BREAKFAST

Served From 07:00 AM-12:00 PM

All breakfast dishes include a hot drink of your choice and fresh orange juice (Except *).

HIITON STYLF RRFAKFAST

Two eggs of your choice (scrambled, omelette, fried, hard-boiled, or poached).

Fresh selection of vegetables, Gouda cheese, feta cheese, goat cheese,
labneh with olive oil, tuna salad, egg salad, eggplant cream, variety of olives,
selection of artisanal bread, pastries, butter, and jam.

128 NIS

Addition of smoked salmon

15 NIS

FROM THE GALILEAN KITCHEN

Crunchy Jibneh cheese, labneh balls, seared eggplant and tahini, feta cheese and do'a, sambusak filled with spinach and sumac, cheese and za'atar cigar, selection of olives, masabacha hummus, chopped Israeli salad, ricotta cheese, and date honey. Two eggs of your choice (scrambled, omelette, fried, hard-boiled, or poached). Jerusalem bagel and saj bread.

140 NIS

BANDORA PAN*

Stone-oven baked tomatoes with garlic, Jibneh cheese, green chili and olive oil, green salad, parmesan focaccia.

97 NIS

HUMMUS & FAVA BEANS MASABACHA* 🕖

Long-cooked fava beans, house-made hummus, falafel, green Tatbila dip, mini pita breads.

78 NIS

SPICY SHAKSHUKA

Spicy fresh tomato sauce and fried eggs, stone oven-baked Frena bread, green salad.

110 NIS

BENEDICT ROYAL

Poached egg with hollandaise sauce on smoked salmon, brioche bread, green salad.

120 NIS

BENEDICT FLORENTINE

Poached egg with hollandaise sauce on pan-fried baby spinach, brioche bread, green salad.
100 NIS
FRENCH TOAST
Jam, butter, crème fraiche, fruit salad, maple syrup.
90 NIS
HEALTHY MORNING
Yogurt, vanilla halva, granola, fruit salad, date honey, raw tahini.
90 NIS
VEGAN SCRAMBLE 🗸
Pan-fried tofu and onion, green salad, variety of olives, vegan cream cheese, selection of artisanal bread.
97 NIS
BAKERY
Croissant: almond/butter/chocolate/cinnamon and hot drink of your choice.
65 NIS
MORNING SHAKES Ø
Purple power - apple beetroot carrot ginger
Green power - apple celery cucumber lemon
38 NIS
MORNING COCKINIIS

MURNING GUGKIAILS/

Please ask your waiter. 58 NIS

*Hot drink or juice in the breakfast menu can be replaced for a supplement of 26 NIS.

LUNCH / DINNER MENU

Served from 12:00 PM

APPFII7FRS

HOMEMADE BREAD BASKET AND DIPS arnothingFocaccia or Sourdough bread, eggplant cream, tomato cream and spicy pepper salsa. 49 NIS ARANCINI BALLS Filled with tomato tapenade, fresh polenta, enoki mushrooms and microgreens. BAKED CAULIFLOWER 🦑 Oven-roasted cauliflower with creamy polenta mousse, parmesan shavings and salsa verde. 76 NIS HUMMUS & FAVA BEANS MASABACHA 🕖 Long-cooked fava beans, house-made hummus, falafel, green Tatbila dip and mini pita breads. 78 NIS BRUSCHETTA Ø

ISRAELI GRAVLAX 🦑

Toasted sourdough with caramelized onion butter, roasted red peppers and a drizzle of olive oil. 63 NIS

Cured salmon with labneh, za'atar, mint leaves, sumac, red chili and green olive oil. 82 NIS

SUIDS

MINESTRONE Ø Rich soup with fresh country vegetables. 69 NIS ONION SOUP Rich onion soup with a parmesan-crusted crouton. 69 NIS SOUP OF THE DAY Please ask your waiter. 69 NIS SALADS

ISRAELI SALAD 🕖 🦑 Finely chopped seasonal vegetables with olive oil, lemon and white tahini. 83 NIS Add Jibneh cheese: 12 NIS RANDORA SALAD 🕖 🦑 Selection of tomatoes, avocado, chili, fresh mint and olive oil. 85 NIS

PANZANELLA SALAD 🕖

Roman-style artichokes, sun-dried tomatoes, cherry tomatoes, Kalamata olives, red onions, cucumbers, basil and sourdough croutons.

83 NIS

GARDEN GREENS SALAD 🦑

Selection of lettuce, roasted walnuts, Gorgonzola cheese and citrus vinaigrette.

89 NIS

CAESAR SALAD

Laligue and Romaine lettuce, croutons, anchovies, parmesan shavings, soft-boiled egg and Caesar dressing.

92 NIS

BEETROOT SALAD 🦑

Caramelized beetroots, pecan crumble, Galilean Roquefort cheese and pomegranate concentrate. 83 NIS

Vegan 🗸 Gluten free (Prepared in a shared kitchen; cross-contact with gluten may occur) 🖋



SANDWICHES

CLUB SANDWICH

Stacked rye bread with s	smoked salmon,	fried egg,	cream cheese,	avocado,	cucumber,	onion,
	Salanova lettuce	e, garlic aid	oli and French f	ries.		

