

MANDARIN

— great food, excellent coffee —

MENU

BREAKFAST

all day long

Granola 34

Crunchy granola, berries, fresh fruit, date syrup, almonds, and creamy yogurt

Coffee and Pastry (until we run out) 26/28

Morning Delight 16

Assortment of pastries / Cookies / Brownies / Carrot cake

Croissant Caprese 36

Mozzarella Fresca, pesto, tomato, oregano and balsamic cream

Croissant Deluxe 38

Smoked salmon, cream cheese, green onion, blanched spinach, radish and cucumber

UNTIL 14:00

Small Sandwich and Coffee / Fresh-Squeezed Juice 33

Avocado ☺ / Omelet loaded with fresh herbs / Tuna salad / Smoked salmon (extra charge 8 NIS). Served with Sourdough bread

Croissant Toast and Coffee / Fresh-Squeezed Juice 34

Classic - yellow cheese and tomato
Balkan - Feta cheese, tomato and eggplant

Mandarin Breakfast for One 69

Eggs of your choice, or 2 homemade vegan lentil patties (extra charge 6 NIS). Side salad, eggplant with tahini, date syrup and almonds, roasted beets and Tzafatit cheese, avocado and roasted peppers, tuna salad, cream cheese, feta cheese, warm bread and homemade jam, fresh-squeezed juice and coffee

Mandarin Breakfast for Two 119

Eggs of your choice, or 2 homemade vegan lentil patties (extra charge 6 NIS). Side salad, mushroom falafel with tzatziki, eggplant with tahini, date syrup and almonds, tuna salad, roasted beets and Tzafatit cheese, avocado and roasted peppers, cream cheese, feta cheese, carrot cake, warm bread and homemade jam, freshly-squeezed juice and coffee

A choice of 2 extras:

Onion / fresh herbs / mushrooms / tomatoes / roasted peppers / eggplant

Extra charge of 5 NIS: Mozzarella / Feta / Tzafatit cheese

Mandarin Shakshouka ☺ 52

Salad of your choice, tahini, roasted peppers and bread

Extra charge of 5 NIS:

Feta / mushrooms / roasted eggplant / olives / Mozzarella / Tzafatit cheese

Khachapuri 54

Baked in a stone oven (approximately 15 minutes). Traditional flaky pastry filled with spinach and Georgian cheese. Served with a coarsely chopped salad, fresh herbs, nuts, creme fraiche, arisa, hard-boiled egg, and cornichon

Vegan Breakfast ☺ 56

3 lentil patties, your choice of salad, avocado with fire-roasted pepper salsa, tahini, eggplant with tahini, date syrup and almonds, served with a sourdough baguette, freshly-squeezed juice or coffee

- Mandarin Omelet -

Rich omelet garnished with fresh greens, lightly seasoned with mixed nuts, served with bread, butter, freshly-squeezed juice or coffee of your choice

Halloumi Omelet 49

Crispy Halloumi cheese, spinach, broccoli, and basil pesto

Smoked Salmon Omelet 52

Green onions, cream cheese, wilted spinach & smoked Salmon

Balkan Herb Omelet 49

Parsley, green onion, mint, spinach, and Tzafatit cheese

COFFEE BREAK

HOT COFFEE BEVERAGES

Coffee beverages can be ordered with decaffeinated coffee, 1% milk, soy milk and Almond milk

Espresso Short / Long 9

Doppio Short / Long 11

Double espresso

Macchiato / Double Macchiato 9/13

Espresso with a touch of frothed milk

Macchiatone / Double 9/13

Espresso with a touch of milk and frothed milk

Espresso Con Panna 14

Doppio with whipped cream

Cappuccino Small / Large 13/16

Classic Italian coffee

Latte Small / Large 13/16

Espresso with a lot of milk and a little milk froth

Late Macchiato 15

Frothed milk with a touch of espresso (weak)

Americano Small / Large 13/15

Instant coffee prepared with hot water or hot milk

Turkish coffee 13

Served in a Finjan (Turkish coffee pot) with/without Cardamom

Hot Chocolate Small / Large 14/17

Extra whipped cream 6

SPECIALTY HOT DRINKS

Mochaccino 20

Espresso with fine chocolate, milk and froth

Classic Indian Chai 20

Indian tea infusion with hot frothed milk, cloves, cinnamon & honey

Hot Sahlab (Salep) 20

With cinnamon, nuts, and coconut

Hot chocolate 20

Frothed milk with dark Belgian chocolate

Our coffee beverages are prepared from a mix of choice coffee beans:

