

MORNING B A R

MORNING COCKTAILS FOR A VERY OPTIMISTIC MORNING

Glass 48 / Carafe 110

PALOMA: Aperol, Tequila, Espelon, grapefruit, chili

Bloody Bloody Mary

TOY: gin Tanqueray. Passion fruit, kiwi, rosemary

OUZO POMEGRANATE: Ouzo 12, Curaçao, pomegranate juice

Lillet Spritz : Lillet on Fever Tree tonic

Cava lychee

Aperol Spritz



43/90

43

43

42

Bubbles

Champagne Brut Reserve, **Taittinger**, France

295/70

Cremant D'alsace, **Bestheim**, France

165/42

Wine

carafe/glass/bottle

Rosé, Five Stones Winery, Israel

110 / 45 / 175

Rosé, 11 minutes PASQUA, Italy

113 / 46 / 180

Chenin Blanc, Matar, Israel

113 / 46 / 180

White Frank, Tulip, Israel

110 / 45 / 175

Juice

Orange juice

17

Red grapefruit juice

18

Fresh carrot juice

21

TAPUGEZER: Carrot and orange juice (one to one)

21

Mint flavored lemonade

17

PIGOOZ: Pomegranate, orange and red grapefruits together

21

GingerMANTA : fresh ginger, lemon juice, and seltzer water

23

H2O

Mineral water

13/28

San Pellegrino

12/30

Q&A

Espresso

12/14

Cappuccino

15/17

Flavored tea

14



GOODMORNING



Goat yogurt, Homemade granola, honey & Fresh seasonal fruits	40
Shakshuka with Halloumi cheese – VEG option	+ small salad 58
Bacon and eggs with grilled tomato	+ small salad 56
Leek and parmesan omelet with Basil	+ small salad 56
Mushrooms and Feta cheese omelet with scallion	+ small salad 56
Eggs Benedict with ham or smoked salmon	60
Scrambled egg with shrimp , asparagus on roasted challah with Aioli	62
Two eggs any style (sorry no boiled eggs)	served with a small salad 51

Morning Tower – great for sharing

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

Grilled bread, avocado guacamole , cured onion, sashimi tuna , 6 min. boiled egg	69
2, 6 min. boiled eggs, yellow tail sashimi on rye bread with aioli, small radish, and scallion	69
Scrambles egg with Manouri Greek cheese on mushroom tartlet and light truffle spread	62
2 easy poached eggs on yogurt , spinach, zucchini, baby artichoke and olive oil “cake”	62
‘Leaves of Grass’ salad –arugula, red mizuna, sorrel, green herbs, cherry tomato, Majhūl date, Turkish Tulum cheese in fine balsamic vinaigrette	53
Hearts of Lettuce & kale , Petite Gilboa cheese with apple vinaigrette	53
French toast with crème fraiche and fruit confit	49
Pancakes with fruit, maple syrup & Crème Fraiche	49

Assorted morning appetizers (Mezze)

– Tzatziki – yogurt, cucumber, scallion & garlic salad	25
– Fried Manouri Greek cheese, tomato marmalade	25
– Ceviche of grey mullet with red onion & Sumac herb	26
– Cured Matthias herring fillets	26
– Smoked salmon with cream cheese and a drop of honey	26
– Ikra and red onion	26

Fresh bread basket & tasty dips	22
FRIDAY sweet HALLAH (limited edition)	22

