



**Happy Hour**  
Sun-Thu 17:00-20:00  
Discounted prices on  
the alcohol menu  
20% off the food menu

Vegan option 🌱 | vegan 🌱

Rabbi Nachman Street, Flea Market, Jaffa 6

## Italy

### Entrée

**Soft polenta 54 ₪**  
made of fresh corn,  
with chunks of baked  
polenta, parmesan

**Burrata 68 ₪**  
fresh burrata, fried  
tomatoes, artichoke,  
kalamata olives, confit  
garlic, basil, parsley and  
balsamic vinegar

**Salmon tartare  
bruschetta 66 ₪**  
fresh salmon, cherry  
tomatoes, chili, capers,  
pine nuts, red onion and  
parmesan seasoned  
with caesar dressing

### Salads

**Tomato salad 63 ₪**  
salsa verde, orange cherry  
tomato cream, almonds,  
walnuts, pine nuts, buffalo  
mozzarella and fresh oregano

**Beetroot salad 59 ₪ 🌱**  
chèvre goat cheese, roasted beet,  
pistachio, balsamic vinegar, lettuce,  
endive, arugula, seasoned  
with berry vinegar

### Main Dish

**Salmon Gnocchi 95 ₪**  
homemade gnocchi, tomatoes,  
confit garlic, capers, peas, chili,  
parsley, butter and white wine

**Homemade Gnocchi 74 ₪**  
porcini mushrooms, chestnut  
and brown butter

### Pizza

**Four cheeses 59 ₪**  
béchamel, roquefort, cheddar,  
mozzarella, parmesan and  
artichoke

**Onion mix 59 ₪**  
pomodoro, mozzarella, red  
green and caramelized onion

**Margarita 51 ₪**  
pomodoro, mozzarella, basil

**Truffle 58 ₪**  
cream sauce, truffle paste,  
mozzarella, sweet potato and  
mushrooms

**American 66 ₪**  
pomodoro, mozzarella, pepperoni  
and goose breast

### Kids

**Schnitzel and pasta 45 ₪ 🌱**  
cream/tomato/rose sauce

**Pasta 37 ₪**  
cream/tomato/rose sauce

**Schnitzel and chips 45 ₪**

## modern middle east

### Entrée

**Leek fritters 39 ₪**  
served with tzatziki

**Baked cauliflower 49 ₪ 🌱**  
tahini, onion, almonds, schug,  
and sumac

**Fish tartar 56 ₪**  
drum fish, parsley, mint, red  
cabbage, red onion, pine nuts  
and labneh cheese

**Tuna ceviche 76 ₪**  
pepper, cucumber, celery,  
shallots, cherry vinegar served  
with focaccia

**Homemade Bread 32 ₪ 🌱**  
served with 2 dips, carrot-sage and  
artichoke-spicy feta cheese

**Spicy plate 23 ₪ 🌱**  
Yemenite schug, Chili pepper  
and focaccia

**French fries 29 ₪ 🌱**  
sour cream aioli, ketchup and mayo

**Bourekas 57 ₪**  
puff dough filled feta cheese,  
parmesan, creme fraiche, kalamata  
olives, fresh oregano served with  
tzatziki, schug, egg and rocket leaves

### Salads

**Health salad 59 ₪ 🌱**  
black lentils, kale, rocket leaves,  
spinach, red onions, cranberry,  
parsley, walnuts, Tulum cheese,  
crispy onion and oregano

**Caesar salad 61 ₪**  
lettuce, asparagus, breaded  
hard-boiled egg, croutons,  
parmesan and caesar dressing

### Main Dish

**Beyond burger 69 ₪ 🌱**  
plant-based burger, lettuce, onion,  
tomato, pickles, vegan mayo  
and french fries

**Spicy Fish 95 ₪**  
drum fish fillet in a hot sauce,  
chickpeas, cilantro, served with  
toasted challah bread

**Rib Sliders 59 ₪**  
two mini burger rolls filled with  
slow 2 cooked ribs (48 hours) in  
beer and honey, served with purple  
onion, pickles, arugula, and sriracha  
mayonnaise