MANDARIN

CREMA

Our fresh coffee blend can be purchased for home use in 1 kg packages



TEA INFUSIONS

Served in a personal teapot 16

Green Tea with Lemongrass

Perfectly delicate blend of green tea leaves, fragrant lemongrass and hints of citrus

Ginger Peach

Black Ceylon tea infused with bits of ginger and notes of peach

Earl Grey

Black tea blend spiced with Italian bergamot

Sencha Green

Premium traditional Japanese tea

Chamomile (Caffeine free)

Relaxing blend of whole Chamomile flowers with a touch of mint

Wild Berries (Caffeine free)

Hibiscus and wild berries blend, fruity with sweet and sour notes

Green Jasmine

Green tea infused with Jasmine flowers

Lemongrass and Verbena (Caffeine free)

Relaxing herbal blend of lemongrass and verbena

Hot Tea 12

In a personal teapot with mint / lemon / cinnamon stick / ginger

Hot Cider 20

With a cinnamon stick and dried apples

Spiked Hot Cider 24

With a cinnamon stick and dried apples with red wine / rum

FRESH Juice

Orange / carrot / apple 16/18

Beetroot-celery-apple 24

Beetroot-celery-carrot 24

Beetroot-apple-orange 24

Cucumber-apple-ginger-celery 24

Apple-carrot-ginger-mint 24

Apple-lemon green juice 24

Granny Smith apples, lemon, and mint

COOLERS

Coffee Granita 17/19

Pecan Granita 20/22

Lemon-mint Granita 19

Slushy with lemon and mint

Icepresso 11/14

Espresso, ice, and water

Cappuccino-Freddo 17/19

Espresso, ice, and milk

Choco Freddo 17/19

Chocolate Milk, ice, and milk

Flavored Milkshake 25

Fruit Shake 24

A selection of fruit, prepared with water / milk / orange juice / soy milk / almond / yogurt

Strawberry-Orange Shake 26

Strawberry and mint shake prepared with orange juice

Almond Health Shake 26

Bananas, dates, and caramelized pecans, prepared with almond milk

DRINKS

SOFT DRINKS

Coca-Cola / Coca-Cola Zero / Sprite / Sprite Zero 13

Kinley Soda 10

Peach Fuze Tea 13

Neviot Mineral Water 10

Ferrarelle natural fizzy mineral water 330ml 13/26

Malt beer 13

Lemonade with fresh mint and lemon 13/16

Draft Beer
29/32 nis



DESSERTS

American apple pie 42

Fresh apple pie flavored with cinnamon, wrapped in a flaky butter pastry. Served with vanilla ice cream

Bannofi 39

Caramelized bananas, Dolce de Lecce and coconut cream pie. Served with coconut chantilly cream

Crack pie 39

Crunchy oat-meal, tophi and vanilla infused caramel.

Sugar free cheese cake 39

Home-made crumble cheese cake.

N.Y style cheese cake 42

Baked cheese cake with rich base of butter cookies and topped with vanilla chantilly cream. Garnished with mixed berries.

Chocolate souffle 42

Chocolate fondant with white chocolate truffle. Served warm with vanilla ice cream and whipped cream

Vegan "Cheese" cake and strawberries 42

Silky tofu "cheese" cake, strawberries confiture and crunchy crumbles.

Hot Belgian Waffle 49

With white chocolate, chocolate hazelnut cream, whipped cream and vanilla ice cream

Carrot Cake 16

With Nuts and Brown Sugar

Brownies/Assorted Cookies 16

MANDARIN

— great food, excellent coffee —

MENU

★ ENTRÉES ★

- Focaccia & Dips** 29
Stone oven-baked durum focaccia with oregano, olive oil and sea salt, served with our house dips
- Tapas Trio** 44
Roasted eggplant with date syrup, tahini, and almonds ^{VF} / Mushroom Falafel with Tzatziki ^{VF} / Halloumi and Parmesan cheese fritters Served with yogurt and green onion
- French Fries** ^{VF} 29
- Sweet Potato Fries** ^{VF} 36

