





GOOD MORNING



MARINECUISINE

8:30 AM - 11:00 PM

ISRAELI BREAKFAST

The breakfast does not include drinks

Israeli Breakfast - 66

Omlette / sunny side up / scrambled egg / boiled eggs

Classic Israeli Shakshuka - 68

Tomatoes, peppers and herbs

served with bread basket, butter, jam, olives, Israeli salad, tuna, cheese

Extras

Onion / herbs

Mushrooms / Goat cheese / Mozzarella / Feta cheese - 8

Lamb bacon - 12

All omelettes are made with free-range eggs & extra ◆ virgin olive oil

Fisherman breakfast - 124

Smoked Salmon, Seafish Ceviche, Sardines, white Taramasalata, Schmaltz herring and red Caviar. Served with toast, olives, butter and coarsely chopped vegetables

Crook Madam - 68

Butter brioche, spinach and chard in cream, smoked Salmon and sunny side up egg

Crook Mister - 68

Butter brioche, lamb bacon, Shimg and champignon mushrooms in cream and sunny side up egg

Israeli Salad - 45/59

Seven types of vegetables, spelt bread and Tahini

Sabich platter with baked Falafel - 58

Baked eggplant, boiled egg, salad, tahini and hot green pepper

Balkan pastry - 67

Brynza cheese, hard boiled egg, tomato salsa, olives and green salad

Muesli - 52

5% Yogurt, granola and seasonal fruit salad

French Toast - 54

Brioche, cream cheese, berries and maple syrup

Water based Oatmeal - 36

Bananas, cinnamon, coconut and honey

Breakfast is served from 8:30 AM till 12 AM

Vegan

STARTERS

Basket of breads and pastries - 18

Grain bread, buns, muffins, butter, jam and olives

Artichoke alla Romana - 46

Grill Roasted with Tzatziki and Sumac

Sea fish / Tofu Ceviche - 56

Papaya, Avocado, chili, cilantro, onion and seasonal fruit

Smoked Salmon Carpaccio - 54

Served with cream cheese, dill and onion

Red Caviar - 34

Spelt bread and butter

White Taramasalata - 32

Onion and olive oil

Druze Labaneh - 32

Hyssop and olive oil

Schmaltz Herring - 34

Tomato, onion and sour cream

Sardines in olive oil - 28

Meze - 7

Tahini / Feta / Cream cheese / Beetroot / Tuna salad

DESSERTS

Baked cheese cake - 38

Berries jam and crumbles

Malabi - 26

Milk based pudding with orange-flower water, berries, pistachio and coconut

Sorbet - 26

Coconut, berries and passion fruit

Muffin - 5

Energy Dates ball - 5

Walnuts and coconut (no sugar added, gluten & lactose free)

SANDWICHES

Sunday to Thursday

36 ₪

Omelet Sandwich

Cream cheese, cucumber, tomato and lettuce

Smoked Salmon Sandwich

Cream cheese, cucumber, lettuce and chives

Tuna Sandwich

Tuna salad with mayo, cucumber, tomato and roquette leaves

Mediterranean Sandwich

Goat cheese, tomato, basil, hyssop, onion and olive oil

MORNING COCKTAILS

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MIMOSA

Cava, Orange juice

KIR ROYAL

Cava, Crème De-Cassis

HOUSE WINE

Red / White / Ros'e / Cava (Bottle - 110)

LADY SHAKY

Malibo, Sour, Angostura bitters, Pineapples juice

BLOODY MARY

Stoli, Spiced tomato juice

OUZO PLOMARI 200 ML

100 ๗

SOFT DRINKS

Lemonade / Grapefruit juice / Grape juice - 15

Coke / Zero Coke / 7 Up / Diet 7 Up – 15

Perrier / Mineral water - 14

Tonic / Ginger Ale/ Bitter Lemon – 14

Root beer (non alchoholic) – 16

Homemade berries ice-tea - 20

Freshly squeezed Orange / Carrot juice - 22

San Pallegrino / Acqua Panna (750 ml.) – 19

HOT BEVERAGES

Espresso / Macchiato - 12

Double Espresso / Macchiato - 14

Instant Coffee - 14/17

Cappuccino small / large – 14/17

Americano small / large - 14/16

Cold coffee - 20

Black tea - 12

Herbal flavored tea – Earl Grey / lemon-mint /

berries / sanche - 14

Health tea - mint, lemon, ginger, cinnamon and

honey - 16