

מפחדרצ'יה

CAFEDERATZIA

Morning We served "Free range Eggs"

Shakshuka • 62

Served with bread, green salad and tahini

Health Muesli • 46

A ball of Fruits, Greek yogurt and Home made granola.
Served with dates and pure wildflower honey

The House Quiche • 62

Crispy pastry filled with vegetables and cheese.
Served with green salad in vinaigrette

Served until 12 PM:

Brie Croissant • 56

Butter croissant filled with scorched brie cheese,
onion jam, tomato, arugula and reduced balsamic.
Served with green salad in vinaigrette

Eggs Benedict • 68

A slice of charred brioche bread with stir-fried spinach,
poached eggs, roast corned beef / smoked salmon and
hollandaise sauce. Served with green salad in vinaigrette
(vegetarian 58 NIS)

Morning Dips

tahini • 6 \ feta sheep cheese • 9 \ cream cheese • 7
skordelia • 7 \ circassian cheese • 9 \ smoked salmon • 18
herring fish • 19 \ small vegetables salad • 17
eggs of your choice • 14 \ Tofu scrambled, with spinach, mushrooms
and Spring onions • 18
bread • 15 (gluten free +4)

Sandwiches

served with green salad in vinaigrette dressing

Beet and Buche Chesse Sandwich • 58

Buche (goat cheese), beet, butter, 'salsa verde',
Lalique lettuce and reduced balsamic

Corned Beef Sandwich • 65

Brisket, truffle mayonnaise spread, tomato, pickled
cucumber, purple onion, garden rocket (arugula)

Salmon in a Pretzel Bun Sandwich • 66

Cream cheese, smoked salmon, capers, herb gremolata,
citrus pickled onion and arugula

Omelet Sandwich • 49

Omelet, cream cheese, tomatoes, pickled cucumbers
and green onion

Artichoke sandwich • 56

skordelia, roasted artichoke, tomato, arugula, roasted red
onion, onion jam, and 'salsa verde'.

Scrambled tofu sandwich • 56

Scrambled tofu with spinach, mushrooms and spring onions in
a pretzel bun with tahini, tomato, rocket and pickles.

Appetizers

Artichoke a la Romana • 48

Artichoke hearts on tartar sauce and sour cream with onion and
pickles, served with rocket leaves and Parmesan cheese

'Cabbage 'Fillet' • 48

A portion of cabbage, roasted with white wine, butter, olive oil,
and herbs. Served on Crème fraiche

Pretzel • 42

Bagel served with sour cream, tomato seeds, zaatar, chopped
hot pepper and olive oil

Skordelia • 46

A Greek garlic-almonds spread, topped with olive oil
and roasted almonds with served bread

Beets and Bouche cheese • 56

Roasted beets in a beetroot gastric, rocket leaves, red onion
and pecan nuts with "Brulle Bouche chees " on top

Sirloin Carpaccio • 72

Thin slices of sirloin, with olive oil and reduced balsamic, garlic
confit, 'salsa verde', arugula and parmesan. Served with bread

Tzvika's Herring Fish • 46

Served with bread and butter

Salads

Seasonal Green Salad • 59

Lalique lettuce, arabic lettuce, arugula, pear, zucchini, small
radish and Circassian cheese. Seasoned with citrus vinaigrette.
Served with a homemade seed cracker

Tomato Salad • 64

Fresh and roasted tomatoes, chunks of toasted bread,
mozzarella cheese, basil, Lalique lettuce, kalamata olives, red
onion and pine nuts. Seasoned with white balsamic vinaigrette

Garden Vegetable Salad • 58

Cucumber, cherry tomatoes, red pepper, radish, basil, green
onion, mint, Lalique lettuce, rocket and feta cheese (sheep)
seasoned with olive oil and lemon

Chicken Salad (Served cold) • 58

Green beans, baked potatoes, chicken breast, cherry tomatoes,
Kalamata olives, red onion and Lalique lettuce seasoned with
olive oil and lemon with lemon and chive aioli sauce on top

Caesar Salad • 59

chicken breast, Lettuce, purple onion, homemade croutons and
Parmesan. Seasoned with classic Caesar dressing.

Colorful Quinoa Salad • 56

White and red quinoa, purple cabbage, arugula, lalique lettuce,
cherry tomatoes, mint, parsley, coriander, red onion,
toasted almonds, and cranberries.
Seasoned with olive oil and lemon.

