

SYRIAN HERBAL INFUSION 16

herbal infusion: rose, lemon balm, chamomile, sage

JUST TEA, PLEAS 14

black tea with lemon or milk

JUST GREEN TEA, PLEAS 14

green tea with lemon or milk



JUICES | WATER

ORANGE JUICE LARGE (300 ml) 19

ORANGE JUICE (150 ml) 15

AQUA FRESCA SPARKLING / STILL 1 l. 15

water, cucumber, apple, mint, chia seeds

AQUA FRESCA SPARKLING / STILL 0,5 l. 12

water, cucumber, apple, mint, chia seeds

FRITZ-KOLA/ FRITZ-KOLA ZERO 15



Shalom! My name is Malka ! שלום

I made this place for you. Seriously! When I opened Tel Aviv in 2010 on the still empty Poznańska Street, my goal was to create a space where people could sit at a communal table, enjoy good food, and build relationships. A place where you could come in slippers, with your dog, in any rainbow configuration.

A place where you could breathe and feel just like in Tel Aviv.

Because that's my Tel Aviv, which, together with Warsaw, is my home.

Especially now, when we all need positive energy, I encourage you to sit down, relax, look around, and smile at the people next to you. And if it's not your day, we will smile at you even more.

We put a lot of heart into our work, but we also have our bad days, so please forgive us if something could have been better. Write to me personally, and I promise we will do our best to improve what we can.

Here's my personal email: malka.kafka@telaviv.pl.



PARTIES, B-DAYS, BARMICVOT, DIVORCES

Tel Aviv is the perfect place to throw a party, don't you think?

Invite your guests to a cool venue for a birthday celebration. Or perhaps an informal business meeting? Do you want to organize a family gathering for your aunt's name day? Baptisms, bar mitzvahs, consolations... We have experience in it all. See how easily you can organize everything. In an intimate atmosphere, you can welcome your guests at a long table made of ashwood. You and your guests will be delighted!

For groups of 5 guests or more, we add a 10% service charge to the total bill as part of our catering service.

The entire amount goes to the staff serving you. If you're not satisfied with their service, please let us know, and we won't include this charge. We value your feedback, so please share your opinions with us, as it helps us improve.

Allergen, ingredient, and portion information for our dishes are available from our staff.



vegan



we may make it vegan



milk



eco egg



gluten in trace amounts
bread can be replaced with vegies



REATE US, PLEASE

It's fantastic to read positive words about our work. Secondly, if there was a mistake or a mess-up, we'd like to fix it.



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