

Since 1992

ESPRESSO BAR BISTRO

Cocktails

Cherry Mojito	38
Vodka, fresh lemon juice, sugar, cherries in syrup	
Jasmine	38
Campari, Jin, triple sec, fresh lemon juice, sugar	
Bloody Mary	38
Vodka, tomato juice, fresh lemon juice, spices, celery	
Fruit Smash	38
Rum, fresh seasonal fruit, fresh lemon juice,	
Espresso bar Martini	38
Vodka, Kahlúa, Crème de cassis, double espresso	
Whisky Sour	38
Whisky, fresh lemon juice, sugar and ice	

BREAD

Fresh Bread 16
Served with Butter & Jam

Focaccia 26
Served with olive oil & balsamic vinegar, cream of eggplants and fresh salsa




Focaccia Caprezze 46
Tomatoes, Mozzarella di Buffalo and fresh basil, served with fresh baby greens & balsamic vinegar

Focaccia Antipasti 46
Ask your waiter about today's vegetables


SIDE DISH

Green Salad / Chopped Vegetable Salad	14
Green Beans	14
Spinach	14
Stir fried Vegetables	14
Baked Potatoes	14
Mashed Potatoes	14

Starters

Beetroot Carpaccio 	32
Olive oil, balsamic vinegar, celery, apple, walnuts, Cranberries & feta cheese / Vegan without the cheese	
Cream of Eggplant 	32
Tahini, olive oil, garlic & lemon, served with a hardboiled Egg and bread / Vegan without the egg	
Cauliflower 	36
Roasted cauliflower, Tahini, tomato, fresh chili, olive oil & parsley	
Cream of Corn	46
Corn, Mushrooms, Asparagus, Parmesan, Balsamic vinegar and chives	
Mushrooms in Butter Sauce	46
Portobello, Champignons, green & red onions, garlic and oregano in a white wine and butter sauce, served with Crostini	
Caprezze	48
Tomatoes, Mozzarella di Bufala, fresh basil, balsamic vinegar, olive oil & Atlantic rock salt	
Salmon Carpaccio	48
Thin sliced raw Salmon, olive oil, Yogurt, radish & radish sprouts, Chili peppers, lemon & rock salt	
Ceviche	52
Saltwater fresh fish, quinoa, Scallions, Radish, Olive oil, Lemon, Chili, Parsley, Mint and cream of eggplant.	

Dishes



Vegetarian Latkes	56
Served with tzatziki, chopped or green salad	
Quinoa Dish 	58
Portobello, champignons, quinoa, carrots, red onions & fresh green herbs in a Tahini and date honey sauce	
Lasagna	66
Eggplants, tomatoes, ricotta, mozzarella, béchamel sauce, Pomodoro sauce and parmesan cheese	
Risotto	68-88
Italian Arborio rice slowly cooked in butter & parmesan cheese, Ask your waiter for today's Risotto	

FISH

Salmon in Coconut Milk	89
Salmon filet served with quinoa, green peas, green beans, grilled sweet Potato chunks and spinach cooked in coconut milk	
Baked Salmon	89
Salmon filet served with baked potatoes and green beans in olive oil	
Meagre with Lentils	98
Meagre fish filet served with black lentils, carrots, celery, lemon and butter	
Gilthead bream in white wine	98
Gilthead bream filet served with chickpeas, cherry tomatoes, spinach, white wine, garlic, Parsley and butter	
Sea bass with lemon butter gnocchi	108
Sea bass filet served with gnocchi and butter lemon sauce	
Catch of the Day	88 - 108
Ask your waiter for today's special!	

