
Vegan Menu

BREAKFAST

Morning Neto

Made from lentil flour, red onion, Champignon mushrooms, parsley and green onion
Served with stuffed vine leaves, green tahini, roasted pepper, tabouli, roasted eggplant, olives 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

Vegan Shakshuka

Tofu and lentil dumplings in tomato sauce with roasted vegetables (eggplant & onion) and parsley served with chopped salad, tahini and small whole grain bread / Gluten free bread ●

56

MAIN COURSE

Vegan Shawarma

Sautéed seitan slices with onion, cumin and turmeric served with Galilee Majadra (burghul) / Basmati rice with chopped salad, tahini and amba on the side

54

Asian Vegetable Rice

Tofu stir-fried with Basmati rice, cabbage, carrots, zucchini, spinach, peas, green onion, garlic, ginger and basil with Asian seasoning and ground peanuts

54

Rustic Stew

Rustic stew of whole wheat, black lentils, root vegetables (carrot and onion), zucchini, champignon mushrooms, medjool dates, almonds, basil, green onion, parsley, garlic and ginger served with green salad / Chopped salad

45

Pizza Napolitana

Tomato sauce, vegan cheese, sliced tomato and basil

45

Toppings: Kalamata olives / Eggplant - for every topping 4 NIS

Home ♦ Couscous

Home made couscous drenched in vegetable soup: leeks, cabbage, pumpkin, carrot, chick peas, tomato, celery and parsley

44

PASTA Linguine or Penne

Napolitana

Tomato sauce, olive oil, cherry tomatoes and basil / Additional tofu

45/55

Pesto

Basil pesto, garlic, walnuts and olive oil with zucchini, seared tomatoes and Kalamata olives

49

SALADS Served with small whole grain bread / Gluten free bread

Burghul+

Coarse burghul, tomatoes, celery, red onion, cranberries, almonds, mint, parsley, lemon juice and olive oil on herbs and lettuce

54

Arabic - Finely Chopped ●

Cucumber, tomato, red onion, parsley, mint, coriander, lemon juice and olive oil. Served with tahini and amba on the side

45

TOAST Served with green salad / Chopped salad

Vegan Toast

Vegan cheese, tomato, kalamata olives and olive oil

43

● Gluten free

The kitchen contains gluten products and each dish might contain gluten residues

OUR FRESH FOOD PLATTERS



Cafeneto is happy to serve you a variety of delicious and fresh food platters.

A birthday, family event, business conference or just because it's Thursday - with Cafeneto you are always ready for every event!



for more information please
contact the branch manager

BEST FRIENDS FOREVER

Cafeneto Friend Club:

Aggregating Points

aggregate points for each purchase! Aggregating points constitutes 10% of the check (after discounts and benefits). Each point equals 1NIS which can be used to buy everything (even coffee...)

Welcome Benefit

joining costs 30NIS and you get 40NIS worth of welcome gift (40NIS divided into four 10NIS coupons which can be used on 4 visits)

Birthday Benefit

20% discount in every branch on your birthday month (one visit at the branch, up to 200NIS check)

Anniversary Benefit

a dessert which sweetens every couple

Benefits and Surprises

a variety of benefits and discounts, events and surprises for your enjoyment



The card is valid for a year
Subject to terms and conditions



SHAKE YOUR SUMMER

Brazil Shake

Açaí, granola, banana and milk

29

Health Shake - Vegan

Banana, dates, granola and almond drink

29

Milk Shake

Vanilla with Amarena cherry / Vanilla Chocolate - nuts cream

28

Cappuccino Milkshake

Espresso and soft vanilla ice cream

28

The Green Shake - Vegan

Spirulina algae, banana, melon and almond drink

28

Banan Loti

Banana and Chocolate - nuts cream smoothie

26