

MENU 2019

Breakfast / Sandwiches / Italian / Salads / Coffee / Desserts / Vegan
KOSHER



THE BEST CUP OF COFFEE

“CAFÉ GREG’S CAPPUCCINO – THE MOST DELICIOUS IN ISRAEL”

Experts have investigated and revealed: Not only our breakfast is the best in Israel – our coffee is as well!
We await you at all the branches with our outstanding, stimulating and particularly delicious coffee




FRESH AND DIVERSE MENU Our dishes are based on high quality and fresh ingredients so you can enjoy dishes rich in vitamins, protein and carbohydrates



VEGAN OPTION

THE VEGAN MENU

We believe that everyone can enjoy outstanding food. Therefore, we have ensured that our vegan customers can “veganize” any selection that is marked with the Vegan icon  – from cheese to omelets – without affecting the taste or the price



Signifies selections that can be made vegan

BUT FIRST,

Breakfast

BREAKFAST IS SERVED ALL DAY

Everyone knows that breakfast is the most important meal of the day. But not everyone knows that is also the most delicious meal of the day, and at Greg – it is served all day!



GREG BREAKFAST

*Served with a hot and cold beverage

Breakfast for One 69NIS
Your choice of eggs, cubes of Bulgarian cheese and hyssop, labaneh and herbs, skordalia, tuna salad, cream cheese, avocado, peppers, muesli, halva spread, jam, butter, seasoned olives, tehina, homemade bread and individual-size salad

Greg Breakfast for Two 123NIS
Your choice of 2 eggs, cubes of Bulgarian cheese and hyssop, labaneh and herbs, cream cheese, avocado, peppers, tuna salad, goat cheese with chives and beets, skordalia, homemade humus, muesli, halva spread, jam, butter, seasoned olives, tehina, homemade bread and individual-size salads

Vegan Breakfast for Two ^{Va} 123NIS
Legume omelet, Feta-style cubes with hyssop, Labaneh-style cheese with olive oil, avocado, peppers, skordalia, beetroot cream, pepper coulis, homemade humus, seasoned olives, tehina, garlic dill spread, jam, halva spread, fruit salad with granola, homemade bread, and cold and individual-size salads

INTERNATIONAL BREAKFAST

*Served with a hot and cold beverage

Tbilisi 65NIS
Khachapuri, 3 dips of labaneh and herbs, green hot sauce, tomato puree, pickled vegetables and cut fresh vegetables

Lebanon 65NIS
Your choice of eggs, vegetarian Makluba, yoghurt with artichoke coulis and sumac, labaneh and herbs, cubes of Bulgarian cheese, chickpeas and falafel. Served with a hyssop crunch and an individual-size salad

Norwegian 72NIS
Your choice of eggs, smoked salmon, cream cheese, pancake, cream cheese and beets, grilled tomatoes on pesto and herb labaneh. Served with individual-size salad

*Small coffee

*Small cold beverage – orange / carrot/ grapefruit/ lemonade

Change or increase in the size of the beverage will bear an extra charge

Eggs Benedict 52NIS
Brioche, spinach, hollandaise sauce, poached egg, onion jam, green onion and black pepper
Served with an individual-sized salad

With smoked salmon (other practices) 15NIS
With mushrooms and onions 10NIS

Hamshuka 54NIS
Humus, shakshuka, eggs, tehina and green hot sauce.
Served with a Lafah (large pita bread) and cut fresh vegetables

Spanish Omelet Roll ^{Va} 47NIS
Spicy omelet with potatoes, green onion, parsley and pepper, wrapped in a crispy tortilla, filled with avocado and Bulgarian cheese. Served with pepper spread and an individual-size salad

Decadent Pancake 52NIS
Stack of pancakes, hazelnut chocolate, maple syrup, halva strands, whipped cream, Oreo cookie crumbs and sugared hazelnuts

Muesli Treat 38NIS
Granola, seasonal fruit and cranberries, dipped in yoghurt. Served with date honey on the side.

Small Sandwich and Coffee 29NIS
Sourdough bread, lettuce, tomato, your choice of Bulgarian cheese/ cream cheese/ hard cheeses/ tuna salad / goat cheese and beets/ avocado. Served with olives, served only until 12:00

Selection of pastries 17NIS
Selection of butter pastries baked fresh daily: almond cream, sweet cheese, chocolate, cinnamon, butter, slice of chocolate crunch, cheese burekas

Coffee and Pastry 24NIS

Shakshuka
*served on a sizzling pan with two eggs, individual-size salad and homemade bread

