

BY SAViV  
**TeL AViV**

# BREAKFAST

EVERY DAY FROM 10:00 TILL 14:00

Challah with fried egg, avocado and young cheese · 560

Shakshuka classic · 710

Green Shakshuka with stracciatella · 820

Eggs Benedict with beef bacon / red caviar · 890

# MENU

FROM 12:00

## APPETIZERS


Nocellara olives specially marinated · 490 

Smoked duck carpaccio with black truffle · 1050

Pita with black truffle and cheese · 990

## APPETIZERS

Babaganush — eggplant spread with tahini, pine nuts and pomegranate seeds · 680

Muhammara — baked pepper spread combined with walnuts · 560 

Falafel with tahini and amba sauce · 680 

Broccoli with peanut sauce · 540 


Deep fried zucchini with tzatziki · 570

Beetroot carpaccio · 470

Tuna carpaccio with marinated kumquat and fennel · 890

## HUMMUS

We love hummus and we know how to make it


Classic · 490  With avocado · 680 

With crispy chicken · 610

## SALADS

Salted lemons with seasonal fruit and fresh cheese · 630

Vegetables & tahini sauce · 560 

Tomatoes with aromatic oils, pickled Yalta onions and chopped green onions with pumpkin seeds · 620 

Romaine and date fruit salad · 650

## MANAKISH

Lebanese pizza

Manakish with duck and black truffle · 1200

Manakish four cheeses · 950

Manakish with eggplant and za'atar · 850

## OVEN-BAKED

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

Pita · 180 Jerusalem bagel · 180

Pita with za'atar · 270 Challah · 260

Hummus with avocado · 680 

Croissant with salmon, scrambled egg and pickled zucchini · 740

Baked ricotta pudding with fruits and custard · 720

Falafel bowl with tzatziki sauce · 690

## HOT MEAL

Moroccan soup (can cook with meat) · 590/730

Shakshuka classic · 710

Shakshuka green with stracciatella · 820


Roasted pumpkin with black truffle, mushrooms and honey-mustard sauce · 930

Stuffed onion with labaneh and dukka · 610

Chicken with vegetable salsa · 650 

Kebab with tomatoes and fresh salad · 750 

Tagine with chicken · 990

Stewed veal cheeks with puree · 1350 

Sea bream in chraime sauce · 1100 

Salmon with eggplant sauce · 1100

Halibut schnitzel with black truffle · 1390

Smash burger · 790

Shawarma SAVIV · 780 

Stewed lamb · 680  

## DESSERTS

Babkamsu - a twist on the classic tiramisu · 610

Knafeh is a traditional oriental dessert made with kataifi dough, young cheese, saffron syrup and a scoop of ice cream · 560

Tonka bean crème brûlée · 540

Baklava cheesecake · 670

Sara's favorite dessert - flourless brownie with tahini cream · 550

Bakhlava with pistachio ice cream/  
Bakhlava mini · 510/180

Ice cream · 330

Chocolate truffle with za'atar · 210

## CHAMPIONS BREAKFAST SET · 1100

Eggs Benedict with red caviar / pastrami

Glass of sparkling wine PROSECCO Malizioso

## BREAKFAST TEL AVIV / BIG BREAKFAST · 1100

Two fried eggs with smoked duck, fresh salad combined with iconic SAVIV spreads


Choose your coffee from the beverage list


# SHOP

FAMOUS INGREDIENTS FOR OUR DISHES AT YOUR HOME!

## HOMEMADE

Salted lemons (250 g) · 480

Pickled chili (250 g) · 590 

Tahini sauce (250 ml) · 640 

Shakshuka sauce (300 g) · 530

Shakshuka spices (25 g) · 410

Israeli za'atar spice (25 g) · 480

PANETTONE · 2800 

Classic Italian fluffy cake with the addition of grapes, apricots and nuts dried on the southern sun

BABKA WITH CHOCOLATE  
ISRAELI CAKE · 450

A permanent dessert for your table! Lush butter dough soaked in chocolate paste. The main uniqueness is the unexpected combination with za'atar spices!

## BAKERY TEL AVIV

The bakers of our bistro are constantly in search of new recipes from all over the world. We continuously update the assortment of our display case with pastries and desserts.

You can see here the variety of baked goods from our Tel Aviv bakery. We will be happy to give you a tour and help to select pastries for any occasion. For more information, please contact any employee of our bistro.



Spicy



Vegan



A lot of  
onion

Dear guests, please note that a 15% service fee is automatically included in the bill when serving a company of 6 people and more.

Please inform us in advance of any food intolerances or allergies.

BRAND CHEF: Timofey Milukov  
MANAGING: Polina Abdulova

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