BLEECKER
BAKERY

BREAKFAST

Israeli Breakfast 86 / 158
Single / Double
Two eggs your way, freshly chopped salad, dips, butter, homemade jam and house bread, juice and a hot drink.

After the Rain 69
Mushrooms sautéed with halloumi, white wine and herbs, served on French bread with sunny-side-up eggs and a green salad.

Countryside Breakfast 71
Herb and feta omelette, a broccoli patty on herb cream cheese, roasted eggplant with tahini and tomato salsa, chopped salad and za'atar focaccia.

Truffle Scrambled Egg Croissant 69
Butter croissant filled with scrambled egg, truffle cream and sautéed mushrooms. Served with a green salad.

The croissant Daniel loved
In loving memory of Master Sgt. Daniel Castiel

Bakery Croissant 74
Butter croissant filled with smoked salmon, cream cheese, tomato and sunny-side-up eggs. Served with a green salad. (for those who permit fish & dairy)

Israeli Shakshuka 67
Classic shakshuka with fresh tomatoes and eggs. Served with chopped salad, tahini, bread and butter.

Italian Shakshuka 72
Shakshuka with eggplant, Kalamata olives, mozzarella, basil and Parmesan. Served with chopped salad, tahini, bread and butter.

Three-Cheese Shakshuka 72
Shakshuka with goat's cheese, feta and Parmesan. Served with chopped salad, bread and butter.

SWEET BREAKFAST

Sweet Breakfast French Toast 55
Brioche, banana, berries, crème pâtissière and maple syrup.
Add a scoop of ice cream 10 NIS.

Stack of Pancakes 51
Plenty of maple syrup, blueberries, whipped cream and powdered sugar.

SMALL BREAKFAST

Served until 11:00

Pretzel and Coffee 48

Omelet
Herb omelette, cream cheese, pickled cucumber, tomato and Lalique lettuce.

Tuna
Seasoned tuna, egg, vinaigrette and arugula.

Egg Salad
Homemade egg salad, red onion and arugula.

Brie
Brie, jam and walnuts.

Coffee and Pastry 32
Choose from the fresh pastries we bake every morning.

EGGS BENEDICT

Avocado Bleecker Benedict 72
Fresh avocado, poached eggs, truffle cream sauce and microgreens on brioche. Served with a green salad.

Brunch Bleecker Benedict 82
Smoked salmon, fresh avocado, poached eggs and hollandaise sauce on brioche. Served with a green salad. (for those who permit fish & dairy)

Mushroom Bleecker Benedict 72
Poached eggs, mushrooms sautéed with spinach and truffle cream sauce on brioche. Served with a green salad.

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SALADS

Served with house bread and butter

Fattoush 69
Cucumber, tomato, cabbage, Kalamata olives, red onion, herbs, pesto, croutons, feta and raw tahini, dressed with olive oil and lemon.

Halloumi and Mushrooms 78
Halloumi, mushrooms and sweet potato sautéed in teriyaki sauce, Lalique lettuce, cucumber, cherry tomatoes, cabbage, peppers, carrot, feta and vinaigrette.

Bleecker 72
Sweet potato and mushrooms sautéed in white wine, Lalique lettuce, baby leaves, cherry tomatoes, croutons, feta and crispy sweet potato, dressed with olive oil and lemon.

Caesar 74
Romaine hearts, cherry tomatoes, avocado, red onion, artichoke, croutons and breaded goat's cheese in Caesar dressing, topped with Parmesan. (for those who permit fish & dairy)

Brie and Pecan 79
Salanova lettuce, cherry tomatoes, croutons, seasonal fruit, pecans, mint and brie, with an olive oil, honey and balsamic dressing.

Quinoa 73
Cucumber, tomato, quinoa, chickpeas, celery, cranberries, grated feta, date syrup and raw tahini, dressed with olive oil and lemon.

Asian Salmon 79
Salmon sautéed in teriyaki sauce, rice noodles, Lalique lettuce, cucumber, cabbage, carrot, hot peppers, mushrooms, red onion, spring onion, coriander, sesame and peanuts, with an Asian dressing.

SANDWICHES & PANINIS

Served with a green or chopped salad

Omelet 49
Herb omelette, Lalique lettuce, tomato, pickled cucumber and cream cheese in a multigrain ciabatta.

Halloumi 65
Seared halloumi, pickled cucumber, cream cheese, pesto and tomato in a white ciabatta.

Avocado 59
Fresh avocado, hard-boiled egg, tomatoes, arugula and lemon aioli on multigrain bread.

Salmon 65
Cream cheese, smoked salmon, red onion and baby leaves in a white ciabatta. (for those who permit fish & dairy)

Bleecker Panini 58
Yellow cheese, feta, tomato, Kalamata olives, red onion and vinaigrette on French bread.

Italian Panini 61
Goat's cheese, yellow cheese, Parmesan, mushrooms, pesto and tomato on French bread.

Make Your Own Panini 61
Served on French bread.