House Shakshuka ^{Va} 54NIS

Balkan Shakshuka 56NIS
Bulgarian cheese, pesto and eggplant

Falafel Shakshuka 56NIS
Falafel balls, raw tehina, parsley

Fresh Mozzarella Shakshuka 57NIS
Fresh mozzarella and pesto

COFFEE & DRINKS

May be ordered with 1% milk/ soy milk/ almond milk and decaffeinated coffee

HOT BEVERAGES

Espresso short / long	9NIS
Double Espresso short / long	11NIS
Macchiato short / long	9/11NIS
Black Coffee	7NIS
Cappuccino	13/16/18NIS
Americano	11/14/16NIS
Tea	9NIS
Praline Hot Chocolate	16/19/21NIS
Steamed milk and chocolate pralines	

Hot Cookies Drink	28NIS
Hot milk and cookie cream, cookie pieces, hazelnut syrup, whipped cream and sugared walnuts	
Brownies	28NIS
Hot milk, banana syrup, touches of white chocolate, whipped cream and brownie pieces	
Chai	23NIS
Aromatic Indian tea with milk, honey, cinnamon, cardamon and cloves	
Sahlab	24NIS
Hot orchid cream, served with coconut, crushed pistachios and cinnamon	

Apple Cider	16NIS
Served with cinnamon stick and apple Addition of hot wine - 4NIS	
Health Drink	18NIS
Ginger, honey, lemon, mint, apple and cinnamon stick	
Natural Tea Infusions	12NIS
Ginger and Honey, Mint and Verbena, Bedouin Tea, Black Tea	

COLD BEVERAGES

Cold Cappuccino	15/18NIS
Milk, ice cubes, shot of espresso and milk foam	
Chocolate Milk	16/18NIS
Ice Coffee/Light	16/19NIS
Pecan Granita	21/24NIS
Ice coffee with crushed Chinese pecans	
Milkshake	29NIS
Selection of flavors	

COLD BEVERAGES

Cookies Shake	32NIS
Vanilla ice cream, cookies cream, cookie pieces, hazelnut syrup whipped cream and sugared walnuts	
Bueno	32NIS
Vanilla ice cream, chocolate ice cream, hazelnut nougat, whipped cream and sugared hazelnuts	
Halva Shake	31NIS
Vanilla ice cream, raw tehina, halva strands and crushed pistachios	
Ultimate Pineapple	31NIS
Pineapple, almond milk and roasted coconut	

EXTRAS

Italian syrup - various flavors	4NIS
Whipped Cream	5NIS
Chinese Pecans	5NIS

SOFT DRINKS

Lemonade	13/16NIS
Mint Lemonade/ Crushed	15/18NIS
Soft Drinks	13NIS
Coca Cola, Diet Coke, Coca Cola ZERO, Sprite Lime, Sprite ZERO, Fanta, Fuse Tea, Neviot + flavored water, Prigat Grape Drink	
Kinley Soda Water/ Neviot Mineral Water	10NIS
San Pellegrino.....	13NIS
Malty – Black Beer.....	13NIS
Clear Cider.....	14NIS
Sangrita	21NIS
Red wine, spices and oranges. Served cold, refreshing with lots of ice.	

*Pitcher of water – free of charge

HEALTH DRINKS

Natural Infusion Iced Tea	12NIS
Ginger and Honey, Mint and Verbena, Black Tea, Bedouin Tea	
Natural Orange Juice	15/18NIS
Fresh Squeezed Carrot Juice	17/20NIS
Fresh Squeezed Apple Juice.....	21/24NIS
Fruit Shake	
Your choice of fruit: mango/ strawberry/ melon/ pineapple / banana / date	
Water base	23NIS
Milk / orange juice / soy milk / almond milk base	26NIS
Yoghurt base	27NIS
Superfood extras: Spirulina / chia	5NIS



WINE

TAVOR Winery	
glass / bottle	25/98NIS
Cabernet Sauvignon / Shiraz	
glass / bottle	25/98NIS
Gweurztraminer	

BEER

Tuborg.....	26NIS
Carlsberg	26NIS
Heineken	26NIS
Goldstar	23NIS

SANDWICHES

Served with salad of your choice: chopped / green / Galilee salad
May be served on a gluten-free ciabatta (sandwiches prepared in a gluten environment)

Omelet Sandwich ^(V) 45NIS
Cream cheese, omelet, tomato, pickle and lettuce

Shakshuka Sandwich ^(V) 48NIS
Tomatoes and eggs, harissa sauce, tehina, parsley and preserved lemon

Tuna Sandwich 49NIS
Pesto, Bulgarian cheese, cream cheese, roasted pepper and eggplant. Served hot

Balkan Sandwich ^(V) 53NIS
Pesto, Bulgarian cheese, cream cheese, roasted pepper and eggplant. Served warm.

