

# APPETIZERS

 <b>Focaccia</b> With olive oil and sea salt, accompanied by a mozzarella cream dip, schug, and scordelia spread	34
<b>Gozjguzja Mushroom and Camembert</b> 3 pieces of Bukharian pastry filled with mushrooms and camembert cheese, accompanied by a leaf salad, coriander spread and jalapeno aioli	46
 <b>Roasted Cabbage</b> Soft boiled egg, schug, zaatar oil, tahini, tomatoes and feta cheese	42
<b>Lahmajoun Sea Fish</b> Chopped and seasoned sea fish pastry, pine nuts, hot pepper, onion, coriander and tomatoes accompanied by green tahini	56
<b>Mozzarella Borata</b> Mozzarella ball filled with cream and froome mozzarella strings, tomatoes, purple onion, basil oil and olives salt	65
<b>Tartar Toast</b> Sea fish tartar, coriander, chili and purple onion on cheddar and butter mini toast, accompanied by green salad	56
<b>Cauliflower Taco</b> Crispy cauliflower, lettuce, avocado (in season), pico de gallo, pickled onion and jalapeno	42
<b>Soup of the Day</b> (winter)	36

# SALADS

<b>Shoshana</b> Brioche toast with melted camembert cheese on a mixture of lettuce, coriander, fruit of the season, endives, almonds, roasted beets, parmesan and onions in citrus vinaigrette	65
 <b>Lifestyle</b> Lettuce, celery, bulgur, pumpkin and sunflower seeds, cranberries, nuts, herbs, Black lentils, green apple, cucumber, Bulgarian cheese, olive oil sauce, date honey lemon and sumac	65
<b>Cesar Artichoke</b> Crispy lettuce hearts, artichoke confit, purple onion, soft-boiled egg, Caesar dressing*, parmesan, brioche crumble and hazelnuts	65
 <b>Shalva Salad</b> Mushrooms and green beans sautéed in teriyaki sauce on lettuce hearts, yuzu aioli, goat cheese, cashews, sesame seeds, peanuts, rocket, cucumber, avocado (in season), purple onion and parmesan	68
 <b>Toast Salad</b> Diced mozzarella toast, pesto and mushrooms sautéed in butter, on a bed of lettuce hearts and rocket leaves, Bulgarian cheese, cherry tomatoes, cucumbers and purple onions in garlic aioli sauce and herbs	65

# SPECIALS

<b>Stuffed Vegetables</b> Vegetables stuffed with rice and herbs on a lentil and tomato stew alongside a tahini dip	68
<b>Grove Mushroom Risotto and Parmesan</b>	68
<b>Corn and Camembert Risotto</b>	68

# KIDS

 <b>Pasta Penne</b> In tomato sauce / cream / rose sauce	39
 <b>Children's pizza</b> Tomato sauce and mozzarella	39
 <b>Children's toast</b> Castan bread, tomato sauce and mozzarella	39

 Symbol indicates vegan option. Ask your waiter \* For those who eat fish with milk

For your attention, all the dishes on the menu and products served in the restaurant may contain allergenic ingredients, including: nuts, peanuts, soy, lactose and more

# FISH

<b>Sea Bass</b> Pasta sheets in portobello butter, shimeji, cherry tomatoes, bok-choy and green beans	109
<b>Grilled Salmon Fillet</b> Mashed potatoes, shimeji mushrooms and shallot onion In a pan, onion sauce and red wine	109
<b>Tonkatsu Tuna</b> 2 pcs mini crispy tuna burger in a bun, Lettuce, onion and jalapeno sauce alongside sweet and sour pickles and spicy mayonnaise	89
<b>Tokyo Fish &amp; Chips</b> Salmon chunks in a crispy coating, green beans In tempura, tograshi fries, spicy mayonnaise and aioli Yuzu	89

The fish side dishes can be replaced with green vegetables stir-fried in olive oil, garlic and lemon

# PASTA

 <b>Spaghetti</b> • <b>Napolitana</b> Tomato sauce, garlic, oregano and basil • <b>Eli-Olio</b> Olive oil, garlic, chili, parsley and basil	54
<b>Pappardella al-Kabulo</b> Goat cream, roasted cabbage, garlic, parmesan, bok-choy and pistachios	68
<b>Four Cheeses Linguine</b> Cream, parmesan, roquefort, truffle gouda, mozzarella, brioche crumble and hazelnuts	64
<b>Beet and Goat Cheese Ravioli</b> Cream, broccoli, garlic, brioche crumble and hazelnuts	66
<b>Flynn Ricotta and Truffles</b> Pasta pockets filled with ricotta and mushrooms, cream, truffles, chestnuts and parmesan	66
 <b>Pappardelle</b> • <b>Rosa sauce</b> Tomato sauce, cream, garlic, basil and parmesan • <b>Mushroom cream</b> Roasted mushrooms, cream, garlic and parmesan	56
<b>Portobello and Artichoke Linguine</b> Olive oil, artichoke, portobello, garlic, shallot onion, truffles and parmesan cream	64

# PIZZA

 <b>Margarita Pizza</b> (can be replaced with vegan cheese) Tomato sauce, basil and mozzarella cheese Toppings: Kalamata olives / tomatoes / onion / mushrooms / hot peppers 6€ Goat cheese / tuna / feta cheese / anchovies / artichoke 8€ Smoked salmon 15€	52
<b>Deep Forest</b> Truffle cream sauce, mozzarella, mushroom, rocket and parmesan cream sauce	64
<b>PPP</b> Polenta, roasted portobello, truffle cream, goat gouda, mozzarella and scallions	64
<b>Seven Cheese</b> Mozzarella, roquefort, feta, camembert, cream, parmesan, gouda truffle and black pepper	68
<b>Stracciatella</b> Froome mozzarella strings, roasted cherry tomatoes, parmesan, basil, olive oil and olive salt	65

CAFE SHALVA

*Experience something special*

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## HOT DRINKS

Espresso short/long	8
Double espresso short/long	10
Macchiato	9
Cortado	10
Cappuccino short/long	12/14
Instant coffee	12
Instant coffee with milk	13
Americano	12
Turkish coffee	8
Tea with mint	12
Body & Soul: Ginger, honey and lemon	13
Chocolate milk	12
Milk with melted Belgian chocolate	16
Hot cider with cinnamon	16
Sachlav: with nuts, cinnamon and coconut (winter only)	18

## SOFT DRINKS

Coca Cola / Diet Coke / Zero	13
Sprite / Zero	13
Prigat clear cider	15
Iced tea	13
Cold coffee (with ice cubes)	14
Ice coffee (smoothie)	18
Lemonade	12
Mint lemonade (pitcher)	42
Crushed ice lemonade with fresh mint leaves (summer)	18
Fresh squeezed: carrot / orange or mix	16
Pitcher of fresh squeezed: carrot / orange or mix	52
Kinley seltzer	10
Mineral water	10

## SHAKES

Seasonal fruits	24
Milkshake	24

## BEER

Carlsberg	24
Tuborg	24
Weihenstephan	28