



OUR SUMMER MENU 2026
PREPARED FROM FRESH INGREDIENTS


CHEESE PLATTERS 97 NIS
CHEESE PLATTER FROM HEFER VALLEY
TO ACCOMPANY YOUR WINE

VEGAN CHEESE PLATTER 97 NIS 

MEZE SELECTION

62 NIS - 3 UNITS

25 NIS - 1 UNIT

TZATZIKI, EGG SALAD, TUNA SALAD
CREAM CHEESE WITH SMOKED SALMON,
CHERSHI, BASIL PESTO, OLIVE TAPENADE, TAHINI 


WATER BOREKAS 47 NIS
PHYLLO PASTRY FILLED WITH CHEESE AND SPINACH

ZUCCHINI FRESCO 47 NIS 
CUCUMBER, RED ONION, ARUGULA, PARSLEY & SHEEP'S FETA

BEET CARPACCIO 47 NIS
FETA CREAM & BASIL OIL

COUNTRY-STYLE PASTRY 47 NIS 
WITH ROASTED VEGETABLES AND CHEESE

GRILLED EGGPLANT 47 NIS 
SERVED WITH TAHINI AND ROASTED TOMATOES

MARKET SALAD 47 NIS 
FRESH CHOPPED SEASONAL VEGETABLES
ADD BULGARIAN CHEESE +10 NIS


BREAD & CRACKERS

OUR FOCACCIA 43 NIS 
SERVED WITH BALSAMIC VINAIGRE, OLIVE OIL AND OLIVES

TEFF CRACKERS 43 NIS 
HOMEMADE CRACKERS FROM TEFF FLOUR AND SEEDS

DESSERTS

HOMEMADE DAILY DESSERTS

BASQUE CHEESECAKE 47 NIS 
BERRY SAUCE

DECADENT BROWNIE 47 NIS 
SALTED CARAMEL SAUCE

SEASONAL FRUIT CRUMBLE 47 NIS
SERVED WITH VANILLA ICE CREAM

SEASONAL VEGAN DESSERT 
PLEASE ASK OUR STAFF


VEGAN OPTION


VEGAN


GLUTEN FREE