

Breakfast / Lunch Menu

served until 17:00

Morning

A glass of Prosecco with breakfast / mimosa 20 nis

Morning special sun-thu until 11:00: half a sandwich, bottomless coffee
orange juice / soda water / 50

Coo koo in a nest two eggs cooked inside a slice of toasted grain bread,
topped with fresh herbs & served with sour cream / 48

Hash browns topped with a fried egg, parmesan cheese & rosemary, served with sour cream / 48
Add topping: bacon 16 / salmon 14

Egg florentine served in Uzbek pita fresh spinach leaves, onions & garlic tossed in olive oil,
poached egg, grape leaf aioli & arugula / 58

Ham & cheese toasted bread with gouda & ham, truffle butter, arugula,
topped with a poached egg / 58

Croissant deluxe a fried egg, gouda cheese, aioli, tomato & red onion / 48
Add topping: ham / bacon 16, salmon 14

Jamie's french toast sweet challah bread served with a fruit salad,
sour cream & real maple syrup / 48

Muesli Greek yogurt topped with a our rich mix of granola, served with fresh fruit, basil & honey / 48

✓ **Oatmeal porridge** cooked in rice milk, served with a our rich mix of granola,
fresh seasonal fruit & date syrup / 48

* **Shakshuka** served with a chopped salad, tahini & Challah bread / 56
Add toppings: spinach 4 / feta 6 / feta, spinach & olives 10

Good morning zalman your choice of eggs, tuna salad, green tahini, feta cheese
with fresh zaatar, cream cheese, chopped salad, butter & jam, grain bread & two beverages / 62
Egg toppings: feta cheese 6 / gouda 6 / bacon 16

✓ **Good morning vegan zalman** red lentil flour & polenta omelet with fried onions & herbs,
served with a chopped salad, avocado (in season) / pesto, green tahini,
vegan cheese, jam, grain bread & two beverages / 62
Add toppings: zucchini, cauliflower, sweet potato, spinach 4 / vegan cheese 6

Sandwiches

Shneur sandwich 180 gr. grilled chicken breast, crispy bacon, parmesan aioli,
tomato & lettuce, served with oven baked potato wedges / 58

Asado beef sandwich in challah bread, with garlic & dill aioli, caramelized onions,
and greens served with roasted potatoes and gherkins / 62

New York bagel smoked salmon, cream cheese, tomatoes, capers, red onions & greens / 52
Add topping: avocado / poached egg 8

Tuna sandwich tuna salad served in grain bread, tomatoes, lettuce, pickled lemons,
parsley & zhug (spicy) 25 / 48

Goat's milk Gouda sandwich with roasted eggplants, tomato, rocket leaves,
and lemon aioli, served in grain bread 25 / 48

* **Omelet / herb omelet** served in a grain bread with cream cheese or tahini, tomato,
cucumber, olives and lettuce 25 / 48

* **Avocado sandwich** (in season) aioli / pesto, vegetables, red onion & lettuce 25 / 46

✓ **Vegan sandwich** with sweet potato, cauliflower, olive tapenade, greens, and almonds,
served in grain bread 25 / 46

Schnitzel sandwich in challah bread, with aioli, ketchup, schug, shakshuka sauce,
pickles, and greens, served with a chopped salad / 56

* **Shakshuka sandwich** served in challah bread with tahini, zhug (spicy) & pickles / 48

* **Hector's toast** served in a grain bread, gouda, feta cheese, tomatoes,
pesto, olives & red onions / 46

Small Bites

Uzbeki pizza with mozzarella chunks, garlic, cherry tomato confit fresh arugula and reduced balsamic vinegar / **42**

✓ **Pan fried cauliflower** with cherry tomatoes, spinach & a dash of garlic, topped with tahini & parsley / **42**

* **Quinoa tabbouleh** lots of herbs, tomatoes, zaatar pita bread crumbs, onions, sumac & feta cheese / **42**

✓ **Oven baked sweet potato** (half) with tahini, maple, basil, and almonds / **38** (served with sour cream)

Mains

✓ **Yellow vegetable curry** roasted red onion, cabbage, cauliflower & sweet potato, cooked in a coconut curry sauce, served with rice and topped with fresh coriander / **54**
add toppings: tofu **12**, chicken **16**