**Jerusalem mixed grill 69 ₪**  
chicken thighs, hearts and liver  
sauteed with caramelized onion,  
garlic, cherry tomato and chili,  
served with tahini

**Challah with schnitzel 56 ₪**  
challah bread with schnitzel,  
lettuce, rocket leaves, green onions,  
matbucha and tahini served with  
french fries

**Faruk-burger 69 ₪**  
beef-and-lamb burger, onion jam  
and lettuce, served with sour-cream  
aioli and french fries

### Deserts

**Bread pudding 42 ₪**  
Butter croissant dough  
wrapped in creme brulee

**Malabi 29 ₪**  
milk pudding and dried  
fruit chutney

**Crack pie 44 ₪**  
with creme fraiche and  
caramel

**VEGAN PAY 44 ₪**  
Powdered sugar and coffee beans

**Basque cheesecake 44 ₪**  
with berry sauce



Rabbi Nachman Street, Flea Market, Jaffa 6

## Wine list

### Reds

Pinot noir, Famille bougrier  
France 37/136₪  
Dry, light, young and fruity

Malbec, Finca Las Moras  
Argentina 37/136₪  
Dry, fruity and elegant

Rioja Olarra, Spain 37/136₪  
Dry, spiced and fruity

Alon, Galil Mountain, Israel 43/159₪  
Dry, Kosher, rich and packed  
with flavors

Red, Shvo, Israel 48/178₪  
Dry, a GSM blend, fruity and packed  
with flavors

Syrah, Chateau St. Michelle  
U.S. A 190₪  
Raspberry and berry aroma  
dominant and rich

### Rosé

Rosé, Porta 6, Portugal 39/142₪  
Red fruits and strawberry aroma,  
balanced and fresh

Rosé, Aix, France 49/185₪  
Dry, rich in summery fruits aroma

Rosé, D'anjou, France 41/143₪  
Dry, mild sweetness with a roses  
and strawberries aroma

### Sparkling

Cava Ferriol, Spain 32/120₪  
Lambrusco rose, Italy 32/120₪

### Whites

Chardonnay, Famille bougrier  
France 37/136₪  
Dry, fresh and rich

Gewurztraminer, Winzer Wachtenburg,  
Germany 38/140₪  
Semi-dry, mineral, sweet and balanced

Pinot Grigio, E, Venice, Italy 38/140₪  
Dry, refreshing and fruity

Ciconia white, Casa Relvas  
Portugal 41/143₪  
Refreshing, fruity and juicy

Petit Chablis, France 50/190₪  
Dry, crisp, classic and refreshing

Sauvignon Blanc, Mud House  
New-Zealand 48/178₪  
Dry, fruity and with a sour finish

Albarino, Atlantis, Spain 48/178₪  
Dry, 100% Albarino, summery  
and elegant

Sauvignon Blanc, Astrolabe  
New-Zealand 51/195₪  
Dry, with and exotic fruit finish

## Beer Bottles

Blanc 1664 30₪

Corona 32₪

Shikma Marzen 34₪

Kasteel rouge 36₪

Somersby - apple (GF) 34₪

## Draft Beer

Tuborg red 27/34₪

Carlsberg 27/34₪

Weihenstephaner 29/36₪

Guinness 29/36₪

Estrella Damm 29/36₪

Shikma Amber Ale 31/36₪

## Cocktails

### Mid Day 48₪

A tropical sweet cocktail,  
with a bold color and an  
alluring taste. Mellon vodka,  
Midori, lemongrass and  
ginger syrup and lemon

