

DIE KÜCHE

TEL AVIV KITCHEN

STARTERS

STARTER PLATTER	19
Falafel · Cigarim · Israeli Salad · Hummus · Tehina	
<i>vegetarian with carrot salad</i>	
JERUSALEM STARTERS (for two)	26
Falafel · Cigarim · Israeli Salad · Hummus · Tehina · Tabouleh · Chazilim Mizrahi	
<i>vegetarian with carrot salad</i>	

SHAKSHUKA

“ISRAELI NATIONAL DISH”	
Eggs · Tomatoes · Onion · Peppers · Herbs	
CLASSIC	16
SPINACH & FETA	19
MERGUEZ	22

SMALL PLATES

FRIED ARTICHOKE	14
on labaneh · harissa oil	
ROASTED POINTED CABBAGE	14
oven roasted · caramelized · labaneh · harissa oil	
HALF ROASTED CAULIFLOWER	13
green tehina · pine nuts	
ROASTED BROCCOLI WITH MUHAMMARA	15
SHUK SMASHED POTATOES	12
crispy · sea salt · labaneh · harissa · herbs	
GRILLED EGGPLANT “BALADI”	15
tehina · pine nuts · tabouleh	
EGGPLANT TARTAR “BALADI”	17
tehina · pine nuts · minced beef	
SHUK CEVICHE	16
salmon · lemon · coriander · chili · onion · mint	

MEZZE

3 mezze of your choice incl. homemade laffa bread	19.5
each additional mezze	6.5
extra laffa	2

CHICKPEAS	
hawaii spice · paprika · coriander	
LABANEH	
yogurt cream · za'atar · harissa oil	
SPICY CHICKEN	
chili · spring onion · mayo	
TEHINA	
sesame paste	
GREEN TEHINA	
sesame · parsley · basil · mint	
TABOULEH	
bulgur · herbs · lemon · tomato	
ISRAELI SALAD	
tomato · cucumber · mint · parsley	
CHICKEN LIVER “ISRAEL STYLE”	
finely chopped · grilled · egg	
CARROT SALAD	
carrot · coriander · chili	
BEETROOT SALAD	
red onion · herbs	
FENNEL SALAD	
orange · sumac	
LENTIL SALAD	
olive oil · onion · herbs · lemon	
CHAZILIM	
grilled eggplant · mayo · garlic	
CHAZILIM MIZRAHI	
baked eggplant · sweet & sour tomato	
MATBUCHA	
tomato · pepper · onion · harissa	
MUHAMMARA	
pepper · walnut	
FALAFEL (4 pcs)	
chickpea balls	
AVOCADO SALAD	
egg · lemon · herbs	
CIGARIM (2 pcs)	
filled pastry rolls · minced meat	
HUMMUS TEHINA	
chickpea purée · sesame	
HUMMUS TARTAR	
chickpea purée · minced beef · pine nuts	
HUMMUS SABICH	
chickpea purée · sesame · egg · fried eggplant	

SHAWARMA

CHICKEN SHAWARMA	22
hummus · tehina · Israeli salad	
LAMB SHAWARMA	26
hummus · tehina · Israeli salad	

SALADS

SPINACH SALAD	16
dates · almonds · red onion · herb dressing	
FALAFEL SALAD	16
leaf salad · tomato · cucumber · olives · tehina · falafel	
PARGIT SALAD	19
leaf salad · tomato · cucumber · olives · tehina · grilled chicken	
FETA SALAD	15
leaf salad · tomato · cucumber · olives · tehina · feta · olive oil	
FLORENTIN BOWL	22
chickpeas · romaine · avocado · tabouleh · lentils · egg · matbucha · falafel · carrot · tehina dressing	

SOUPS

VEGETABLE SOUP WITH COUSCOUS	9
CHICKEN SOUP	11

FOR OUR LITTLE GUESTS

CHICKEN SCHNITZEL with homemade fries	11
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FROM THE GRILL (AL HA'ESH)

served with Israeli salad and one side of your choice


KEBAB SKEWER	minced beef	24	LAMB RACK	32
FISH KEBAB	homemade fish patties · salmon · cod · herbs on labaneh & harissa oil	27	YELLOWFIN TUNA	32
MERGUEZ SAUSAGES	beef & lamb · spicy		SEA BREAM “JAFFA STYLE”	28
PARGIT	grilled chicken skewer	24	grilled	
LAMB SKEWER		28	SALMON FILLET	29

SIDES

FRENCH FRIES	
ROASTED BABY POTATOES	
COUSCOUS WITH VEGETABLES	
MUJADARA RICE	
rice · lentils	
ROASTED VEGETABLES	
EXTRA SIDE	8

DESSERT

CHOCOLATE MOUSSE	11	
halva · pomegranate		
LABANEH CHEESECAKE	9	
COCONUT TAPIOCA DESSERT	11	
mango purée · mango cubes		
BAKLAVA	pistachio	8
MALABI		9
rosewater · coconut · hazelnuts		
SORBET SELECTION	11	
DESSERT FOR TWO	18	

 = vegetarian

ALL PRICES IN EURO INCL. VAT.
VEGAN OPTIONS AVAILABLE – PLEASE ASK OUR SERVICE.
ALLERGEN AND ADDITIVE INFORMATION AVAILABLE ON REQUEST.