

Breakfast / Lunch Menu


served until 17:00

Morning

A glass of cava with breakfast 10 nis

Morning special 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 / 42

 **Hash browns** topped with a fried egg, parmesan cheese & rosemary, served with sour cream / 42

Add topping: bacon 10 / salmon 12


Ham & cheese toasted gouda & ham sandwich, truffle butter, arugula, topped with a poached egg / 54

Croissant deluxe a fried egg, gouda cheese, aioli, tomato & red onion / 42

Add topping: ham / bacon 10, salmon 12


Jamie's french toast sweet challah bread served with a fruit salad, sour cream & real maple syrup / 42

Muesli yogurt topped with a our rich mix of granola, served with fresh fruit, basil & honey / 42

 **Oatmeal porridge** cooked in rice milk, served with a our rich mix of granola, fresh seasonal fruit & date syrup / 42

 **Shakshuka** served with a chopped salad, tahini & Challah bread / 50

Add toppings: spinach 4 / feta 6 / feta, spinach & olives 10

 **Vegan shakshuka** tofu & spinach in tomato sauce, served with a chopped salad, tahini & grain bread / 50

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 10

 **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

Egg florentine served in Uzbek pita fresh spinach leaves, onions & garlic tossed in olive oil, poached egg, grape leaf aioli & arugula / 46

Shneur sandwich 180 gr. grilled chicken breast, crispy bacon, parmesan aioli, tomato & lettuce, served with oven baked potato wedges / 52

Asado 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 / 48


Add topping: avocado / poached egg 6

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 25/44

* **Avocado sandwich** (in season) aioli / pesto, vegetables, red onion & lettuce 25/44


 **Vegan sandwich** with sweet potato, cauliflower, olive tapenade, greens, and almonds, served in grain bread / 25/44

Schnitzel sandwich in challah bread, with aioli, schug, tomatoes, pickles, and greens served with a chopped salad / 52

* **Shakshuka sandwich** served in challah bread with tahini, zhug (spicy) & pickles / 44

* **Hector's toast** served in a grain bread, gouda, feta cheese, tomatoes, pesto, olives & red onions / 44

 **Vegan dishes**

 **Gluten free**

* **Dishes that can be made vegan by request**

Small Bites

- ✓ **Pan fried cauliflower** with cherry tomatoes, spinach & a dash of garlic, topped with tahini & parsley / **34**
- * **Quinoa tabbouleh** lots of herbs, tomatoes, zaatar pita bread crumbs, onions, sumac & feta cheese / **34**
- Mushroom bruschetta** mushroom mix, tomatoes cubes & basil leaves, drizzled with parmesan & truffle aioli / **34**
- ✓ **Oven-baked sweet potato** (half) with tahini, maple, basil, and almonds / **32** (served with sour cream)
- ✓ **Black lentils** fried with cherry tomatoes & fresh spinach, seasoned with mediterranean spices & topped with tahini and parsley / **32**

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 / **46**
add toppings: tofu 10, chicken 12
- ✓ **Oven-baked legume stew** served with fresh herbs, cranberries, nuts, tahini, and pistachio / **52**
Add: poached egg 6, avocado 6, chicken 12
- ✓ **Grilled chicken** in herbs & olive oil, served with a chopped salad & your choice of side dish / **52**
- Schnitzel** served with a chopped salad & your choice of side dish / **54**
- ✓ **Chicken meatballs** in a mediterranean tomato sauce (mild), peppers, artichokes & fresh herbs, served with a chopped salad & your choice of side dish / **58**
- ✓ **Red curry vegan balls** in coconut cream with tomatoes & peppers, topped with green onions & fresh coriander, served with rice & a chopped salad / **52**
- Salmon pappardelle** fresh pasta in a cream sauce, with lemon zest, chilli, capers & parmesan / **54**
- * **Green pasta** vegan spinach fettuccine in olive oil or cream based sauce, spinach, broccoli, zucchini, fresh herbs, ricotta cheese & roasted almonds / **54**
- Slow-cooked beef chuck pappardelle** with garlic confit and pine nuts in beef stock / **58**

