

★ **ENTRÉES** ★**Focaccia & Dips** 29

Focaccia made from durum flour and baked in a stone oven, with oregano, olive oil, and sea salt. Served with house dips

Tapas Trio 44

Roasted eggplant with tahini, date syrup, 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**-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 Deluxe 59

Cream cheese, smoked salmon, Mozzarella, green onions and red onions

SANDWICH

Sandwiches are served on Rustic ciabatta 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

[Served without bread] 62

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 tomato, cucumber, crisp mixed greens, roasted peppers, cherry tomato, Kalamata olives, purple onion, beet, radish and Feta cheese, olive oil, lemon and parsley

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

Crispy Halloumi cheese, mushrooms and walnuts stir-fried in Japanese satay sauce, on a bed of crisp greens, cherry tomatoes, cucumber, spinach, carrots, sweet peppers, radishes and red onion with a house vinaigrette dressing


**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 Napolitana 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

GREAT FOOD**Felafel Dish** ^{VF} 54

Broccoli Falafel Broccoli in Moroccan "Frena" bread with hummus, black lentils, pickles, tomatoes, onions, sumac and tahini, served with fried potato wedges

Cheese Khinkali 63

Handmade Georgian dumplings stuffed with sulguni cheese. Cooked in a delicate butter and herb sauce, with crème fraiche and green onions

Udon Noodles ^{VF} 67

Halloumi cheese / Salmon
Japanese Udon noodles sauted with mixed mushrooms, sprouts, carrots, onion, peppers, green beans, and broccoli. Teriaki sauce with green onions and sesame seeds

FISH & CHIPS 72

Crispy battered Norwegian salmon fillet served with home seasoned sweet potato fries

Salmon Primavera 89

Served with a side salad.
Norwegian salmon fillet and homemade sweet potato and ginger cappellaccio, garlic, Shi-Meiji mushrooms, cherry tomatoes, spinach and peas sauted in butter, white wine and aromatic herbs

Salmon Teriyaki 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

Denis (Sea bream) fillet baked in stone oven 96

Denis fillet served with garlic butter and aromatic herbs, green beans, broccoli, spinach, sauted Shi-Meiji mushrooms, mixed green salad and reduced balsamic

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

*** enjoy! ***



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** 12
 - 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

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 soufflé** 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