### Singapore 48₪

Vodka, Passoa liquor,  
passionfruit and lemon

### Rico Tipo 48₪

Tequila, fresh orange juice,  
pineapple and Disaronno

### Basil smack 48₪

An aromatic cocktail, sweet  
and seductive. Gin, lemon  
basil and strawberry

### Munk 48₪

An enchanting elixir with sweet  
and smoky flavors and a pinch of  
spice. Tequila, Chartreuse, mint,  
lemongrass, lemon and Chili

### Litchi red skies 48₪

The essence of freshness - a perfect  
combo between sweet and sour.  
Vodka, litchi, strawberry and lemon

## Gin

Gordons 22/36₪  
Tanqueray 24/41₪  
Tanqueray 10 28/45₪

## Vodka

Smirnoff 22/38₪  
Smirnoff black 26/42₪  
Ketel one 25/40₪  
Belvedere 28/49₪  
Van Gogh 27/48₪

## Aperitif

Campari 22/38₪  
Cinzano Bianco 18/31₪

## Rum

Pampero Bianco 23/37₪  
Captain Morgan spiced 25/43₪  
Captain Morgan black 26/44₪

## Anise

Arak Shalit 18/37₪  
Ouzo 12 20/38₪  
Pernod 20/33₪  
Pastis 20/33₪  
Sambuca black 22/36₪

## Digestif

Jägermeister 23/38₪  
Becherovka 20/33₪  
Chartreuse Green 24/41₪

## Cognac

Remy Martin VS 27/52₪  
Remy Martin XO 45/89₪  
Hennessy VS 28/55₪

## Liquor

Disaronno Amaretto 22/37₪  
Midori 23/38₪  
Drambuie 23/38₪  
Southern Comfort 23/38₪  
Bailey's 23/38₪  
Kahlua 21/35₪  
Bad Apfel 22/36₪  
Fidg 22/36₪

## Whiskey

Johnnie Walker red 22/36₪  
Johnnie Walker black 30/53₪  
Bushmills 23/37₪  
Jameson 23/37₪  
Glenfiddich 63₪  
Monkey shoulder 64₪  
Macallan 12 63₪  
Jack Daniels 25/46₪

## Tequila

Espolon silver 22/36₪  
Espolon gold 22/36₪  
Don Julio 32/56₪  
Don Julio Blanco 36/62₪  
Jose Cuervo gold 24/38₪  
Jose Cuervo black 27/46₪

## Mix

Added soft drink 9₪  
Added soda drink 10₪  
Added Sour 10₪  
Added energy drink 16₪

## Happy Hour

Sun-Thu 17:00-20:00  
Discounted prices on  
the alcohol menu  
20% off the food menu

Sun-Thu 17:00-20:00  
Discounted prices on the alcohol menu  
20% off the food menu

# Happy Hour



Rabbi Nachman Street, Flea Market, Jaffa 6

## Wine list

### Reds

Pinot noir, Famille bougrier  
France 23/85₪  
Dry, light, young and fruity

Malbec, Finca Las Moras  
Argentina 23/85₪  
Dry, fruity and elegant

Rioja Olarra, Spain 23/85₪  
Dry, spiced and fruity

Alon, Galil Mountain, Israel 27/105₪  
Dry, Kosher, rich and packed  
with flavors

Red, Shvo, Israel 27/104₪  
Dry, a GSM blend, fruity and packed  
with flavors

Syrah, Chateau St. Michelle  
U.S. A 105₪  
Raspberry and berry aroma  
dominant and rich

### Rosé

Rosé, Porta 6, Portugal 23/94₪  
Red fruits and strawberry aroma,  
balanced and fresh

Rosé, Aix, France 29/112₪  
Dry, rich in summery fruits aroma

Rosé, D'anjou, France 24/92₪  
Dry, mild sweetness with a roses  
and strawberries aroma

### Sparkling

Cava Ferriol, Spain 19/63₪  
Lambrusco rose, Italy 19/63₪

### Whites

Chardonnay, Famille bougrier  
France 19/76₪  
Dry, fresh and rich

Gewurztraminer, Winzer Wachtenburg,  
Germany 23/92₪  
Semi-dry, mineral, sweet and balanced