FIRST COURSES

Focaccia and Spreads 42

Cheese Calzone 58

Burrata Caprese 59
Cherry tomatoes, basil, red onion and burrata, with olive oil, lemon juice and balsamic reduction. Served with focaccia.

Crispy Fish Tortilla 62
Crispy fish, Lalique lettuce, tomato and lemon aioli.

Mushroom Arancini 56
With mushroom cream sauce, arugula and Parmesan.

Eggplant and Tahini 56

Crispy Cauliflower Florets 56

Soup (in season) 41
Served with house bread and butter.

Cheese Cigar Pastry 49

French Fries 29

Home Fries 49

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PIZZA

Stone-oven baked

Margherita 65
Pizza with tomato sauce and mozzarella.
Toppings:
Mushrooms / Onion / Tomato / Kalamata olives 3 NIS
Feta / Mozzarella / Roasted eggplant 5 NIS

Caramelized Onion Pizza 69
Tomato sauce, mozzarella, caramelised onions, feta.

Truffle Cream Pizza 76
Cream sauce, mushrooms, truffle, Parmesan.

PASTA

Tomato Rigatoni 59
Bleecker Bakery's special tomato sauce from Sardinia.

Cacio e Pepe 74
Fettuccine in Alfredo sauce with Parmesan, oven-roasted onions, artichoke and cracked black pepper.

Fettuccini Fungi 74
Rigatoni in cream sauce with seared mushrooms and Parmesan.

Artichoke Cream Fettuccini 78
With artichoke cream sauce, seared artichoke and Parmesan.

Spicy Fish Fettuccini 84
Fettuccine in a spicy tomato sauce with pieces of white fish.

Salmon and Broccoli Fettuccini 84
Fettuccine in broccoli cream sauce with salmon pieces, almonds and Parmesan. (for those who permit fish & dairy)

Cheese Tortellini 78
With Alfredo sauce, zucchini and Parmesan.

Sweet Potato Ravioli 76
With rosé sauce.

Beetroot Cream and Goat Cheese Gnocchi 81
With beetroot cream sauce, goat's cheese and Parmesan.

Mushroom and Chestnut Gnocchi 76
With Alfredo sauce, mushrooms, chestnuts and truffle.

MAIN COURSES

Mushroom / Broccoli Quiche 64
Served with herbed cream cheese and a green salad.

Potato and Sweet Potato Gratin 72
Potato and sweet potato baked in mushroom cream sauce and mozzarella. Served with a green salad.

Broccoli and Mozzarella Fritter Bowl 66
Served with rice and a cream cheese and herb dip.

Stir Fry 68
Noodles, broccoli, green beans, mushrooms, carrot, cabbage, red onion and peanuts.
Add salmon 15 NIS.

Fish & Chips 79

Salmon Bowl 89
Teriyaki salmon cubes alongside rice stir-fried with broccoli, zucchini and green beans.

Teriyaki Salmon Fillet 104
Served with a hot side dish and a green salad.

Sea Bream Fillet with Herbs 112
On a bed of seared gnocchi and green beans, with a green salad on the side.

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BEVERAGES

COLD BEVERAGES

Carbonated beverages 15
Mineral water / Nordic Soda 12
Flavored mineral water 13
Fuze tea 15
Lemonade / Orange juice 18
Freshly squeezed orange juice 22
Freshly pressed carrot juice 20
Chocolate milk / Iced coffee 19
Cold Americano 16
Coffee granita 22
Chilled water is available free of charge.

HOT BEVERAGES

Short / double espresso 10/12
Short / double macchiato 10/12
Small / large cappuccino 14/17
Americano 15
Praline hot chocolate 20
Affogato 26
Turkish coffee 11
Tea 12
Tea infusions 16

WINTER BEVERAGES

Marshmallow Hot Chocolate 23

Oreo Drink 23
Served with whipped cream.

Biscoff Drink 23
Served with whipped cream.

Sahleb 24
Served with nuts, cinnamon and coconut.

In the Grove 18
An infusion of mint, a cinnamon stick, orange, lemon and ginger.

Hot apple cider / with wine 17/22

Chai Latte 24

MILKSHAKES AND FROZEN BEVERAGES

Cookies & Cream Milkshake 34
Vanilla cookie ice cream, hazelnut cream, Oreo cookies and whipped cream.

Triple Chocolate Milkshake 34
Chocolate ice cream, white and milk chocolate cream, hazelnuts and whipped cream.

Coffee and Pecan Granita 27

Coffee Granita 22

Tenerife 33
Passion fruit and mango sorbet.

Mint Lemonade Slushy 21

COCKTAILS

Strawberry Marshmallow 55
Gin, Monin strawberry, soda water, lime and toasted marshmallow.

Lychee Pineapple 55
Rum, lychee and pineapple.

Passionfruit Margarita 55
Tequila, Cointreau, passion fruit and lemon.

Aperol Spritz 55
Aperol, white wine and orange juice

BEER&WINE

Glass of red / white wine 36

Bottle of wine 105

Ask your server about the beers available.

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