

# BLEECKER BAKERY MENU

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BLEECKER BAKERY

## BREAKFASTS

Israeli / vegan breakfasts are served with juice and a hot beverage. The other breakfasts are served with juice or a hot beverage

### **Israeli Breakfast | 81/148**

2 eggs cooked to order, fresh chopped salad, spreads, butter, homemade jam, and house bread

### **After the Rain | 67**

Mushrooms sautéed with halloumi cheese and herbs, served with French bread, sunny side up eggs, and green salad

### **Morning on the Farm | 69**

Herb and feta omelet, spinach and parmesan falafel on a bed of herbed cream cheese, roasted eggplant with cherry tomato salsa, tahini chopped salad, and za'atar focaccia

### **Italian Breakfast | 67**

Scrambled eggs with sauteed mushrooms, truffle, and parmesan on seared polenta. Served with focaccia and a green salad

### **Bleeker Benedict | 69** ONLY IN BEIT SHEMESH AND MODI'N

Poached eggs on soft toasted challah bread, spinach cream and hollandaise sauce  
Addition of smoked salmon - 14 NIS

### **Truffle Scrambled Egg Croissant | 66**

Butter croissant filled with scrambled egg, truffle cream cheese and sauteed mushrooms. Served with a green salad

### **Bakery Croissant | 69**

Butter croissant filled with smoked salmon, cream cheese, tomato, sunny side up egg. Served with a green salad

### **Stak of pancakes | 47**

Served with maple syrup, powdered sugar and whipped cream

### **Galilean Vegan Breakfast | 81/148** vegan

Vegetable omelet, spreads, homemade jam, chopped salad and house bread

## SMALL BREAKFAST

Served with a chopped salad

### **Feta Scrambled Egg | 48**

Scrambled egg with herbs, cherry tomatoes, and feta cheese on multigrain bread

### **Sunny Side Up Egg | 48**

Sunny side up eggs, cream cheese, red onion, and herbs on multigrain bread

### **Avocado | 51**

Fresh avocado, herb butter, scrambled egg, arugula, and fresh tomatoes on multigrain bread

### **Poached Egg | 49**

Poached egg, Dijon aioli, mushrooms sautéed with spinach and cherry tomatoes in garlic herb butter, on multigrain bread

### **Salmon | 51**

Cream cheese, smoked salmon, and cucumber on multigrain bread

### **American Breakfast | 51**

Fresh avocado, scrambled egg, multigrain bread, baked potato with sauteed spinach and Hollandaise sauce (served without a chopped salad)

### **Muesli | 41**

### **Mini breakfast sandwich and coffee | 39**

Omelet / tuna / avocado / brie

### **Coffee and pastry | 28**

## SHAKSHUKA BREAKFASTS

Served with a chopped salad, tahini, house bread, and juice or a hot beverage

### **Israeli Shakshuka**

- 65 -

Classic shakshuka made with fresh tomatoes and eggs

### **Italian Shakshuka**

- 67 -

Shakshuka with eggplant, Kalamata olives, Mozzarella, basil, and parmesan

### **Three-Cheese Shakshuka**

- 69 -

Shakshuka with goat cheese, feta, and parmesan

### **Choice of beverage with the breakfast / shakshuka**

Orange juice • lemonade • carrot juice • iced tea • tea • small cappuccino • Americano espresso • Substitute with another beverage 3-5 NIS

## SALADS

Served with house bread and butter

### FATTOUSH | 67

Cucumber, tomato, cabbage, Kalamata olives, red onion, herbs, croutons, feta cheese and raw tahini, seasoned with olive oil and lemon juice

### TUNA | 68

Hardboiled egg, green beans, potatoes, lettuce and baby leaves, cucumber, cherry tomatoes, carrot, and purple onion, seasoned with lemon aioli

### BLEECKER | 69

Sweet potato and sautéed mushrooms, lettuce, baby leaves, cherry tomatoes, croutons, feta cheese, crispy sweet potato, seasoned with olive oil and lemon juice

### CAESAR | 69

Hearts of Romain lettuce, cherry tomatoes, avocado, croutons, red onion, and crispy coated goat's cheese with a Caesar dressing and parmesan cheese

### HEALTH | 68

Cucumber, cherry tomatoes, lettuce and baby leaves, carrot, fresh mushrooms, sweet potato, mixed nuts, croutons, grated feta, vinaigrette dressing

### PANINIS | 69 ONLY IN BEIT SHEMESH AND MODI'N

gurlic and butter paninis, lettuce, cabbage, cherry tomatoes, peppers, carrot, feta cheese, vinaigrette dressing

### HALLOUMI AND MUSHROOMS | 72

Halloumi cheese, stir-fried mushrooms in trieyaki crispy sweet potato, cucumber cherry tomatoes, cabbage, lettuce, baby leaves, pepper, carrot, vinaigrette dressing

### QUINOA AND PORTABELLO | 65

Roasted sweet potatoes and eggplant, mashrom, herbs, olive oil and lemon juice, feta chees and raw tahini dressing

