

Good Morning	(Breakfast is served until 13:00)	
Royal Breakfast- Traditional Israeli		76\150
2 eggs just the way you like: Omelette \\ Fried \\ Classic Scrambled \\ Healthy Omelette (egg whites & chia seeds)		
Toppings: Edam cheese \\ Mushrooms \\ Feta cheese \\ Herbs \\ Onion \\ Tomat		
Your Choice of Fresh Salad: Israeli Salad (cucumber, tomato, red onion & parsley seasoned with olive oil and lemon) \\ Leafy Green Salad (mixed leafy greens, garnished with pecan nuts, radish, seasoned in a honey & mustard vinaigrette) \\ Greek Salad (cherry tomatoes, cucumber, kalamata olives, red onion, Bulgarian cheese & hyssop)		
Royal Treats: Labane sour cheese ball & cherry tomato jam, Labane sour cheese spread with olive oil & hyssop, Yoghurt with herbs, Tuna salad, Tahini, Creamed roasted eggplant, Roasted bell peppers & feta cheese, Seasoned olives, Avocado, Muesli, Homemade jam & sourdough bread		
Spice Up Your Morning- Red Shakshuka		62
Cooked tomatoes with piquant peppers topped with 2 eggs, served with plain tahini & stone- oven baked focaccia		
Freshen Up You Morning - Green Shakshuka		62
Cooked spinach & Swiss chard, topped with 2 eggs, feta cheese and pine nuts, served with plain tahini & stone-oven baked focaccia		
Health Morning - Muesli Yoghurt		58
Yoghurt topped with homemade granola, fresh fruit & honey on the side		
Starters		
Fired Focaccia		32
Focaccia freshly baked in a stone oven, served with scorched, creamed eggplant, seasoned olives, crème fraiche, grated tomatoes & olive oil		
Caesar with Class		68
Lettuce hearts, semi-hard-boiled egg & sourdough bread croutons, garnished with Parmesan shavings, seasoned in a classic Caesar dressing		
Burrata Salad		72
Fresh burrata, assorted cherry tomatoes, Kalamata olives, red onion & fresh chili, garnished with fresh basil leaves & roasted pine nuts, seasoned in olive oil & reduced balsamic		
Boulevard Niçoise		68
Lettuce hearts, Ortiz tuna, crispy potatoes, green beans, cherry tomatoes, red onion, semi-hard-boiled egg, Kalamata olives, capers & cornichon		
Boulevard Market Salad		58
Labane cheese, Arava grown Maggie tomatoes, cherry tomatoes, cucumber, yellow bell pepper, red onion, baby radish, spicy pepper & feta cheese, seasoned with olive oil, lemon & sumac		

Stone Oven Dishes	Deli	Coffee
Scorched Peppers & Mozzarella	New York Pretzel	Cappuccino (small)
42	42	16
Stone oven baked bell peppers, mozzarella cheese, Thassos olives & baby radish, seasoned in olive oil		
Stone-Oven Baked Eggplant & Homemade Matbucha	Flute Italiana	Cappuccino (large)
42	42	16
Scorched eggplant, homemade matbucha, tahini, spicy herb spread, semi-hard-boiled egg, spicy pepper & red onion		
Oven Roasted Veggies	South of France Grilled Sandwich	Espresso
42	42	11
Stone oven roasted field vegetables topped with Ethiopian tahini, pine nuts & olive oil		
Cauliflower Siniya	Grilled Sandwich Just the Way You Like It	Double espresso
42	36	14
Stone oven baked cauliflower, tahini, feta cheese, squeezed tomatoes, leafy greens & olive oil		
Bianca Pizza	Toppings	Macchiato
62	4	10
Stone oven baked pizza topped with rich creamy sauce, mushrooms, artichoke, spinach & truffles		
Pomodoro Pizza	Skillets & Crockpots	Milk instant coffee
58	Miso Caramelized Salmon & Risotto	16
Stone oven baked pizza topped with rich tomato sauce, mozzarella de buffalo & Parmesan		
Spinach, Feta & Egg Sphicha	110	Instant coffee
52	Salmon fillet caramelized in Miso, served on a bed of Arborio risotto, green beans, & Shimeji mushrooms & grilled Portobello mushrooms	
Focaccia topped with cooked spinach & Swiss chard, feta cheese, mushrooms & free-range egg, served with labane sour cheese & green salsa		
Roasted Veggie & Mozzarella Calzone	Griddled Sea Bream Fillet	Americano
62	110	13
Pastry filled with mozzarella, stone oven roasted vegetables & Kalamata olives, served with a leafy green side salad		
Turkish Swiss Chard & Spinach Pide	Fish & Chips with Three Sauces	Hot chocolate
58	78	14
Stone-oven baked Turkish pastry, filled with cooked leafy greens, Kashkaval & fetacheese, served with labane sour cheese, spicy herb spread, olives & a leafy green side salad		
Served on Saturdays	Piquant Tomato Pasta	Iced coffee
Tunisian Bruschetta	58	18
38	Freshly made Durum flour pasta, served in a rich semi-spicy tomato sauce, topped with Parmesan	
Toasted bruschetta topped with matbucha, tuna, capers, semi hard-boiled egg, pickled lemon, spicy pepper & Kalamata olives		
Royal Treat Burkea	Quattro Formaggi Ravioli	Drinks
38	64	Sparkling Soft Drinks
Spinach/cheese bureka filled with Ethiopian tahini, seasoned olives, spicy tomato salsa, cornichon & brown boiled egg		
Chestnut Truffle Gnocchi	Homemade ravioli, served in our rich, homemade Quattro Formaggi sauce with mushrooms, topped with Parmesan	
68		
Homemade potato gnocchi, topped with truffle butter sauteed chestnuts, topped with Parmesan		
Soup of the Day	38	Fruit Soft Drinks
Please ask your waiter the soup of the day		
Something Sweet		
Our dreamy desserts vary daily, ask your waiter which scrumptious desserts are available today		