

— COCKTAILS —

<b>White Ole Hadash</b> stout syrup with cinnamon / double vodka / cream	<b>450</b>
<b>Green Chilli Tini</b> double gin / green chilli pepper / apple / mint / lemon juice	<b>450</b>
<b>Deep Red Bourbon</b> double bourbon / pomegranate juice / bell peppers / baharat	<b>450</b>
<b>Halva Brandy</b> halva / double brandy de jerez / honey / biscuit cream liquor / apple peanuts	<b>450</b>
<b>Tahini Sour</b> sesame and tahini syrup / grapefruit and lemon juice / white and spicy rum / egg white	<b>450</b>
<b>Gor</b> porto / spicy rum / Ararat / coffee / chocolate / hawaji / condensed milk	<b>450</b>
<b>Olive Shamash</b> ouzo / egg white / cointreau / lemon and orange juice / baharat / olive oil	<b>450</b>
<b>Shabbat Cocktail</b> (Friday&Saturday only)	<b>400</b>

— HOT COCKTAILS —

<b>Agas be Dvash</b> pear puree / pear brandy / whiskey liquor / lemon juice	<b>450</b>
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— NON-ALCOHOL DRINKS —

<b>Espresso</b>	<b>100</b>
<b>Americano</b>	<b>100</b>
<b>Coffee with spices</b>	<b>100</b>
<b>Capuccino, Latte</b>	<b>150</b>
<b>Capuccino, Latte with soy milk</b>	<b>220</b>
<b>Tea</b>	<b>100</b>
<b>Lemonana classical 0,25</b>	<b>180</b>
<b>Lemonana seasonal 0,25</b>	<b>180</b>
<b>Cold or hot Halva 0,25</b>	<b>180</b>
<b>Tarhun 0,5</b>	<b>150</b>
<b>Fentimans 0,275</b>	<b>300</b>
<b>Citrus fresh 0,2</b>	<b>200</b>
<b>Pomegranate fresh 0,2</b>	<b>400</b>
<b>Water still 0,45</b>	<b>100</b>

— LIQUERS / BITTERS —

<b>Kuemmerling</b>	1oz	<b>150</b>
<b>Lapponia</b>	1oz	<b>150</b>
<b>Limoncello</b>	1oz	<b>180</b>
<b>Fernet-Branca</b>	1oz	<b>200</b>
<b>Becherovka</b>	1oz	<b>200</b>
<b>Malibu</b>	1oz	<b>200</b>
<b>Cointreau</b>	1oz	<b>200</b>
<b>Campari</b>	1oz	<b>200</b>
<b>Baileys</b>	1oz	<b>200</b>
<b>Amaro Montenegro</b>	1oz	<b>220</b>
<b>Jagermeister</b>	1oz	<b>220</b>
<b>Bitter Truth Elderflower</b>	1oz	<b>250</b>
<b>Benedictine</b>	1oz	<b>250</b>
<b>Kahlua</b>	1oz	<b>260</b>
<b>Chartreuse Jaune / Verte</b>	1oz	<b>300</b>
<b>Frangelico</b>	1oz	<b>300</b>
<b>St. Germain</b>	1oz	<b>300</b>
<b>Disaronno Original</b>	1oz	<b>300</b>
<b>Drambuie</b>	1oz	<b>250</b>

— GIN —

<b>Beefeater</b>	1oz	<b>240</b>
<b>Bombay Sapphire</b>	1oz	<b>300</b>
<b>Bols Genever</b>	1oz	<b>300</b>
<b>Kyro Napue</b>	1oz	<b>350</b>
<b>Kyro Koskue</b>	1oz	<b>400</b>

— SHERRY —

<b>Sherry La Ina Fino</b>	2oz	<b>250</b>
<b>Sherry Vina 25 Pedro Ximenez</b>	2oz	<b>250</b>
<b>Sherry Macarena Manzanilla</b>	2oz	<b>250</b>
<b>Sherry Candela Cream</b>	2oz	<b>280</b>