### CHEESE CIGAR | 67 ONLY IN BEIT SHEMESH AND MODI'N

cigar filled with cheese on a lettuce salad, baby leaves, cucumber, cherry tomatoes, purple onion, fresh mushrooms and feta cheese seasoned with olive oil and lemon

## SANDWICHES AND PANINIS

Served with a green or chopped salad

### OMELET | 49

Herb omelet, baby leaves, tomato, and lemon aioli on a multigrain ciabatta

### Avocado | 56 Vegan option available

Avocado, tomato, arugula, and lemon aioli on multigrain bread

### TUNA | 54

Tuna, hardboiled egg, baby leaves, and vinaigrette on a white ciabatta

### BRIE | 56

cheese, roasted walnuts, strawberry jam, and arugula on multigrain bread

### Salmon | 65

Cream cheese, smoked salmon, red onion, and baby leaves on a white ciabatta

### BLEECKER GRILLED CHEESE | 56

Gouda, feta, tomato, olives, red onion, and vinaigrette on French bread

### ITALIAN GRILLED CHEESE | 56

Goat cheese, gouda, parmesan, mushrooms, pesto, and tomato on French bread

### FARMER'S GRILLED CHEESE | 56

Gouda, eggplant,hardboiled egg and pesto on fresnch bread

### TASTY GRILLED CHEESE | 54

Gouda, feta, kalamata olives and garlic butter on multigrain bread

# FIRST COURSES

**GARLIC AND MOZZARELLA FOCACCIA | 29**

**CHEESE-FILLED ITALIAN FOCACCIA | 42**

**FOCACCIA AND SPREADS | 38**

**SPINACH AND PARMESAN FALAFEL | 47**

**ARANCINI | 49**

With tomato sauce, parmesan, and arugula

**CRISPY CAULIFLOWER FLORETS | 51**

Served with sweet chili and arugula

**ROASTED EGGPLANT | 49**

with tahini and cherry tomato salsa

Served with focaccia

**HOME FRIES | 42**

**FRENCH FRIES | 29**

**SOUP | 38 (IN SEASON)**

Served with house bread and butter

## PIZZA

Baked in a stone oven

**Margherita | 62**

Pizza with tomato sauce and mozzarella cheese

**Toppings:**

Mushrooms / onion / tomato /

Kalamata olives | 3 NIS

Feta / mozzarella / roasted eggplant

| 5 NIS

**Caramelized onion pizza | 64**

Tomato sauce, mozzarella, caramelized onions, feta, balsamic reduction, and leaves

**Truffle cream pizza | 64**

Truffle alfredo sauce, mozzarella, fresh mushrooms, and leaves

## PASTA

**Spaghetti Aglio e Olio | 59** Mildly spicy

Spaghetti in olive oil, spicy green pepper, herbs, red chili, garlic, pine nuts, and parmesan

**Italian Tomato Spaghetti | 57**

Bleecker Bakery's special tomato sauce from Sardinia

**Spicy Fish Spaghetti | 79** Mildly spicy

Spaghetti in mildly spicy tomato sauce with pieces of white fish

**Cacio e Pepe | 68** Spicy

Spaghetti in alfredo sauce, parmesan, roasted onions, peas, and cracked black pepper

**Penne Funghi | 68**

Alfredo sauce, grilled mushrooms, and parmesan

**Penne Dolce | 68**

Alfredo sauce, roasted sweet potato and almonds

**Spaghetti with Salmon and Greens | 79**

Spaghetti in a cream, pesto and broccoli sauce, pieces of salmon, almonds, and parmesan

**Cheese Agnolotti | 74**

Alfredo sauce, zucchini, spinach, and toasted pine nuts

**Sweet Potato Ravioli | 72**

In a tomato cream sauce

**Mushroom and Chestnut Gnocchi | 72**

Alfredo sauce, mushrooms, chestnuts, and truffle

## MAIN COURSES

### **Mushroom / sweet potato Quiche | 59**

Served with a green salad and an herb cream cheese dip

### **ANTIPASTI LASAGNA | 72**

Antipasti lasagna in rose sauce served with green salad

### **Cheesy Baked Potato | 65**

Baked potato with mushroom cream sauce, fried onion, and melted Mozzarella cheese, served with a green salad

### **STIR FRY | 63**

Noodles, green beans, mushrooms, carrot, cabbage, red onion, and peanuts  
With salmon – 14 NIS

### **HALOUMI AND PISTACHIO BURGER | 74**

Burger patty made of Haloumi cheese, mushroom, and pistachios in a bun with mayonnaise, lettuce, tomato, and red onion. Served with French fries

### **FISH&CHIPS | 84**

### **SALMON FILLET IN GARLIC & HERB BUTTER | 96**

Served with green beans and green salad

### **SALMON TERIYAKI FILETTE | 99**

Served with baked potatoes and green salad

### **Fish of the Day – Ask the waiter | 99**

Served with a side dish of choice

## BOWLS

### **Salmon Bowl | 88**

Cubes of salmon in teriyaki sauce  
Served with rice stir-fried with broccoli, zucchini, and green beans

