



COFFEE+PASTRY

Cappuccino / Americano / Tea
 Chocolate Croissant / Butter Croissant
 Cinnamon Danish / Cheese Pastry
 Vanilla Danish with Chocolate Chips / Gluten free Marble Cake
 Date / Halva / Poppy Seed Pastry / Brownies
 Phyllo Cheese Pastry / Vegan Phyllo Apple Pastry

FRESH JUICES, ALL NATURAL, SQUEEZED ON THE SPOT!

**Beet, apple, carrot, celery
 Orange Juice
 Carrot Juice
 Special mix of seasonal fruits**



HOT BEVERAGES

Your choice of: 3% milk / low-fat milk / soy milk

Honey, Cold Pressed Ginger & Turmeric Root
 with lemon and cinnamon

Espresso

Double Espresso

Cappuccino

Large Cappuccino

Americano espresso, hot water

Sachlav garnished with coconut, walnuts and cinnamon

Chai Latte with vanilla, and cinnamon

Aroma Coffee espresso, chocolate, warm milk, whipped cream, cocoa

Mocha Coffee espresso, chocolate, hot frothed milk, cocoa

Hot Chocolate chocolate, hot frothed milk, cocoa

Hot Chocolate with Marshmallows
 chocolate, hot frothed milk, marshmallows, cocoa

Dutch Hot Chocolate topped with whipped cream

Black Coffee freshly ground

Tea in a variety of flavors

Extra whipped cream:



PASTRIES

Vegan

Croissant chocolate / butter

Almond Croissant chocolate / butter

Almond Cookies (1pc/3 pcs)

Biscotti

Rugalach (1pc/2pcs)

Alfajores

Date/Halva/Poppy Seed Pastry

Vegan Phyllo Apple Pastry

Chocolate Chip Cookie

Brownies

Cheese Pastry

Cinnamon Danish

Vanilla Danish with Chocolate Chips

Orange coconut cake

Cheese Danish

Cheese & Apple Tart

SAVORY PASTRIES

Smoked Salmon Croissant Sandwich Omelet with mushrooms, smoked salmon, cream cheese, spring onion, arugula, salt and black pepper. Served with a side of small salad: arugula, tomatoes, red onion, seasoned with olive oil

Phyllo Cheese Pastry

Cheese Bourekas

Bulgarian Cheese Pastry

Bourekas Special with hard boiled egg, tomato, tahini and pickles

COLD DRINKS

Ice Tea peach flavour, with ice

Diet Ice Tea with lemon, mint & ice

Soft Drinks

Mineral / Sparkling Water

Flavored Water / Soda

Lemonade

Beer



GLUTEN-FREE

products are pre-wrapped and cannot be opened by staff

Replacing bread with gluten-free roll
 when purchasing a salad, sandwich, or breakfast

Roll and butter

Marble Cake

Please note: our products may contain, and some do contain, various kinds of allergens, including dairy products, eggs, fish, various types of nuts, peanuts, wheat, rye, barley, oats, soy and sesame seeds.



ICED DRINKS + ICE CREAM

Ice Aroma / Diet

Ice Chocolate

Ice Cappuccino espresso, cold milk, ice

Ice Aroma w/ Cookies

Ice Aroma with Ice Cream soft vanilla ice cream

Ice Americano Double Espresso, ice, water

Fruit Shake

orange juice or milk based mix of seasonal fruits (date syrup recommended for milk based shake)

Vanilla Ice Cream with Toppings

Choose 1 topping: brownie crumbs/ / tahini and halva chips
 flavored syrup: cherry / chocolate

Extra topping:



BREADS

WHOLE WHEAT BREAD & LIGHT GRAIN BREAD ARE MADE WITH 100% WHOLE-WHEAT FLOUR



Whole wheat bread & light grain bread meet the Ministry of Health's recommendations for a healthier diet.



Whole wheat bread & light grain bread have been tested and meet the criteria of Israel Diabetes Association.

• Each slice of light grain bread (60 grams) contains about 13.5 grams of carbohydrates

• Each slice of whole wheat bread (60 grams) contains about 17.5 grams of carbohydrates



SOUP



Vegan

with Passover roll & butter

- FRESH VEGETABLES WITH SPICES
- NO COMPLICATED ADDITIVES
- NO SOUP POWDER
- NO PRESERVATIVES



EXTRAS

for sandwiches, salads and breakfast | extras for half-sandwiches are half the price

Free Side-Orders

Pickled Lemon Spread / Tahini / Pickles / Olives / Croutons / Pesto / Spicy pepper spread

Roasted Eggplants / Low-Fat (5%) Cheese / 5% Bulgarian Cheese / Tofu / *Hard-Boiled Egg Cream Cheese / Peas / Avocado Spread Olive Tapenad / Hot Chickpeas / Roasted Pepper / Granola / Jala (mix of roasted soybeans and seeds)

Roasted Mushrooms / Chemed Cheese / Pasta Halloumi Cheese / Hard Yellow Cheese / Tuna / Chickpea Omelet / Potato Slices 5% Tzfat Cheese (semi-hard sheep's milk cheese) / Egg Salad / Bread & Butter

Smoked Salmon (approx. 60 grams)
Chicken Breast (approx. 100 grams)
Sweet Potato Cubes (approx. 100 grams)
Quinoa mix
Omelet (2 eggs)

Roast Beef (approx. 120 grams)
Baked Salmon (approx. 100 grams)