✓ **Araïis** new “meat” (protein from a vegetarian source) with parsley and pine nuts, served with grilled tomatoes, onions, pickled lemons, green lemony tahini sauce and oven baked potato wedges / **62**

✓ **Mejadra with Oven-baked vegetables** served with pistachio and tahini / **58**
Add: poached egg **8**, avocado **6**, chicken **16**

✓ **Grilled chicken** in herbs & olive oil, served with a chopped salad & your choice of side dish / **60**
Schnitzel served with a chopped salad & your choice of side dish / **58**

✓ **Chicken meatballs** in a mediterranean tomato sauce (mild), peppers, artichokes & fresh herbs, served with your choice of side dish / **66**

✓ **Red curry vegan balls** in coconut cream with tomatoes & peppers, topped with green onions & fresh coriander, served with rice & a chopped salad / **56**

Salmon pappardelle fresh pasta in a cream sauce, with lemon zest, chilli, capers & parmesan / **66**

* **Green pasta** vegan spinach fettuccine in olive oil or cream based sauce, spinach, broccoli, zucchini, fresh herbs, feta cheese & roasted almonds / **62**

Slow-cooked beef chuck pappardelle with garlic confit and pine nuts in beef stock / **66**

All Shneor's pastas are freshly made

Side dish choices: mashed potatoes / rice / mejadra (not including pastas)

Salads

* **Roasted vegetables salad** in a lemony herb sauce, served on labneh or tahini, garnished with roasted sunflower seeds / **56**

✓ **Red Quinoa and lentils salad** with broccoli, parsley, coriander, dill, mint, green onions, apples, and pine nuts, in a sweet sour balsamic vinegar, pomegranate and herb sauce / **56**

* **Shneor's summer salad** tomato, cucumber, carrot, beetroot, kohlrabi, parsley & red onion, served with a yogurt vinaigrette, tahini & mint sauce, topped with a mix of roasted nuts & served with a slice of grain bread / **46**

* **Quinoa salad** roasted almonds, cranberries, red onions, apple slices, carrots, beetroot, pomegranate, herbs & feta cheese, topped with a pomegranate vinaigrette & date honey / **56** (substitute feta cheese for sweet potato)

Caesar salad romaine lettuce, challah bread croutons & parmesan shavings, topped with a classic caesar sauce and nut mix / **42**

Additional salad toppings:

hard boiled egg **8** / avocado, feta cheese, or tuna **6** / chicken **16** extra bread **14**

Kids

Morning your choice of egg, bread, israeli white cheese spread, sliced vegetables & a glass of juice or chocolate milk / **42**

* **Toasted cheese sandwich** served with sliced vegetables & a glass of juice or chocolate milk / **38**

Pasta fresh penne with your choice of olive oil, tomato, or cream based sauce & a glass of juice / **38**

Shneor's schnitzel nuggets with mashed potatoes / rice / penne pasta, served with sliced vegetables & a glass of juice / **44**

Dinner Menu

served from 17:00

Small Bites

A glass of our house wine with a starter / 25

Uzbeki pizza with mozzarella chunks, garlic, cherry tomato confit fresh arugula and reduced balsamic vinegar / 42

✓ **Pan fried cauliflower** with cherry tomatoes, spinach & a dash of garlic, topped with tahini & parsley / 42

* **Quinoa tabbouleh** lots of herbs, tomatoes, zaatar pita bread crumbs, onions, sumac & feta cheese / 42

✓ **Oven-baked sweet potato** (half) with tahini, maple, basil, and almonds / 38 (served with sour cream)

Mains

A glass of our house wine with a main course / 25

✓ **Yellow vegetable curry** roasted red onion, cabbage, cauliflower & sweet potato, cooked in a coconut curry sauce, served with rice and topped with fresh coriander / 54
add toppings: tofu 12, chicken 16

✓ **Araisi** new “meat” (protein from a vegetarian source) with parsley and pine nuts, served with grilled tomatoes, onions, pickled lemons, green lemony tahini sauce and oven baked potato wedges / 62

✓ **Mejadra with Oven-baked vegetables** served with pistachio and tahini / 58
Add: poached egg 8, avocado 6, chicken 16

✓ **Grilled chicken** in herbs & olive oil, served with a chopped salad & your choice of side dish / 60

