

MORNING B A R

MORNING COCKTAILS FOR A VERY OPTIMISTIC MORNING

Glass 45 / Carafe 92

Jungle Bird Dolores 5 aged Rum, Campari, pineapple

Bloody Mary Bloody Mary

Bronx vermouth-Bianco and Rosso, June liqueur, orange juice

Aperol mango Aperol, Captain Morgan, Cinzano 1757, mango juice, Chili pepper

TOY gin Tanqueray. Passion fruit, kiwi, rosemary

Cava lychee 39

Aperol Spritz 39



bubbles

Taittinger Brut Reserve Champagne, France 280/70

Bestheim Cremant D'alsace, France 160/40

wine

	carafe/glass/bottle
Rosé Five Stones DvsG, Israel	165 / 43 / 103
Rosé PASQUA 11 minutes, Italy	180 / 43 / 113
Loureiro Aveleda, Portugal	165 / 44 / 103
White Frank Tulip Israel	170 / 105 / 44

juice

Orange juice	16
Red grapefruit juice	18
Fresh carrot juice	18
TAPUGEZER: Carrot and orange juice (one to one)	17
Mint flavored lemonade	15
PIGOOZ: Pomegranate, orange and red grapefruits together	18
GingerMANTA : fresh ginger, lemon juice, and seltzer water	18

H2o

Mineral water	13/28
San Pellegrino	11/29

Q&A

Espresso	12/14
Cappuccino	14/16
Flavored tea	13



GOODMORNING



Goat yogurt, Homemade granola, honey & Fresh seasonal fruits	39
Shakshuka with Halloumi cheese ('shaked' eggs in Tomato Sauce)- VEG option	49
Bacon and eggs with grilled tomato *	49
Leek and parmesan omelet with Basil *	49
Mushrooms and Feta cheese omelet with scallion	49
Eggs Benedict with ham or smoked salmon	52
Scrambled egg with shrimp , asparagus on roasted challah with Aioli	52
Two eggs any style (sorry no boiled eggs) *	42

* served with a small salad

fresh bread & tasty dips	22
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Morning Tower – great for sharing

2 Bagels + smoked salmon + cream cheese + tomato salad + cured onion

69

New New

2 6-minute boiled eggs, yellow tail sashimi on rye bread with aioli, small radish, and scallion	52
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Scrambles egg with Manouri Greek cheese on mushroom tartlet and light truffle spread	52
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2 easy poached eggs on yogurt, spinach, zucchini, baby artichoke and olive oil "cake"	52
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Leaves of Grass salad – arugula, red mizuna, sorrel, green herbs, cherry tomato, Majhul date, Turkish Tulum cheese in fine balsamic vinaigrette	49
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Hearts of Lettuce & kale, Petite Gilboa cheese with apple vinaigrette	49
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French toast with crème fraiche and fruit confit	49
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Pancakes with fruit, maple syrup & Crème Fraiche	49
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Assorted morning appetizers (Mezze)

–Buffalo Ricotta cheese, cherry tomato confit and roasted seeds	22
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–Tzatziki- yogurt, cucumber, scallion & garlic salad	22
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–Ceviche of grey mullet with red onion & Sumac herb	25
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–Cured Matthias herring fillets	25
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–Smoked salmon with cream cheese and a drop of honey	25
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–Ikra and onion	25
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Fresh breadbasket & tasty dips	22
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