



# BRUNCH MENU

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## BRUNCH

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### FOCACCIA

served with garlic and olive oil

### HOMEMADE BREAD

rye bread served with homemade garlic & dill butter

### SELECTION OF POPULAR CHEESES AND UNIQUE ISRAELI CHEESES

yellow cheese, blue cheese, cottage cheese, salty white  
cheese ("Bulgarit"), feta, Labneh.  
Served with fresh za'atar leaves

### PICKLED VEGETABLES

homemade sauerkraut, pickles, tomatoes

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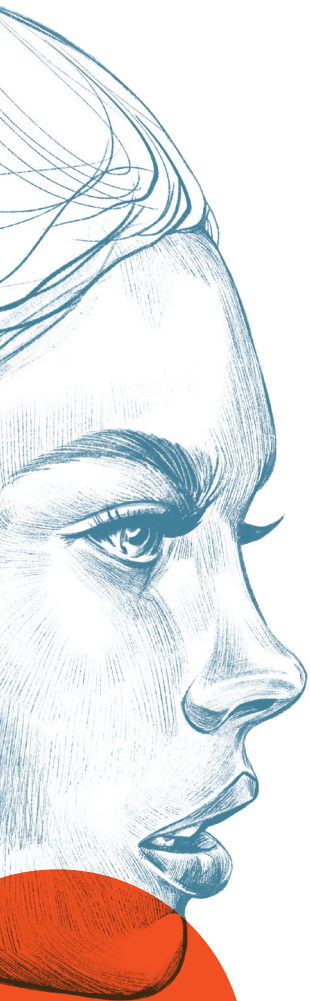
homemade sauerkraut, pickles, tomatoes

### QUINOA SALAD

with walnuts and cranberries

### GREEK SALAD

tomatoes, cucumbers, bell peppers, shallots, black olives,  
feta cheese, olive oil



## GREEN TAHINI

## FRESH VEGETABLE PLATTER

### BEET CARPACCIO

served with walnuts and Roquefort cheese

### FRESH SALMON

lightly salted

### PASTA ALFREDO

in creamy mushroom sauce

### POTATO DUMPLINGS (KREPLACH)

homemade dough pockets with potato and onion filling,  
served with sour cream

### SHAKSHUKA + SCRAMBLED EGGS

### ISRAELI CRUSTLESS QUICHE ("PASHTIDA")

chef's special

### BABA YAGA SALAD

variety of fresh vegetables and baby greens drizzled with special  
pear dressing, served with crumbled Roquefort cheese  
(+15 NIS per person)

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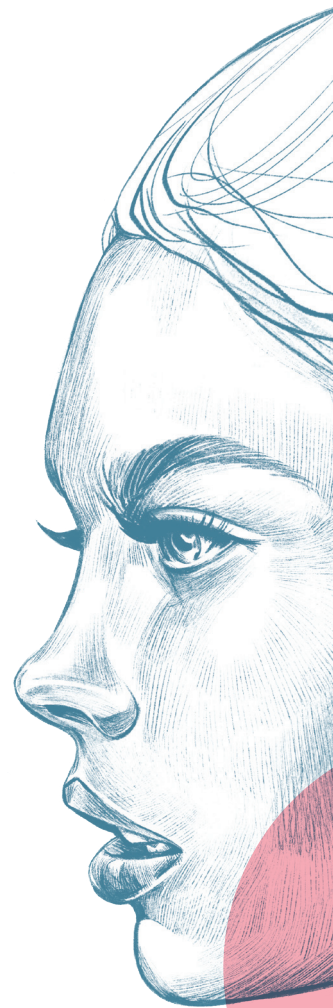
## NON-ALCOHOLIC BEVERAGES BAR

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### JUICES AND POP DRINKS

### HOT BEVERAGES

tea, coffee



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## ALCOHOLIC BEVERAGES

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DRAFT BEERS + RED WINE + WHITE WINE  
+ ROSÉ WINE

(+35 NIS per person)

SPARKLING WINES

(+25 NIS per person)

Served unlimitedly during the event

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## DESSERTS

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Decadent Dessert Platter

TRADITIONAL ITALIAN TIRAMISU

CHOCOLATE BROWNIES

FRESHLY-BAKED CREPES/BLINTZES

served with various sauces

SELECTED SEASONAL FRUIT

OUR NEW BRUNCH MENU  
IS OFFERED FOR A SPECIAL PRICE OF

**145 NIS**

PER PERSON (VAT INCLUDED)



BABA



YAGA