

# Breakfast / Lunch Menu

served until 16:00

## Morning

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A glass of Prosecco with breakfast / Mimosa 25 / Aperol spritz 32 nis

-  **Hash browns** topped with a fried egg, parmesan cheese & rosemary, served with sour cream / 52  
Add toppings: bacon 16 / salmon 14
  - Egg florentine** two poached eggs on a brioche bread with Hollandaise sauce, served with spinach, onions and garlic tossed in olive oil / 66
  - Ham & cheese** toasted bread with gouda & ham, truffle butter, arugula, topped with two poached eggs / 66
  - Croissant deluxe** fried egg, gouda cheese, aioli, tomato & red onion / 52  
Add toppings : ham / bacon 16, salmon 14
  - Jamie's french toast** challah bread served with fruit salad, sour cream & maple syrup / 58
  - Muesli** Greek yogurt topped with a our rich mix of granola, served with fresh fruit, basil & honey / 48
  - \* **Open avocado sandwich** on a toasted brioche bread, two poached eggs & aioli / 62  
Vegan version: **yo egg** 10
  - ✓ **Chia pudding** in oat milk, served with a our rich mix of granola, fresh seasonal fruit & date syrup / 48
  - \*  **Shakshuka** served with a chopped salad, tahini & challah bread / 62  
Add toppings: spinach / feta 8 / feta, spinach & olives / feta, spinach & roasted eggplants 12  
Vegan version: **yo egg** 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 / 68  
Egg toppings : feta cheese / gouda 8 / bacon 16 / Salmon 14
  - ✓ **Good morning vegan zalman** red lentil flour with fried onions & herbs, served with a chopped salad, avocado, pesto, green tahini, cashew spread, jam, grain bread & two beverages / 68
- \*\*Morning special Sun-Thu until 11:00:** half a sandwich and bottomless coffee  
orange juice / soda water / 55

## Sandwiches

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- Shneor sandwich** 180 gr. grilled chicken breast, crispy bacon, parmesan aioli, tomato & lettuce, served with oven baked potato wedges / 66
- Asado beef sandwich** on challah bread, aioli with herbs, caramelized onions, and greens served with roasted potatoes and pickles / 70
- New York bagel** smoked salmon, cream cheese, tomatoes, capers, red onions & greens / 58  
Add toppings: avocado / poached egg 8
- ✓ **Vegan sandwich** on grain bread our cashew spread, spicy matbucha and greens 25 / 48
- Tuna sandwich** tuna salad served in ciabatta bread, tomatoes, lettuce, pickled lemons, parsley & zhug (spicy) 28 / 56
- Goat's milk Gouda sandwich** with roasted eggplants, tomato, rocket leaves, and lemon aioli, served on grain bread 28 / 56
- \* **Omelet / herb omelet / vegan omelet** served on grain bread with cream cheese or tahini, tomato, cucumber, olives and lettuce 25 / 48
- Schnitzel sandwich** on challah bread, with aioli, ketchup, Zhug, shakshuka sauce, pickles, and greens, served with a chopped salad / 62
- \* **Hector's toast** served on grain bread, gouda, feta cheese, tomatoes, pesto, olives & red onions / 52

## Mains

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- ✓ **Yellow vegetable curry** roasted red onion, cabbage, cauliflower & sweet potato, cooked in a coconut curry sauce, served with rice and topped with fresh coriander / **60**  
add toppings: tofu 12, chicken 16
- ✓ **Bakhshi** from redfline meat, rice, parsley, almonds, pine nuts, green tahini, charred tomato (protein from a vegetarian source) / **62** Add vegan egg : **yo egg 10**
- ✓ **Mejadra with Oven-baked vegetables** served with pistachio and tahini / **64**  
Add: poached egg 8, avocado 6, chicken 16
- ✓ **Grilled chicken** in herbs & olive oil, served with a chopped salad & your choice of side dish / **68**
- ✓ **Schnitzel** served with a chopped salad & your choice of side dish / **68**
- ✓ **Chicken meatballs** in a mediterranean tomato sauce, peppers, artichokes & fresh herbs, served with your choice of side dish / **70**
- ✓ **Salmon pappardelle** fresh pasta in a cream sauce, with lemon zest, chilli, capers & parmesan / **66**
- ✓ **Schnitzel pasta** in a rich rosé sauce with strips of schnitzel and Parmesan / **66**
- ✓ **Slow-cooked beef chuck pappardelle** with garlic confit and pine nuts in beef stock / **72**

