

PLAZA CAFÉ

ENTRÉES

Bread Basket 29 | Spicy Plate 21 | Olives 19 | Scrambled truffles 24 | Anchovies 31 | Cheese Platter. 3 types of cheese, cherry tomato confit, seasonal fruits and toasts **72**
Brie Cheese. Honey, thyme, walnuts and cherry tomato confit **42**

BRUNCH UNTIL 17:00

Cherry Tomatoes Shakshuka. Chèvre cheese ans pretzel bun **64** Add sausage (7)
European Breakfast. Soft scrambled eggs, avocado, smoked salmon, brie and pretzel croissant and a salad **72** (served until 17:00)
Pretzel Croissant. Smoked salmon and spinach, poached eggs, hollandaise, cream cheese and chives **64**
Fluffy Scrambled Eggs. Brioche bread, parmesan hollandaise, spicy peppers and a garden vegetable salad **59** (served until 17:00)
Sourdough Avocado Toast. Poached eggs, cream cheese and cherry tomato confit **58**
Guacamole Croissant. Croissant wheel, guacamole, pecorino cheese, arugula and poached eggs **57**

NEXT TO THE COFFEE

Almond croissant 23 | Alfajores 12 | 8 Brownie | 15 Energy Bar

WINE MENU

Bottle \ 108 NIS . Glass \ 44 NIS
Chenin Blanc. Famille Bougrier. France. (White)
Chardonnay. Famille Bougrier. France. (White)
Primitivo. Trulli. Italy. (Rosé)
Pinot Noir. Famille Bougrier. France. (Red)
Prosecco. Cinzano. Italy. (Sparkling)

Bottle \ 139 NIS . Glass \ 46 NIS
Pinot Grigio. Castello Della Rosa. Italy. (White)
Gewürz. Artisanal. Israel. Kosher. (White)
Corte Giara. Italy. (Rosé)
Barbera. Artisanal. Israel. Kosher. (Rosé)
Settevigne. Italy. (Red)
Primitivo Salento. Italy. (Red)
Malbec. Alamos. Argentina. (Red)
Shiraz. Artisanal. Israel. Kosher. (Red)

Bottle \ 189 NIS
Talamonti Trabocchetto. Italy. (Red) **48**
Chardonnay. Ramat HaGolan. Israel. (White) **47**
Cabernet Sauvignon, “Gran Coronas”. Familia Torres. Penedès, Spain. (Red)
Sauvignon Blanc. Coteaux du Giennois. France. (White)
Villa Maria Blush. New Zealand. (Rosé)
Côtes du Rhône. Samorens. France. (Red) **54**
La Vie Castel. Israel. Kosher. (Red\White) **54**
Yarden. Sauvignon Blanc. Israel. (White) **49**
Lava Tel Saki. Ramat HaGolan. Israel. (Orange)



SALADS

Cherry Tomato and Burrata Salad. Basil, red onion, kalamata olives, pistachio pesto, macadamia nuts and baguette slices **69**
Lalik Salad. Lettuce, radish, onion, pecorino cheese, macadamia nuts and seasonal fruits in a louisia vinaigrette **64**
Fish Caesar Salad. Red onions, fried capers, croutons and an alternating fish. **72** (Without the fish 59)

LUNCH AND DINNER

Cream of Corn. Roasted mushrooms, crispy Jerusalem artichoke, asphodelus and parmesan **58**
Salmon Sashimi. Chopped persimmon, Armenian cucumber, red onions, green onion oil and a passion fruit vinaigrette sauce **64**
Fish Tartare. Lemongrass vinaigrette, kaffir lime and cucumber, Granny Smith apple, onions and fermented chili pepper **67**
White Sweet Potato Cappelletti. Leek broth, pecorino cheese and spinach **68**
Shrimp Plate. White butter sauce, sparkling wine, garlic and herbs (Beurre Blanc) **67**
Wild Mushroom and Mirin Pasta. Heavy cream, Koji soy sauce, mozzarella cheese, asphodelus, spicy Shatta pepper and lemon zest **72**
Brisket. Pretzel baguette, long cooked beef ribs, lalique lettuce, a spicy red pepper salad and dashi aioli sauce **68**