Soups

- Soup of the day with warm bread** ^{VF} 39
- Hungarian Goulash Soup** 42
Slow-cooked meat stock with beef chunks, potatoes, vegetables, paprika and traditional spices

-TOAST-

- Toast (bagel) is served with a choice of salad -

- Classic Toast** ^{VF} 48
Yellow cheese and fresh tomatoes
- Extras** 5
Tuna / Roasted peppers / Roasted eggplant / Olives / Hard-boiled egg / Feta cheese / Tzafatit cheese
- Everybody's Toast** ^{VF} 54
Yellow cheese, Feta cheese, fresh tomatoes, Kalamata olives, Za'atar spice and olive oil
- Tunisian** 56
Yellow cheese, tomatoes, Tuna salad, and hard-boiled egg. [Try our Arisa]
- Salmon Toast** 59
Cream cheese, smoked salmon, Mozzarella, green onions and red onions

SANDWICH

Sandwiches are served on Rustic bread or Moroccan style "Frena" bread - with a choice of side salad -

- Omelet Sandwich** 48
Vegetable omelet, cream cheese (possible also with tahini), tomato, cucumber and crisp mixed greens
- Avocado Sandwich** ^{VF} 48
Avocado, hard-boiled egg, roasted peppers, tomato and crisp mixed greens
- Tuna Sandwich** 48
Homemade tuna salad, pickles, purple onion, tomato, hard-boiled egg, and crisp mixed greens
- Salmon Deluxe Sandwich** 58
Smoked salmon, cream cheese, cucumber, fresh spinach, green onion, olive oil and lemon

SALADS

- Served with warm bread -

- Mandarin Panzanella Salad** 62
Served without bread
Cherry tomatoes, sweet peppers, carrot, red and green onion, Kalamata olives, roasted beets, crisp mixed greens seasoned with olive oil and lemon. Served with fresh Mozzarella, bruschetta and balsamic reduction
- Greek Salad** 56
Coarsely cut (Greek-style) salad with cherry tomatoes, cucumbers, red onion, spinach, beets, sweet peppers, Kalamata olives, Feta cheese, olive oil, lemon and za'atar
- Vitamin-Packed and Iron-rich Health Salad** ^{VF} 56
Whole couscous, sprouted black lentils, beets, cucumbers, sprouts, red onions, carrots, mint, parsley, green onion, radish, Tzafatit cheese 5%, seasoned with olive oil and lemon, raw tahini and roasted almonds
- Tuna Salad** 62
Cherry tomatoes, cucumber, pepper, carrot, red and green onion, kalamata olives, leaf mix and herbs served with seasoned tuna, hardboiled egg and cornichons
- From the Wok to the Plate Asian Salad** ^{VF} 62
Add Norwegian salmon for an extra charge of 9 NIS
Mushrooms, green beans, broccoli, sprouts, red pepper, red onion, carrots and glass noodles stir-fried in Japanese satay sauce on a bed of crisp greens, cherry tomatoes, spinach, sesame seeds and green onions
- Crispy Tortilla Salad** ^{VF} 65
[Served without bread]
Crispy tortilla with Mozzarella, pesto, roasted pepper salsa and garlic butter on a bed of crisp mixed greens, cherry tomatoes, sweet peppers, sliced cucumber, carrots, radish, red onion, and sprouts tossed in date vinaigrette dressing with Feta cheese
- Halloumi Mushroom Salad** 65
Sautéed crispy halloumi cheese with mushrooms, walnuts and delicate teriyaki sauce, served on top of rich market salad with crispy greens, tomato, cucumber, carrot, roasted pepper, radish, red onion and olive oil, lemon and nut seasoning

★ BEYOND MEAT ★

- Arayes** 62
Pita roasted on the grill and stuffed with chopped vegetables and rich and flavorful vegan ground "meat". Served with tahini, diced tomatoes, purple onion, garlic, spicy peppers, pickled lemon and parsley
- Excellent Vegan Burger** ^{VF} 69
Fresh roll, tomato slices, lettuce, pickles, red onion and garlic sauce. Served with crispy French fries
- Extras 5 NIS**
Vegan mozzarella / sautéed onions / mushrooms / avocado