Smoked Salmon Sandwich 56NIS
Ciabatta, cream cheese, smoked salmon, hardboiled egg, lettuce, tomato and green onion

Greg Toast ^(V) 48NIS
Bagel, garlic butter, hard cheese, tomato, onion and hardboiled egg

Greek Cheese Toast 51NIS
Bagel, cream cheese, hard cheese, Bulgarian cheese and Kalamata olives

American Bagel ^(V) 56NIS
Open faced bagel, pesto and cream cheese, top with melted cheese

Open French Toast 58NIS
Open faced brioche, herb butter, alfredo sauce, mushrooms, green onion, poached eggs, mozzarella crust and onion jam

Upgraded Sabich Tortilla 49NIS
Tortilla filled with falafel balls, eggplant, hardboiled egg, potato, tomato, tehina, green hot sauce, cumin, parsley and cut fresh vegetables

Vegetarian shawarma ^(V) 49NIS
Tortilla filled with seitan slices stir-fried with onion, tomato, pickle, tehina, green hot sauce and cut fresh vegetables



SALADS

Served with homemade bread and tehina

Yair Salad ^(V) 51NIS
Cucumber, tomato, onion, lettuce and parsley seasoned in olive oil, raw tehina and lemon, hardboiled egg, Kalamata olives and tehina

Green Salad 51NIS
Herb labaneh, mix of lettuce, cucumber, cherry tomato, red onion, crumbled Bulgarian cheese, roasted almond, black pepper and sumac

Upgraded Sabich Salad 61NIS
Hardboiled egg, Msabbaha (humus) with warm chickpeas, cubes of eggplant and potatoes stir-fried in parsley and garlic, on top of cucumber, tomato, onion and parsley, chopped and seasoned in olive oil and lemon. Served with falafel balls and tehina on top

Home Fries Salad ^(V) 63NIS
Fried cubes of potatoes in sweet chili, trail mix, garlic and parsley on a bed of lettuce, cabbage, cherry tomatoes, carrot and cucumber. Seasoned with citrus and sesame vinaigrette

Toast Salad ^(V) 63NIS
Cubes of toast with hard cheese stir-fried in garlic on a bed of lettuce, cabbage, cherry tomatoes, carrot and cucumber. Seasoned with citrus and sesame vinaigrette (served without bread)

Sweet Potato Salad ^(V) 62NIS
Cubes of baked sweet potato, grated Bulgarian cheese and sweet potato chips, on a bed of lettuce, cabbage, cherry tomatoes, carrot and cucumber. Seasoned with citrus and health crunch vinaigrette.

Bulgur Lentil Salad ^(V) 65NIS
Bulgur, black lentils, cubes of baked sweet potato, trail mix, cranberries, cucumber, tomato, onion, pepper and parsley. Seasoned with date honey, olive oil, lemon and grated Bulgarian cheese


Tuna Salad 62NIS
Tuna, lettuce, grated hardboiled egg, pickles, grated potato, hyssop and Kalamata olives on a bed of lettuce, tomato, cucumber and onion, chopped and spiced with olive oil and lemon

Haloumi and Mushroom Salad 69NIS
Cubes of Haloumi cheese, walnuts and mushrooms stir-fried in Teriyaki sauce, garlic and parsley, on a bed of lettuce, cabbage, cherry tomatoes, carrot and cucumber. Seasoned with citrus vinaigrette with a mix of roasted seeds

Fisherman's Salad 69NIS
Filet of Red Drum, with herbs and home fries on a bed of cucumbers, tomato, lettuce, onion and parsley, chopped and spiced with olive oil and lemon. Served on a base of humus with tehina and sprinkled with sumac

ITALIAN

You may order an individual-size salad for an additional 10NIS

Penne Pizza  53NIS
Pasta penne in rosé sauce, topped with melted mozzarella and oregano

Sweet Potato Ravioli 61NIS
Ravioli filled with sweet potato cream in a rosé sauce

Cheese Ravioli 62NIS
Ravioli filled with ricotta, parmesan and basil in a mushroom cream sauce


Mushroom Tortellini 63NIS
Pasta dumplings filled with mushrooms in a mushroom and pesto sauce

Cheese Lasagna 64NIS
Layers of pasta, mozzarella, ricotta and tomato in a béchamel sauce, with melted mozzarella

Mushroom Gnocchi 58NIS
Potato gnocchi, mushrooms, herb butter, garlic confit, spinach and parmesan

Green Vegetable Pasta 56NIS
Pappardelle, cream, pesto, broccoli, peas, spinach and green onion

Salmon Spaghetti 69NIS
Cream, cubes of salmon, chives and lemon zest

Pizza  48NIS
Classic tomato sauce, mozzarella cheeses and your choice of 2 toppings: Bulgarian cheese / tomatoes / onion / grilled pepper / mushroom/ green olives

