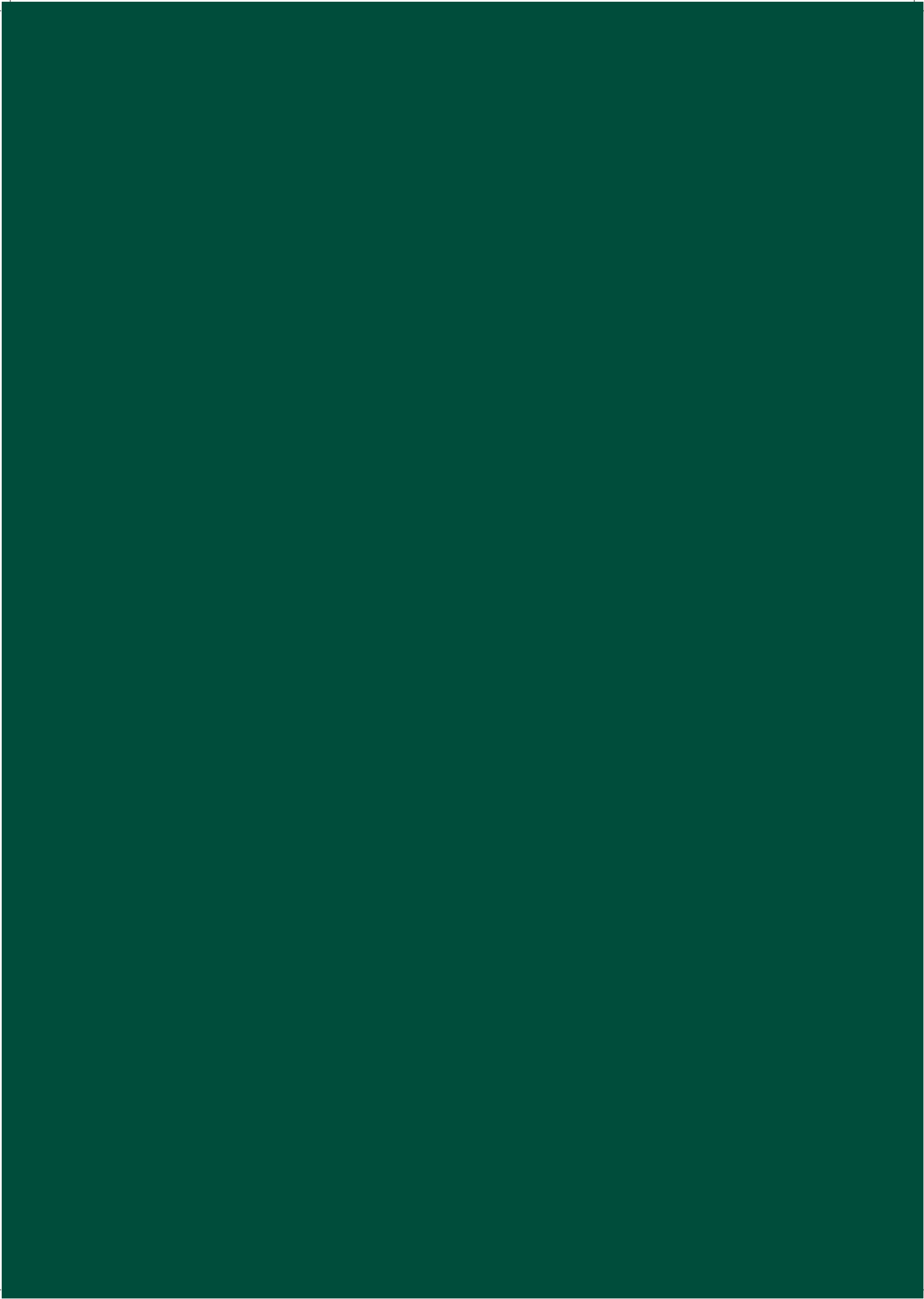


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WINE & DINE



FOOD

ROVA

WITH THE WINE

Cheese plate 74

🍷 **House focaccia** 26

Spicy platter 14

Charcuterie salami board 57

Polenta Corn cream, roasted portabello mushrooms, truffle oil, arugula and parmesan cheese 54

