

Please help us save the environment and reduce the use of straws.

D R I N K S

Frozen Pineapple Margarita	32 NIS
Aprol Shpritz	32 NIS

I C E D R I N K S

Perrier Juice > Cherry and Peach / Mango an Pineapple flavoured	12 NIS
Perrier (sparkling water) / Mineral Water	12 NIS
Soft Drink / Iced tea (peach flavoured)	12 NIS
Flavored Water (grapes / peach)	12 NIS
Root Beer	15 NIS
Fresh Lemonade / Mint Lemonade (Lemonana)	15 NIS
Cold coffee / Cold Chocolate Milk	15 NIS
Grape Juice / Apple Juice	12 NIS
Water For Your Dog	0 NIS

N A T U R A L J U I C E S

Carrot Juice / Orange-Carrot juice 🌱🌿	15 NIS
Orange Juice 🌱🌿	15 NIS

I C E D R I N K S

Healthy Green Pre-Shake 🌱🌿	29 NIS
Mango, pineapple, date, banana, spinach leaves, parsley, mint. Base water	
Ice Coffee / Vanilla Coffee	18 NIS
Ice Mint Lemonade 🌱🌿	19 NIS
Vegan tropical shake 🌱🌿	29 NIS
Coconut milk, orange juice, pineapple and mango - decorated with date honey	
Ice Orange-Carrot Ginger 🌱🌿	22 NIS
Ice Açai 🌱🌿	29 NIS
Strawberry, banana, mango - decorated with date honey. A base either: orange juice / water / milk / soy-milk.	
Pre-Shake > 3 kind of fruits 🌱🌿	29 NIS
Options: Mango, banana, date, strawberry, melon and pineapple. Base of either: orange juice water / milk / yogurt / soy milk base	
Vegan Tahini Shake 🌱🌿	29 NIS
Banana, date, raw tahini, walnuts, Decorated with date honey. Base: soy milk (can be done on regular milk).	
Ice Vanilla Lotus	29 NIS
Ice vanilla, lotus cookies, dulce de leche, pecan nuts, vanilla chocolate chip ice cream - Topped with whipped cream	
Milkshakes (different flavors)	29 NIS
Vanilla / chocolate / strawberry (sorbet) / dulce de leche / vanilla chocolate chip ice-cream	
Surprise Ice	29 NIS
Ice coffee with ice vanilla, pecans, vanilla chocolate chip ice-cream and topped with whipped cream.	
The Lion Shake	29 NIS
Ice vanilla, strawberry, jam. topped with whipped cream.	

A L C O H O L

Arak - 60 ml (options: with orange juice/ lemonade)	40 NIS
Whiskey	44 NIS
Vodka (options: with orange juice/ lemonade)	45 NIS
Chasers > Arak / Vodka	14 NIS
Chaser Whiskey	22 NIS

W I N E

Sparkling Wine	
Lambrusco > Sparkling Italian wine, semi- dry. Sweet and fruity.	25/85 NIS
White Wine	
Recanati French Blend - Semi Dry	35/120 NIS
Mud House (Sauvignon Blanc) - Dry	38/130 NIS
Recanati Jonathan White - (Chardonnay, Colombar) - Dry	35/120 NIS
Red wine	
Recanati Jonathan red > Cabernet Sauvignon Shiraz	35/120 NIS

B E E R

Goldstar from the tap > a third / half	25/28 NIS
Heineken from the tap > a third / half	25/28 NIS
Unfiltered Goldstar - > bottle	
Sol > bottle	22 NIS
Heineken > bottle	27 NIS

H O T D R I N K S

You can request to have your hot drink served with low fat milk/ decaffeinated coffee / soy milk 🌱 / almond milk 🌱 (at no extra charge)

Hot Sangria	22 NIS
Espresso > short / double	10/12 NIS
Americano > espresso + hot water	12/15 NIS
Macchiato > espresso with milk froth	10/12 NIS
Cappuccino > regular / large	13/16 NIS
Latte Macchiato > hot latte in a big glass cup	16 NIS
The House Coffee > regular / large	15/18 NIS
Coffee with Hot milk with pralines and milk chocolate	
Hot Chocolate > regular / large	15/18 NIS
hot milk with chocolate	
Black Coffee	10/12 NIS
Tea with Mint Leaves > (optional decaffeinated tea)	12 NIS
forest fruit / lemon grass and ginger / green jasmine / english / earl grey	
A Hot Pot of Tea Infusion > (optional decaffeinated tea)	15 NIS
forest fruit / lemon grass and Louisa / jasmine	
Irish Coffee > alcoholic	24 NIS
Hot Cider 🌱🌿	16 NIS
Hot Red Wine Cider 🌱🌿	22 NIS
Chai latte > Cinnamon	18 NIS
Hot Water For Your Firstborn's Pacifier	0 NIS
Whipped Cream can be added to all drinks	3 NIS



Evening Menu

Find us on:



קפה גן סיפור

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Suitable for starting or snacking

Parmesan bread 27 NIS

With a salsa dip, tahini and pesto.