All Shneur's pastas are freshly made

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

## Salads & Small Bites

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- ✱ **Quinoa tabbouleh** lots of herbs, tomatoes, zaatar pita bread crumbs, onions & feta cheese / **46**
- ✓ **Pan fried cauliflower** with cherry tomatoes, spinach & a dash of garlic, topped with tahini & parsley / **46**  
**Focaccia bread** with dips / **42**
- ✱ **Roasted vegetable salad** in a lemony herb sauce, served on labneh or tahini, garnished with roasted sunflower seeds / **56**
- ✓ **Mozzarella stracciatella salad** with colorful tomatoes, over mint yogurt and herbs, croutons & basil / **58**
- ✓ **Shneur'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 / **52**
- ✱ **Quinoa salad** roasted almonds, cranberries, red onions, apples, carrots, beetroot, pomegranate, herbs & feta cheese, topped with pomegranate vinaigrette & date honey / **58**  
(substitute feta cheese for sweet potato)
- ✓ **Wheat salad** & caramelized sweet potatoes, cranberries, pumpkin seeds, parsley and red onion / **58**
- ✱ **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 / avocado, feta cheese, or tuna **8** / chicken **16** extra bread **14** / yo egg **10**

## Kids

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- ✓ **Morning** your choice of egg, bread, israeli white cheese spread, sliced vegetables & a glass of juice or chocolate milk / **46**
- ✱ **Toasted cheese sandwich** served with sliced vegetables & a glass of juice or chocolate milk / **44**
- ✓ **Pasta** fresh penne with your choice of olive oil, tomato, or cream based sauce & a glass of juice / **44**
- ✓ **Shneur's schnitzel nuggets** with mashed potatoes / rice / penne pasta, served with sliced vegetables & a glass of juice / **46**

✓ Vegan dishes ✱ Gluten free ✱ Dishes that can be made vegan by request

## Kids

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**Toasted cheese sandwich** served with sliced vegetables & a glass of juice or chocolate milk / **44**

**Pasta** fresh penne with your choice of olive oil, tomato, or cream based sauce & a glass of juice / **44**

**Shneur's schnitzel nuggets** with mashed potatoes / rice / penne pasta, served with sliced vegetables & a glass of juice / **46**

## Sweets

Recommend!! Basque cheesecake / **46**

Homemade crack pie / Lemon pie / **44**

Apple pie / **44**

Homemade carrot cake with vanilla cream / **40**

Biscuit cake / **34**

Chocolate ball / date ball / **6**

maamul (date cookie) mama's cookie / **10**

Cookie plate (4) / **20**

 Chocolate cake / **36**

Chocolate babka / **22**

## Hot Drinks

Espresso / **10** Double espresso / **13**

Cortado / **12**

Cappuccino small **14** / large **16**

Black turkish coffee / **10**

Americano small **12** / large **14**

Macchiato **11** / double **13**

Hot / cold chocolate / **18**

Hot chocolate with pralines / **20**

Mint tea / **14**

Tea pot: bedouin tea / green & jasmine tea / lemongrass & verbena tea / **18**

Ginger lemon, mint, cinnamon stick & honey / **16**

Hot apple cider with cinnamon / **22** (add wine 10)

Hot sahlab with nuts & shredded coconut / **22**

A pot of masala chai / **18**

Sangria / **32**

## Cold Drinks

Matcha / **20**

Cold americano / **15**

Iced coffee / **17**

Mineral water / **12**

Sparkling water / **12**

San pellegrino / **14**

San pellegrino large / **30**

Malt beer (non-alcoholic) / **14**

Lemonade / mint lemonade / **16**

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**

## Red Wine / Rose

**Rosé Languedoc, France 42/ 146**

A rich in aromas of red fruit and flower blossom

**Cabernet Sauvignon, Dalton, Israel 44 / 150**

aromas of cherries and plums

**Primitivo di Manduria, Puglia, Italy 40 / 140**

Aromas of dark fruit and dry spices

**Sangre de Toro, Torres, Catalunya, Spain 40/140**

Soft texture and is very well balanced

## Alcoholic Beverages

**30% off on cocktails from 18:00-20:00**

**Yuzu Amaretto** gin, yuzu, cucumber/ **48**

**Pina Loca** tequila, pineapple and passion fruit/ **48**

**Bloody Bitter** ginger, blood orange gin,

Pimms, angstura, amaro/**50**

**Passion Jasmin** galliano, passionflower, gin/**46**

Galliano, saffron routin, prosecco and soda

**Becks beer / 24**

A classic German-style Lager

**Negev Oasis beer / 32**

Blonde ale, light bodied with floral aroma

**Fank Brogog beer / 32**

Rich with tropical aromas and bitter finish

## White Wine

**Fiano Salento 'Talo', Puglia, Italy 40 / 140**

An aromatic white wine with a hint of tropical fruits

**Estate Chardonnay, Dalton, Israel 44 / 150**

Fruity and crisp, with a pleasant, fresh finish

**Sauvignon Blanc, Rheinhessen, Germany 40/140**

Fresh aromas of citrus and green apples

**Prosecco, Cavicchioli, Veneto, Italy 32 / 130**

Light and fruity abundant