

# Business Lunch

## Business NIS 49

---

Tuna sandwich / Greek sandwich / Israeli sandwich  
Arabic salad / pasta in cream sauce  
pasta in rosa sauce / pasta Napolitana  
Your choice of soft drink  
Appetizer additional NIS 10

## Business NIS 59

---

Your choice of appetizer  
Your choice of main course: Smoked Salmon Sandwich  
Chicken / Tofu Sandwich / Pulled Asado Ciabatta  
Greek Salad / Freekeh & Beet Salad  
American Roast Beef Sandwich / Pesto Pasta  
Pasta with Sweet Potato & Spinach Leaves  
Tuna Salad / Black Lentil Salad / Pizza Napolitana  
Can't-Miss Pizza / Toastelino / Bulgarian Toast / Home Toast

## Business NIS 69

---

Your choice of appetizer  
Your choice of main dish: Salmon & Cream  
Asian Vegetable Rice / Rice with Chicken/Tofu  
Galilean Shawarma / Chicken/Tofu Salad  
Halloumi Salad / Caesar Salad  
salmon fillet (add NIS 15)  
Your choice of soft drink

Your choice of appetizer  
mujaddara (bulgur) / Potatoes /cauliflower florets  
black bean msabbaha  
Tabbouleh /chopped salad / green salad

Your choice of soft drink:  
carbonated drink / water / lemonade  
Add NIS 4 for freshly-squeezed juice

Add NIS 15 for Heineken/ Draft Goldstar

---

Served Sunday-Thursday, 12:00-17:00  
Holidays not included





# WE LOVE COFFEE

Of course, tea is great, and so is freshly-squeezed juice, and there's nothing like a shot of alcohol to warm yourself up... but coffee will always be our one true love.

Premium, aromatic coffee that stimulates the senses, served at just the right temperature, with the perfect consistency.

Coffee you'll only get from us.

**In other words, delicious coffee.**



Our coffee beans start their journey on three different continents: Africa, South America, and Asia.

## Columbian Beans

Cultivated in rich volcanic soil up to 1,800 meters above sea level, these beans are truly of sky-high quality.



## Indian Beans

These beans are grown close to spice plants like cardamom and cinnamon, giving the coffee a mild spicy flavor and pleasant aroma.

## Ethiopian Beans

Grown in eastern Africa, these beans give our coffee a mildly fruity, floral fragrance.



## Roasting the Coffee

We roast the coffee at 220°C for about 25 minutes – optimal conditions for the blend's exquisite combination of beans.



## The Café Neto Blend

After countless months of trials and taste tests, we perfected our prized blend, bursting with the finest flavors, body, and aroma.



## Our Baristas

All our baristas undergo special intensive training (which includes a bean sack race), to provide you with an exceptional beverage you'll savor down to the very last drop. Even when it's tea...

**The Taste  
Test**

Sharp, sophisticated senses will pick up on cedar, lemon, peach, caramel, almond, and roasted hazelnut, enhanced with the rich aromas of lush, wet earth, straw, apple, and sublimely roasted beans

---

# COLD AS ICE

---

## **Tutti Frutti**

Strawberry frozen yogurt with soft-serve ice cream

15

## **Neto Square**

Nutella cream, Neto iced coffee, soft-serve vanilla ice cream, and a chocolate log

28

## **Pecan Iced Coffee**

Neto iced coffee with candied pecans

26

## **Neto Iced Mocha**

On an espresso, milk, and Nutella cream base

18/23

## **Iced Mint-Lemonade**

19

## **Neto Iced Coffee**

On an espresso and milk base (slightly sweet)

14/19

## **Soft-Serve Vanilla Ice Cream with Toppings**

Multicolored sprinkles / espresso / Nutella cream

12/19

## **Regular Iced Coffee**

Espresso on a milk foam base (unsweetened)

17

## **Iced Americano**

Espresso on a water base

14

## **Iced Chocolate Milk**

14

## **Ice Watermelon**

19

## **Ice Strawberry yogurt**

14/19