Appetizers Baked Burek 38 Pastry filled with potato and fried leeks in an aromatic seasoning. Served with yoghurt **Smoked Tortilla** 36 Smoked Mozzarella cheese, dried tomato and chipotle spread with a sour cream dip 40 **Ceasear Salad** Crispy lettuce, croutons, aioli, pickled onions, ancovy and Parmesan **Roasted Peppers and Saint Maure Pastry** Pastry filled with herb pesto, roasted peppers and Saint Maure cheese. Served in an Arisa sauce **Baked Polenta** 38 Cheese and cream-based polenta baked with Cheddar cheese in a red pepper chutney **Sardine Bruschetta** Toasted bread, olive tapenade, pickled chili, arugula leaves, red onions, aioli and sardines Roasted Eggplant < 38 Eggplant "Baladi", piquant tomato salsa, chickpeas and green tahini. Served with bread **Panzanella** 44 Tomatoes, artichoke, anchovy, olives, red onion and fresh Mozzarella in a marinade with toasted bread Soup of the Day 🥒 36 Served with bread **Beet Gnocchi** Potato gnocchi, roasted beets in a garlic, butter and white wine sauce with toasted almonds, goat cheese and arugula leaves Margarita 48 Tomato sauce and Mozzarella Bianco 56 Cream sauce, Roquefort, Mozzarella, asparagus slices and fresh arugula leaves Sicilian Tomato sauce, artichokes, roasted onions, chili, Mozzarella & coriander Herb pesto, spinach leaves, sweet potato, eggplant, zucchini and onion Michael Toast_ Served with baked potatoes and aioli **Goat Cheese** 58 Mushroom and onion mix with melted goat cheese and fresh arugula leaves Tuna Tuna salad, Cheddar cheese and tomatoes Cheeses 56 Mozzarella, Gouda and Parmesan with herb pesto Salmon Smoked salmon slices, mixed cheeses and spinach Camembert 58

Camembert, garlic butter, onion in red wine jam and arugula leaves

andwiches	
erved with the house salad	

Walnut Brie Garlic aioli, pear chutney, walnut Brie cheese and arugula leaves	52
Layered • Three layer sandwich with roasted vegetables, herb pesto and tofu cream	48
Mushroom Arayes 🔊	52
Piqunt mushroom and onion mix, tahini and Arisa. Served in Frena bread	
Tuna	46
Tuna salad, hard-boiled egg, pickled jalapeño peppers and tomatoes	
Smoked Salmon	56
Smoked salmon, cream cheese, tomato, green onion and lemon zest	
Open Club Sandwich	52
Toasted bagel, sunny side up egg, melted Gouda cheese, lettuce,	

Salads

Served with bread

Simple and Tasty	48
Tomato, cucumber, red pepper, red onion and Bulgarian cheese in olive oil, lemon juice and Za'atar dressing	
Stir-Fried •	62
Stir-fried carrot, onion, mushrooms, peppers and sprouts on green leaves, red cabbage, cherry tomatoes and red onion in lemon and olive oil dressing	
Rice Noodles 🔊	54
Cold salad with rice noodles, green beans, red onions, red cabbage, cucumber and carrot in a lime, ginger and chili dressing with roasted peanuts and tahini	
Gnocchi	62
Green leaves, red onion, croutons and cherry tomatoes in a lemon vinaigrette with gnocchi and baby Mozzarella stir-fried in a herb pesto sauce	
Quinoa	58
Quinoa with roasted beets and onions, arugula leaves, sun-dried tomatoes, toasted almonds and Bulgarian cheese in olive oil and lemon dressing	
Halloumi	58
Green lettuce, baby leaves, cherry tomatoes, cucumber, red onion, roasted sweet potatoes, seared Halloumi, walnuts and balsamic vinegar	
Smoked Salmon	66

ENJOY CAFE MICHAEL'S SPECIAL DISHES AT HOME

58

Fresh lettuce, smoked salmon, poached egg, toasted panko, cucumbers, red

Roasted zucchini, cherry tomatoes, cucumber, seasoned chickpeas, mint

onion, roasted tomatoes, pan-fried green beans and aioli

leaves, sumac onions and goat Feta in green tahini dressing

Mediterranean

You can order takeaway dishes in a selection of sizes from a personal meal to larger portions fit for the whole family.