Schnitzel served with a chopped salad & your choice of side dish / 58

✓ **Chicken meatballs** in a mediterranean tomato sauce (mild), peppers, artichokes & fresh herbs, served with your choice of side dish / 66

✓ **Red curry vegan balls** in coconut cream with tomatoes & peppers, topped with green onions & fresh coriander, served with rice & a chopped salad / 56

Salmon pappardelle fresh pasta in a cream sauce, with lemon zest, chilli, capers & parmesan / 66

* **Green pasta** vegan spinach fettuccine in olive oil or cream based sauce, spinach, broccoli, zucchini, fresh herbs, feta cheese & roasted almonds / 62

Slow-cooked beef chuck pappardelle with garlic confit and pine nuts in beef stock / 66

All Shneor's pastas are freshly made

Side dish choices: mashed potatoes / rice / mejadra (not including pastas)

Sandwiches / Salads

Egg florentine served in Uzbek pita fresh spinach leaves, onions & garlic tossed in olive oil, poached egg, grape leaf aioli & arugula / 58

Shneor sandwich 180 gr. grilled chicken breast, crispy bacon, parmesan aioli, tomato & lettuce, served with oven baked potato wedges / 58

Asado beef sandwich in challah bread, with garlic & dill aioli, caramelized onions, and greens served with roasted potatoes and gherkins / 62

New York bagel smoked salmon, cream cheese, tomatoes, capers, red onions & greens / 52
Add topping: avocado 6 / poached egg 8

Schnitzel sandwich in challah bread, with aioli, ketchup, schug, tomatoes, pickles, and greens served with a chopped salad / 56

✓ **Red Quinoa and lentils salad** with broccoli, parsley, coriander, dill, mint, green onions, apples, and pine nuts, in a sweet sour balsamic vinegar, pomegranate and herb sauce / 56

* **Roasted vegetables salad** in a lemony herb sauce, served on labneh or tahini, garnished with roasted sunflower seeds / 56

* **Shneor's summer salad** tomato, cucumber, carrot, beetroot, kohlrabi, parsley & red onion, served with a yogurt vinaigrette, tahini & mint sauce, topped with a mix of roasted nuts & served with a slice of grain bread / 46

* **Quinoa salad** roasted almonds, cranberries, red onions, apple slices, carrots, beetroot, pomegranate, herbs & feta cheese, topped with a pomegranate vinaigrette & date honey / 56 (substitute feta cheese for sweet potato)

Caesar salad romaine lettuce, challah bread croutons & parmesan shavings, topped with a classic caesar sauce and nut mix / 42

Additional salad toppings: hard boiled egg 8 / avocado, feta cheese, or tuna 6 / chicken 16 extra bread 14

✓ Vegan dishes | 🌾 Gluten free | *Dishes that can be made vegan by request

Kids

Morning your choice of egg, bread, israeli white cheese spread, sliced vegetables & a glass of juice or chocolate milk / **42**

* **Toasted cheese sandwich** served with sliced vegetables & a glass of juice or chocolate milk / **38**

Pasta fresh penne with your choice of olive oil, tomato, or cream based sauce & a glass of juice / **38**

Shneor's schnitzel nuggets with mashed potatoes / rice / penne pasta, served with sliced vegetables & a glass of juice / **44**

Sweets

- 🌿 Mama's baked cheesecake / **42**
- Homemade crack pie / Lemon pie / **36**
- Apple pie **34**
- Homemade carrot cake with vanilla cream / **34**
- Biscuit cake / **34**
- Hazelnut brownies / **18**
- Chocolate ball / date ball / **6**
- maamul (date cookie) mama's cookie / **10**
- 🌿 Cookie plate (4) / **16**
- Chocolate cake / **32**
- 🌿 Banana and peanut butter cake / **22**
- Almond financier / **22**
- chocolate / pistachio/ raspberry

