Breakfast / Lunch Menu

served until 17:00

Morning

A glass of Prossecco with breakfast / Mimosa 25 / Aperol spritz 32 nis	
 Coo koo in a nest two eggs cooked inside a slice of toasted grain bread, topped with fresh herbs & served with sour cream / 54 Hash browns topped with a fried egg, parmesan cheese & rosemary, served with sour cream / 52 Add topping: bacon 16 / salmon 14 Egg florentine served on a Brioche bread spinach leaves, onions & garlic tossed in olive oil, poached eggs, arugula & hollandaise sauce / 66 Ham & cheese toasted bread with gouda & ham, truffle butter, arugula, topped with a poached egg / 66 Croissant deluxe a fried egg, gouda cheese, aioli, tomato & red onion / 52 Add topping : ham / bacon 16, salmon 14 Jamie's french toast sweet challah bread served with a fruit salad, 	
 sour cream & real maple syrup / 54 Muesli Greek yogurt topped with a our rich mix of granola, served with fresh fruit, basil & honey / 48 Catmeal 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 / 58 Add toppings: spinach / feta 8 / feta, spinach & olives / feta, spinach & oasted eggplants 12 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 Cood 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 / 68 Add toppings: mushrooms / vegan cheese 8 	

Morning special sun-thu until 11:00: half a sandwich, bottomless coffee orange juice / soda water / 55

Sandwiches

Shneor sandwich 180 gr. grilled chicken breast, crispy bacon, parmesan aioli, tomato & lettuce, served with oven baked potato wedges / 66
Asado beef sandwich in challah bread, with garlic & dill aioli, caramelized onions, and greens served with roasted potatoes and gherkins /70
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 ciabatta bread, tomatoes, lettuce, pickled lemons, parsley & zhug (spicy) 28 / 54
Goat's milk Gouda sandwich with roasted eggplants, tomato, rocket leaves, and lemon aioli, served in grain bread 28 / 54
* Omelet / herb omelet / vegan omelet served in a grain bread with cream cheese or tahini, tomato, cucumber, olives and lettuce 25 / 48
* Avocado open sandwich spicy guacamole on a groasted brioche bread & poached egg / 48
Schnitzel sandwich in challah bread, with aioli, ketchup, schug, shakshuka sauce,

pickles, and greens, served with a chopped salad /62

Shakshuka sandwich served in challah bread with tahini, zhug (spicy) & pickles / 52

* Hector's toast served in a grain bread, gouda, feta cheese, tomatoes, pesto, olives & red onions / 50

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 / 60 add toppings: tofu 12, chicken 16 \bigvee Bakhshi from redfine meat, rice, parsley, almonds, pine nuts, green tahini, charred tomato served with a chopped salad(protein from a vegetarian source) /62 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 / 66 Schnitzel served with a chopped salad & your choice of side dish / 66 Chicken meatballs in a mediterranean tomato sauce (mild), peppers, artichokes & fresh herbs, served with your choice of side dish / 70 **WRed curry vegan balls** in coconut cream with tomatoes & peppers, topped with green onions & fresh coriander, served with rice & a chopped salad / 62 Salmon pappardelle fresh pasta in a cream sauce, with lemon zest, chilli, capers & parmesan / 66 A boy's pasta with fresh torchini oil in a rich rosé sauce with strips of schnitzel and Parmesan just like Ben likes/ 66 Slow-cooked beef chuck pappardelle with garlic confit and pine nuts in beef stock / 70

All Shneor's pastas are freshly made

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

Salads & Small Bites

* Quinoa tabbouleh lots of herbs, tomatoes, zaatar pita bread crumbs, onions, sumac & feta cheese / 46
 * Pan fried cauliflower with cherry tomatoes, spinach & a dash of garlic

VPan fried cauliflower with cherry tomatoes, spinach & a dash of garlic, topped with tahini & parsley / 46

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

WRed 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 / avocado, feta cheese, or tuna 8 / 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 / **44**

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

♥ Vegan dishes 💐 Gluten free ⊁ Dishes that can be made vegan by request

Sweets

Mama's baked cheesecake / 42 🖞 Homemade crack pie / Lemon pie / **36** Apple pie 36 Homemade carrot cake with vanilla cream / 34 Biscuit cake / 34 Chocolate ball / date ball / 6 maamul (date cookie) mama's cookie / 10 Cookie plate (4) / 20 Chocolate cake / 36 Banana and peanut butter cake / 22

Hot Drinks

Espresso / 10 Double espresso / 13 Cortado / 11 Cappuccino small 13 / large 15 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

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

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 / 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

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 Prossecco, Cavicchioli, Veneto, Italy 32 / 130 Soft texture and is very well balanced

White Wine

Fiano Salento 'Talo', Puglia, Italy 40 / 140 An aromatic white wine with a hint of tropical fruits Etate 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 Light and fruity abundant with aromas of green apple and pears