

SPECIALS






Everyday from 12:00

MENU

HUMMUS

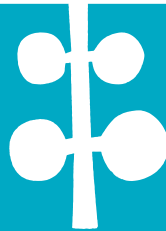
We love hummus and we know how to make it

Classic 	530
With crispy chicken	710
With shrimps	840
With chorizo 	740
With avocado 	740
With black caviar	2540

OVEN-BAKED

MANAKISH

With vongole	950
With octopus	1380
With truffle	1270
With pastrami	790



Every morning we bake Israeli bread. It is important to us that you have delicious fresh pastries on your table.

Jerusalem bagel	220
Pita	220
Pita with zaatar	280
Challah	330



Spicy



Very spicy




Dry aged





Vegan




APPETIZERS

Baba ghanoush		740
Olives specially marinated		420
Turkey liver pâté with freshly baked bagel, pickled cauliflower and mustard sauce		740
Roasted peppers with goat cheese		700
Tuna bresaola		740

STARTERS

Red sicilian prawns		1060
Tuna sashimi with labne, fresh vegetables, chili and zaatar		1270
Salmon sashimi, grated tomatoes, salted lemons, kumquat, herbs		1030
Beef carpaccio with grated Parmesan		950
Far Eastern scallop with dates and lime		1270
Wild sea bass with smoked pear		1590

SALADS

Salted lemons with seasonal fruit and fresh cheese		710
Vegetables & tahini sauce		630
Fresh sea bass with bulgur, sorrel and mint leaves		950
Tomatoes with aromatic oils, pickled Yalta onions and chopped green onions with pumpkin seeds		740
Fresh salad with chickpeas and pomegranate sauce		740

PLEASE WARN US ABOUT CERTAIN FOOD INTOLERANCES OR ALLERGIES



HOT STARTERS

Israeli shakshouka

Traditional		740
With octopus		2120

Grilled eggplant with tahini and fresh chopped tomato sauce  910

Calf's brains with ras-el-hanout and tahini  950

Fritto misto with labane and salted lemons 1270

Falafel Saviv with tomato tartare and tahini  630

Oven roasted cauliflower with tahini and fresh chopped tomato sauce 260

SHIPUDIM AL A-ESH

Kebabs cooked on an open fire

Beef kebab 1280

Lamb Saddle Kebab 1390

Squid kebab 1180


Chicken thigh kebab 800

Argentinean shrimp kebab 1060

Mix of kebabs for 2-3 people 5210

Foie gras kebab 2010

HOT MEAL



Chicken soup with zaatar	600
Lentil soup with lamb, optionally (without meat)	530/740
Seafood soup	1060
Sea Bream in Chraime Sauce 	1270
Tel Aviv schnitzel with fresh vegetables and tahini sauce	1180
Saute Mussels Jaffa Style	1270
Dorado schnitzel with tzatziki and sorrel	1170
Roasted pumpkin with black truffle, mushrooms, cream cheese and honey-mustard sauce	950
Shawarma with chicken fried in a Jerusalem spice mix, tomatoes, pickled cabbage, hummus, harissa & tahini sauces	950
Lamb ribs with fresh potatoes and labane	2120
Tagliata steak in pita with fried onions aioli	950
Grilled octopus with hummus	2760
Beef tagliata with date sauce	2330



GRILLED

for a company

Every day we cook lamb dishes according to our signature recipe. Serve with baby potatoes with garlic, onion and thyme.

Whole side of grilled lamb with zaatar 	5210
Baked lamb neck with baharat spices, with salted lemons on a manakish flatbread, with laban and Uzbek tomatoes 	5210
Grilled whole octopus with Jerusalem spices and roasted vegetable sauce (100g)	1270

SHOP

Famous ingredients for our dishes at your home!

HOMEMADE

Salted lemons	600
Pickled chili 	740
Tahini sauce	740
Tomato Shakshuka sauce	630
Israeli zaatar spice	600
Shakshouka spices	380

PERFECT SHAKSHOUKA



COOK IT YOURSELF

Take spices and ready-made tomato sauce for shakshuka from the Saviv shop

OUR SIGNATURE FALAFEL

Falafel Saviv / Set for 4 persons 950

COOK IT YOURSELF



Perfect quick snack
vegan friendly
and gluten-free!

FRESH BAKERY

Challah	
Babka bun	330
Pita	590
	220

Encyclopedia Saviv

ZAATAR SPICES

Add to yogurt or scrambled eggs. Marinate chicken, beef, or seafood with zaatar before cooking. Season baked, grilled, or oven-roasted vegetables (potatoes, carrots, corn, pumpkin, eggplant).

TAHINI SAUCE

Serve with meat, fish, falafel, fresh vegetable salad with pita or bread, and even with sweets such as halva, halvich ice cream and tahini cookies.

SALTED LEMONS

We salt lemons in oak barrels for a month before adding them to the young cheese salad. You can find your perfect recipe! Add lemons to salads, saute seafood, serve with meats, stews, or as an appetizer on its own

PICKLED CHILI PEPPERS

Green chili peppers are marinated in wine vinegar with bay leaves. Serve as an appetizer on its own or add to your favorite dishes for a nice spicy twist.

FOLLOW US

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BREAKFAST EVERY DAY:

Monday- Friday: 09:00-16:00
Saturday-Sunday: 10:00-16:00

Dear guests, please note that a 15% service fee is automatically included in the bill when serving a company of 8 people and more.

Brand chef:
Antonio Fresa

Chef:
Alexey Polyakov

Managing:
Anastasia Samsonova