

café Chagall

Mediterranean Platter

Salads

Each salad is served with home made rolls butter & dressing of your own choice: Thousand Islands, vinaigrette, garlic-dill, or French dressing

115. Garden salad	26
Choice of fresh vegetables, on a crispy lettuce bed.	
116. Caesar salad	28.90
Lettuce, croutons, cherry tomatoes, parmesan cheese.	
117. Mediterranean salad	32
Lettuce, tuna, anchovy, selected vegetables, feta cheese, black olives, olive oil.	
118. Romanian salad	30
Lettuce selection, slices of mozzarella cheese, basilicum, tomato, walnuts, olive oil.	
119. Nicoise salad	32
Fresh vegetables, tuna, hard boiled eggs, potatoes, onions, black olives, anchovy.	
120. "Vitrage" salad	32
Lettuce selection, fresh vegetables, 2 hard cheeses, sweet corn, artichoke, mushrooms, hard boiled egg, asparagus, olives, croutons.	
121. Greek salad	29.50
Tomatoes, cucumbers, onion, lettuce, black olives, Bulgarian cheese, olive oil.	
122. "Chagall's" hot salad	36
Sautéed vegetables, seedlings, basilicum, sheep's milk cheese & nuts.	

What a wonderful morning!

For the morning, plenty of delicious pastries

101. Butter croissant	8.50
102. Yeast pastries	8.50
Filled with sweet cheese	
103. Danish	8.50
With raisins & French cream.	
104. Chausson	8.50
Apple or blueberry soufflé Parisian style.	
105. Chocolate roll	8.50
106. Bulgarian pastry	8.50
With feta cheese.	
107. Burekas, Jerusalem style	8.50
Filled with cheese or potatoes.	
108. Bread & butter	4
109. Caramel spread extra	3

* All Chagall's pastries, from our own patisserie.

Breakfasts

Available until 11.00 a.m.

111. Continental	17.50
Croissant, bread, butter, jam, coffee or tea, orange juice.	
112. Israel's way	25.90
Croissant, butter, jam, rolls, eggs cooked as you like 'em, vegetables, cheeses, orange juice, coffee or tea.	
113. "Muesli" (vegetarian)	22
Granola, yoghurt, fruits, honey, orange juice, coffee or tea.	

Bagel toasts

Each toast served with fresh vegetables and home made sauce.

128. Balkan bagel toast	28
Bulgarian cheese, tomato, savory, black olives.	
129. Champignon bagel toast	29.50
Creamed mushrooms, tomato, melted cheese.	
130. "Chagall's" bagel toast	29.50
Tuna, yellow cheese, anchovy, tomato	
131. Holland bagel toast	29.50
Butter, cheese, tomato.	

Sandwiches

Each sandwich is served with vegetable slices

132. Salmon bagel sandwich	34
Smoked salmon, cream cheese, asphodel, capers.	
133. "Marc" sandwich	29
Tuna, tomato, lettuce, onion, yellow cheese, mayonnaise (served on croissant or bread).	
134. "Galil" sandwich	27
Sheep's milk cheese, tomato, lettuce.	
135. Country sandwich	27
Mayonnaise, lettuce, yellow cheese, tomatoes, hard boiled egg.	

Low calorie salads

Each salad is served with multi-grain wheat bread and sauce of your choice: vinaigrette or white sauce.

124. Evergreen salad	28
Lettuce, celery, green pepper, basilicum, cucumber, artichoke hearts, condiment herbs (about 160 calories).	
125. Rainbow salad	28
Lettuce, cucumber, sweet corn, hard boiled egg, croutons, black olives (about 180 calories).	
126. Village salad	28
lettuce, carrots, cabbage, pepper, tomato, seedlings, sweet pepper, mushrooms, granola, condiment herbs (about 170 calories).	
127. Mushroom quiches	29

Chagall's platters

141. Cheese platter	36.90
4 kinds of cheese, Labane, olive oil, savoury.	
143. Fruit platter	34
With cottage cheese	
144. Napoli platter	29
Mozarella cheese, tomato, basilicum, olive oil, black olives.	
359. Mediterranean platter	28

Focaccia

Omelettes

Each omelette is served with fresh vegetables & our own bread.