— PORTO / FORTIFIED WINE —

<b>Massandra</b>	2oz	<b>180</b>
<b>Lillet Blanc</b>	2oz	<b>300</b>
<b>Pineau des Charentes</b>	2oz	<b>300</b>
<b>Kopke Fine TAWNY Porto</b>	2oz	<b>350</b>
<b>Kopke L.B.V. 2013 Porto</b>	2oz	<b>380</b>

— DESSERTS —

<b>Cheesecake</b> (homemade cheesecake with hawaii spices)	<b>190</b>
<b>Kanafeh</b> (cheese pastry soaked in honey)	<b>180</b>
<b>Napoleon</b> (made of matzah the traditional israeli unleavened bread, served with cranberry jam)	<b>180</b>

— SPICES FROM ISRAEL —

<b>Zaatar</b> Mix of zaatar, sesame, sumac and salt. Good for vegetables, salads, olive oil, hummus and cheese
<b>Baharat</b> Is a mixture of spices, common in the Arab countries and countries of North Africa. In each country the baharat is different. The mixture is used for dishes of meat, fish and vegetables, adds depth of taste to soups, tomato sauces, lentils, pilaf, couscous
<b>Hawaii for coffee</b> Hawaii is translated as a "mixture". In each family they use their own mixture according to the "secret" prescription. Hawaii for coffee includes cinnamon, cloves, ginger, cardamom, nutmeg, etc. Good for coffee, cocoa, hot drinks and desserts
<b>Hawaii for soup</b> Traditional Yemeni mixture of spices, suitable for making soups and hot dishes
<b>Smoked paprika</b> Gives the dish a bonfire flavor, well suited for meat dishes and tomato sauces
<b>Ras el hanout</b> Is a complex mixture of spices used in Arabic and North African cuisine (Tunisia, Morocco, Algeria) in the preparation of soups and stews

— TAKE AWAY —

<b>Hummus</b>	500 g	<b>280</b>
<b>Labaneh</b>	200 g	<b>180</b>
<b>Mahammara</b>	200 g	<b>180</b>
<b>Pita</b>	1 pcs	<b>30</b>

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— VERMOUTH —

<b>Martini Bianco</b>	2oz	<b>220</b>
<b>Martini Extra Dry</b>	2oz	<b>220</b>
<b>Martini Rosso</b>	2oz	<b>220</b>

— GRAPPA / CALVADOS —

<b>Grappa di Prosecco</b>	1oz	<b>200</b>
<b>Calvados Menorval</b>	1oz	<b>300</b>

— BRANDY / COGNAC —

<b>Magno Solera Reserva</b>	1oz	<b>350</b>
<b>Baron Otard V.S.O.P.</b>	1oz	<b>450</b>

— VODKA / HOCH / DISTILLATE —

<b>Smirnov</b>	1oz	<b>150</b>
<b>Rye Hooch</b>	1oz	<b>150</b>
<b>Chacha Askaneli</b>	1oz	<b>180</b>
<b>Ijevan</b>	1oz	<b>200</b>
<b>Minttu</b>	1oz	<b>200</b>
<b>Koskenkorva Sauna Barrel</b>	1oz	<b>180</b>
<b>Koskenkorva</b>	1oz	<b>180</b>
<b>Absolut Vanilla</b>	1oz	<b>200</b>
<b>Absolut Kurant</b>	1oz	<b>200</b>
<b>Handsa</b>	1oz	<b>220</b>
<b>Viljamovka</b>	1oz	<b>250</b>
<b>Pisco Barsol</b>	1oz	<b>250</b>
<b>Polugar</b>	1oz	<b>250</b>
<b>Grey Goose</b>	1oz	<b>280</b>

— RUM —

<b>Bacardi Blanca</b>	1oz	<b>200</b>
<b>Bacardi Negra</b>	1oz	<b>220</b>
<b>Bacardi Oro</b>	1oz	<b>200</b>
<b>Bacardi Oakheart</b>	1oz	<b>200</b>
<b>Bacardi 1909</b>	1oz	<b>290</b>
<b>Brugal Anejo</b>	1oz	<b>240</b>
<b>Cachaca 51</b>	1oz	<b>250</b>
<b>Arcane</b>	1oz	<b>400</b>
<b>Zacapa 23</b>	1oz	<b>500</b>

