

# MENU

Weekdays from 12:00, weekends from 13:00

## APPETIZERS

Abruzzo olives specially marinated	350
Halloumi, fried cheese with saffron aioli	390
Turkey liver pâté with freshly baked bagel, pickled cauliflower and mustard sauce	450

## STARTERS

Baba ghanoush	590
Labane with baked beets	450
Tuna crudo with pickled kumquat and fennel	750
Shrimp crudo with saffron caramel	720
Beef carpaccio with grated Parmesan	750

## HOT STARTERS

Grilled eggplant with tahini and fresh chopped tomato sauce	590
Calf's brains with ras-el-hanout and tahini	690
Falafel Saviv with tomato tartare and tahini	450
Oven roasted cauliflower with tahini and fresh chopped tomato, 100 g	170

## SAUCES

Fresh chopped tomatoes	150
Green chili	
Takhini, sesame sauce	
Chimichurri	

## HUMMUS

We love hummus and we know how to cook it.

Classic	390
With crispy chicken	490
With chorizo	550
With avocado	590

## OVEN-BAKED

Every night we bake Israeli bread. It is important for us to bring every morning for you delicious fresh pastries for your table.

Jerusalem bagel	150
Pita	150
Pita with zaatar	200
Challah	200
Babka with chocolate, Israeli sweet bread	390/850

## SALADS

Salted lemons with seasonal fruit and green cheese	490
Vegetables & tahini sauce	450
Tomatoes with aromatic oil, pickled Yalta onions and chopped green onions with pumpkin seeds	550
Fresh salad with chickpeas and pomegranate sauce	550
Fresh sea bass with bulgur, sorrel and mint leaves	750
Roasted peppers with goat cheese	590

## HOT MEAL

Lentil soup with lamb, optionally, without meat	450	Meatloaf with ras-el-hanout	750
Shakshouka / with octopus	590 / 1900	Roasted pumpkin with black truffle, mushrooms and honey-mustard sauce	750
Sea bream in chraime sauce	950	Lamb ribs with fresh potatoes and labane	1650
Chicken drumstick and tabbouleh	690	Halibut with freekeh, salted lemons and chermoula sauce	850
Roasted beet kebab	750	Grilled octopus with hummus	2100
Tel Aviv schnitzel with fresh vegetables and tahini sauce	850	Filet mignon with date sauce, ras-el-hanout spices and dukkah	1600
Saute mussels Jaffa style	890	Side of lamb	4500
Stewed lamb with potatoes	990		

## IN PITA BREAD

Egg and avocado	490
Sabikh — fried eggplant with pickled vegetables and egg	490
Steak tagliata, fried onions and aioli	690
Kebab, tahini and red onion	490
Stewed lamb	590

## OUR SIGNATURE SHAWARMA

We cook an authentic oriental shawarma with chicken fried in a Jerusalem spice mix, tomatoes, pickled cabbage, hummus, harissa & tahini sauces

690

## DESSERTS

Babkamisu	420	Warm banana tart	450
French toast with halva ice cream	650	Sara's favorite dessert — brownie with tahini cream	350
Tonka bean crème brûlée	350	Traditional oriental kataifi dough dessert with green cheese, saffron syrup and a scoop of pistachio ice cream	450
Bakhlava with pistachio ice cream / Bakhlava mini	450 / 120	Ice cream	200
Whipped ricotta with seasonal berries	450	Chocolate truffle with zaatar set / 9pcs	120/1290
Babka with chocolate, Israeli sweet bread	390		



Dear guests, please note that a 10% service fee is automatically included in the bill when serving a company of 6 people and more.

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Please inform us in advance of any food intolerances or allergies