Pizza may be ordered with gluten-free dough (baked in the vicinity of flour)



CUCINA
ITALIANA



LUNCH TIME

STARTERS

- Soup of the Day ^(V) 32NIS
Daily selection, served with focaccia bread
- Mozzarella Sticks 32NIS
With a crisp coating, served with Italian tomato sauce
- Mozzarella and Tomato Slices 37NIS
Cherry tomatoes, fresh mozzarella, Kalamata olives, artichoke and garlic confit, red onion, green onion, parsley and basil oil. Served with focaccia bread
- Broccoli Fritters ^(V) 38NIS
Broccoli fritters served on chopped eggplant, pepper coulis, beetroot cream, yoghurt, basil oil and green onion
- Balkan Eggplant ^(V) 39NIS
Chopped eggplant, crumbled Bulgarian cheese, tehina, parsley, olive oil, black pepper, sumac and colorful cherry tomatoes. Served with focaccia bread
- Cauliflower Florets ^(V) 42NIS
Coated in bread crumbs and served with a garlic dill aioli and sweet chili
- Cheese Pastia 42NIS
Fried rolls filled with mozzarella, hard cheese, Bulgarian cheese, fried onion, mushrooms, parsley and cranberries, seasoned lightly with cinnamon. Served with a sprinkle of tehina, date syrup and sesame

MAIN COURSES

- Couscous ^(V) 39NIS
Traditional fine couscous and vegetable soup
- Falafel ^(V) 47NIS
Falafel balls filled with tehina, served with a chopped salad, tehina, humus, pickles, harissa sauce, hot green sauce and tortilla
- Creamy Potatoes 47NIS
Cubes of potatoes in a mushroom cream sauce, cooked in a stone oven. Served with individual-size salad

FISH

- Fish N' Chips 67NIS
Filet of fish in a crispy coating, herb aioli, sweet chili, thin fries and an individual-size salad
- Fish Musakhan 84NIS
Lafah (large pita bread), fish shawarma, fried onion, tehina, olive oil, parsley, sumac and fresh cut vegetables
- Salmon in Lemon 89NIS
Filet of salmon seared in a pan with lemon and herb sauce. Served with broccoli, vegetables and an individual-size salad
- Salmon in Pineapple 89NIS
Filet of salmon seared in a pan with a chili and pineapple sauce, grated peanuts and green onion. Served with broccoli, vegetables and white rice
- Filet of Red Drum 89NIS
Filet of Red Drum seared on a sizzling pan with herbs, served with vegetable couscous and an individual-size salad

ASIA

- Stir-fried Vegetables ^(V) 56NIS
Stir-fried noodles with onion, pepper, cabbage, mushrooms, green beans, carrots, peas, broccoli and green onion in a teriyaki sauce. Served with cilantro and crushed peanuts on top
- Pad Thai Salmon 72NIS
Wide rice noodles and cubes of salmon stir-fried with onion, pepper, cabbage, mushrooms, carrots, broccoli, green beans, peas, and green onion and crushed peanuts in a spicy Pad Thai sauce served with a lemon wedge, cilantro and sesame
- Sweet and Sour Fish 67NIS
Fish in tempura in a chili pineapple sauce with onion, green onion, red pepper and sesame. Served with white rice and an individual-size salad



DESSERT MENU

Crème Brûlée.....	39NIS	Sugarless Desserts	39NIS
French vanilla crème and burnt caramel		Apple pie/ crumb cheese cake	
Ice Cream Sandwich.....	39NIS	Pie.....	39NIS
Two soft chocolate chip cookies, ice cream, hazelnut chocolate syrup and white chocolate sauce		Selection of individual pies, served with scoop of ice cream and whipped cream	
Cheese Cake	39NIS	Macaroons	28NIS
Your choice of baked/ crumb		4 macaroons	
Kanafeh	42NIS	Fruit Salad	20NIS
Kadaif noodles filled with cheese, sugar syrup and pistachio nuts		Fruit salad made from fresh seasonal fruit	
Hot Belgian Chocolate Cake.....	42NIS	Brownie	20NIS
Hot Belgian chocolate cake served with a scoop of ice cream and whipped cream		Rich chocolate brownie with walnuts. Served hot with whipped cream	
Belgian Waffle	48NIS	Health Cookies.....	12NIS
Selection of toppings: Chocolate-walnut, Dulce de Leche, white chocolate and maple syrup with scoop of ice cream and whipped cream. 5NIS – extra fruit salad		Granola cookies with walnuts and dried fruit	
Desserts and Cakes.....	42NIS	Platter of Cookies.....	10NIS
Selection		5 cookies	
		Alfajores.....	10NIS
		South American sandwich cookie with Dulce de Leche filling	



Desserts
