

Starters	
Kubaneh Sour cream, grated maggi tomatoes, sachug and soft boiled egg Focaccia Skordalia, grated tomato, olive oil and balsamic vinegar Soup of the Day (winter)	the menu and products served in the symbol indicates gluten free option restaurant may contain allergenic Symbol indicates vegan option.
Appetizers	
Roman artichokes Arugula, parmesan aioli, almonds, lemon and olive oil and parmesan 56 Leek and zucchini fritters Tatziki, olive oil, and herbs 48 Tokyo California Raw salmon cubes, avocado, spicy cashews, avocado and lime cream, yuzu aioli and crispy shallots 58 Roasted cabbage schug, tahini, grated maggi tomatoes, feta cheese and agg 48 Roman artichokes Arugula, parmesan casten bread, onion, chili, cilantro, preserved lemon aioli, and pepper butter 48 Lahmajoun Sea Fish Chopped sea fish pastry, pine nuts, hot pepper, onion, coriander and tomatoes accompanied 58 Cauliflower Taco/Crispy Fish Taco Lettuce, gaukmoli, pico de gaio, pickled onion and jalapeno 48/58	 ❖ ☒ Salmon filet Beetroot cream, walnut crumble, baby potatoes, and onion jam
Pizza	Specials
Margarita Pizza Tomato sauce, basil, mozzarella cheese and parmesan Toppings: Kalamata olives / tomatoes / onions / mushrooms / hot peppers 6 Goat cheese / Bulgarian cheese / artichoke 8 / ❖ Smoked salmon 1562 Stracciatella Froome mozzarella strings, roasted cherry tomatoes, parmesan, basil, olive oil and olive salt68	Majadra and roasted vegetables Majadra black lentils and whole rice, carrots, Maggi tomatoes, beets, zucchini and shallot onions
Deep Forest Truffle cream sauce, mozzarella,	Forest mushroom risotto with ParmesanArtichoke risotto, truffle, chestnuts, and Parmesan
mushroom, rocket and parmesan68 Sapir Cream sauce, mozzarella, schug, stracciatella, pistachios and honey72	
PastaPasta	
Jerusalem Artichoke Tortellini Tortellini stuffed with Jerusalem artichoke confit, in chest Beet and Goat Cheese Ravioli Cream, broccoli, garlic, pangritata and parmesanPortobello Caramelle Pasta pockets stuffed with portobello mushrooms and truffle Mascarpone Agnolotti On a bed of cauliflower cream and roasted leek with lemon Gnocchi four cheeses cream, mozzarella, goat cheese, parmesan and pangritata	272 p., in oregano butter sauce, lime and parmesan 272 potter sauce and white wine 274
Linguine Pomodoro- roasted tomatoes, basil, garlic, pan gritta and parmesan Portobello carciofi – olive oil, artichoke, portobello mushrooms, garlic, herbs and tru Rosa sauce/Mushroom cream	
Salads	
Caesar Crispy lettuce hearts, Artichoke confit, purple onion, soft boiled egg, parme	esan, Caesar dressing and a brioche crumble and hazelnuts68
Shalva Salad Mushrooms and green beans sautéed in teriyaki sauce on lettuce hear rocket, cucumber, avocado (in season), purple onion and parmesan	
Shoshana Tostoni brioche with melted Camembert cheese, on a mixture of lettuce onion and parmesan with a citrus vinaigrette dressing	e, endive, cilantro, almonds, seasonal fruit, roasted beets,68
Toast Salad Diced mozzarella toast, pesto and mushrooms sautéed in butter, on a cherry tomatoes, cucumbers and purple onions in garlic aioli sauce and herbs	<u> </u>

CAFE SHALVA Experience something special

Hot Drinks

Espresso short/long	9
Double espresso short/long	11
Macchiato	10
Cortado	11
Cappuccino short/long	14/16
Instant coffee	13
Instant coffee with milk	14
Americano	13
Turkish coffee	9
Tea with mint	12
Body & Soul: Ginger, honey and lemon	16
Chocolate milk	13
Milk with melted Belgian chocolate	18
Hot cider with cinnamon	18
Sachlav: with nuts, cinnamon and coconut (winter only)	26

Soft Drinks

Coca Cola / Diet Coke / Zer	o 15
Sprite / Zero	15
Prigat clear cider	16
Iced tea	14
Cold coffee (with ice cubes)	16
Ice coffee (smoothie)	18
Lemonade	14
Mint lemonade (pitcher)	45
Crushed ice lemonade with fresh mint leaves (summer)	18
Fresh squeezed:	
carrot / orange or mix	18
Pitcher of fresh squeezed:	
carrot / orange or mix	55
Kinley seltzer	10
Mineral water	12
Ferraaelle	16/32

Shakes

Seasonal fruits

Milkshake	28
Beer	
Carlsberg	28
Tubora	28

Weihenstephan 28

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