Eggplant and Labaneh Focaccia 🌱 29/58 NIS

(Full or half servings)

Grilled eggplants, caramelized onion, garlic confit, parmesan, kalamata and pesto.

Pao De Queijo 🌱 38 NIS

Small cheese bread buns (8 pieces)

(Served with three spicy dips)

Beetroot and herbs salad 🌱 42 NIS

Beetroot, parsley, mint, celery leaves, dried cranberries, walnuts, jallah nuts, grated feta cheese and raw tahini.

Enchilada 45 NIS

Crispy tortilla stuffed with sweet potato, mozzarella, onion, mushrooms, and spinach. Shredded hard-boiled egg and aioli arisa.

Polenta and Mushrooms 45 NIS

3 types of mushrooms, onion, asparagus, roasted peanuts and teriyaki sauce on polenta cream.

Our Aija 🌱 39 NIS

Vegan Aija fritters, potatoes, zucchini, herbs and shredded carrots.

Served with green tahini, chili and herbs salad with walnuts.

Stuffed cauliflower 49 NIS

An outer layer of crispy coatings filled with cheddar cheese, cream cheese and parmesan.

(Served with cauliflower cream and teriyaki + chili sauce as a topping)

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Served with a garden salad | optional gluten free bread

Spinach and cheese strudel 59 NIS

Filo dough stuffed with feta cheese, spinach And ricotta cheese, with labaneh, tomato salsa, beetroot and herbs salad.

Antipasti Sandwich 🌱 45 NIS

Pesto and raw tahini, A variety of hot roasted vegetables drizzled lightly with balsamic vinegar, rocket leaves and a handful of nuts. (White / grain / gluten free)

Goat Cheese Sandwich 🌱 45 NIS

Cream cheese and pesto, roasted peppers, olives, goat cheese and baby leaves

Vegan Bagel Toast 🌱 49 NIS

Vegan feta cheese, roasted pepper, eggplant cream, pesto, tomato and kalamata olives.

Israeli Bagel Toast 🌱 45 NIS

Butter, tomato, yellow cheese and basil leaves.

Greek Bagel Toast 🌱 49 NIS

Bulgarian cheese with pesto, yellow cheese, butter, onion with hyssop, tomato and kalamata olives.

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Salmon Anti- pasti 🌱 95 NIS

Served with a hot quinoa and lentil salad with dried cranberries, garlic cont roasted vegetables and herbs.

Vegan Asian Stir Fry 🌱 69 NIS

Rice noodles, soy chunks, root vegetables, cabbage, sprouts, hot pepper, Coriander and peanuts in Asian sauce (Option Diced Scorched Salmon).

Salmon and Gnoochi 95 NIS

Served with stir - fried sweet potato gnocchi, curry and cream sauce, onion, cherry tomatoes, zucchini, mushrooms, spinach and black olives.

Seared Sea Bream on a crispy polenta 🌱 98 NIS

Seared sea bream, crispy polenta, roasted cherry tomato, mint, spinach, arak and sesame seeds.

Served with cucumber tzatziki and yellowed cherry tomato salsa and herbs.

Sea Bream on Linguine 🌱 98 NIS

Seared sea bream, linguine pasta, pesto, coriander and kalamata olives sauce, lemon, garlic, tomato salsa and parmesan.

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Cheese Tortelloni 65 NIS
Cream and truffle sauce, seared mushrooms, chestnuts, white wine, basil and parmesan cheese.

Mushroom Risotto 65 NIS

With seared mushrooms, truffle, Chestnuts, pea, cream and parmesan cheese.

Polenta Ravioli 65 NIS

With spinach coating in cream and thyme sauce, green asparagus, garlic, chestnuts and parmesan.

Sweet Potato Gnocchi 65 NIS

Cheese Filling Sweet Potato Gnocchi within a creamy goat cheese sauce, roasted mushrooms, caramelized onions, spinach, kalamata olives, zucchini, mixed cherry tomatoes and pecans.

The Black Forest 65 NIS

Black radiator pasta with butter, Cream and teriyaki sauce, roasted cherry tomatoes, champignon mushrooms and red onion.

Lasagna of the Day 69 NIS

Fresh pasta leaves, Neapolitan sauce, cream cheese and basil.

