

BREAKFAST

✦ OMELET DE PARIS

Comes with a selection of dips and homemade bread
Choice of small salad: greens/Caesar
Choice of hot drink and natural juice

Emily - Camembert, chives and onion jam	78
Isabelle - Onions, mushrooms, truffle puree, mozzarella and chives	78
Jacqueline - Smoked salmon, creamed spinach and green onion*	86
Eggs with your choice of additions	78
Onion, mushrooms, mozzarella, herbs, Bulgarian cheese, tomatoes	

OUTSIDE THE BOX

Benedict

Two poached eggs on toasted brioche bread, creamed spinach and hollandaise sauce (with added smoked salmon * 15 NIS)
Served with your choice of a small salad, hot drink or natural juice

64

Gozleme

Homemade pastry filled with cheeses, onions and za'atar leaves, alongside a grated tomato dip, schug, soft-boiled egg, olives and tahini

62

Morning treat

Potato rosti, poached eggs and spinach and parmesan cream sauce (addition of salmon* 15 NIS) Comes with your choice of a small salad

64

Calzone from Lanzana

Pastry filled with smoked eggplant, Bulgarian cheese, onion and za'atar leaves
Served with a Maggi tomato salad, green onion, hot pepper, and radishes

58

Kubaneh

Sour cream, grated maggi tomatoes, sachug and soft boiled egg

38

Dutch pancake

Large baked pancake, whipped cream, maple syrup, and fruit

52

SALADS

✦ Caesar*

Crispy lettuce hearts, purple onion, soft boiled egg, parmesan, Caesar dressing and a brioche crumble and hazelnuts

62

Shalva Salad

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

✦ Shoshana

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

Toast Salad

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

✦ symbol indicates gluten free option.

✦ symbol indicates vegan option.

* 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

MORNING MEZZE

Schug, tahini, seasoned olives

6

Avocado salad, tuna salad, Skordalia spread

8

Artichoke confit, rocket, parmesan and Caesar dressing*

16

Smoked salmon*

18

MORNING BRIOCHE

62

A brioche bun toasted to perfection with a filing of your choice Served with your choice of a small salad, hot drink, or natural juice
Addition of smoked salmon 15

Avocado, cream cheese and fried eggs

Scrambled egg, cream cheese and parmesan. chives

Roasted mushrooms, truffle cream, herbs and parmesan

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 (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