

CAFFIE YAFFO

HAMBURGERS



= Vegen

The hamburgers are made from Ribeye and Ribs meat and served Medium

* Served with aioli sauce, lettuce, tomato, red onion and pickles

Classic Burger * 220 or 350 grams	56 69
Marrakech Burger 220 grams of Ribeye and Ribs meat with lamb, Matbucha sauce, Caramelized onion and lettuce	58
Croissant burger 220 grams, with sweet -sour-spicy berries sauce, lettuce and aioli	62
Sabich Burger 220 grams, In a Pita with fried crispy egg-plant, hard-boiled egg, onion, tomato, parsley, tahini and spicy lemon	69
Calzone Burger * 350 grams, with pesto (Served with olive oil, balsamic vinegar and chili salt on the side)	69
Hamburger salad - 350 grams, lettuce, tomato, celery and red onion with olive oil, herbs and balsamic vinegar	69
 BEYOND MEAT * the best vegan Burger	56
Jaffa Arayes Two halves of crunchy pita with spicy and luscious kebab meat served with coleslaw / green salad	54
Pulled Asado Roll Warrped in a Mufleta with BBQ souce and side of relish	69






Burger toppings: Fried Egg 5 | Caramelized onion 7 | Portobello Mushrooms 7 | Smoked Smoked Goose Breast 11 | Lamb Macon 14

SIDE DISH




Baked Cauliflower	16	Crunchy French Fries	16
Coleslaw Salad	10	Sweet potato Fries	18
Green Salad	14	Potatoes (fried torn potatoes)	16
Oven roasted Sweet Potato	14	Green beans	14
		Rice with fried onions and lentils	14

SALADS AND SMALL PLATES


 Small plates Matbucha , Tahini , Sweet Arisa	18
 Hot and crunchy Japita	8
Ceviche Salmon - Ginger, garlic, lemon, mustard, red pepper cubes, coriander and olive oil	39
 Zaluk Cauliflower - Roasted Cauliflower with tomato cubes and hot pepper	39
 Baladi eggplant roasted on fire with Tahini and Matbucha (including bread)	42
Chicken salad - seared chicken breast lettuce, tomato, celery, purple onion with olive oil, herbs and balsamic vinegar	54
 Greek salad - cucumber, tomato, lettuce, red onion, Kelmata olives and "Tofu-feta-cheese" seasoned with olive oil and lemon	54

PIZZA

with hand made vegan "mozzarella"

 Margherita - classic tomato sauce and "mozzarella"	54
Smoked Pizza - onions, portobello mushrooms Lamb Macon and "mozzarella"	66
Carnivora Pizza - Pepperoni, Smoked Goose Breast, Caramelized onion and "mozzarella"	66
Moroccan Pizza - spicy Matbucha sauce, ground beef, chili, cilantro and tahini, Special and recommended!	66

CHICKEN, FISH AND VEGAN

Wings in peanut butter sauce. with garlic, honey, ginger and soy, 12 pieces (available without peanuts)	44
Wings in sour and spicy sauce, 12 pieces	44
Crunchy chicken schnitzel with your choice of side dish	58
Chicken breast/boneless thigh on the plancha with your choice of side dish	64
 Lentil 'Meatballs' In coconut milk and spinach sauce, on a bed of rice	69
Salmon Fillet - oven roasted with Garlic Ayoli with your choice of side dish	98

COLD DRINKS & BEER

Coca Cola Diet Zero	12	Tuborg Draft 1/3 or 1/2	32 25
Sprite Zero	12	Shandy 1/3 or 1/2	33 26
Fuze Tea	14	Carlsberg Stella Artois	24
Club Soda	10	Somersby- alcoholic apple	22
Mineral Water	10	cider *gluten free	
Tonic Water	14		
Sparkling Water, 750 ml	22	Israeli Boutique Beer -	29
Malt Black Beer (Soda)	14	ask your waiter	
Lemonade Orange Juice	14		



COLD AND REFRESHING

Cold Coffee - Espresso based	17
Limonana On The Rocks - Lemonade and Mint leaves ice smoothie	20
Bubble Tea- Ice tea with tapioca balls. Wild berries Chai Masala with coconut milk	22
Atraf fruit Shake - Mango, Banana, Melon, Honey and Cinnamon, Soy milk based	27
Tropical Shake - Pineapple, Mango, Passion Fruit, Orange based	27
Sweet Dreams Shake - Strawberry, Banana, Dates, coconut milk based	29
Black Forest Shake - Wild Berries, coconut milk based	29
Add Vodka Arak - 15 NIS	



COCKTAILS & ALCOHOL

Flavored Kir Royale - Passion Fruit Violets Peach	32		
Aperol Spritz- Aperol, Cava, Soda	40		
Jin & Tonic	40		
Jaffa Sunrise - A classic with a twist Arak, Oranges and a touch of Grenadine	42		
Mojito - Classic sweet cocktail with lemon and mint leaves	42		
Strawberry Mombassa - Delicate Strawberry flavor with Berries and Lemon hint	42		
Orange Campari- a bitter-sour classic	42		
Negroni- Campari with Gin and Martini Rosso	45		
Black & Cuba -Whiskey black lable with coke	48		
Jameson	36	Arak Ouzo	25 33
Jim Beam	42	Vodka Label	33
Johnny Black Lable	48	Gin Strawberry Gin	33 42



HOT DRINKS

we have available Soy milk, Almond milk and Oat milk

Cappuccino S L	15 13	Apple Cider with diced apple and cinnamon stick *add wine 10nis	16
Espresso Short Double	11 9	Chocolate Bounty - A rich chocolate drink based on coconut cream with cinnamon	18
Macchiato Short Double	11 9	Hot Sahlab - Soy based Mediterranean drink with nuts, coconut & cinnamon	19
Turkish Coffee	10	Irish Coffee -Large cappuccino with a touch of cacao, whiskey and cinnamon	38
Americano Instant Coffee	14		
Tea: Lemon Mint leaves Ginger	12		
Tea Infusion (various)	16		
Cold Hot Chocolate	15		
Instant Coffee *milk based	15		

DESSERT



Rich chocolate brownies	22
Malabi in a berry sauce with coconut and chopped pistachios	22
Pecan Pie -Warm and delicious	26
Banoffee Pie - bananas, toffee and coconut cream, accompanied by hot chocolate sauce	32
Crack Pie - Oatmeal pie with toffee, served with vanilla ice cream	32
Mille-feuille Brûlée - Layers of puff pastry with semi-frozen coconut-vanilla Crème Brûlée	34
Knafe - "Cheese" wrapped in layers of Kadaif with orange syrup and pistachios	36
Hot Chocolate Fudge Cake - Soft and warm with hot chocolate sauce and vanilla ice cream	36
Solero mango - meringue base with hazelnuts, layers of mango cream and vanilla cream with sour mango coating	36
Pretzel, Pretzel - A chocolate and Crème Brûlée triangle with crunchy nougat & pretzel coating	

WINE

White & Bubbles		Red	
Cava, Brut	27 99	Glass of red House wine	22
Lambrusco Rose	27 99	Yogev Cabernet Sauvignon shiraz	32 115
Glass of white House wine	22	Cabernet Sauvignon , Tavor	32 115
Sauvignon Blanc Chardonnay	32 115	Merlot , Tavor	32 115
Gewurztraminer , Binyamina	40 130	Alma Crimson, red blend, Dalton	120