Extra: Sunny-side-up egg • 7 / Tofu • 12 / Chicken • 15

Main Courses

Green curry • 69/72 ✕

Green curry dish with coconut cream, chicken/tofu and vegetables (spicy). served with plain Rice

Red Lentils 'Dahl' Dish • 58 🌱 ✕

A traditional Indian cuisine dish, served with yogurt, hot pepper, coriander and plain rice

'Pizza-deratzia' • 64

Mozzarella, fresh Oregano, Garlic Confit, Capers, Kalamata Olives and Shatta Pepper

Served from 12 PM:

Schnitzel and Mashed Potatoes • 68

Panko schnitzel with mashed potatoes (dairy). Served with Shifka aioli (spicy) and lemon

Chicken Burger • 65 🌱

Chicken breast marinated in honey lemon Chipotle, with mustard and dill mayonnaise, lettuce, tomato, onion and pickled cucumber. Served with potatoes seasoned with olive oil and parsley

Grilled Chicken Breast • 68 🌱

'Salsa verde' / chipotle marinade (spicy and smoked), served with rice / mashed potatoes (dairy) and green salad in vinaigrette

Unterrib (Beef Chuck) and Root Vegetables Dish • 74 🌱

Served with mashed potatoes (dairy)

Boutique Chorizo • 68 🌱

Served with mashed potatoes, (dairy) pickled cabbage dish and smooth Dijon Mustard

Caféderazia Burger • 72 🌱

220g Burger with mustard-dill mayo, lettuce, tomato, red onion, and pickles. Served in a brioche bun with a side of oven-baked potatoes seasoned with olive oil and parsley.
Extra: Caramelized onion & Bûche cheese • 14
Spiced peanut butter & Emmental cheese • 10
Corned beef, jalapeño & truffle mayo • 14

Vegan Burger (Beyond Meat) • 65 🌱 🌿

Vegan burger with vegan mayonnaise, lettuce, tomato, purple onion and pickled cucumber.
Served with potatoes in olive oil and parsley

Pasta

Pappardelle Ragu • 72

Beef Ragu and red wine sauce, butter, champignon mushrooms, caramelized onions, herbs and pine nuts. Served with Parmesan cheese

Pumpkin cream Pappardelle • 62

Pumpkin cream with garlic and herbs, white wine, dry chilli and Parmesan cheese

Tomato Butter Pasta • 56 ✕

Tomato butter, garlic confit, spinach, basil, white wine and parmesan

Pasta Puttanesca • 56 ✕

Tomato sauce, garlic, basil, olives, capers and hot pepper. Served with Parmesan cheese

Pesto and Cream Gnocchi • 56

Basil pesto, oregano, garlic, spinach, cream, pine nuts and Parmesan cheese

"Clouds" Ravioli • 72

filled with Jerusalem artichoke and ricotta cheese, with cream and white wine sauce, spinach, zucchini, garlic, chili and parmesan

Kids

Kids Pizza • 54

Pizza with Tomato sauce and Mozzarella Cheese

Pasta ✕

tomato / cream • 42 / Rosé • 46

Schnitzelonim (Chicken Nuggets) • 54

Chunks of fried breaded chicken breast. Served with potatoes, fresh vegetables and grape flavored Tropit juice/ lemonade

🌱 Vegan

✕ Vegan option available

🌱 Gluten-free option available



Cold Drinks

- Cold Coffee • 16
- Cold Americano • 14
- Cold Chocolate • 14
- Iced Matcha • 18
- Cold Chai Masala (milk base) • 22
- Cold Cherry-Hibiscus Tea • 22
- Apple-Passion Fruit Tea • 22
- Cold Mint Tea • 14
- "Gazoz" in flavors • 14
Lychee / Passion fruit / pineapple / More...
- Lemonade • 13
- Pomegranate / Apple Juice ("Keshet") • 16
- Apple-Beet Juice ("Keshet") • 16
- Iced Mint-Lemonade • 24
- Soda • 11
- 'Ferrarelle' Sparkling Water (750/330 ml) • 14 / 28
- Mineral Water (500 ml glass) • 12
- Coca-Cola Family • 14
- Black Malt Beer • 12
- Tonic Water (Fever Tree) • 14

