

CAFE SHALVA

Experience something special

Appetizers

- Focaccia** | Skordalia, grated tomato, olive oil and balsamic vinegar _____ 42
- Spicy Plate** _____ 24
- Roasted cabbage** | schug, tahini, grated maggi tomatoes, feta cheese and soft-boiled egg _____ 52
- Cauliflower Taco** | 3 pieces | Lettuce, A gaukmoli, pico de gaio, pickled onion and jalapeno _____ 62
- Polenta** | Grilled oyster mushrooms and Parmesan _____ 54
- Leek and zucchini fritters** | Tzatziki and lemon zest _____ 52
- Fish Cigar** Tahini, pico de gallo, schug, sun-dried tomato oil, and charred lemon _____ 64
- Amberjack Sashimi** | Citrus gazpacho, crme fraiche, seasonal fruit, crushed pistachio, and CHILI pepper _____ 66
- Fish Carpaccio** | Tomato oil, avocado crema, pine nuts, shallots, micro cilantro, chili, and crostini _____ 68

Pizza

- 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** | 18 _____ 64
- Stracciatella Froome** | mozzarella strings, roasted cherry tomatoes, parmesan, basil, olive oil and olive salt _____ 72
- Deep Forest** | Truffle cream sauce, mozzarella, mushroom, rocket and parmesan _____ 72
- Sapir** | Cream sauce, mozzarella, schug, stracciatella, pistachios and honey _____ 76

Pasta

- Jerusalem Artichoke Tortellini** | Filled with Jerusalem artichoke confit, in chestnut butter sauce, garlic, sage, Jerusalem artichoke cream, and Parmesan _____ 76
- Mushroom Tortellini** | On homemade polenta, mushroom duxelles, Chives, and Parmesan _____ 78
- Honey Tortellini** | Filled with ricotta, goat cheese, honey, walnuts, micro cilantro, and Parmesan _____ 78
- Beet and Goat Cheese Ravioli** | Cream, broccoli, garlic, pangritata and parmesan _____ 76
- Burrata Gnocchi** | Burrata, tomato butter, micro basil, and Parmesan _____ 84
- Potobello Carciofi linguine** | olive oil, artichoke, portobello mushrooms, garlic, herbs and truffle cream _____ 72

Salads

- Caesar** | Crispy lettuce hearts, Artichoke confit, purple onion, soft boiled egg, parmesan, Caesar dressing and a brioche crumble and hazelnuts _____ 68
- Shalva Salad** | 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 _____ 76
- Shoshana** | Brioche tostoni with melted Camembert cheese, on a mixture of lettuce, endive, cilantro, almonds, seasonal fruit, roasted beets, onion and parmesan with a citrus vinaigrette dressing _____ 72
- Toast Salad** | 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 _____ 74
- Malki** | Mix of lettuce, carrot, red and white cabbage, sprouts, red chili, crushed peanuts, cilantro, mint, and Fried Goat Cheese, served with a honey-mustard dressing _____ 72

Fish

- Salmon filet** | Mashed potatoes, onion jus, shallots, and onion jam _____ 129
- Seabass** | Handmade ricotta cappellacci, reduced fish stock, Pine nuts and bok choy _____ 129
- Fish and chips** | Crispy coated cod pieces, togarashi-seasoned fries, and green beans in tempura _____ 98
- # The sides of the salmon and seabass can be switched out for green vegetables stir fried in olive oil, garlic and lemon

Specials

- Majadra and roasted vegetables** | Majadra black lentils and whole rice, carrots, Maggi tomatoes, beets, zucchini and shallot onions _____ 76
- Beetroot risotto, goat cheese & Parmesan** _____ 74
- Children's Linguine** _____
- Served with a drink of choice: chocolate milk, lemonade, or raspberry
- Pomodoro / mushroom cream / rose sauce** _____ 56

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

❖ For those who eat fish with milk
 ✂ This dish can be served gluten-free
 🌱 This dish can be served vegan
 Ask your waiter

Minimum order of 50 NIS per guest

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Hot Drinks

Espresso short/long	10
Double espresso short/long	12
Macchiato	11
Cortado	12
Cappuccino short/long	15/17
Instant coffee	13
Instant coffee with milk	14
Americano	13
Turkish coffee	10
Tea with mint	12
Body & Soul: Ginger, honey and lemon	18
Chocolate milk	13
Milk with melted Belgian chocolate	20
Hot cider with cinnamon	18
Sachlav: with nuts, cinnamon and coconut (winter only)	26

Soft Drinks

Coca Cola / Diet Coke / Zero	16
Sprite / Zero	16
Prigat clear cider	16
Iced tea	16
Cold coffee (with ice cubes)	17
Ice coffee (smoothie)	20
Lemonade	14
Mint lemonade (pitcher)	52
Crushed ice lemonade with fresh mint leaves (summer)	18
Fresh squeezed:	
carrot / orange or mix	18
Pitcher of fresh squeezed:	
carrot / orange or mix	64
Kinley seltzer	10
Mineral water	14
Ferraele	16/32

Beer

Carlsberg	28
Tuborg	28
Weihenstephan	28