136. Champignon omelette	28.50
137. Spanish omelette	28.50
With cheese, onion, pepper slices.	
138. Country aromas omelette	26.50
With basilicum, silandor, parsley, green onion, coriander.	
139. Cheese omelette	28.50
With hard cheese & sheep's milk cheese.	

Soups

154. Vegetable soup	16
155. Creamed champignon soup	16
Covered with puff pastry	
156. Onion a, la parisienne soup	16
With croutons.	
157. Tomato Provence soup & cream	16
159. Soup of the day	16
Ask the waiter.	

Pot & Tasty

Served with fresh vegetables.

161. Creamed potato	31
Baked, with cream & mushrooms.	
162. Potatoes a la Parisienne	31
Baked with spinach, garlic, and yellow cheese.	
163. Light potatoes	27
For weight watchers, with yoghurt and aromatic herbs.	
164. Potatoes & broccoli	31
Baked with cream.	
165. Potatoes & Tuna	31
147. Crep Mushrooms	31
142. Crep Bulgarian Cheese	31

Pizzas

Served with fresh vegetables.

166. Champignons	29.50
Cheese, tomato sauce, mushrooms.	
167. Olives	29
Cheese, tomato sauce, olives, green onion, aromatic herbs.	
168. Cipolla	29
Cheese, tomato sauce, onion.	
169. Yarkona	29
Cheese, tomato sauce, broccoli, garlic, walnuts.	
170. Margarita	27.50
Cheese, tomato sauce, oregano.	
171. Marinera	34
Cheese, tomato sauce, salmon, tuna, anchovy.	
172. Parmesan	29
Cheese, tomato sauce, onion, fresh tomatoes, garlic, parmesan cheese, oregano.	
173. Calzones (closed pizza)	32
Cheese, tomato, mushrooms, onion.	

Chagall's Pies

Served with fresh vegetables

148. Onion & yellow cheese.	33
149. Broccoli & almonds.	33
150. Champignons.	33
151. Spinach.	33
152. Cheese.	33
351. Chinese Vegetable Pie	33

Italian specials

Served with fresh vegetables.

174. Spaghetti Napolitana	27.90
With cheese & tomato sauce.	
175. Lasagna	32
In tomato sauce, with spinach & mushrooms.	
349. Canalloni in Bashmel & Parmesan	32
176. Home Rigatoni	29
In mushroom sauce, with garden peas, cream, white wine, nutmeg.	
177. Spaghetti "Chagall"	32
In garlic sauce, with olive oil, broccoli, basilicum, cream.	
178. Scandinavian fetuccini	35
In cream sauce, with smoked salmon.	
179. Spaghetti al pesto. In green basilicum	28
sauce, with garlic, olive oil, parmesan cheese, pine-nuts.	
180. Fetuccini	32
In tuna sauce, with creamed tomatoes & aromatic herbs.	
350. Fetuccine Alfredo.	32
181. Ravioli Napolitana	33.90
In napolitana sauce, with parmesan cheese.	
182. Tortellini misto	33.90
In cream sauce, with tomatoes & mushrooms.	
183. Nochi napolitana In tomato sauce	32
184. Pasta fiesta (for two)	47
4 kinds of pasta in various sauces.	
191. Spaghetti mushrooms cream sauce	32

Fish & wine

A glass of wine on the house - served with fresh vegetables, baked potatoes, cooked vegetables & our own bread.

