

# MORNING COCKTAILS

#### **BLOODY MARRY 25/70**

Classic and Comforting

#### FRESH ORANGE CAMPARI 25/70

Fresh and Refreshing

#### JAFFA SUNRISE 25/70

Tequila Sunrise that woke up in Jaffa



#### **HOME-MADE COCONUT MALABI 34**

Natural orange acoulis, seasonal fruits

#### **CRACK PIE 48**

Turkish yoghurt ice cream, salted

#### **DARK CHOCOLATE MOUSSE 38**

with Cardamon. Toffee Caramel & almond Crumble



## JAFFA PLATTER 58 - - -

House breads Hameiri cheese Skordalia Ikra

Tziki

Tabbouleh salad Cherry tomatoes cream Cabbage salad Tahini & pickled lemon

# MAIN DISH-

Fresh veggies salad

#### **FAVA HUMMUS 36**

olive oil, fava beans, parsley, spicy salsa

#### MOROCCAN FISH FILLET "HARRIEMA" 64

spicy tomato salsa, chickpeas, coriander, and sea bass fillet

#### **VEGAN "HARRIEMA" 46**

spicy tomato salsa, chickpeas, coriander, and baked zucchini

#### **CRAB BURAKKAS 54**

Crab omelet, seared spinach served in mediterranean pastery

#### **CRISPY CALAMARI 54**

Home made aioli, spicy salsa, lemon

#### STEAK/SAUSAGE & EGGS 64

thin sliced entrecote or beef asado sausages, sunny side up, fries, aioli

#### FRIED SMALL FISH 62

Spicy labanneh cheese, lemon, spicy salsa

#### **CAESAR SALAD 48**

lettuce, zucchini, anchovy, parmesan and caesar dressing

# SIDE DISH 18

**CHOPPED LIVER** 

**HERRING** 

POTATO SALAD AND SMOKED TROUT

**EGG SALAD** 

2 EGGS (sunny side up/ scrambled/ omlet)

### FOR KIDS 48

**CHICKEN SCHNITZEL & FRIES** 

Classic and Comforting