SANDWICHES

your choice of bread: whole wheat | light grain | white



classic sandwiches

Greek 5% Bulgarian cheese, tomato, basil, olive oil

Yellow Hard Cheese hard yellow cheese, cream cheese, lettuce, tomato

Egg Salad freshly made egg salad, tomato, spring onion

Chemed Cheese 5% chemed cheese, spicy pepper spread, lettuce, tomato, za'atar, olive oil

Omelet omelet, cream cheese, tomato, pickles, lettuce

Tuna tuna, Aroma dressing, tomato, pickles, arugula

Halloumi roasted halloumi cheese, cream cheese, tomato, pickles, lettuce

Tzfat Cheese (5% semi-hard salty) & Eggplant Vegan optional

5% Tzfat cheese (semi-hard sheep's milk cheese) / tofu roasted eggplant, olive tapenade, tomato, arugula, red onion

Avocado avocado spread, hard boiled egg, tomato

Chickpea Omelet chickpea omelet, tahini, tomato, pickles, lettuce

Sabich potato slices, roasted eggplant, hard boiled egg, spicy pepper spread, pickles, tahini and parsley

Salmon smoked salmon, cream cheese, lettuce, red onion, lemon juice

Chicken Breast roasted chicken breast, roasted pepper, red onion, aioli dressing, tomato, arugula

Roast Beef hot roast beef, onion marmalade, white cabbage, tomato, mustard honey sauce, mayonnaise, olive oil, lemon juice, salt and pepper



SALADS

served with bread & butter, dressing

Aroma lettuce, tomato, cucumber, 5% Bulgarian cheese, radishes, red onion, za'atar, sumac seasoned with olive oil and served with lemon

Tuna tuna, lettuce, potato, corn, peas, hard-boiled egg, roasted eggplant, tomatoes, pickles, spring onions, red onions, parsley. seasoned with olive oil and served with lemon

Chicken Salad hot diced chicken breast, white cabbage, purple cabbage, purple onion, carrot, sliced potatoes – roasted on the grill. Lettuce, tomatoes, parsley, spring onion and arugula. Seasoned with mayonnaise, olive oil and lemon juice dressing, black pepper

Caesar Salad Romaine lettuce, smoked salmon, croutons, spring onion, parsley. Seasoned with Caesar dressing, parmesan cheese and a sunny side up egg on top

Halloumi slices of roasted halloumi cheese with white cabbage and roasted mushrooms, roasted pepper, red onion, roasted tomatoes, carrot, lettuce, parsley, arugula. seasoned with olive oil and lemon juice dressing. Egg over easy on top

Jerusalem tomatoes, cucumbers, croutons, tahini, grated hard boiled egg, hot chickpeas, red onion, parsley

Souk Vegan optional / 5% Bulgarian cheese, tomatoes, cucumbers, white cabbage, red cabbage, Jala (mix of roasted seeds), mint, basil, olives served on the side. Seasoned with olive oil and lemon juice dressing

served with dressing, without bread

Vegetable Roots Salad & Baked Salmon Carrot, beet, sunflower seeds, soy beans (edamame), yellow beans, peanuts, white cabbage, purple cabbage, spring onion, red onion, basil, coriander, mint and satay sauce

Israeli tomatoes, cucumbers, parsley, red onion. served with tahini

Quinoa Vegan optional quinoa, lentils, mung bean, buckwheat, wheat, sweet potato, cranberries, walnuts, tomatoes, red onion, coriander, mint, basil, spring onion, raw tahini and sesame seeds. seasoned with sesame oil, salt, black pepper and lemon juice. can be topped with tofu / chicken (approx. 100 grams) for an additional 3/10 NIS

Pasta Salad Vegan optional 5% Bulgarian cheese / tuna / tofu / roasted mushrooms / fusilli pasta, roasted tomatoes, roasted pepper, peas, red onion, basil, arugula, za'atar. seasoned with olive oil and lemon juice dressing Roasted mushrooms for an additional 6 NIS



BREAKFAST

Israeli Breakfast two eggs - any style*, vegetable salad (cucumbers, tomatoes, parsley), served with bread, butter, tahini sauce and olives (*scrambled eggs are made with three eggs)

Your choice of 3 side orders from the variety of extras costing up to

Vegan Breakfast chickpea omelet, vegetable salad (cucumbers, tomatoes, parsley), bread, olives. your choice of 3 from the following side orders: roasted mushrooms, roasted pepper, roasted eggplant, tofu, avocado spread, warm chickpeas, sliced potato, olive tapenade

Orange Breakfast Omelet (made with 2 eggs) with sweet potato, a side of smoked salmon, toasted bread with olive oil, cream cheese and spring onion. Served with a side of small salad: arugula, tomatoes, red onion, seasoned with olive oil

Shakshuka two eggs sunny side up, tomato and pepper sauce, parsley, bread & butter. served with tahini

Sunny side up eggs on a toasted bread Two Sunny side up eggs on a Buttered Toasted Bread with yogurt, diced tomato, Za'atar, parsley, salt and pepper. Served with a side of small salad: arugula, tomatoes, red onion, seasoned with olive oil

Muesli 0% yogurt and granola with seasonal fruits, (served with a side of honey or date syrup)

Breakfast On-the-Go one scrambled egg, tahini, finely chopped Israeli salad, onion, parsley. seasoned with olive oil and lemon juice dressing

extra for changing beverage: small iced drinks (not including ice cookies & ice aroma w/ice cream) free of charge
Large ice aroma / Squeezed natural juices – made freshly on the spot (Orange juice / Beet, apple, carrot, celery)
Large ice cookies, ice aroma w/ice cream, fruit shake