PASTA

Penne / Spaghetti / Whole Wheat

Pomodoro / al'Arrabiata 	48
Tomato sauce with olive oil, garlic & fresh basil / Spicy	
Aglio Olio 	52
Olive oil, cherry tomatoes, olives, garlic & fresh green herbs	
Alfredo	54
Pasta in Alfredo cream sauce with mushrooms, garlic & fresh green herbs	
Rosé	54
Mushrooms, tomato sauce with a touch of cream	
Sweet Potatoes	54
Grilled sweet potato chunks, Cream sauce, garlic & fresh basil	

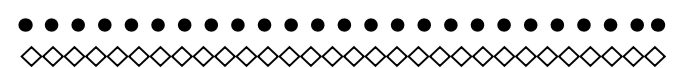
Pasta Fresca

Home made fresh Pasta

Gnocchi con Barbabietola Rosa	64
Beetroot, walnuts, black cumin, butter and goat cheese	
Tortellini	68
Ricotta and spinach tortellini with tomatoes, eggplant, olives, balsamic vinegar, Feta cheese & oregano	
Ravioli	68
Ricotta & spinach ravioli / Four cheese ravioli in butter & Sage / Sweet potatoes ravioli in cream sauce with a lemon Zest / Today's Special ravioli, ask your waiter!	
Gnocchi con Castagne	72
Chestnuts, champignon, cream sauce with sage & chives	
Pappardelle Mozzarella	76
Wide flat pasta ribbons, olive oil, artichokes, zucchini, asparagus, Cherry tomatoes, olives, basil, parsley and fresh mozzarella	
Pappardelle con Salmone	78
Wide flat pasta ribbons, spinach, sliced Salmon in a rich Cream sauce with fresh basil	

PIZZA

Pizza Margherita	48
Tomato sauce, mozzarella cheese	
Pizza Balcanica	56
Tomato sauce, mozzarella, feta, onions, olives & fresh Oregano	
Pizza con Zucchini	64
Mozzarella, goat's cheese and fresh zucchini	
Pizza 4 Formaggio	68
Mozzarella, Roquefort, Gouda, Parmesan and parsley.	
Pizza con Tartufo	68
Mushrooms, Tartufo tapenade, caramelized onions, shaved parmesan cheese & arugula	
Pizza alla Romana	68
Tomato sauce, mozzarella, roman artichoke halves, Kalamata olives & fresh parsley	
Pizza's extras:	
onions, olives +3NIS / mushrooms, spinach, eggplant, zucchini, cherry tomatoes, feta cheese,+6NIS / tuna +12 NIS / salmon +14NIS / anchovy, mozzarella di bufala +18NIS	



Soft Drinks

Orange Juice	18
Carrot Juice	18
Red Grapefruit	18
Lemonade	18
Cola / Diet / Zero / Sprite / Grape juice/ Nestea	14
Mineral Water / Club Soda	11
Flavored Mineral Water	14
San Pellegrino / Large	14 25

Hot Drinks

Sahlab / Large	18 21
Hot Cider / With Wine	18 24
Mocha	21
Hot Cocoa / with Whipped Cream	18 21
Tea / Tea Pot	10 15
Lemon Ginger Honey	18
Chocolat Chaud	24

ESPRESSO

Coffee drinks are based on espresso made from our private superb Italian blend espressoBARclassico
No extra charge for soy milk!

Espresso / Doppio	9 11
Macchiato / Doppio	10 12
Americano / Large	10 12
Cappuchon (mini cappuccino)	12
Cappuccino	14
Latte Macchiato	17
Au- Lait	18
Siciliano	18
Filtered Coffee	15
Iced Cappuccino	20
Cold Coffee / Chocolate milk /+Ice Cream	18 22
Caffè Freddo	24
Milkshake / extra brownies	24 26

BEER

Tuborg red, Bottle	24
Carlsberg, Bottle	24
Goldstar, Bottle	24
Heineken, Bottle	26
Lef Brown, Bottle	32
Corona, Bottle	32
Weihenstephan, Bottle	34
Alexander Blond, Draft, Local fresh boutique beer	28 36

