

saviv bistro

APPETIZERS

Nocellara olives specially marinated	530
Baba ghanoush	710
Roasted bell peppers with feta mousse	730
Beef tartare with idaho-chips	1100
Beef carpaccio with grated Parmesan	1100

HUMMUS

Classic	590
With crispy chicken	710
With avocado	710

SALADS

Salted lemons with season fruit and cream cheese	750
Big green salad with tzaziki and avocado	980
Israeli salad with tahini sauce	680
Tomatoes with aromatic oil, pickled red onion and pumpkin seeds	710

HOT APPETIZERS

Baked cauliflower, tahini, tomato tartar (100 g)	330
French fries with parmesan	390
Falafel Saviv	580
Halloumi - fried cheese with saffron aioli	690
Crispy eggplant with stracciatella and zhug	740
Calf's brain with Ras el Hanout	810

FROM THE OVEN

Jerusalem bagel	240
Pita bread	190
Pita bread with za'atar	280
Challah	240

IN PITA

Tuna, avocado, olives	810
Steak Tagliata, fried onion and aioli	940
Stewed lamb	890

HOT DISHES

Shakshouka	750
Shakshouka with octopus	2250
Lentil soup with lamb	750
Tel Aviv schnitzel with fresh vegetables and tahini sauce	890
Stewed lamb with grilled vegetables	1500
Braised lamb shank with oriental stew	2300
Roasted pumpkin with black truffle, mushrooms and honey-mustard sauce	1100
Flounder fillet with pepper paste, roasted vegetables and tzatziki sauce	1100
Mussels in beurre blanc sauce, challah, french fries	1700
Char-grilled octopus with broccoli	2700
Whole baked flounder with pickled lemons (100 g)	690

DESSERTS

Babka with chocolate (Israeli sweet braided bread)	650
Baklava mini	350
Sara's favorite dessert — brownie with tahini cream	540
Tonka bean crème brûlée	560
Kanafeh - traditional oriental dessert made with kataifi pastry, fresh cheese, saffron-infused syrup, and a spoonful of pistachio ice cream	670
Ice cream (ask your waiter about today's flavors)	250
Chocolate truffle with za'atar	250
Whipped ricotta with homemade jam	690

OUR SIGNATURE SHAWARMA

850

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

As an addition, you can order **our mix of pickled vegetables** from the waiter: cauliflower, daikon, radish, white cabbage, pickled hot chili, celery root - 200 rubles.

breakfast

EVERYDAY DAY FROM 09:00 UNTIL 16:00

Shakshouka	750	Zucchini fritters with salmon	930
Shakshouka with octopus	2250	Eggs Benedict with beef bacon	890
Potato pancakes with fried eggs and truffle sauce	750	Croque Madame Pita	750
Croissant with salmon, scrambled egg and pickled zucchini	830	Big green salad with tzaziki and avocado	980
Turkey and parmesan grill sandwich	830	Baked ricotta pudding with fruit and custard	680

BIG BREAKFAST SAVIV

1700

Our Saviv Big Breakfast includes: classic hummus, feta, olives, tomato, greens, cucumber, baba ganoush, pita with za'atar, pickled vegetables, turkey pastrami **scrambled eggs or fried eggs (2), your choice**



market



FAMOUS INGREDIENTS FOR OUR DISHES AT YOUR HOME!

Salted lemons (250 g)	530
Shakshouka spices (25 g)	530
Shakshouka spices (25 g)	410
Israeli za'atar spice (25 g)	480
Our signature falafel (350 g)	700
PANETTONE	3500
Classic Italian fluffy cake with the addition of grapes, apricots, cranberries and nuts dried in the southern sun	



Please inform us in advance of any food intolerances or allergies

BRAND CHEF:
Timofey Milukov

MANAGER:
Ivan Vshiltsev