



Caffit: summer 2024



Starters:

Meze plate served with focaccias, tahini, tzaziki, fried eggplant in vinegar marinade, roasted almonds and garlic confit, cream of artichoke and preserved lemon, guacamole, spiced labane cheese, olives, coriander pesto	88
Fried cauliflower on raw tahini and sweet chili	58
 Flame-broiled eggplant with raw tahini, fresh tomato salsa, Atlantic salt and olive oil. *Served with bread	58
Leek and Bulgarian cheese patties with sour cream and chives dipping sauce	58
Crispy sweet potato pancakes with sour cream and chives dipping sauce	58
 Fries	36

Salads:

"The Oreganato" stir-fried zucchini, mixed nuts and croutons over a salad of tomatoes, onions, mint, basil and bulgarian cheese	78
Sweet potato Oreganato golden sweet potato, mixed nuts and croutons on top of a salad of baby leaves, tomatoes, cucumbers, mushrooms and bulgarian cheese	78
Mushroom Oreganato stir-fried Portobello, champignon and wild mushrooms, sunflower seeds, sesame, cashews and croutons over a salad of lettuce, peppers, cherry tomatoes, green onion and bulgarian cheese	78
Caesar hearts of romaine lettuce, cherry tomatoes, parmesan cheese and homemade croutons with Caesar dressing	68
 Quinoa and roasted cauliflower red and white quinoa, roasted cauliflower, lettuce, green onion, walnuts, celery, dried cranberries, red onion, raw tahini and date honey (silan)	74
Haloumi crispy haloumi cheese and pine nuts with mixed leaves, lettuce, cherry tomatoes, cucumbers, champignon mushrooms, red onion and peppers	78
 Greek cucumbers, tomatoes, peppers, red onion, crispy lettuce, Bulgarian cheese, kalamata olives, za'atar, lemon and olive oil	64

Main courses:

Browned haloumi cheese and mushrooms in wine and plums sauce on mashed potatoes and crispy onions	88
 Grilled salmon fillet with mashed potatoes and crispy onions, green beans and roasted cherry tomatoes	128
Fish and chips crispy chunks of fish with french fries, classic tartar sauce & spicy aioli	82
 Cauliflower shawarma in frena bread. baked cauliflower roasted in a pan, with grilled tomatoes and onions, parsley, served with tahini, arisa and home made pickles	82

Focaccia & Pizza:

 Focaccia olive oil served with tahini and coriander pesto	42
Bedouin Focaccia bulgarian cheese, cherry tomatoes, kalamata olives, green onions, olive oil and za'atar	72
Margherita pizza tomato sauce, basil and mozzarella cheese. extra topping 9Nis	68
Home pizza tomato sauce, coriander pesto, sun-dried tomatoes, kalamata olives, basil, mozzarella cheese and parmesan cheese	78
Mushroom pizza tomato sauce, portobello, champignon and wild mushrooms, basil and mozzarella cheese	78
Mediterranean pizza tomato sauce, eggplant, fresh tomatoes, red onion, mozzarella cheese and bulgarian cheese, chili and parsley	78
Spicy Sicilian pizza tomato sauce, anchovies, red onion, Kalamata olives, chili, sliced tomato, mozzarella cheese and basil	78
Roman pizza tomato slices, mozzarella, pesto, red chili and basil	78
Bianca pizza spinach leaves, onion, mozzarella, cream sauce and red chili	78

Especially for summer:

Panzanella tomatoes and cherry tomatoes, mozzarella cheese, basil, purple onion, kalamata olives and homemade croutons	52
Vine leaves filled with rice, served with tzaziki	52
Tomato bruschetta mozzarella cheese, red onion, basil and balsamic sauce	52
Caramelized goat cheese bruschetta burnt eggplant, chili, pesto, dried tomatoes and basil	52
Msahan Baked Salmon chunks with onions, tomatoes and hot pepper with sumac served on laffa bread Served with tahini and olives	98
Fish cakes in a pan in spicy red sauce served with hallah braed / red bulgur	84
 Roasted portobello mushrooms Seasoned with pesto, served with red bulgur and sour eggplant salsa.	88
Iced lemon Campari	38
Kanafeh with pistachio	52
Water melon additional Bulgarian cheese- 10NIS	44

Pasta: Fresh

Ravioli: 4 cheeses / Sweet Potato - in any sauce - 84NIS Adding salmon* - 15NIS

Gnocchi



Short pasta: Penne / Busiate / Radiatore

Long pasta: Spaghetti / Fettuccine

Sauces:

Tomato - with basil and olive oil	68
Salsa rosa - cream and tomato sauce	68
Cream & mushrooms	72
Cream and smoked salmon	84
Cream & pesto / Cream & parmesan	68
Neapolitan Aglio olio - garlic, olive oil, cherry tomatoes, kalamata olives, herbs, chili and pine nuts	68
Seared artichoke - with lemon artichoke cream, cherry tomatoes and parmesan cheese	76

קפית :
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 Vegan |  Gluten free option | Pay attention: the restaurant environment contains all types of allergens and all dishes may contain products of animal origin