🍷 **Mushroom and truffle risotto** 54

parmesan fries 27

Liver feta chicken liver cream and fig jam, served with crunchy toasts 44

🍷 **Cauliflower** raw tahini, date honey, cherry tomatoes, roasted almonds, red onions and mixed herbs 49

🍷 **Chevre cheese** bruschetta with figs and honey 42

Artichoke and camembert bruschetta

mixed herb butter, Camembert cheese, artichoke & truffle Oil 45

Fish ceviche 56

Beef Carpaccio Beef fillet, balsamic glaze and parmesan cheese. served with the house focaccia 56

RISE AND SHINE

🍷 **mozzarella toast** with pesto / tomato fresh basil / mozzarella and a balsamic glaze / with a side chopped vegetable salad 44

fried egg sandwich with cream cheese / sliced vegetables / and fried eggs / comes with a chopped vegetable salad 42

Avocado brioche and poached egg

truffle cream and parmesan sauce.

Served with a small salad 49

The Rova Pastry Homemade pastry filled with spicy spinach / with a side of sliced pickles / tahini / tomato salsa / hard-boiled egg and fresh cut vegetables 49

Red Shakshuka spicy, comes with a chopped salad, tahini and challah or grain bread 54

Green shakshuka comes with a chopped salad, tahini and challah or grain bread 56

Classic breakfast 2 eggs of your choice, arugula and cherry tomato salad, dips, bread, jam and butter. Fresh orange juice / hot. Served until 17:00, not including Friday and Saturday 64

SALADS FRESH AND HEALTHY

Caprese salad 3 types of cherry tomatoes, mozzarella, kalamata olives, rocket leaves, basil, pickled pepper and brioche toast 56

🍷 **Cauliflower burgul salad** herbs, orange slices, red onion, cranberries and labneh cheese. Served with the focaccia 54

🍷 **Quinoa salad** Apples, cranberries, feta cheese, roasted nuts, mix carrots, raw tahini & crunchy sweet potato 56

Caesar salad Lettuce hearts, croutons, cherry tomatoes, red onion and parmesan cheese. (additional 11 shekels for chicken slices) 56

Beets and Chevre cheese salad Roasted shredded beets, roasted pistachios, Chevre cheese, balsamic glaze, salanova lettuce, endives, and arugula with fig and balsamic vinaigrette 57

🍷 Vegan 🍷 Vegan option

ROVA

BOUTIQUE PIZZAS THAT'S HOT!

Classic pizza margarita sauce, mozzarella and basil 59

American pizza Pepperoni, jalapeno and pineapple 62

Polenta Pizza mozzarella, corn polenta, mushrooms 65

Truffle Pizza Truffle champignon sauce, Mozzarella, mushroom mix and creamy truffle butter 63

Garden Market Pizza Margarita sauce, mozzarella, artichoke, mushroom and olive 63

● **Vegan pizza** grated vegan cheese and margarita sauce 59

Toppings

feta / pepperoni 9

Jalapeno / onions / mushrooms / artichokes / tomatoes / kalamata olives / corn 5

MAIN COURSES HAVE A MEAL

Artichoke / cheese ravioli butter, spinach, cream with white wine, feta cheese and a smear of salsa 63

Schnitzel challah sandwich tahini, matbucha, fried eggplant, and a crispy schnitzel in a fresh challah.
Served with a side of French fries 56

Beef Arayes Handmade pita filled with beef and lamb. Served with a side of French fries, salsa and chipotle aioli 54

Rova's schnitzel with a side of your choice
mashed potatoes / sweet potatoes oven roasted / French fries / vegetable salad / rice 63

Chicken breast served with a chopped salad and a side of your choice
mashed potatoes / sweet potatoes in the oven / French fries / vegetable salad / rice 62

Chicken breast sandwich Marinatsd strips of chicken breast. Comes with pickles, tomatoes, pesto sauce and arugula. Can come in a homemade bread or grain bread/ comes with a small salad on the side 53