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 / **48**
- * **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 / **42**
- * **Quinoa salad** roasted almonds, cranberries, red onions, apple slices, carrots, beetroot, pomegranate, herbs & feta cheese, topped with a pomegranate vinaigrette & date honey / **46**
(substitute feta cheese for sweet potato)
- Caesar salad** romaine lettuce, challah bread croutons & parmesan shavings, topped with a classic caesar sauce and nut mix / **38**

Additional salad toppings:

hard boiled egg **4** / avocado, feta cheese, or tuna **6** / chicken **12** extra bread **10**

Kids

Morning your choice of egg, bread, israeli white cheese spread, sliced vegetables & a glass of juice or chocolate milk / **36**

- * **Toasted cheese sandwich** served with sliced vegetables & a glass of juice or chocolate milk / **34**
- Pasta** fresh penne with your choice of olive oil, tomato, or cream based sauce & a glass of juice / **32**
- Shneor's schnitzel nuggets** with mashed potatoes / rice / penne pasta, served with sliced vegetables & a glass of juice / **38**

✓ **Vegan dishes**

✓ **Gluten free**

* **Dishes that can be made vegan by request**

Dinner Menu

served from 17:00

Small Bites

Starter & a glass of wine /48

- ✓ **Pan fried cauliflower** with cherry tomatoes, spinach & a dash of garlic, topped with tahini & parsley / **34**
- * **Quinoa tabbouleh** lots of herbs, tomatoes, zaatar pita bread crumbs, onions, sumac & feta cheese / **34**
- Mushroom bruschetta** mushroom mix, tomatoes cubes & basil leaves, drizzled with parmesan & truffle aioli / **34**
- ✓ **Oven-baked sweet potato** (half) with tahini, maple, basil, and almonds / **32** (served with sour cream)
- ✓ **Black lentils** fried with cherry tomatoes & fresh spinach, seasoned with mediterranean spices & topped with tahini and parsley / **32**

Mains

A glass of Porta 6 with a main course/20

- ✓ **Yellow vegetable curry** roasted red onion, cabbage, cauliflower & sweet potato, cooked in a coconut curry sauce, served with rice and topped with fresh coriander / **46**
add toppings: tofu 10, chicken 12
 - ✓ **Oven-baked legume stew** served with fresh herbs, cranberries, nuts, tahini, and pistachio / **52**
Add: poached egg 6, avocado 6, chicken 12
 - ✓ **Grilled chicken** in herbs & olive oil, served with a chopped salad & your choice of side dish / **52**
 - Schnitzel** served with a chopped salad & your choice of side dish / **54**
 - ✓ **Chicken meatballs** in a mediterranean tomato sauce (mild), peppers, artichokes & fresh herbs, served with a chopped salad & your choice of side dish / **58**
 - ✓ **Red curry vegan balls** in coconut cream with tomatoes & peppers, topped with green onions & fresh coriander, served with rice & a chopped salad / **52**
 - Salmon pappardelle** fresh pasta in a cream sauce, with lemon zest, chilli, capers & parmesan / **54**
 - * **Green pasta** vegan spinach fettuccine in olive oil or cream based sauce, spinach, broccoli, zucchini, fresh herbs, ricotta cheese & roasted almonds / **54**
 - Slow-cooked beef chuck pappardelle** with garlic confit and pine nuts in beef stock / **58**
- 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 / **46**

Shneor sandwich 180 gr. grilled chicken breast, crispy bacon, parmesan aioli, tomato & lettuce, served with oven baked potato wedges / **52**

Asado 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 / **48**
Add topping: avocado / poached egg 6

Schnitzel sandwich in challah bread, with aioli, schug, tomatoes, pickles, and greens served with a chopped salad / **52**

* ✓ **Roasted vegetables salad** in a lemony herb sauce, served on labneh or tahini, garnished with roasted sunflower seeds / **48**