Bottle | 219 Shekels
Chanson. Clos De Gat. Israel. (White)
Castel. Israel. Kosher. (Rosé)
Chablis. Domaine Pascal Bouchard. Bourgogne, France. (White)
Rhyton Blanc. Amphorae. Israel. (White)
Malbec Artisanal. Creation. Israel. (Red)

Mini Bottles
Mini Famille Bougrier. France. (Rosé) **48**
Mini Moët Brut. France. (Sparkling) **98**

COCKTAILS

ROYAL 42
Flavoured ice cubes made with various spices and herbs. Choose one MEGA cube and one liqueur to mix in the glass. Louisa and Orange | Hibiscus and Raspberry | Pineapple and Lemon Brew

Kir Royale. Prosecco. crème de cassis
Mimosa: Prosecco. Orange juice
Bellini. Prosecco. Peach liqueur
Bergamot. Prosecco. crème de bergamote

SPRITZ 49
Spritz infusion with herbs and spices.

Hugo Spritz. Elderflower liqueur. mint. jasmine and lemon zest
Citron Spritz. Aperol, grapefruit liqueur, golden berry and lemon juice
Bergamot spritz. Prosecco. liqueur earl grey. lemon and soda water

Huntsman’s Pappardelle Long cooked beef, pecorino cheese, shimeji mushrooms, cooked in beef broth **76**
Cooked Salmon. White root cream, broccoli, mushrooms and cherry tomatos **88**
Lemon Butter Pasta with Fish. Pepper, asphodelus, lemon zest and gremolata. (Without the fish 64) **84**
Cacio E Pepe Risotto. Leek broth, sparkling wine, butter and garlic **68**
Fish Gnocchi. Fresh tomato butter, vegetable broth, za’atar and sage. (Without the fish 61) **74**
Fish And Greens. Za’atar and dashi butter, greens, lime **72**

PIZZAS STARTING AT 17:00

Pesto Pistachio Margherita. Tomato sauce, damp mozzarella, stracciatella cheese and pesto-pistachio **64**
Cream Of Corn. Fresh cream of corn, portobello mushrooms, damp mozzarella and chili pepper **68**
Truffle Pizza. Truffle cream, portobello mushrooms, damp mozzarella, real truffle mushroom slices and rocket leaves **74**

* Golden Hours *

50% off

Alcohol by the Glass

25% off

food menu

*(Does not include wine bottles)

SIGNATURE COCKTAIL

Piccadilly. Ketel One vodka infused with grapefruit zest, Ketel One Citroen, Galliano L'Aperitivo, grapefruit liqueur, lychee purée, Cointreau and lemon. **55**

De Gaulle. Tequila, Mezcal, Passoã, St. Germain, passion fruit and pineapple purée, Earl Grey and Jasmine syrup, lemon. **56**

Alexanderplatz. Gordon's gin infused with allspice and cucumber, St. Germain, Dolin Rouge Vermouth, Brazilian infusion syrup and ginger beer **54**

Catalonia. White rum, passion fruit, rosé Vermouth, hibiscus and mango **56**

FOR A SPIRITED MORNING

Cold Sangria. White wine, cherry liqueur, Aloysia, apples and cherry syrup **45/98**
Dirty Affogato. Ice cream (house selection), espresso blend and cocoa liqueur **25**

Deal of the day >>

Espresso Martini. Ketel One, espresso and cocoa liqueur 38

BEERS	SOFT DRINKS
Astrea barrel 31	Ferrarella 16/26
Blanc bottle 35	Mineral Water 15/26
Corona bottle 33	Lemonade/Grapefruit 16
	Fresh Orange Juice 18
	Coca Cola & Friends 16