Rova's gyro awarma turkey, pickled cucumber, tomato, tahini and herbs. Served with French fries 54

Polenta Ravioli garlic, white wine, spinach and cream sauce 67

house burger 220 grams of ground beefmade from selected cuts / comes in a fresh bun with French fries on the side 65 **On top:** Cheddar cheese / goose bacon 6 | fried Egg / fried onions / seasoned mushrooms 4

○ **Beyond Meat vegan burger** Served with French fries 61

Schnitzel nuggets and French fries 44

Extra chopped salad 12

BEER

From the tap 0.5L

Carlsberg **32**
 Tuborg **34**
 Estrella **37**
 Weiherstephan **37**
 Shikma Amber Eyal **37**

In a bottle

Corona **34**
 Somersby **34**
 Carlsberg **31**
 Estrella **30**

Arak ice **39**

COCKTAILS 52 124

MONK

Monk's potion for unusual depth & smoky flavors

Tequila, Chartreuse, Lemongrass, Mint, Lemon

PARADISE

Exotic, slightly sweet tropical taste

Malibu rum, mango juice, coconut, mint, lemon juice

BASIL SMACK

A perfect botanical cocktail

Gin, basil, strawberry, lemon

PINEAPPLE YELLOW SKIES

fun & summer cocktail

Vodka, litchi, strawberry, lemon

DRINKS

Aperitif

Cinzano Bianco **23 36**
 Cinzano Russo **23 36**
 Campari **22 42**
 Aperol Spritz **46**

Gin

Gordon's **22 42**
 Tanqueray **28 46**
 Tanqueray 10 **32 48**

Liqueur

Feigling **23 38**
 Cointreau **28 44**
 Midori **28 44**

Extra soft drink **10**

Anise

Ouzo 12 **25 38**
 Pernod **22 40**
 Pastis **22 36**
 Arak **17 38**

Rum

Pampero **19 40**
 Captain Morgan **32 46**
 Zacapa 23 **32 46**

Digestif

Chartreuse **31 50**
 Fernet **28 42**

Cognac

Hennessy VS **33 62**

Vodka

Smirnoff **22 42**
 Ketel 1 **29 46**
 Belvedere **36 56**

Tequila

Espolon Reposado **19 40**
 Cuervo Gold **25 40**
 Patron Silver **33 58**
 Don Julio **36 56**

Whiskey

Red Label **19 44**
 Bushmills **25 44**
 Jameson **26 46**
 Black Label **32 52**
 Jack Daniels **35 52**
 Talisker **44 78**
 Glenfiddich 12 **35 64**
 Blue Label **44 81**
 Lagavulin **39 76**

HAPPY HOUR! SUNDAY - THURSDAY 17:30-20:00

50% ON GLASSES OF WINE BEER AND COCKTAILS | 20% ON THE FOOD AND DESSERT MENU

WINE

*SECOND BOTTLE 50% OFF

ROS'E

Cabernet Franc D'Anjou Winery, Loire Valley, France | Dry French rosé. fresh, fruity, roses and strawberry aromas **41 134**

Primitivo Masseria Borgo dei Trulli Winery, Puglia, Italy | Off- dry, aromatic, fresh and fruity **39 139**

Grenache Vitkin Winery, Vitkin, Israel | balanced. strawberries, grapefruits, peaches **204**

Shiraz/Syrah Caprice Winery, Provence, France | Dry, balanced **44 149**

SPARKLING

Parellada Ferriol Winery, Cava, Spain **33 129**

OFF DRY WHITE

Gewürztraminer Wachtenburg Winery, Germany | Lychee and roses aroma. Sweet and balanced **40 142**

DRY WHITE

La Vie Castel Winery Israel | Sauvignon blanc, chardonnay, Viognier, Gewürztraminer. Rich and fruity **52 219**

Chenin Blanc Assaf Winery Israel | Aged 6 months in oak wood barrels. Jasmine, Coconut, roasted coffee aromas **198**

Hacienda López de Haro La Rioja, Spain | Rich, fruity and balanced **44 155**

Pinot Grigio Castello Nuovo Winery, Delle Venezie, Italy | Fresh and fruity **42 138**

