

BEER

ON TAP (0.5 L)

Carlsberg	32	Weihestephan	35	Leffe Blonde	32
Tuborg	32	Light Malca	37	Corona	32
Stella Artois	35			Somersby	31



<u>Aperitif</u>			<u>Gin</u>			<u>Whiskey</u>		
Cinzano Bianco	20	32	Gordon's	19	38	Red Label	16	39
Cinzano Rosso	20	32	Tanqueray	25	42	Bushmills	22	38
Campari	19	37				Jameson	23	38
Aperol Spritz		42	<u>Rum</u>			Black Label	29	48
			Pampero	16	36	Jack Daniel's	32	48
<u>Anise</u>			Captain Morgan	29	42	Talisker	41	75
Pernod	19	37	Zacapa 23	29	42	Glenfiddich 12	32	59
Pastis	19	29				Blue Label	41	75
Ouzo 12	22	37	<u>Tequila</u>			Lagavulin	36	71
Arak	16	35	Espolon Reposado	16	35			
			Cuervo Gold	22	35	<u>Digestif</u>		
<u>Vodka</u>			Patron Silver	30	54	Chartreuse	28	45
Smirnoff	19	36	Don Julio Blanco	33	59	Fernet Branca	25	38
Smirnoff Black	29	42						
Ketel One	26	42	<u>Liqueur</u>					
			Feigling	20	33			
<u>Cognac</u>			Cointreau	25	40			
Hennessey VS	30	59	Midori	25	40	extra soft drink		9

SOFT DRINKS

Soda Water (250 ml)	10
Cola & Friends	12
Big Ferrarelle (750 ml)	24
Mineral Water	11
Fresh Orange Juice	14
Red Grapefruit	12
Lemonade	12
Grape Juice	12
Cranberries	12
Ginger Ale	12
Energy Drink	14
Malt Beer	14

HOT DRINKS

Short / Long Espresso	8
Double Espresso	10
Cappuccino	12
Big Cappuccino	14
Macchiato	9
Double Macchiato	11
Americano	10
Black Coffee	8
Tea	10
Chocolate Milk	12
Nescafe	12
Iced Coffee	14

You Warm
My Heart

Cold Americano	14
Cold Greentea	15
100% natural extraction of green tea & hibiscus or Louisa	
Health Tea	14
mint ginger lemon honey	



BREAKFAST *Rise & Shine*

Friday and Saturday until 13:30

Classic Israeli Breakfast

..... for one 59 / for two 97

2 eggs of your choice. served with seasonal changing deeps, house bread, fresh vegetable salad & hot or cold drink

Eggs Toppings:

onion, tomatoes, herbs (3 NIS)

mushrooms, feta cheese (7 NIS)

Shakshuka 56

served with house bread, fresh vegetables salad & hot or cold drink

Red – classic

Green – spinach, basil & cream

Rova Burrekas 38

cheese burrekas with pickles, tahini, tomato salsa, sliced vegetables & boiled egg

Daily Pastry & Coffee 18

SANDWICHES *Take a Bite*

Friday and Saturday until 13:30

served with fresh vegetable salad

Mozzarella Sandwich 34

pesto, tomato, fresh basil, mozzarella & balsamic glaze

Omelet Sandwich 34

cream cheese, sliced vegetables & omelet

Tuna Sandwich 34

with mayonnaise & a boiled egg

Chicken Sandwich 42

marinated chicken strips, with pesto, tomatoes and arugula

◆ **Vegan Sandwich** 34

cauliflower, tahini & fresh vegetables

Egg Salad Sandwich 34

◆ – vegan 🌿 – vegan option

BOUTIQUE PIZZA *That's Hot!*

Classic 49

margherita sauce, mozzarella & fresh basil

4 cheese 53

béchamel, mozzarella, blue cheese, parmesan & artichoke

Truffle 53

mozzarella, mushrooms & truffle sauce

◆ **Vegan** 51

vegan cheese & margherita sauce

NEXT TO THE WINE

Cheese Platter 69

🌿 **House Bread** 22

Peas Risotto 48

Polenta 48

corn cream, truffle oil, roasted portobello, garlic, basil, arugula and parmesan

🌿 **Warak Arish** 19

stuffed grape leaves

🌿 **Potatoes Rags** 23

with parmesan

🌿 **Sweet potato** 39

baked on stone, cream paste, chives aioli and tomato cream

Liver Pate 39

chicken liver cream, fig jam & bruschetta

🌿 **Tomato Carpaccio** 42

mozzarella, garlic confit, balsamic & pesto

🌿 **Artichoke Carpaccio** 43

parmesan, truffle oil & rocket leaves

Beef Carpaccio 49

beef fillet, balsamic and parmesan topped with a small salad

◆ **Cauliflower** 44

tahini, tomato, roasted almonds, red onion & herbs

🌿 **Camembert and Artichoke Bruschetta** 42

herb butter, camembert, artichoke & truffle oil

Fish Ceviche 49

Artichoke Ravioli 58

spinach, butter, white wine, feta cheese and a touch of salsa

BIGGER ONES *Have a Meal*

Beef Arais 49

grilled pita bread stuffed with beef & lamb meat served with french fries

Rova's Schnitzel 55

with mashed potatoes | sweet potato | vegetable salad | french fries

Chicken Breast 55

with mashed potatoes | sweet potato | vegetable salad | french fries

Sloppy Joe 52

bread we bake here, ground beef, tomato, rocket leaves & aioli chipotle

House Burger 54

220gr of fresh, premium meat & french fries

Toppings: Cheddar cheese, goose breast (6 NIS)

jalapeno, fried egg, fried onion, mushrooms (4 NIS)

SALADS *Fresh & Healthy*

Caprese 45

colored cherry tomatoes, mozzarella, rocket leaves, oregano & basil

🌿 **Wheat Groats Cauliflower** 45

greens, fresh orange slices, red onion, labaneh & focaccia sticks

🌿 **Quinoa** 49

apples, cranberries, roasted nuts, feta cheese, tahini and sweet potato crunch

Caesar 49

lettuce, croutons, cherry tomatoes, red onion & parmesan (with chicken 7 NIS)

OUR DESSERTS *Best for Last*

Baked Cheesecake 37

with honeycomb chips

Pavlova 39

meringue, mascarpone cream & mango-passion fruit sauce

Crack Pie 39

crunchy oatmeal, honey, caramel & vanilla

Nemesis Cake 39

rich chocolate-cake with chocolate cream & vanilla ice cream

◆ **Hot Chocolate pie** 40

and it's even vegan!

COCKTAILS *Cheers Darling*

LILLET Rosé Spritz 42

LILLET apéritif from bordeaux wine, citrus liqueur, tonic, orange slice & mint

Pink Sparkle 44

rosé, vermouth rosé, greenetti hibiscus, aperol, soda

Local Dream 44 | pitcher 104

ouzo, hyssop, lemon & almond monin

Bitter Summer 44 | Pitcher 104

gin, campari, hibiscus, passion Fruit & lemon juice

Hibiscus Paloma 44

tequila, hibiscus, red grapefruit, lemon juice & beer foam

Gungle Gin 44

gin, midori, lemon juice, apple juice & almonds

Give Me More!

**DRINKS
CONTINUE ON
MENU'S BACK**