

# STARTERS

<b>Brioche bun</b> Crème fraîche, Maggi tomatoes, schug, and olive oil	28
<b>Focaccia</b> Eggplant cream, Maggi tomatoes, olive oil and za'atar	28
<b>Fried Padron peppers</b> Lemon, sea salt, cilantro, and Bulgarian cheese	28
<b>Skordalia</b> Greek almond spread, olive oil and hot pepper	18

# APPETIZERS

<b>Roman artichokes</b> Roman artichokes, arugula, parmesan aioli, almonds, lemon and olive oil, salt, olives, and parmesan	48
<b>Cheese croquette*</b> Fresh herb salad, Caesar dressing and parmesan	48
<b>Leek and zucchini fritters*</b> Tatziki, olive oil, pine nuts, and herbs	48
<b>Tokyo California</b> Raw salmon cubes, avocado, spicy cashews, avocado and lime cream, yuzu aioli and crispy shallots	58
<b>Tomato and stracciatella</b> Colored Maggi and cherry tomatoes, spicy pepper, Kalamata olives, mint, fresh oregano, pangritata, stracciatella, olive oil and lemon	48
<b>Lahmajoun Sea Fish</b> Chopped and seasoned sea fish pastry, pine nuts, hot pepper, onion, coriander and tomatoes accompanied by green tahini	58
<b>Roasted cabbage</b> schug, zaatar oil, tahini, tomatoes and feta cheese	46
<b>Padron pepper filled with fish kebab</b> Pepper sauce, tomatoes, chili, cilantro and garlic	58
<b>Cauliflower Taco/Crispy Fish Taco*</b> Crispy cauliflower, lettuce, avocado (in season), pico de gallo, pickled onion and jalapeno	48/58
<b>Soup of the Day</b> (winter)	36

# SALADS

<b>Caesar*</b> Crispy lettuce hearts, purple onion, soft boiled egg, parmesan, Caesar dressing and a brioche crumble and hazelnuts	62
<b>Shalva Salad</b> Mushrooms and green beans sautéed in teriyaki sauce on lettuce hearts, yuzu aioli, goat cheese, cashews, sesame seeds, peanuts, rocket, cucumber, avocado (in season), purple onion and parmesan	74
<b>Shoshana</b> Tostoni brioche with melted Camembert cheese, on a mixture of lettuce, endive, cilantro, almonds, seasonal fruit, roasted beets, onion and parmesan with a citrus vinaigrette dressing	68
<b>Toast Salad</b> Diced mozzarella toast, pesto and mushrooms sautéed in butter, on a bed of lettuce hearts and rocket leaves, Bulgarian cheese, cherry tomatoes, cucumbers and purple onions in garlic aioli sauce and herbs	68

# PIZZA

<b>Margarita Pizza</b> (can be replaced with vegan cheese) Tomato sauce, basil and mozzarella cheese Toppings: Kalamata olives / tomatoes / onion / mushrooms / hot peppers 6€ Goat cheese / feta cheese / anchovies / artichoke 8€ Smoked salmon 15€*	58
<b>Deep Forest</b> Truffle cream sauce, mozzarella, mushroom, rocket and parmesan cream sauce	66
<b>Stracciatella</b> Froome mozzarella strings, roasted cherry tomatoes, parmesan, basil, olive oil and olive salt	68
<b>Sapir</b> Cream sauce, mozzarella, schug, stracciatella, pistachios and honey	68

# CAFE SHALVA

*Experience something special*

# FISH

<b>Salmon filet*</b> Potato rosti, bok choy, parsley butter and capers	119
<b>Indonesian seabass</b> Seabass filet, green curry noodles, coconut milk, bok choy, basil, spinach, cilantro, spicy pepper, lime and peanuts	119
<b>Crispy Denis*</b> Toasted chestnut bread, remoulade sauce, purple onion, served with a green salad in mustard vinaigrette	92
<b>Fish and chips</b> Fish in crispy seasoning, French fried with garlic and cilantro, tempura green beans, remoulade sauce and spicy mayonnaise	92

The sides of the salmon and seabass can be switched out for green vegetables stir fried in olive oil, garlic and lemon

# SPECIALS

<b>Stuffed Vegetables</b> Vegetables stuffed with rice and herbs served on a lentil stew, roasted tomatoes and parsley. Served with tehina dip	72
<b>Mushroom risotto</b> Tomato butter, mixed sautéed mushrooms, parmesan	72

# PASTA

<b>Jerusalem Artichoke Tortellini</b> Tortellini stuffed with Jerusalem artichoke confit, in chesnut butter sauce, garlic, sage, and Jerusalem artichoke cream	68
<b>Beet and Goat Cheese Ravioli</b> Cream, broccoli, garlic, brioche crumble and hazelnuts	68
<b>Portobello Caramelle</b> Pasta pockets stuffed with portobello mushrooms and truffle, in oregano butter sauce, lime and parmesan	68

## GNOCCCHI


• <b>Mediterranean</b> – tomato butter, garlic, oregano, tasso olives, Bulgarian cheese, pan gritta, and parmesan	56
• <b>Four cheeses</b> – cream, mozzarella, goat cheese, parmesan, brioche crumble, hazelnuts and chives	

## LINGUINE

• <b>Pomodoro</b> – roasted tomatoes, basil, garlic, pan gritta and parmesan	68
• <b>Portobello carciofi</b> – olive oil, artichoke, portobello mushrooms, garlic, herbs and truffle cream	

## PAPPARDELLE

• <b>Rosa sauce/Mushroom cream</b>	58
------------------------------------	----

 Symbol indicates vegan option. Ask your waiter \* For those who eat fish with milk

For your attention, all the dishes on the menu and products served in the restaurant may contain allergenic ingredients, including: nuts, peanuts, soy, lactose and more

# CAFE SHALVA

*Experience something special*

## HOT DRINKS

Espresso short/long	9
Double espresso short/long	11
Macchiato	10
Cortado	11
Cappuccino short/long	13/15
Instant coffee	13
Instant coffee with milk	14
Americano	13
Turkish coffee	9
Tea with mint	12
Body & Soul: Ginger, honey and lemon	16
Chocolate milk	13
Milk with melted Belgian chocolate	18
Hot cider with cinnamon	18
Chai latte	18
Sachlav: with nuts, cinnamon and coconut (winter only)	22

## SOFT DRINKS

Coca Cola / Diet Coke / Zero	15
Sprite / Zero	15
Prigat clear cider	16
Iced tea	14
Cold coffee (with ice cubes)	16
Ice coffee (smoothie)	18
Lemonade	14
Mint lemonade (pitcher)	45
Crushed ice lemonade with fresh mint leaves (summer)	18
Fresh squeezed: carrot / orange or mix	18
Pitcher of fresh squeezed: carrot / orange or mix	55
Kinley seltzer	10
Mineral water	10
Ferraeelle	16/32

## SHAKES

Seasonal fruits	28
Milkshake	28

## BEER

Carlsberg	28
Tuborg	28
Weihenstephan	28