Sauvignon Blanc Villa Maria, New Zealand | Citrus, balanced **52 206**

Chardonnay Famille Bougrier Winery, Vin de France | Fresh and fruity **40 138**

Sauvignon Blanc Kiwi Cuvée Winery, Marlborough, New Zealand | Fruity, grapefruit, lemon, bell pepper, kiwi, pineapple **42 139**

Chablis Albert Bichot Winery, Bourgogne, France | Sharp and refreshing **56 219**

Sauvignon Blanc Cédric Bardin Winery, Loire Valley, France | Roval's Favorite wine **198**

Chenin Blanc Fish Hoek Winery, Western Cape, South Africa | Fresh, citrus, and tropical fruit **148**

Assyrtiko Atlantis Argyros Winery, Santorini, Greece | Dry and refreshing **209**

Chardonnay Guerrieri Rizzardi winery, Soave, Italy | Light body, fresh **167**

Blend Vitkin Winery, Vitkin, Israel | zesty citrus, apple, grapefruit **198**

RED

La Vie Rouge Castel Winery, Jerusalem, Israel | Fruity and fresh (kosher) **52 194**

Mourvedre Barbera, Shiraz/Syrah, Grenache Blend Shvo Winery, Upper Galilee Israel | Delicate Mediterranean, spiced and rich **234**

Marselan Sarig Winery, Galilee, Israel | Award winner of the 2022 Israeli sommelier competition **51 198**

Tempranillo Bodegas Olarra Winery, Rioja, Spain | Spiced and fruity **42 156**

Malbec Anubis Winery, Mendoza, Argentina | Elegant and fruity **41 139**

Le Pinot Noir Famille Bougrier Winery, Vin De France | Light and flavorful **41 138**

Blend Shiraz/Syrah, Grenache Delas, Winery Côtes-Du-Rhône, Vacqueyras, France | Full-bodied, black cherry and blackberry flavors **138**

Primitivo an Marzano Winery, Primitivo Di Manduria, Italy | Medium-bodied, balanced sweetness, aromas of cacao **45 189**

Sangiovese Melini Winery, Tuscany, Chianti, Italy | Complex, dominant, aged in American oak **189**

Barbera Fratelli Winery, Piemonte, Italy | Oak, vanilla, tobacco **189**

Zinfandel Woodbridge Winery, California, United States | blackberries, plum, black pepper **41 138**

Pinot Noir Vitkin Winery, Vitkin, Israel | Fresh, light-medium body **239**

GSM PERRIN,COTES DU RHONE,FRANCE | Full body, blackberries, cherry and oak flavors **41 148**

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WINE & DINE

ROVA

DRINKS

SOFT DRINKS

- Soda water **14**
- Big Ferrarelle – Sparkling water **25**
- Coca Cola & friends **14**
- Mineral water **13**
- Fresh Orange Juice **16**
- Red Grapefruit **14**
- Lemonade **14**
- Grape juice **14**
- Cranberries **14**
- Gender Ale **14**
- Energy drink **16**
- Malt Beer **16**

HOT DRINKS

- Short / long espresso **9**
- Double espresso **11**
- Cappuccino **13**
- Big cappuccino **15**
- Macchiato **10**
- Double macchiato **12**
- Americano **11**
- Black coffee **9**
- Tea **11**
- Chocolate Milk **13**
- Nescafe **13**
- Cold Coffee **15**
- Cold Americano **15**
- Cold Greentea – 100% natural extraction of green tea & hibiscus or Louisa **16**
- Hibiscus and Cherry iced tea **16**
- Health Tea – Mint Ginger Lemon Honey **15**
- Iced Coffee **22**
- Chai Masalla **19**

ROVA

DESSERTS

Carrot cake 12

Cheesecake with berries sause 37

Nemesis rich chocolate cake with cream & vanilla ice cream 39

Crack pie crunchy pie with oatmeal, honey, vanilla and caramel 39

Warm chocolate pie and its even vegan! 40

Bread pudding 39

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