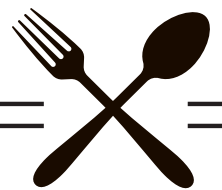
ITALIAN KITCHEN



- Pizza Fresca** 56
Italian style crust made with Durum flour, Mozzarella, Napolitano sauce, Mozzarella Fresca, reduced Balsamic, fresh oregano and olive oil
- Pizza Napolitano** 45
Italian style crust made with Durum flour, Mozzarella, Napolitano sauce, and fresh oregano
- Extra charge of 5 NIS:**
Tuna / Feta / purple onion / mushrooms / Kalamata olives / spinach / roasted peppers / Tzafatit cheese
- Penne/Fettuccine Napolitano** ^{VF} 49
Fresh pasta enriched with egg whites (16 grams protein per dish)
Slow-cooked Italian tomato sauce with garlic, basil and fresh oregano
- Mozzarella Ravioli in Rosé Sauce** 63
Classic tomato sauce, with a touch of cream and basil. Served with parmesan
- Cappellaccio Funghi** 63
Large tortellini filled with sweet potato and ginger, made by hand, in a velvety Alfredo sauce, Shi-Meiji mushrooms and parmesan
- Tomato and Ricotta Lasagna** 63
Layers of fresh pasta, Ricotta, béchamel sauce, spinach, Mozzarella and parmesan. Served with choice of salad
- Bolognese Lasagne** 63
Fresh pasta sheets with Bolognese ragout, bechamel, oregano, mozzarella and parmesan, served with salad of choice
- Hanger Penne** 72
Entrecote strips with rich beef broth sauce and a touch of cream, served with red onion, cherry tomatoes, garlic, mushrooms, peas, parmesan and aromatic herbs

GREAT FOOD

- Cheese Khinkali** 63
Handmade Georgian dumplings stuffed with suluguni cheese. Cooked in a delicate butter and herb sauce, with crème fraiche and green onions
- Mandarin Schnitzel** 63
Homemade crisp-coated chicken breast, served with French fries and salad of choice
- House Burger with French fries** 64
220 grams of fine butcher meat with lettuce, tomato, pickle and red onion
Extras: fried onions / mushrooms / eggplant 5
Fried egg / Mozzarella cheese 8
- Udon Noodles** ^{VF} 67
Halloumi cheese / Salmon / Spring Chicken Japanese Udon noodles sautéed with mixed mushrooms, sprouts, carrots, onion, peppers, green beans, and broccoli. Teriyaki sauce with green onions and sesame seeds
- Crazy Entrecôte** 69
Served in Moroccan Style "Frena" Bread. Strips of seared entrecote with crispy onion, lettuce, tomato and tartar sauce. Served with sweet potato fries, pepper salsa and homemade chimichurri
- "Cento Erbe" Grilled Chicken** 69
Grilled spring chicken, marinated in fresh herbs, garlic and olive oil. Served with rustic potato and salad of choice
- Salmon Primavera** 89
Served with a side salad.
Norwegian salmon filet and homemade sweet potato and ginger cappellaccio, garlic, Shi-Meiji mushrooms, cherry tomatoes, spinach and peas sautéed in butter, white wine and aromatic herbs
- Teriyaki Salmon** 89
Served with a side salad.
Stone oven-baked salmon fillet with nut crust, served with white rice, carrot brunoise, shimeji mushrooms, green onion and peas with delicate teriyaki sauce



SIDE DISHES

Options for change and upgrade of side dishes for main courses

- Side Salads**
- Fresh** ^{VF} Tomato, cucumber and onion, seasoned with Sumac, parsley, olive oil and lemon
- Farmer's** ^{VF} Mix of lettuce, baby greens, cherry tomatoes, red onion, carrots and radishes. Dressed with a date vinaigrette and topped with mixed nuts
- Health Salad** ^{VF} Whole wheat couscous, diced beets, sprouted black lentils, cucumbers, green onion, fresh herbs, raw tahini and toasted almonds
- Mini Greek Salad** extra charge of 5 NIS
Tomatoes, cucumbers, Kalamata olives, red onions, Feta cheese, parsley, olive oil and za'atar spice
- French Fries** ^{VF}
- Sweet Potato Fries** ^{VF}
- Pan roasted garden vegetables** ^{VF} French beans, broccoli, and spinach scented with olive oil and spices
- Health Rice** ^{VF} Mixed rice with Shi-Meiji mushrooms, carrots, garlic and pea, topped with mixed nuts
- Rustic Potato** ^{VF} Quartered young potato, seasoned with butter, garlic, green onion, oregano and dill