Pasta to choose from >

Linguine / Rigatoni 🌱 / Gluten Free 🌱

Whole-Wheat Fettuccine/ Three Colours Chinko Bella 🌱

Sauces to choose from >

Tomato Sauce 🌱 🌱 52 NIS

Garlic, olive oil and basil

Red cream 🌱 55 NIS

Cream, tomato sauce and basil.

Noam Sauce 🌱 59 NIS

Pesto cream, white wine, Cherry tomatoes, garlic, onion and fresh mushrooms.

Alfredo Cream 🌱 59 NIS

Cream and two types of mushrooms.

Aglio olio Sauce 🌱 59 NIS

olive oil, garlic, cherry tomatoes, fresh basil leaves, parsley, eggplant, spinach, pea, walnuts and feta cheese / vegan feta cheese.

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(Served with a garden salad | freshly baked in our stone oven | Optional gluten free dough) 🌱

Margherita Cherry Focaccia/ Pizza 🌱 59 NIS

Tomato sauce, grated mozzarella cheese, cherry tomato and oregano.

Tartuffo Fungi Focaccia/ Pizza 🌱 65 NIS

Champingnon mushrooms, caramelized red onions, truffle cream, mozzarella, parmesan, rocket leaves and reduced balsamic vinegar.

Goat Cheese and Antipasti Vegetables Focaccia/ Pizza 🌱 69 NIS

Tomato sauce, mozzarella, a variety of roasted vegetables, goat cheese and basil, drizzled with sweet balsamic vinegar.

Ben Gurion Focaccia/ Pizza

Napolitana sauce, tomato slices, garlic confit, herbs (parsley and chives) and Israeli cheeses.

Vegan Balkan Focaccia/ Pizza 🌱 65 NIS

Tomato sauce, eggplants, peppers, roasted kalamata olives and vegan mozzarella and fetta cheese.

Sabih Focaccia/ Pizza (does not include cheese) 🌱 59 NIS

Roasted eggplants, potatoes, pickled/ preserved lemon, red onions, parsley, sliced pickle, fresh tomatoes, tahini, harissa paste and grated hard boiled eggs. (Optional for vegan without the egg)

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Athlete's Salad 🌱 59 NIS

Quinoa, green and black lentils, cucumbers, red onions, parsley, mint, dried cranberries, walnuts, cherry tomatoes and jalla nuts on a bed of labaneh and raw tahini drizzled on top.

Served with whole grain rustic bread.

Our Caprese salad 🌱 65 NIS

A mix of cherry tomatoes, kalamata olives, red onion, diced garlic focaccia, mozzarella cheese, pesto, reduced balsamic vinegar and basil.

Aviv's Caesar salad 59 NIS

Roman lettuce hearts, chunks of cheddar flavoured Snyders, beetroot chips, soft boiled egg, parmesan and Caesar seasonings.

Nehama's Salad 🌱 65 NIS

Lettuce, rocket and baby leaves, halloumi cheese and fried champignon mushrooms in teriyaki sauce, cucumber, cherry tomato, carrot, sprouts, micro leaves and roasted sesame seeds.

(Optional with vegan halloumi)

Simha's Salad 🌱 65 NIS

Various types of lettuce and baby leaves, tuna, feta cheese, fresh mushrooms, cherry tomatoes, cucumbers, kalamata olives, sprouts, corn seeds, Roasted pepper and red onion, served with herbs and vinaigrette sauce on squares of mozzarella focaccia.

Betzalel's Market Salad 🌱 65 NIS

(Without the feta and eggs the dish is vegan)

Everything is thinly sliced! Cucumbers, tomatoes, peppers, carrot, red onion, radish, parsley, mint, hardboiled egg, chickpeas, grated feta cheese and roasted eggplants, dressed with olive oil, lemon juice and a touch of pesto, with tahini on the side. Served on a bed of fresh lettuce and warm focaccia. Add tuna > 6 NIS

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Served on a hot pan, with tahini, pepper tapenade, seasoned labaneh, chopped salad,with homemade bread on the side (white / grain / gluten free) 🌱

Green Shakshuka 🌱 66 NIS

Spinach stew, fresh eggs, mushrooms, onions, cherry tomatoes and chickpeas with a cream sauce. Additional eggplants > 5 NIS

Itamar's Shakshuka 🌱 62 NIS

A Rich tomato stews with herbs, onions, roasted peppers and fresh eggs. Additional eggplant / feta cheese > 5 NIS each

Vegan Shakshuka 🌱 59 NIS

A rich tomato stew with vegan egg and vegan feta cheese , fresh herbs, onion and cumin. Served with vegan tapenades.

🌱 **Gluten free option** 🍷 **No added sugar** 🌱 **Vegan/Vegan option**

Your health is important to us. please let us know about any food sensitivity.