



MENU

◆ cafeneto.co.il ◆



Gluten free ● vegan option ● Vegan ●

STARTERS



Eggplant and potato patties ● ● served with cucumber slices, labneh- yogurt sauce and mint oil	36
Tabouli salad ● Coarse burghul, red onion and herbs - arugula, parsley, green onion and mint on green tahini labane paste	24
Roasted Cauliflower ● ● Roasted cauliflower, arugula, cherry tomatoes, red onion and green tahini	29
Hyssop bread sticks On the side - Labane cheese and seasoned tomatoes	29
Black Beans Msabaha ● Black beans dish served with seasoned tomatoes, hard-boiled egg, sweet potato cubes and chili peppers with ciabatta / gluten free bread ●	36
Bruschettas (3 / 6 units) ● Seasoned tomatoes with Kalamata olives • Green tahini, roasted eggplant, hard boiled egg and parsley • Roasted pepper, goat cheese and walnuts	24 / 44

PASTA Linguine or Penne



Cheese Ravioli Tomatoes and olive oil • Alfredo • Rosé – cream and tomatoes	52
Salmon and cream Smoked fillet salmon chunks, cream, white wine, nutmeg, zucchini, cherry tomatoes and basil	56
Bolognese Ground meat in tomato sauce and parsley	54
Napolitana ● Tomato sauce, olive oil, cherry tomatoes and basil / additional chicken breast	45 / 55
Alfredo Cream, white wine, Muscat nut, onions, mushrooms and parsley	49
Pesto Basil pesto, garlic, walnuts and olive oil with zucchini, seared tomatoes and Kalamata olives	49
Cream and tomato - Rosé Cream, tomato sauce, cherry tomatoes and basil	45

Coffee and half sandwich

Regular Coffee and half sandwich	30
Large Coffee and half sandwich	33
Cold coffee / Freshly squeezed juice and half sandwich	36

Smoked fillet salmon chunks / Goat Cheese - additional NIS 4

MAIN COURSE



Salmon Fillet Baked salmon fillet on coarse burghul and sauted vegetables - carrot, zucchini, red pepper, spinach, green onion, garlic, and ginger in honey, peanuts and curry sauce	74
Chicken Breast With garlic confit, cherry tomatoes and kalamata olives. Served with potato wedges / mashed potatoes / Basmati rice / Galilee Majadra (burghul) and green salad	59
Galilee Shawarma Turkey shawarma slices and lamb fat over Galilee Majadra (burghul) and chopped salad with tahini and amba on the side	59
Beef patties with beet sauce served mashed potatoes / Basmati rice with tahini and pea seeds	59
Madrid Rice Sliced chicken breast in sauce* with sauted peppers on Basmati rice garnished with green onion. *Honey, garlic, lemon and olive oil / Honey, peanuts and curry	56
Asian Vegetable Rice ● Sliced chicken breast stir-fried with Basmati rice, cabbage, carrots, zucchini, spinach, peas, green onion, garlic, ginger and basil with Asian seasoning and ground peanuts	54
Pizza Napolitana Tomato sauce, mozzarella and parmesan cheese, sliced tomato and basil.	45
Bulgarian cheese / kalamata olives / tuna /eggplant - for every topping NIS 4	
SANDWICHES Made with ciabatta or country sourdough with green salad / chopped salad on the side Half sandwich served without salad	
Spanish Sliced chicken breasts / Tofu in sauce*, sauted peppers, tomato, arugula, red onion and lemon basil - mayonnaise. *Honey, garlic, lemon and olive oil / Honey, peanuts and curry	52
American Entrecote roast beef, roasted red onion, arugula, tomato, pickles and lemon basil - mayonnaise	52
Salmon Fillet Smoked fillet salmon chunks, cream cheese, lettuce, tomato, red onion and capers	27/52
Tuna Tuna salad, lettuce, tomato, cucumber, parsley and olive oil	23/44
Greek Bulgarian cheese / Zfatit cheese with hyssop, roasted peppers, arugula, kalamata olives and olive oil	23/42
Goat cheese - additional NIS 4	
Baghdadi ● Hard boiled egg, diced potatoes, roasted eggplant, tomato, cucumber, parsley, red onion and tahini served with amba on the side	23/42
Israeli Omelet, tomato, cucumber, lettuce, kalamata olives, cream cheese and butter	23/39

