



• HAPPY HOUR •

SUN-THU 18:00-21:00

30% DISCOUNT ALL MENU

Except on Holidays and Sabbatical

• WINE O'CLOCK •

EVERYDAY 16:00-18:00

HOUSEWINE 99

• STARTERS •

CAFÉ DIZENGOFF HOUSE BREAD 33

Baked Focaccia Bread with 3 dips

BURRATA ON GAZPACHO 58

On cherry tomato gazpacho with mixed tomatoes salad and basil oil

WHITE FISH CEVICE 67

on a small cucumber salad with parsley, spring onion, mango, ginger and red onion in a lime vinaigrette sauce. Served with cream cheese

TEMPURA WHITE FISH SALAD 63

Mixture of seasonal greens, green onions, avocado, pomelo, roasted cashew and almonds, in lemon chili vinaigrette

RED TUNA TARTAR 67

on cold mint & cucumbers yogurt soup with shallot, chives and pickled chili vinaigrette

BRIOCHE TATAKI SIRLOIN 61

Grilled veggies & spicy herbs aioli

CHICKEN LIVER PARFAIT 55

with berry coulis and roasted cashews nuts

BAKED BEETROOT SALAD 42

Piquant Sour Cream, Spinach Leaves, Spring Onion, Red Onion, Basil, Dried Apricot, chili, Granola and Labneh Cheese Balls

MUSHROOM AND CHEESE ARANCINI 49

on eggplant and yogurt cream

• PASTA •

RIGATONI BOLOGNESE 65

Slow-Cooked, Served with Parmesan

GOAT CHEESE AND BEETROOT TORTELLINI 66

In a Cream Sauce with Roasted Beetroot, Camembert, thyme, arugula and almonds.

LEMON BUTTER SPAGHETTI 65

spinach, peas, chili herbs and Zucchini

RICOTTA TORTELLINI 65

Roasted leek, mushrooms and parmesan cheese in a brown butter and mushrooms broth

SALMON FILLET GNOCCHI 76

With Buttered Artichoke and Cherry Tomatoes sauce

• PIZZA •

ARTICHOKE PIZZA 65

Tomato Sauce, Kalamata Olives, Mozzarella and Parmesan

MARGHERITA PIZZA 61

• SALADS •

SERVED WITH WHOLEWHEAT BREAD

CAESAR SALAD 55

Romaine Lettuce, Cherry Tomatoes, Brioche Croutons and Parmesan in a Caesar Salad Dressing

HEALTH SALAD 49

Tomato, Cucumber, Radish, Red Peppers, Carrot, Chickpeas, Red Onion Parsley and Mint Leaves in a Lemon Olive Oil Dressing

COLOURFUL QUINOA SALAD 57

Caramelised Sweet Potatoes, Red Onion, Spring Onion, Mint Leaves, Zucchini, Seasonal Fruit and Grated Feta Cheese in a Sesame and Date Honey Vinaigrette

ANTIPASTO SALAD 63

Roasted zucchini and Peppers, artichoke, caramelised onion, pickled olives, fresh oregano, basil, almonds, and feta cheese

MARKET ISRAELI SALAD 52

Baby cucumbers, tinkerbell peper, tomato, carrot, purple onion, kohllarbi, herbs, radish, with greek cheese

ROASTED CAULIFLOWER SALAD 63

Cherry Tomatoes, Red Onion, Red Chili, Radish, Coriander and Cashew Nuts on a Bed of Tahini in a Pickled Lemon Vinaigrette

EXTRA SALAD TOPPING: Avocado 9 / Tofu 9 / Boiled egg 5

Chicken breast 15 / Feta cheese 9 / Tuna 7 / Low fat 'Tzfatit' cheese 9

• SANDWICHES •

SMOKED SALMON PRETZEL 61

Smoked Salmon with Cream Cheese, Hungarian Cucumber and spring onion Salad, Lettuce, Radish and Arugula

CRISPY CHICKEN SANDWICH 63

Crispy Buttermilk Chicken Fillets in Chipotle Aioli, Lettuce, Homemade Pickles, onion, and a Citrus Chili Vinaigrette Sauce, Served with French Fries

SCHNITZEL IN CHALLAH BREAD 59

With Matbucha, Deep-Fried Aubergine, Tahini and Preserved Lemon

ENTRECOTE SANDWICH 63

Chimichurri, mustard aioli, lettuce, pickles, and caramelized onions

SABIH SANDWICH 49

Hardboiled egg, amba, tahini, eggplant and mixed spicy tomato salad

• MAIN DISHES •

MUSAKHAN 68

Focaccia Bread, Sauteed Chicken Fillet Pieces with Red Onion, Sumac, Pine Nuts, Herbs and Tahini, Served with a Side Salad

CHICKEN SCHNITZEL 66

Homemade Chicken Schnitzel Served with Two Side Dishes of Your Choice

ASADO SANDWICH 68

Arugula, Onion Marmalade and Spicy Mayonnaise. Served with French Fries

ANGUS HAMBURGER 68

Lettuce, Tomato, Red Onion, Pickles and Spicy Mayonnaise
Goose Breast 12 / Fried Egg 5 / Avocado 9 / Mushrooms 7

CHICKEN BREAST 65

with chilli, pickled lemon and sriracha glaze. Served with Buttery Mashed Potatoes and Sauteed Vegetables

VEGAN MUSHROOM CAULIFLOWER SHAWARMA 59

Served with Majadra Rice, Tahini and Tomato Salsa

ROASTED BEEF STEW 72

Organic carrots, demi glace, and roasted chestnuts-served with butter rich puree

MACLUBA 68

Rice and chicken stew with eggplant, cauliflower, caramelized onions, carrots and potatoes