* ✓ **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 / **42**

* ✓ **Quinoa salad** roasted almonds, cranberries, red onions, apple slices, carrots, beetroot, pomegranate, herbs & feta cheese, topped with a pomegranate vinaigrette & date honey / **46**
(substitute feta cheese for sweet potato)

Caesar salad romaine lettuce, challah bread croutons & parmesan shavings, topped with a classic caesar sauce and nut mix / **38**

Additional salad toppings:

hard boiled egg 4 / avocado, feta cheese, or tuna 6 / chicken 12 extra bread 10

✓ **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 / **36**

★ **Toasted cheese sandwich** served with sliced vegetables & a glass of juice or chocolate milk / **34**

Pasta fresh penne with your choice of olive oil, tomato, or cream based sauce & a glass of juice / **32**

Shneur's schnitzel nuggets with mashed potatoes / rice / penne pasta, served with sliced vegetables & a glass of juice / **38**

Sweets

Chocolate mascarpone ice cream sandwich with cocoa nibs / **34**

Pistachio mousse covered with white chocolate / **34**

Biscuit cake / **34**

🌿 **Mama's baked cheesecake** / **34**

Homemade crack pie / Lemon pie / **32**

Homemade carrot cake with vanilla cream / raspberry marzipan cake / apple pie / **28**

Hazelnut brownies / surprise cookie / **16**

Chocolate ball / date ball / **6**

maamul (date cookie) mama's cookie / **8**

Alfajores / **8**

Cookie plate (4) / **16**

✓ **Pecan pie** / **28** (add an ice cream scoop 8)

Chocolate babka / **22** Cinnamon babka / **18**

Cold Drinks

Cold americano / **13**

Iced coffee / **15**

Mineral water / **10**

Ferrarelle small / **12**

Ferrarelle large / **25**

Malt beer (non-alcoholic) / **12**

Lemonade / mint lemonade / **12**

Freshly squeezed:

Orange juice / carrot / orange & carrot juice / **14**

Natural apple juice / **16**

A jug of our homemade Iced tea / **14**

Soft drinks / **12**

Hot Drinks

Espresso short / long / **8**

Double espresso / **10**

Cortado / **9**

Cappuccino small **12** / large **14**

Black turkish coffee / **10**

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

Macchiato short **8** / double **10**

Hot / cold chocolate / **14**

Belgian hot cocoa with pralines / **18**

Mint tea / **10**

Tea pot: bedouin tea / green & jasmine tea /

lemongrass & verbena tea / **14**

Ginger lemon & honey / **14**

Hot apple cider with cinnamon / **18** (add wine 10)

Hot sahlab with nuts & shredded coconut / **16**

A pot of masala chai / **16**

Alcoholic Beverages

Smash Basil freshly squeezed green apple & basil leaves with gin / **39**

Thai Mix vodka, lime, chili, coconut, pineapple and basil / **39**

Genie's ice tea lemongrass, verbena, peach, and gin / **39**

Arak lemonade / **26**

Mosco light ale 6.5% / **28**

Mosco red ale 5.5% / **28**

Mosco stout 4.8% / **28**

Leffe beer / **26**

SOMERSBY apple cider 5.4% / **24**

Chaser / **10**

Arak / **18**

Vodka / **25**

Jameson / **25**

Gin / **25** (add tonic water 7)

Red Wine / Rose

Le Jamel, Grenache, France **36 / 134**

Vidigal, Porta 6 Rosé, Portugal **32 / 118**

Vigidal, Porta 6 Castelao, Portugal **32 / 118**

Juno, Pinotage, South Africa **36 / 134**

White Wine

Le Jamel chardonnay, France **36 / 134**

Vigidal Porta 6 chardonnay **32 / 118**

Cava **25 / 100**

Juno, Chenin Bkanc, South Africa **36 / 134**

Sweets

Chocolate mascarpone ice cream sandwich with cocoa nibs / **34**

Pistachio mousse covered with white chocolate / **34**

Biscuit cake / **34**

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White Wine

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Vidigal Porta 6 chardonnay, Portugal **32 / 118**

Cava **25/100**

Juno, Chenin Bkanc, South Africa **36 / 134**