

APPETIZERS

 Focaccia With olive oil and sea salt, accompanied by a mozzarella cream dip, schug, and scordelia spread	34
Gojguzja Mushroom and Camembert 2 pieces of Bukharian pastry filled with mushrooms and camembert cheese, accompanied by a leaf salad, jalapeno aioli, crushed tomatoes and schug	46
 Roasted Cabbage Soft boiled egg, schug, zaatar oil, tahini, tomatoes and feta cheese	44
Lahmajoun Sea Fish Chopped and seasoned sea fish pastry, pine nuts, hot pepper, onion, coriander and tomatoes accompanied by green tahini	58
Endives and Blue Cheese Lalik lettuce, fennel, onion, walnuts with citrus dressing	46
Roasted Beets and Tomatoes Balsamic, basil, hot pepper, hazelnut brioche crumble and straciatella cheese	46
Cauliflower Taco/Crispy Fish Taco Crispy cauliflower, lettuce, avocado (in season), pico de gallo, pickled onion and jalapeno	46/56
Spicy Salmon Bruschetta Toasted grain bread, proper salmon cubes in soy and sriracha, sesame, green onion and yuzu aioli, along with spicy lettuce, avocado, radish and purple onion	58
Soup of the Day (winter)	36

SALADS

Shoshana Brioche toast with melted camembert cheese on a mixture of lettuce, coriander, fruit of the season, endives, almonds, roasted beets, parmesan and onions in citrus vinaigrette	68
 Lifestyle Lettuce, celery, bulgur, pumpkin and sunflower seeds, cranberries, nuts, herbs, Black lentils, green apple, cucumber, Bulgarian cheese, olive oil sauce, date honey lemon and sumac	68
Caeser Artichoke Crispy lettuce hearts, artichoke confit, purple onion, soft-boiled egg, Caesar dressing*, parmesan, brioche crumble and hazelnuts	68
 Shalva Salad Mushrooms and green beans sautéed in teriyaki sauce on lettuce hearts, yuzu aioli, goat cheese, cashews, sesame seeds, peanuts, rocket, cucumber, avocado (in season), purple onion and parmesan	72
 Toast Salad Diced mozzarella toast, pesto and mushrooms sautéed in butter, on a bed of lettuce hearts and rocket leaves, Bulgarian cheese, cherry tomatoes, cucumbers and purple onions in garlic aioli sauce and herbs	68

SPECIALS

Stuffed Vegetables Vegetables stuffed with rice and herbs on a lentil and tomato stew alongside a tahini dip	72
Grove Mushroom Risotto and Parmesan	72
Artichoke Risotto, Truffles, Chesnuts and Parmesan	72

KIDS

 Pasta Penne In tomato sauce / cream / rose sauce	39
 Children's Pizza Tomato sauce and mozzarella	39
 Children's Toast Castan bread, tomato sauce and mozzarella	39

 Symbol indicates vegan option. Ask your waiter * For those who eat fish with milk

For your attention, all the dishes on the menu and products served in the restaurant may contain allergenic ingredients, including: nuts, peanuts, soy, lactose and more

FISH

Sea Bass Fillet Pasta sheets in portobello butter, shimeji, cherry tomatoes, bok-choy and green beans	119
Grilled Salmon Fillet Mashed potatoes, shimeji mushrooms and shallot baked in a pan with onion sauce and red wine	119
Tonkatsu Tuna 2 pcs mini crispy tuna burger in a bun with lettuce, onion and jalapeno sauce, sweet and sour pickles and spicy mayonnaise	92
Tokyo Fish & Chips Salmon chunks in a crispy coating, green beans in tempura, tograshi fries, spicy mayonnaise and aioli Yuzu	92

The fish side dishes can be replaced with green vegetables stir-fried in olive oil, garlic and lemon

PASTA

 Portobello Carchupi Linguini Olive oil, artichoke, portobello, garlic, shallot onion, herbs, cream of tartu and parmesan	68
Goat Tomme Cheese Ravioli Olive oil and herbs, tomato butter and pine nuts	72
Four Cheeses Gnocchi Cream, parmesan, roquefort, truffle gouda, motzarella, chives, brioche crumble and hazelnuts	68
Beet and Goat Cheese Ravioli Cream, broccoli, garlic, brioche crumble and hazelnuts	68
Flynn Ricotta and Truffles Pasta pockets filled with ricotta and mushrooms, cream, truffles, chestnuts and parmesan	68
Linguini • Napolitana Tomato sauce, garlic, oregano and basil • Eli-Olio Olive oil, garlic, chili, parsley and basil	56
Pappardelle • Rosa sauce Tomato sauce, cream, garlic, basil and parmesan • Mushroom cream Roasted mushrooms, cream, garlic and parmesan	58

PIZZA

 Margarita Pizza (can be replaced with vegan cheese) Tomato sauce, basil and mozzarella cheese Toppings: Kalamata olives / tomatoes / onion / mushrooms / hot peppers 6€ Goat cheese / tuna / feta cheese / anchovies / artichoke 8€ Smoked salmon 15€	56
Deep Forest Truffle cream sauce, mozzarella, mushroom, rocket and parmesan cream sauce	66
Bianca Carciopi Cream sauce, parmesan, mozzarella, artichoke, rocket, roasted purple onion and olive salt	66
Seven Cheese Mozzarella, roquefort, feta, camembert, cream, parmesan, gouda truffle and black pepper	68
Straciatella Froome mozzarella strings, roasted cherry tomatoes, parmesan, basil, olive oil and olive salt	68

CAFE SHALVA
Experience something special

CAFE SHALVA

Experience something special

HOT DRINKS

Espresso short/long	9
Double espresso short/long	11
Macchiato	10
Cortado	11
Cappuccino short/long	13/15
Instant coffee	13
Instant coffee with milk	14
Americano	13
Turkish coffee	9
Tea with mint	12
Body & Soul: Ginger, honey and lemon	15
Chocolate milk	13
Milk with melted Belgian chocolate	18
Hot cider with cinnamon	18
Sachlav: with nuts, cinnamon and coconut (winter only)	20

SOFT DRINKS

Coca Cola / Diet Coke / Zero	14
Sprite / Zero	14
Prigat clear cider	16
Iced tea	14
Cold coffee (with ice cubes)	15
Ice coffee (smoothie)	18
Lemonade	13
Mint lemonade (pitcher)	45
Crushed ice lemonade with fresh mint leaves (summer)	18
Fresh squeezed: carrot / orange or mix	16
Pitcher of fresh squeezed: carrot / orange or mix	55
Kinley seltzer	10
Mineral water	10
Ferraele	15/29

SHAKES

Seasonal fruits	26
Milkshake	26

BEER

Carlsberg	26
Tuborg	26
Weihenstephan	28