BREAKFAST



Morning neto

Sunny side up / Scrambled / Herb omelet / omelet
(Yellow / Bulgarian cheese / Champignon mushrooms - Additional NIS 3)
cream cheese, labane, tuna salad, green tahini, Bulgarian cheese with pesto,
roasted pepper and jam.
Sliced house bread and small whole grain bread / ciabatta / gluten free bread
Chopped salad / Green Salad,
Freshly squeezed juice and coffee
Single 63 / Double 116

Recommended additions per omelet:

Norwegian Omelet

Omelet filled with smoked fillet salmon chunks,
cream cheese and green onion
additional 9 NIS

Tuscany Frittata

Omelet with zucchini, red pepper, spinach, basil,
cream and goat cheese
additional 8 NIS

Alfredo Omelet

Omelet with Champignon mushrooms, onion and cream
additional 6 NIS

Shakshuka Neto

Two eggs in tomato sauce with vegetables and parsley.
Served with chopped salad, tahini and small whole grain bread
52

Balkan Shakshuka

Roasted vegetables (eggplant, pepper and onion),
goat cheese and basil
additional 4 NIS

Workers' Breakfast

Herring fillet in olive oil alongside sour cream,
radishes, potato cubes, green onion and ciabatta slices
39
Workers' Break – with vodka chaser – 8 NIS extra

Florentin

Two eggs of your choice, chopped salad, tahini, small whole grain
bread, cream cheese, small freshly squeezed juice or regular coffee
39

Muesli

Granola, yogurt, fresh fruit and honey / Date honey
28



ADDITIONS



Potatoes (baked potatoes with olive oil and parsley) 19 NIS • Galilee Majadra (Burghul) 14 NIS • Chopped salad / Green salad 12 NIS •
Ciabatta, whole grain bread / gluten free bread / home bread 10 NIS • Cheese / tuna 6 NIS • Hard Boiled egg 4 NIS

SALADS

Served with small whole grain
bread / Gluten free bread



Barcelona

Sliced chicken breast / Tofu in sauce*, sautéed peppers, mixed lettuce,
herbs, cherry tomatoes, walnuts, red onion, lemon juice and olive oil.
*Honey, garlic, lemon and olive oil / Honey, peanuts and curry
59
Honey, garlic, lemon and olive oil ●

Black lentils ●

Black lentils, Bulgarian cheese, baked sweet potatoes, lettuce, herbs,
cherry tomatoes, cucumber, red onion, mint, parsley,
lemon juice and olive oil. On the side - Yogurt
57

Halloumi Salad ●

sautéed halloumi cheese slices with pesto, Champignon mushrooms,
tomatoes, cherry tomatoes, red onion, basil, hot green pepper, lettuce
and olive oil, oregano and lemon juice sauce
55

Caesar Salad

Sliced chicken breast / smoked fillet salmon chunks, baked sweet
potato cubes, cherry tomatoes, croutons, red onion and lettuce with
French anchovy sauce
55
without croutons ●

Nicoise ●

Tuna, diced potatoes, hard-boiled egg, red onions, peas, cherry
tomatoes, red pepper, cucumber, carrots, capers, kalamata olives and
lettuce dressed in a French Anchovy sauce
54

Greek – Coarsely Chopped

Bulgarian cheese / Zfatit cheese, croutons, tomatoes, cucumbers, red
peppers, red onions, kalamata olives, lemon juice and oregano olive oil
52
without croutons ●

Arabic - Finely chopped ●●

Cucumber, tomato, red onion, parsley, mint
coriander, lemon juice and olive oil
Served with tahini and amba on the side
45
hard boiled egg and roasted eggplant - additional 7 NIS ●