### **Broccoli and Mozzarella Patties | 64**

Served with herb rice and a cream cheese dip

### **Vegetable Curry | 64**

Vegetables stir-fried in curry, served with herb rice

## DESSERTS

Ask the waitstaff about taking our desserts, cakes, and pastries home with you

### **Chocolate Fudge | 48**

Hot chocolate cake with a scoop of vanilla ice cream and whipped cream

### **New York Cheesecake | 47**

Baked cheesecake

### **Cheesecake with Oreo Cream | 47**

Baked cheesecake topped with vanilla Oreo Chantilly

### **Red velvet | 47**

Layers of raspberry cake and vanilla cream cheese

### **Blueberries | 46**

Layers of homemade blueberry cake, cream cheese, delicate blueberry cream, topped with white chocolate ganache

### **Cheesecake with Crumbs | 46**

Cheese mousse with streusel crumbs

### **Hot Apple Strudel | 48**

Served with vanilla ice cream and whipped cream

### **Lemon Meringue Pie | 46**

Almond pie crust, lemon curd and meringue

### **Triple Chocolate Mousse | 46**

Three layers of chocolate mousse (milk, dark, and white)

## INDULGENT DESSERTS

### **Belgian Waffle | 56**

Warm Belgian waffle with vanilla and chocolate ice cream, lots of whipped cream, hazelnut and white chocolate sauce, pecans, tuille pieces, and red berries

### **Biscoff Indulgence Pancakes | 62**

Stack of pancakes, lotus cream, whipped cream, and pieces of lotus biscuits

### **Oreo Indulgence Pancakes | 62**

Stack of pancakes with white chocolate, whipped cream, and pieces of Oreos

### **Pistachio Indulgence Pancakes | 62**

Stack of pancakes with pistachio sauce, white chocolate, whipped cream, and pieces of pistachios

## BEVERAGES

All beverages are available with:

Low fat milk / soy milk / almond milk / oat milk / decaf coffee

### **COLD BEVERAGES**

Carbonated beverages | 14

Mineral water / Nordic soda | 12

Flavored mineral water | 13

Fuze tea | 14

Orange juice / Lemonade | 17

Freshly pressed carrot juice | 19

Chocolate milk / Iced coffee | 19

Cold Americano | 16

Coffee granita | 21

Cold water | Free of charge

### **HOT BEVERAGES**

Short/double espresso | 9/11

Short/double macchiato | 9/11

Small/large cappuccino | 14/16

Americano | 14

Praline hot chocolate | 19

Turkish coffee | 11

Tea | 12

# SUMMER BEVERAGE MENU

## FROZEN

### **The Red Planet | 32**

Strawberry sorbet, berries, mint, blueberries, date

### **Cookies & Cream Milkshake | 33**

Cookies and cream ice cream, chocolate hazelnut spread, Oreos, and whipped cream

### **Triple Chocolate Milkshake | 33**

Chocolate ice cream, white and milk chocolate spread, hazelnuts, and whipped cream

### **Mint Lemonade Slushy | 21**

### **Coffee Granita | 21**

### **Coffee and Pecan Granita | 24**

### **Coffee and Milk Chocolate Granita | 24**

## COLD BEVERAGES

### **Iced Coffee Caramel | 22**

### **Banana Caramel Latte | 22**

Banana caramel iced coffee

### **Iced Mango Peach Tea | 18**

### **Iced Green Tea | 18**

## ALCOHOL

### COCKTAILS

#### **Cherry Blossom | 49**

Gin, cherries, raspberries, apple, almonds

#### **Nectar Island | 49**

Vodka, peach, passionfruit, guava

#### **Tropical Storm | 49**

Rum, pineapple, coconut, passionfruit, mint

#### **Mangolia | 49**

Aperol, Campari, mango, pineapple, passionfruit, mint

#### **Greek Mythology | 49**

Ouzo, elderflower, guava, basil

### BEER & WINE

Red wine | 34

White wine | 24

Assorted beers | 28

Malt beer | 14

**beer from the barre**

ask the waiter

# LUNCH SPECIALS

SERVED SUNDAY-THURSDAY • 12:00-16:00 • SITTING ONLY • NOT ON HOLIDAYS

**THE FIRST COURSE IS INCLUDED IN THE PRICE OF THE MAIN COURSE**

Choose a main course from among the salads, pasta, and main courses

## LUNCH SPECIAL FIRST COURSE

SOUP OF THE DAY

•

SPINACH AND PARMESAN FALAFEL

•

GNOCCHI ALFREDO

•

ROASTED EGGPLANT WITH TAHINI AND CHERRY TOMATO SALSA

## PLANNING AN EVENT OR A PARTY?

A humble office get together  
or a glamorous launch party?

**A MENU FOR EVENTS AT US  
OR AT YOU - CUSTOMIZED TO YOUR NEEDS**

ASK THE STAFF FOR BLEECKER BAKERY'S EVENTS MENU

**BLEECKER BAKERY**

The dishes are prepared in an environment that may contain allergens