Hot Drinks

- Espresso / **10** Double espresso / **12**
- Cortado / **10**
- Cappuccino small **12** / large **14**
- Black turkish coffee / **10**
- Americano small **12** / large **14**
- Macchiato **10** / double **12**
- Hot / cold chocolate / **16**
- Hot chocolate with pralines / **18**
- Belgian hot cocoa with pralines / **22**
- Mint tea / **14**
- Tea pot: bedouin tea / green & jasmine tea / lemongrass & verbena tea / **16**
- Ginger lemon, mint, cinnamon stick & honey / **16**
- Hot apple cider with cinnamon / **22** (add wine 10)
- Hot sahlab with nuts & shredded coconut / **18**
- A pot of masala chai / **18**
- Sangria / **32**

Cold Drinks

- Cold americano / **14**
- Iced coffee / **16**
- Mineral water / **10**
- Sparkling water / **10**
- San pellegrino / **14**
- San pellegrino large / **30**
- Malt beer (non-alcoholic) / **14**
- Lemonade / mint lemonade / **14**
- Freshly squeezed:
- Orange juice / carrot / orange & carrot juice / **16**
- Natural apple juice / **18**
- A jug 0.5 of our homemade Iced tea / **16**
- Soft drinks / **14**

Alcoholic Beverages

- Tropic Tander / 46**
- Rum, routin almonds and pineapple coconut juice
- Apple Smash/ 46**
- Whitley Neill Lemongrass & Ginger Gin, yuzu and apple juice
- Gingi Gin /46**
- Jean, raspberry routin and Thomas Henry mango
- Galliano Spritz /46**
- Galliano, saffron routin, prosecco and soda
- Thessaloniki Amaretto /46**
- Anise, ouzo metaxa, amaretto and Thomas Henry grapefruit
- Arak lemonade / **26**
- Becks beer / 20**
- A classic German-style Lager
- Negev Oasis beer / 28**
- Blonde ale, light bodied with floral aroma
- Fank Brogog beer / 28**
- Rich with tropical aromas and bitter finish
- Chaser / **15**
- Arak / **18**

Red Wine / Rose

- Rosé Languedoc, France 38 / 136**
- A rich in aromas of red fruit and flower blossom
- Cabernet Sauvignon, Dalton, Israel 40 / 140**
- aromas of cherries and plums
- Primitivo di Manduria, Puglia, Italy 36 / 130**
- Aromas of dark fruit and dry spices
- Sangre de Toro, Torres, Catalunya, Spain 36/ 130**
- Soft texture and is very well balanced

White Wine

- Fiano Salento 'Talo', Puglia, Italy 36/ 130**
- An aromatic white wine with a hint of tropical fruits
- Estate Chardonnay, Dalton, Israel 40 / 140**
- Fruity and crisp, with a pleasant, fresh finish
- Sauvignon Blanc, Rheinhessen, Germany 36/130**
- Fresh aromas of citrus and green apples
- Prosecco, Cavicchioli, Veneto, Italy 32 / 120**
- Light and fruity abundant with aromas of green apple and pears

Sweets

- Mama's baked cheesecake / 42
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- Apple pie 34
- Homemade carrot cake with vanilla cream / 34
- Biscuit cake / 34
- Hazelnut brownies / 18
- Chocolate ball / date ball / 6
- maamul (date cookie) mama's cookie / 10
- Cookie plate (4) / 16
- Chocolate cake / 32
- Banana and peanut butter cake / 22
- Almond financier / 22
- chocolate / pistachio/ raspberry

Hot Drinks

- Espresso / 10 Double espresso / 12
- Cortado / 10
- Cappuccino small 12 / large 14
- Black turkish coffee / 10
- Americano small 12 / large 14
- Macchiato 10 / double 12
- Hot / cold chocolate / 16
- Hot chocolate with pralines / 18
- Belgian hot cocoa with pralines / 22
- Mint tea / 14
- Tea pot: bedouin tea / green & jasmine tea / lemongrass & verbena tea / 16
- Ginger lemon, mint, cinnamon stick & honey / 16
- Hot apple cider with cinnamon / 22 (add wine 10)
- Hot sahlab with nuts & shredded coconut / 18
- A pot of masala chai / 18
- Sangria / 32

Cold Drinks

- Cold americano / 14
- Iced coffee / 16
- Mineral water / 10
- Sparkling water / 10
- San pellegrino / 14
- San pellegrino large / 30
- Malt beer (non-alcoholic) / 14
- Lemonade / mint lemonade / 14
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Fresh aromas of citrus and green apples
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Light and fruity abundant with aromas of green apple and pears