— \*1 oz 30 ml —



— PITA —

<b>Shawarma</b> (chicken and turkey meat, chopped vegetables, hummus, harissa)	<b>270</b>
<b>Falafel</b> (hummus, chopped vegetables, tahini, harissa, green)	<b>220</b>
<b>Sabich</b> (eggplant, egg, hummus, tahini, chopped vegetables, harissa, amba)	<b>240</b>
<b>Mozzarella with pesto</b> (fresh tomatoes and rucola, mozzarella, pesto, baked garlic)	<b>290</b>
<b>With pastrami</b> (beef pastrami, pickled cabbage, onion and cucumber, mustard sauce)	<b>270</b>
<b>With smoked turkey</b> (smoked turkey, fresh sorrel and tomatoes, egg, basil aioli)	<b>270</b>
<b>+ French fries</b>	<b>100</b>

— PAN —

<b>Shakshuka</b> (baked eggs on a bed of chopped tomatoes and spicy vegetables)	<b>240</b>
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— PLATE —

<b>Falafel with tahini</b>	<b>100</b>
<b>Hummus</b>	<b>200</b>
<b>Katsuts salad</b> (chopped vegetables, parsley, mint, olive oil, lemon juice, tahini)	<b>150</b>
<b>Lentil salad</b> (lentil, carrot, bell pepper, red onion, celery, olive oil, lemon juice)	<b>150</b>
<b>Sabich salad</b> (eggplant, hard boiled egg, hummus, tahini, chopped vegetables, parsley, amba)	<b>180</b>

~ Soup of the day ~  
(ask your waiter)

🍴 without meat

🌶️ with hot pepper

— BOURBON / WHISKEY —

<b>Ireland</b>		
<b>Jameson</b>	1oz	<b>230</b>
<b>Jameson Caskmates</b>	1oz	<b>330</b>
<b>Scotland</b>		
<b>Dewar's white label</b>	1oz	<b>220</b>
<b>Auchentoshan American Oak</b>	1oz	<b>300</b>
<b>Laphroaig Quarter Cask</b>	1oz	<b>400</b>
<b>Chivas Regal 12 Y.O.</b>	1oz	<b>430</b>
<b>Laphroaig 10 Y.O.</b>	1oz	<b>450</b>
<b>Caol Ila 12 Y.O.</b>	1oz	<b>500</b>
<b>Macallan Fine Oak 12 Y.O.</b>	1oz	<b>500</b>
<b>Lagavulin 16 Y.O.</b>	1oz	<b>500</b>
<b>USA</b>		
<b>Jim Beam White</b>	1oz	<b>250</b>
<b>Jack Daniels</b>	1oz	<b>280</b>
<b>Jim Beam Apple</b>	1oz	<b>300</b>
<b>Jim Beam Honey</b>	1oz	<b>300</b>
<b>Maker's Mark</b>	1oz	<b>380</b>
<b>Bulleit Bourbon</b>	1oz	<b>400</b>

— TEQUILA / MESCAL —

<b>Sauza Silver</b>	1oz	<b>250</b>
<b>La Escondida</b>	1oz	<b>400</b>
<b>Cazadores Blanco 100% de Agave</b>	1oz	<b>450</b>
<b>Cazadores Reposado 100% de Agave</b>	1oz	<b>500</b>

— BEER / CIDER —

<b>Bowler ipa</b>	0,3	<b>220</b>
<b>Local Lager</b>	0,3	<b>220</b>
<b>Marston's Oyster Stout</b>	0,3	<b>220</b>
<b>Glory Wood Cider</b>	0,3	<b>220</b>
<b>Hawaii Hot Apple Cider</b>	0,2	<b>250</b>
<b>Maisel's Weisse (n/a, bottle)</b>	0,5	<b>300</b>
<b>Malika Beer</b>	0,33	<b>270</b>
<b>SPARKLING WINE</b>	0,1	<b>250</b>
<b>GLASS OF ISRAELI WINE</b>	0,1	<b>250</b>