Cold Drinks

- Cappuccino (Small / Large) • 14 / 16
- Espresso (Short / Long) • 9
- Double Espresso • 12
- Macchiato (Short / Long / Double) • 10 / 13
- Cortado • 10
- American Coffee • 12
- Black Turkish Coffee • 8
- 'Nescafe' (Milk Based / Water Based) • 14 / 12
- Flavored Tea • 12
- Mint Tea • 10
- Winter Infusion 16
- Ginger-Lemon-Honey • 14
- Cocoa 16
- Matcha Latte • 18
- Chai Masala (Milk Base) • 22
- Hot Chocolate • 14
- Hot Apple Cider with Cinnamon Stick • 18
- Extra Red Wine • 6
- Extra Baileys • 8

We grind coffee for Espresso machine, French press and more.

Sweets

- Creme Brulee • 42
Served with Berries
- Lemon Tart With White Chocolate Ganache • 39
- New York Cheesecake • 42
Served with Berrie
- Chocolate Nemesis • 38
- Crack Pie • 38
Served with Sour Cream
- Chocolate Soufflé • 42
Served with Vanilla Ice Cream
- Pear Pie with Almond Cream • 46
Served with Vanilla Ice Cream
- Apple Pie (Sugar-Free) • 38
- Halva Dream • 36
- Chocolate-Nougat Bar (Vegan) • 36
- Ugilida • 46
Chocolate & Nut Chocolate Chip Cookies Sandwich, Vanilla Ice Cream, Hot Chocolate Ganache
- Small Bites • 16 / 18
Breakfast Pastries / Carrot Cake (While Supplies Last)
- Affogato • 15
- Chocolate / Date Ball (Vegan) • 5
- Cookies Plate • 22

Cocktail

Sangri'a with rum and spices • 34

Arak and pomegranates • 36

Aperol Spritz • 42

Aperol, dry sparkling white wine and touch of soda

Royal Mule • 46

Tanqueray Royale Gin, Blueberry, Vanilla, Ginger Beer, Mint

Pink Lychee • 48

Vodka, Aperol, Peach and Lychee, Lemon

Green Vibe • 48

Ozuo 12, Gin, Lemon, Lemongrass, Cucumber

Spicy Rosalita • 48

Tequila Espolón Blanco, Agave, Lemon, Spicy

Strawberries, Ginger and Thyme • 52

Pimms, Gin, Strawberry, Lemons, Ginger Beer and thyme

Campgin • 46

Gin, Campari, Oranges and Passion Fruit

Pineapple Daiquiri • 48

Plantation Pineapple Rum, Pineapple, Lemon

Gin and Tonic • 48

Tanqueray Gin, Fever Tree Tonic, Lemon

Beer

Estrella (Draft) • 28 / 34

Corona • 28

Weihenstephaner • 28

Malka Blonde Ale • 32

Negev craft beer • 32

Pears Cider • 26

Wine

Glass / Bottle

Dry White	Pinot Grigio, Castello della Rosa, Italy	38/136
	Soave, Monte Del Fra', Italy	46/170
	Bourgonge Alligote', Vignerons de Buxy, France	44/165
	Sauvignon Blanc Elements, Artisanal, Israel	40/138
Sparkling White	Prosecco, Cinzano, Italy	33/125
Rose	Caprice, Les Maitres Vignerons de-Saint-Tropez, France	39/140
Red	Sangiovese, Poirier Porta, Italy	36/120
	Toro El Pillo Roble, Pagus del Rey, Spain	38/130
	Kishor Red, Kishor Vineyards, Israel	48/175
	Rioja, El Pacto, Spain	184

Alcohol

Vodka

Ketel One 32

Rum

Captain Morgan Spiced 34

Captain Morgan Silver 32

Whiskey

Glenmorangie 46

Wild Turkey (81) 36

Johnnie Walker 42

Black Labe

Singleton (12) 46

Liqueur

Baileys 32

House Chaser (Shot) 12

Campari / Arak / Zubrowka / Wild Turkey / Espolon

Cognac

Hennessy V.S.O.P 48

Gin

Tanqueray 36

Tequila

Espolon Blanco 32

Don Julio Reposado 42

Aperitif

Campari 34

Anise

Ouzo (12) 36

Arak 32