

BREAKFAST
(SERVED FROM 08:30 - 11:00 AM)

1. **MEDITERRANEAN BREAKFAST** **\$9**
OMELET MADE WITH 2 EGGS AND YOUR CHOICE OF MUSHROOMS, HERBS, ONIONS OR SPANISH STYLE
MEDITERRANEAN SALAD
1 SCOOP TUNA SALAD / HOUSE CHEESE
HOUSE BREAD

2. **SHAKSHUKKA** **\$11**
ISLAND OF SUNNY SIDE UP EGGS SURROUNDED BY A FRESH TOMATO SAUCE AND 3 VARIETIES OF PEPPERS SEASONED WITH FRESH HERBS.
MEDITERRANEAN SALAD
1 SCOOP TUNA SALAD / HOUSE CHEESE
HOUSE BREAD

LUNCH - FalafeL

3. **ISRAELI FALAFEL** **\$7**
CHICKPEA PATTIES SERVED WITH SAUERKRAUT, TAHINI SAUCE AND PICKLES, ALL IN PITA BREAD.

4. **GREEK FALAFEL (WITH FETA CHEESE) - (“CHALAV STAM”)** **\$7.5**
SERVED WITH GREEK SALAD (TOMATO, CUCUMBER, BLACK OLIVES, FETA CHEESE AND GREEK DRESSING) AND TZATZIKI, ALL IN PITA BREAD.

5. **TOSCANI FALAFEL (WITH SUN-DRIED TOMATOES AND BASIL) - (“PARVE”)** **\$7.5**
SERVED WITH TOSCANI SALAD (ROMAINE, TOMATO, SUN-DRIED TOMATOES, OREGANO, AND BALSAMIC VINEGAR) AND MAYOBASIL SPREAD, ALL IN PITA BREAD.

6. **TURKISH FALAFEL (“PARVE”)** **\$7**
SERVED WITH CABBAGE SALAD, SPICY CARROTS AND SPICY TURKISH SALAD, ALL IN PITA BREAD.

TAPAS

HOT TAPAS:

7. **TEMPURA VEGETABLES (“PARVE”)** **\$7**
MIXED VEGETABLES DIPPED IN CHICKPEA TEMPURA AND DEEP FRIED TO A CRISP, SERVED ON A BED OF MIXED GREENS AND ZESTY AIOLI SAUCE.

8. **HOT MUSHROOMS DUET (“PARVE”)** **\$9**
SERVED WITH HUMUS SPREAD ON A GRILLED PORTOBELLO MUSHROOM.

9. **CACIOCAVALLO CHEESE SKEWERS (“CHALAV ISRAEL”)** **\$9**
DEEP FRIED SHEEP CACIOCAVALLO CHEESE SERVED ON A BED OF EDIBLE FLOWERS AND MEDITERRANEAN AIOLI.

10. **STUFFED POTATOES (“CHALAV ISRAEL”)** **\$9**
POTATOES STUFFED WITH MUENSTER CHEESE, SERVED ON A BED OF BABY SPINACH LEAVES AND MANGO SALSA.

11. **“SNAILS” (“CHALAV STAM”)** **\$9**
SNAIL- SHAPED PASTRY FILLED WITH “MEDITERRANEAN FLAVORS” SERVED WITH TZATZIKI SAUCE.

12. **ANCHOVY (“PARVE”)** **\$10**
DEEP FRIED ANCHOVIES SERVED WITH GREEN TAHINI SAUCE.

13. **HOUSE QUICHE (“PARVE”)** **\$8**
SERVED WITH BABY SPINACH AND STRAWBERRY SALAD.

TAPAS

COLD TAPAS:

14. **ANTI PASTI (“PARVE”)** **\$8**
GRILLED MIXED VEGETABLES SEASONED WITH BALSAMIC VINEGAR, THYME AND ROSEMARY SERVED WITH SPICED PITA BREAD.

15. **REFRESHING CAPRESE SALAD (“CHALAV STAM”)** **\$8**
LAYERS OF TOMATOES, MOZZARELLA CHEESE AND BABY BASIL LEAVES.

16. **LEGUMES SALAD (“PARVE”)** **\$9**
MIXED LEGUMES, ARUGULA LEAVES AND ALFALFA SPROUTS SERVED WITH PISTACHIO AIOLI.

17. **EGGPLANT CAPPUCINO (“PARVE”)** **\$9**
BABBAGANUSH, LIVER FLAVORED EGGPLANT SERVED WITH FLAVORED MINI PITA BREAD.