185. Sole	41
Creamed, with tomato sauce.	
186. Mullet	49.90
In lemon sauce, white wine & aromatic herbs.	
187. St. Peter's Fish	49.90
Fried, in pepper sauce, with wine & garlic.	
188. Trout	49.90
In butter and almonds.	
190. Salmon	49.90
Steamed, with wine & cream sauce.	

Focaccias

360. Regular Focaccia - Rosemary and olive oil.	22
361. Focaccia eggplant and mozzarella	32
362. Focaccia cheese and cream with mushrooms	36
363. Focaccia onion, anchovy, tomato and olives	36

- Service not included
- Prices include V.A.T.
- Cheques not accepted

We thank you and look forward to serving you again!

"CHAGALL GASTRONOMY" 5 Ben - Yehuda ST., Jerusalem. Tel. 02-6233331
Kanion Harel, Mevasseret Zion Tel: 02-5337655

café Chagall

Sweets & desserts

A feast of dessert pastries

Selection of dessert cakes, from Chagall's bakery, presented for your choice

320. Black Forest	17.50
Chocolate, cream, blueberries, cherries.	
321. Cheese & blueberry torte	17.50
Cheese, blueberries and cream.	
322. Chocolate mousse	17.50
Chocolate, butter, egg whites.	
323. Gutenberg	17.50
Chocolate, cream, pears in syrup.	
324. Cappuccino	17.50
Coffee, hazelnuts, cream, white chocolate.	
325. Mocca merange	17.50
Coffee mousse, meringue.	
326. Nut torte	17.50
Walnuts, cream.	
327. Caramel tourte	17.50
Dulce de leche, meringue, cream.	
328. Strawberry mousse	17.50
Strawberries, cream, chocolate.	
329. Charlotte	17.50
Bavaria, chocolate cream.	
330. Bavaria éclair	17.50
Bavaria cream with chocolate filled éclair.	
331. Cheese mousse	17.50
Cream cheese on a torte base.	
332. Melenik	17.50
Belgian chocolate in cream.	
333. Tiramisu	17.50
Italian cheese cake in Italian coffee.	
334. Baked cheesecake	17.50
Cream cheese baked in the oven.	
335. Fruit torte	17.50
Cheese torte with peaches, fruits or strawberries in season.	
337. Apple pie	17.50
338. Pecan pie	17.50
339. Lemon meringue pie	17.50
340. Apple strudel	17.50
341. Blueberry strudel	17.50
346. Mozart	17.50
342. Eclair	17.50
Chocolate or mocca cream filling.	
343. Napoleon	17.50
Puff pastry with vanilla cream (creamschnitte).	
344. Savarina	17.50
Cooked in rum syrup filled with cream.	

194. Hot chocolate cake	24.90
With ice cream & whipped cream.	
195. Apple pie	24.90
With ice cream & whipped cream.	
196. Pecan & chocolate chip pie	24.90
With ice cream & whipped cream.	
197. Fresh fruits basket.	17.50
198. Cheese & raisins blintz	28
199. Caramel blintz	28
200. Chocolate & nuts blintz	28
201. Blackberry strudel	24.90
With blackberry ice cream.	
202. Apple & cinnamon strudel	24.90
With vanilla ice cream & sweet cream.	
204. Watermelon (in season).	18.90
205. Watermelon & Bulgarian cheese (in season).	23.90

Hot drinks

We serve Segafredo coffee	
240. Espresso	7.50
241. Double espresso	8.50
242. White coffee	8
243. Black coffee	8
244. Filter coffee	8.50
245. Decaffeinated filter coffee	8.50
246. Instant coffee	7.50
247. Instant white coffee	8
248. Decaffeinated instant coffee	7.50
249. Tea	7.50
250. Tea with "naana" (mint)	7.50
251. Herb infusions (various)	7.90
252. Tea with milk	7.90
253. Hot or cold milk	7.90
254. Cold chocolate	9.50
255. Hot chocolate	9.50
256. Hot chocolate with cream	11
257. "Segafredo" hot chocolate	12
258. Cappuccino with whipped cream	11
259. Ice tea	9.50
260. Ice coffee	8.50
261. Addition for large cup	1