TOASTS

Made with white / whole wheat bread
with green salad / chopped salad on the side



Toastelino

mozzarella cheese, yellow cheese, tomatoes, pesto, Kalamata olives
and pizza sauce
47

Bulgarian

Yellow cheese and Bulgarian cheese, tomato,
arugula, kalamata olives and butter
45

Home • Toast

Yellow cheese, tomato, kalamata olives and butter
43
Tuna / Hard boiled egg - every addition NIS 4

HOME • COFFEE

Available on request: 1% fat milk /
Soy drink ● / Almond drink ●



	regular	large
Chocolate log with cappuccino	18	22
Mochaccino cafe and Nutella cream	16	20
Cappuccino	13	17
Latte macchiato		17
Americano	12	14
Turkish coffee	12	14

SIDE BY SIDE

Chocokate Cube dark and milk chocolate, biscuits, cocoa & shredded coconut	19
Pound cake / Yeast cake	16
Brownies	15
Home made cookies	15

	short	double
Espresso mocha espresso with Nutella cream	12	14
Home Coffee - Triestino espresso, a hint of milk and frothed milk	11	13
Cappuccino	10	
Macchiato espresso stained with frothed milk	11	12
Espresso	9	11

HOT & SPECIAL



	regular	large
Chocolate log with milk	16	20
Sachleb rose water, coconut, peanuts, cinnamon	16	20
Sachleb espresso	16	20
Sachleb mocha with espresso and Nutella cream	16	20
Chaiccino Indian spiced milk based tea		20
Hot apple cider (with wine - additional NIS 4)		16
Hot chocolate milk (whipped cream - additional NIS 4)	12	16
Teapot brew		15
Classic tea		13

COFFEE AND PASTRY

Regular coffee and pastry	22
Large coffee and pastry	25
Cold coffee / Freshly squeezed juice and pastry	28
Brownies / Pound cake / Yeast cake / Croissant	16
Burekasant	18
Hard boiled egg, tomato and pickle - additional NIS 6	

SHAKES

Candied pecans / Shredded chocolate /
Spirulina - additional NIS 4



Brazil shake	29
Açaí, granola, banana and milk	
Health shake ●	29
Banana, dates, granola and almond drink	
Milk shake	28
Vanilla with Amarena cherry / Vanilla Nutella	
Cappuccino Milkshake	28
Espresso and soft vanilla ice cream	
The Green Shake ●	28
Spirulina algae, banana, melon and almond drink	
Banan Loti	26
Banana and Nutella smoothie	
Açaí shake * ●	29
Brazilian shake rich in vitamins	
Fruit shake * ●	28
Strawberry / Banana / Dates / Melon / mango / pineapple	
*All shakes can be made with:	
Milk / Orange Juice / Water / Soy drink ● / Almond drink ●	

COLD AS ICE

Candied pecans / Shredded chocolate /
Spirulina - additional NIS 4



Quadruple Neto	28
Nutella cream, Ice Café Neto, soft vanilla ice cream and chocolate log	
Pecan Iced Coffee	26
Iced coffee and shredded candied pecan	
Ice Mocha Neto	18/23
espresso, milk and Nutella cream	
Ice mint lemonade	19
Ice Watermelon	19
Ice Café Neto	14/19
Iced Cappuccino (sweetened)	
Ice strawberry yogurt	14/19
Soft vanilla ice cream	12/19
Candy toppings / Amarena cherry / espresso / nutella cream	

COLD, SOFT & NATURAL



Cold Coffee Espresso and frothed milk (unsweetened)	17
Cold Americano Espresso with water	14
Cold chocolate milk	14
Freshly squeezed juice orange / carrot	17
Lemonade / Red grapefruit	14
San Pellegrino - small / large	13 / 24
Soft drinks / Soda	13 / 10
Home made iced tea with mint and lemon (unsweetened)	10