Breakfast All Day

Shakshuka	46
Local spicy dish cooked in a pan with baked eggs, tomato sauce, onions, parsley and feta cheese served with bread & butter	
Extra eggplant / zucchini / Spinach +6 NIS	
Vegan Shakshuka 	46
Local spicy dish cooked in a pan with fresh tomatoes, onions, green vegetables, Tofu and fresh green herbs served with bread & Tahini	
Green Shakshuka	49
Two eggs baked in a pan with spinach and cream, served with bread & butter	
Eggs Florentine	52
Poached eggs on French brioche bread with spinach, Sauce Hollandaise, served with green salad on the side	
Eggs Champignons	55
Poached eggs on French brioche bread with stir fried champignons, Sauce Hollandaise, served with green salad on the side	
Eggs Benedict	59
Poached eggs on French brioche bread with Smoked salmon, Sauce Hollandaise, served with green salad on the side	
Brunch Brunch for 2	69 135
Mimosa / Kir Royale / Cava / Lambrusco, Mini muesli with fresh fruits & yogurt,	
Omelette with: smoked salmon & cream cheese, eggplants & feta cheese / spinach, mushrooms & ricotta / tomato mozzarella Served with chopped vegetable salad, avocado dip, green Tahini, tuna salad, cheese, fresh bread, homemade jam & butter, coffee	

BUSINESS LUNCH

Week days only,
Sunday-Thursday
12:00-16:30

Starter, Main Course,
Soft Drink

Ask your waiter for the
Business Menu

SANDWICHES

White Ciabatta, Whole Wheat or Multigrain bread,
Olives on the side / extra green or
chopped salad +14NIS



Tuna Salad Sandwich	46
Mayonnaise, chives, celery, parsley, tomato, lettuce & arugula	
Mushroom Sandwich 	46
Tahini, cream of eggplants, Portobello & champignon mushrooms, onion & arugula	
Smoked Salmon Sandwich	54
Cream cheese, chives, pickled onions, cucumber, radish sprouts, fresh lemon	

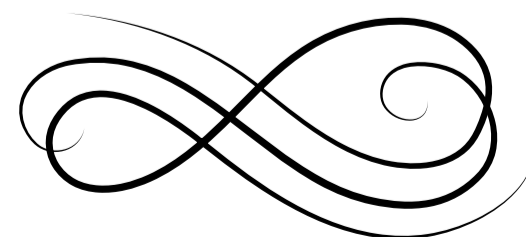
Toasts

Crispy buttered white bread toasts served
with a green / vegetable side salad

Cheese Toast	36
Butter, Tal- Ha'emek yellow cheese & tomato	
Feta Cheese Toast	40
Olive tapenade, Tal- Ha'emek cheese, Feta cheese, eggplants cream, tomato & red onions	
Mozzarella di Bufala Toast	48
Pesto, tomatoes, Mozzarella di bufala cheese & fresh basil	
Extras: egg +5 NIS / mushrooms, Tal- Ha'emek cheese, tuna +6 NIS / salmon +14 NIS	

SALADS

Caesar Salad	48
Lettuce, cucumber, radish, croutons, shaved parmesan, Caesar dressing Extra Salmon +14 NIS	
Root & Tofu Salad 	48
Lettuce, carrot, beet, kohlrabi, radish, champignons, apple, sunflower sprouts, red onion & pumpkin seeds in a balsamic vinaigrette dressing with a hint of sesame oil	
Desert Salad 	48
Chopped vegetables, red onion, mint leaves, parsley, croutons, Tahini, eggs, seasoned with olive oil & lemon / Vegan without the egg	
Tuna Salad	52
Tomatoes, cucumbers, hardboiled egg, new potatoes, green beans, radish & radish sprouts, fresh oregano, olives, olive oil & lemon, caesar dressing on the side	
Toast Salad	52
Sweet potatoes, carrots, cherry tomatoes, cucumbers, bok choy, arugula, walnuts, pesto cheese toast chunks, Feta cheese, olive oil & lemon with garlic dressing on the side	
Halumi Cheese Salad	52
Lettuce mix, cherry tomatoes, champignons, Chinese roots, Grilled Halumi cheese, sugared pecan nuts with balsamic vinaigrette	



Since 1992

espressoBAR
BISTRO

Aperitivo

Evening Aperitif
17:00-19:00
Ask your waiter
For today's drink