Pinot Grigio, E, Venice, Italy 24/92₪  
Dry, refreshing and fruity

Ciconia white, Casa Relvas  
Portugal 24/92₪  
Refreshing, fruity and juicy

Petit Chablis, France 50/190₪  
Dry, crisp, classic and refreshing

Sauvignon Blanc, Mud House  
New-Zealand 27/104₪  
Dry, fruity and with a sour finish

Albarino, Atlantis, Spain 27/104₪  
Dry, 100% Albarino, summery  
and elegant

Sauvignon Blanc, Astrolabe  
New-Zealand 31/110₪  
Dry, with and exotic fruit finish

## Beer Bottles

Blanc 1664 17₪

Corona 18₪

Shikma Marzen 19₪

Kasteel rouge 20₪

Somersby - apple (GF) 19₪

## Draft Beer

Tuborg red 15/19₪

Carlsberg 15/19₪

Weihenstephaner 16/20₪

Guinness 16/20₪

Estrella Damm 16/20₪

Shikma Amber Ale 17/21₪

## Cocktails

### Mid Day 25₪

A tropical sweet cocktail,  
with a bold color and an  
alluring taste. Mellon vodka,  
Midori, lemongrass and  
ginger syrup and lemon

### Singapore 25₪

Vodka, Passoa liquor,  
passionfruit and lemon

### Rico Tipo 25₪

Tequila, fresh orange juice,  
pineapple and Disaronno

### Basil smack 25₪

An aromatic cocktail, sweet  
and seductive. Gin, lemon  
basil and strawberry

### Munk 25₪

An enchanting elixir with sweet  
and smoky flavors and a pinch of  
spice. Tequila, Chartreuse, mint,  
lemongrass, lemon and Chili

### Litchi red skies 25₪

The essence of freshness - a perfect  
combo between sweet and sour.  
Vodka, litchi, strawberry and lemon

## Gin

Gordons 14/22₪  
Tanqueray 14/24₪  
Tanqueray 10 16/26₪

## Vodka

Smirnoff 13/21₪  
Smirnoff black 15/23₪  
Ketel one 15/23₪  
Belvedere 16/28₪  
Van Gogh 16/28₪

## Aperitif

Campari 14/21₪  
Cinzano Bianco 13/20₪

## Rum

Pampero Bianco 14/19₪  
Captain Morgan spiced 16/24₪  
Captain Morgan black 16/24₪

## Anise

Arak Shalit 11/19₪  
Ouzo 12 13/23₪  
Pernod 14/23₪  
Pastis 14/23₪  
Sambuca black 13/20₪

## Digestif

Jägermeister 15/23₪  
Becherovka 13/19₪  
Chartreuse Green 15/24₪

## Cognac

Remy Martin VS 15/28₪  
Remy Martin XO 27/48₪  
Hennessy VS 15/28₪

## Liquor

Disaronno Amaretto 13/23₪  
Midori 14/21₪  
Drambuie 14/21₪  
Southern Comfort 14/21₪  
Bailey's 21₪  
Kahlua 19₪  
Bad Apfel 20₪  
Fidg 13/20₪

## Whiskey

Johnnie Walker red 13/20₪  
Johnnie Walker black 17/29₪  
Bushmills 14/19₪  
Jameson 14/19₪  
Glenfiddich 35₪  
Monkey shoulder 36₪  
Macallan 12 34₪  
Jack Daniels 15/25₪

## Tequila

Espolon silver 13/19₪  
Espolon gold 14/20₪  
Don Julio 17/31₪  
Don Julio Blanco 18/33₪  
Jose Cuervo gold 15/25₪  
Jose Cuervo black 16/24₪

## Mix

Added soft drink 9₪  
Added soda drink 10₪  
Added Sour 10₪  
Added energy drink 16₪

## Happy Hour

Sun-Thu 17:00-20:00  
Discounted prices on  
the alcohol menu  
20% off the food menu