Main Courses

Tagliatelle	5
Pasta served in a cream sauce with tomatoes, roasted peppers and roasted leeks	
Mediterranean Farfalle 🔊	5
Pasta with roasted tomatoes, olives, fried onions, white wine, tomato sauce and artichokes)
Cheese Ravioli in Jack Sauce	6
Cheese ravioli in Shimeji mushrooms, whisky and cream sauce wi ground Porcini mushroom and Parmesan cheese	th
Tomato and Artichoke Ravioli	7
Roasted tomato and artichoke ravioli in a garlic, butter and white wine sauce with roasted artichokes	
Crispy Sweet Potato and Asparagus Rotolo	7
Pasta roll filled with sweet potato, asparagus and cheeses. Baked in a cream sauce with Parmesan	
Salmon Radiatori	6
Pasta with smoked salmon and spinach in a garlic, butter, white wine and lemon sauce	
Shepherd's Pie 🐗	7
Rich vegetable and mushroom stew baked in the oven and topped with mashed potatoes	
Eggplant Parmesan	5
Eggplant filled with cheese in a bread crumbs and spices crust w tomato sauce and arugula salad	rith
Mejadra and Greens 🛷	6
Whole rice and black lentil Mejadra with a swiss chard, celery and asparagus stew and chopped cashew nuts	
Spinach Lasagna	5
Layers of pasta, spinach, Mozzarella, cream and Parmesan	
Quiche of the Day	4
Vegetable and cheese quiche served with a green leaf salad	
Shakshuka	5
Piquant tomato shakshuka with Bulgarian cheese. Served with breand red tahini	ead

Hot Casseroles

Choice of one side dish: Quinoa with roasted vegetables \ Whole rice and black lentil Mejadra \ Hot potato salad \ House salad

Lentil Patty Casserole	56 ons
Tuna Patties Tuna patties cooked in a tomato, pickled lemon and Arisa sauce	58
Curry Casserole Roasted vegetable stew with chickpeas, coconut milk and curry	56

All prices are in NIS and include VAT by law

WELCOME TO THE CLUB

Join the customer club of Cafe Michael and Michaela with a one-time payment of only ${\tt ll}$ 20 and enjoy many rewards

Follow us on social networks

Grafé Michael @ | Grafe Michaela @

Visit our website www.cafe-michael.co.il

26 Halamed Hei Street, Jerusalem 02-5639999



Meet Michaela - Cafe Michael's little sister.

Michaela - a coffee and pastry shop filled with
a wide variety of delicious high quality products,
just a 4 minute walk from Cafe Michael.

20 Ha-Shayarot Street, Jerusalem 02-5639977



אירועים ברמה אחרת

Knife and Fork catering services can bring the great taste and quality food of Café Michael to your private event.

We can plan a menu to satisfy your personal taste and needs, from a wide selection of our culinary delights.

For details please speak to us call us at: 02-5639999 or email us at rest@cafe-michael.co.il

Hot Drinks		Soft	Drinks		
Latte small / large	13/16	Cola		14	
Espresso short / long	9	Diet Cola		14	
Double Espresso	12	Coke Zero		14	
Cortado	10	Sprite Zei		14	
Macchiato short / long	9		U		
Double Macchiato	12	Soda		10	
Americano	13	Fuze Tea		14	
Black Coffee	9	Mineral V	Vater	10	
Instant Coffee over Milk	14	San Pelle	grino small /	large 12/24	
Mocha	18	Apple Cid	ler	16	
Теа	10	Lemonad	e	14	
Herbal Tea	12	House Ice		14	
House Blend Ginger, cinnamon, lemon and honey	16				
Chai	18	Cold Coff	ee	16	
Hot Cider (extra wine - ₪ 6)	18		of Milkshal		
Hot Chocolate	18	Strawber Smoothie	ry Banana	28	
Sahlab with coconut, cinnamon and pistachios	26	Freshly S	queezed Jui	ces	
Hot Seasoned Wine	24		· Carrot / App		
with fresh fruit and spices		Beet or ginger can be added			
Bottled Beers					
Heineken				28	
Stella Goldstar / Unfiltered Gold	ctar			28 28	
Alcoholic Apple Cider	stai			28	
White Wine		Glass	Small bottle	Large bottle	
Gamla Chardonnay		28	-	94	
Gamla Riesling		28	50	94	
Galil Mountain Viognier		-	-	92	
Yarden Chardonnay Ode	em Orgar	nic -	-	176	
Red Wine					
Galil Mountain Merlot /	Caberne	t 28	48	94	
Gamla Sangiovese		-	52	105	
Gamla Cabarnet - Merlo	ot	-	54	108	
Recanati Cabarnet / Me			54	_	
O. I'l Man			0.7	400	

190

Galil Mountain Yron

כשר

שומרים על קשר **ק כ ה**

מיכאל