

HOMEMADE

Salted lemons	450
Pickled chili 	550
Tahini sauce / 0,25 l	590
Tomato shakshouka sauce	490
Israeli zaatar spices	450
Shakshouka spices / 25 g	290

PERFECT SHAKSHOUKA



COOK IT YOURSELF

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

OUR SIGNATURE FALAFEL

Falafel Saviv / set for 4 persons 350 g

650



COOK IT YOURSELF

Perfect quick snack
vegan friendly
and gluten free!

FRESH BAKERY

Challah	200
Babka bun	390
Pita	150

GOURMET FOOD

Salami with parmesan	100 g	650
Salami with black truffle	650	
Brie cheese	750	

COFFEE

Italy coffee beans for espresso	250 g	1500
---------------------------------	-------	------

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, halva ice cream and tahini cookies.

SALTED LEMONS

We salt lemons in oak barrels for a month before adding them to the green cheese salad. You can find your perfect recipe! Add lemons to salads, saute seafood, serve with meats, vegetable stew, 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.