Coffee all over the world

221. Tzabar coffee	20
With "Sabra" liqueur, sugar & whipped cream.	
222. Hawaii coffee	20
With rum, sugar & whipped cream.	
223. French coffee	22
With Drambuie liqueur, sugar & whipped cream.	
224. Irish coffee	22
With whisky, sugar & whipped cream.	
225. Swiss coffee	22
With cherry liqueur, sugar & whipped cream.	
226. Carribbean coffee.	22
With Tia Maria liqueur, sugar and whipped cream.	

Light drink

262. Coca Cola	7.90
263. Kinley	7.90
264. Sprite	7.90
265. Diet Coca Cola	7.90
266. Diet Kinley	7.90
267. Diet Sprite	7.90
268. Orange drink	8
269. Grapefruit drink	8
270. Mango nectar	8
271. Pineapple nectar	8
273. Peach nectar	8
274. Tropical nectar	8
275. "Hagalil" apple juice	9
276. "Hagalil" cider	9
277. "Mei Eden" mineral water	6
278. Soda	6
279. Lemonade juice	8
280. Tomato juice	8
316. Tonic water	7.90
317. Bitter lemon	7.90
318. Ginger Ale	7.90
227. Grape juice	7.90

Natural fruit juices

228. Melon	13.50
231. Strawberry	13.50
233. Date	13.50
234. Banana	13.50
235. Mango	13.50
237. Watermelon	13.50
239. Grape	13.50
236. Milk addition	2
216. Whipped cream topping	5

Beers

281. Carlsberg beer	12.50
282. Tuborg beer	12.50
283. Maccabee beer	10.50
284. Goldstar beer	10.50
285. Malt beer	9
286. Outcider	11
288. Heiniken	12.50
289. Black olives & cheese	8

Wines

291. Emerald Riesling Selected	65
292. Cabernet Sauvignon Selected	65
293. Sauvignon Blanc Selected	65
294. Zinfandel Blush Selected	65
295. Glass of wine	13
296. Glass of hot wine	15
297. Champagne	75

Ice creams

206. "Cartié"	18
3 ice cream balls, of your choice, whipped cream.	
220. Each ice cream ball.	7
207. Banana split	29
208. Strawberry special (in season)	29
209. Frutti	26
Fruit ice creams, whipped cream, nuts, syrup.	
210. "Alaska"	22
Lemon ice cream, mentha liqueur.	
211. "Italia"	22
Mocca ice cream, coffee liqueur.	
212. "Alpina"	24
Chocolate ice cream, whipped cream and hot chocolate syrup.	
213. Tapuzina	22
Vanilla ice cream, orange juice.	
214. "Chagall"	33
Plenty of delicious flavors.	
215. Milk shake	17
Ask for your preferred flavor.	
216. Whipped cream topping.	5
217. Pina Colada milkshake	18
Vanilla ice cream, Pina Colada liqueur.	

Ice cream drinks

218. Ice coffee with ice cream	17
219. Ice chocolate with ice cream	17
215. Milk shake	17
Ask for your preferred flavor.	
217. Pina Colada milkshake	18
Vanilla ice cream, Pina Colada liqueur.	
216. Whipped cream topping.	5

Alcoholic drinks

238. Gin	20
319. Campari	20
298. Cointreau	24
299. Grand Marnier	24
300. Rum Negrita	24
301. J & B whisky	24
302. Black & White whisky	24
303. Johnny Walker whisky	24
304. Bourbon	24
305. Imported vodka	22
306. Irish Cream	20
307. Brandy	20
308. Ammareto	15
309. Sabra Orange	15
310. Sabra Coffee	15
311. Pernod	20
312. White Vermouth	14
313. Red Vermouth	14
314. Pina Colada	15
315. Chivas Regal	45