18. *GOAT CHEESE TERRINE* (“CHALAV STAM”) \$9
LAYERS OF GOAT CHEESE, ROASTED EGGPLANT AND ROASTED BELL PEPPERS.
19. *APRICOTS AND SPINACH SALAD* (“CHALAV STAM”) \$9
DRIED APRICOTS STUFFED WITH GOAT CHEESE, SERVED WITH BABY SPINACH LEAVES AND GRILLED ALMOND SALAD WITH A MEDITERRANEAN SAUCE.
20. *BLUE CHEESE SALAD* (“CHALAV ISRAEL”) \$10
DANISH BLUE CHEESE AND BOSCH PEAR SERVED ON A BED OF ARUGULA LEAVES, WITH THE HOUSE SAUCE.
21. *HOUSE BREAD* (“PARVE”) \$4
HERBS FOCACCIA BREAD SERVED WITH OLIVE OIL AND BALSAMIC VINEGAR.

HOUSE SPECIALS

22. *ARIE'S FISH* (“PARVE”) \$22
PASTRY LAYERED WITH SALMON, SPINACH, MUSHROOMS AND CREAM, SERVED ON A BED OF VEGETABLE ROOTS.
23. *MEDITERRANEAN FISH* (“PARVE”) \$24
WHITE FISH IN SPICY TOMATO AND TAHINI SAUCE, SERVED ON A BED OF COUSCOUS.
24. *TOSCANI FISH* (“PARVE”) \$22
WHITE FISH WITH CREAM AND SAFFRON, SERVED ON A BED OF RICE.
25. *GOAT CHEESE ROLL* (“CHALAV STAM”) \$20
BAKED MEDITERRANEAN BREAD STUFFED WITH GOAT CHEESE AND VEGETABLES, DRIZZLED WITH OLIVE OIL AND TOPPED WITH BLACK SESAME AND SUMAC, SERVED WITH GREEN SALAD.
26. *MOROCCAN COUSCOUS* (“PARVE”) \$16
SERVED WITH CHICK PEAS, POTATOES, PARSLEY ROOT, CELERY ROOT, CARROTS AND HERBS.
27. *MAMA'S YEMISTA* (“CHALAV STAM” / “PARVE”) \$18
STUFFED VEGETABLES SERVED WITH TOMATO AND YOGURT SAUCE.
28. *HAMBURGER DUET* (“PARVE”) \$16
MUSHROOMS + TOFU, CARROT + RED LENTILS MINI-HAMBURGERS SERVED WITH GARLIC FRIES.
29. *CHEESE “KEBAB”* (CHALAV ISRAEL”) \$18
FETA CHEESE “KEBAB” SERVED ON A BED OF POTATOES, PISTACHIO AND GARLIC AIOLI.

SOUPS

30. **MEDITERRANEAN SOUP** (“PARVE”) \$6
CHICK PEAS, POTATOES AND HERBS.
31. **JEWISH “PENICILLIN”** (“PARVE”) \$7
CHICKEN FLAVORED SOUP SERVED WITH 3 COLORED MATZO BALLS.
32. **CREAMY SOUP OF THE DAY** (“CHALAV STAM”) \$6

DESSERTS

33. **THE “EIGHTH WONDER OF THE WORLD”** (“CHALAV STAM”) \$9
HOME MADE CHEESECAKE TOPPED WITH OLIVE OIL, STRAWBERRY AND ANISE SOUP.
34. **CHEESE “LOLLIPOPS”** (“CHALAV STAM”) \$9
IN WHITE AND DARK CHOCOLATE.
35. **“HEAVEN & HELL”** (“PARVE”) \$9
HOT MELTED CHOCOLATE CAKE WITH HALVA AND PISTACHIO.
36. **APPLE STRUDEL** (“PARVE”) \$9
SERVED WITH ICE CREAM.
37. **CRÈME BRULÉE** (“CHALAV STAM”) \$9
WITH ESSENCE OF LAVENDER.
38. **“BANANA DE CARMITA”** (“CHALAV STAM” / “PARVE”) \$9
MEDITERRANEAN DOUGH FILLED WITH BANANA AND COCONUT, TOPPED WITH CONDENSED MILK AND VANILLA SAUCE (SERVED HOT).

HOUSE DRINKS

HOT DRINKS:

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| 39. | <i>ISRAELI TEA</i>
CITRUS FLAVORED TEA. | \$4 |
| 40. | <i>GREEK TEA</i>
SPICED TEA | \$4 |
| 41. | <i>MOROCCAN TEA</i>
WITH FRESH MINT LEAVES. | \$4 |
| 42. | <i>ITALIAN TEA</i>
ROSEBUD FLAVORED TEA. | \$4 |
| 43. | <i>TURKISH COFFEE</i>
WITH / WITHOUT CARDAMOM. | \$3 |

COLD DRINKS:

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| 44. | <i>MINT LEMONADE</i> | \$4 |
| 45. | <i>ANISE GRAPEFRUIT</i> | \$4 |
| 46. | <i>CARDAMOM ORANGE</i> | \$4 |
| 47. | <i>MINERAL WATER</i> | \$3 |
| 48. | <i>SPARKLING WATER</i> | \$2 |