130 NIS

ENCHILADA

Grilled tortilla filled with red bean paste and cheeses, fresh green salad and mango salsa. 83 NIS

ITALIAN KITCHEN

MARGHERITA PIZZA

Classic tomato sauce, mozzarella and fresh basil. 92 NIS

Additional toppings: Green olives/Kalamata olives/onion/tomatoes | 10 NIS Anchovy/mushrooms/tuna/capers | 12 NIS

..... CHEESE RAVIOLI

Yellow tomato cream and green vegetables.

104 NIS

PACCHERI PASTA

Seared salmon chunks and rosé sauce.

104 NIS

CACIO E PEPE

Classic Roman-style spaghetti with black pepper and Pecorino Romano cheese.

96 NIS

GNOCCHI

Pan-seared gnocchi with beetroot coulis and a rich four-cheese sauce.

104 NIS

PAPPARDELLE FUNGHI

Rich cream sauce, fresh forest mushrooms and parmesan. 98 NIS

FISH

FISH KEBAB 🦑

Grilled fish kebab with eggplant cream, tomato salad and fresh herb salad. 142 NIS SEABREAM FILLET In champagne sauce, potato gnocchi and green vegetables. 162 NIS SEABASS FILLET 🦑

With mashed potatoes, confit carrots and bouillabaisse sauce.

160 NIS

JAPANESE SALMON

Coated with black and white sesame seeds, bok choy, root vegetables and glass noodles in teriyaki sauce. 155 NIS

VEGAN KITCHEN

VEGETABLE PIE Ø

Crispy pastry filled with wild mushrooms and herbs, green salad.

88 NIS

PAD THAI

Rice noodles, tofu, root vegetables, sprouts and Pad Thai sauce. 88 NIS

SIDE DISHES



KIDS MENU

FISH AND CHIPS

Crispy sea bream fillet, peas puree, tartar sauce and French fries. 85 NIS / 140 NIS

..... SPAGHETTI NAPOLITANA

Rich Italian classic tomato sauce, basil and parmesan. 65 NIS / 95 NIS

..... CLASSIC CHEESE TOAST

Yellow cheese and butter on white/whole wheat bread, tomato and cucumber salad. 45 NIS / 85 NIS

DESSERIS

BEN & JERRY'S ICE CREAM

Selection of three scoops: chocolate/coffee/cookies and cream/dulce de leche/strawberry/vanilla.

64 NIS

Extra scoop: 25 NIS

SORBET Ø

Selection of three scoops.

55 NIS

SEASONAL FRUIT PLATE Ø

99 NIS

WATERMELON / MELON (IN SEASON) 🗸 🤌

84 NIS

Add feta cheese: 15 NIS

CHOCOLATE SOUFFLÉ

Warm, rich chocolate soufflé with a molten center, served with vanilla ice cream, cocoa crumble and hot chocolate sauce.

69 NIS

HOMEMADE INDIVIDUAL CAKES

Made at Hilton's Bakery. 69 NIS



HOT BEVERAGES

(All Coffee drinks can be served as decaffeinated)

Espresso	18 NIS
Double Espresso	21 NIS
Instant / Filter / Turkish Coffee	17 NIS
Americano	19 NIS
Macchiato	19 NIS
Double Macchiato	21 NIS
Cortado	20 NIS
Latte Macchiato	24 NIS
Cappuccino	24 NIS
Hot Chocolate	22 NIS
Tea Selection	23 NIS

COLD BEVERAGES

Fresh Squeezed Juice: Apple / Carrot / Grapefruit / Orange	30 NIS
Cranberries / Grape / Grapefruit / Lemonade / Orange / Tomato	23 NIS
Arizona Iced Green Tea with Honey / Pomegranate	26 NIS
Fuze Tea	24 NIS
Soda / Mint-Lime Soda, Schweppes	22 NIS
Coca-Cola / Diet Coca-Cola / Coca Cola Zero	24 NIS
Fanta / Sprite / Sprite Zero	24 NIS
Malty Beer	24 NIS
Apple Cider / Sparkling	24 NIS
Bitter Lemon / Ginger Ale, Schweppes	22 NIS
XL Energy Drink	28 NIS
Red Bull	31 NIS
Homemade Ice Tea	23 NIS
Ice Coffee	24 NIS
Cold Chocolate	22 NIS
Milk Shake — Chocolate / Coffee / Strawberry / Vanilla	38 NIS

TONIC WATER

Schweppes22	NIS
Natural / Light / Pink Grapefruit and Bergamot, Franklin and Sons 24	NIS
Berries with a hint of mint, Nordic	NIS
Natural / Mediterranean, Fever Tree	NIS
Lemon, Three Cents	NIS
MINERAL WATER	
Local Mineral Water 0.5 l20	NIS
San Benedetto 1 l	NIS
Evian 0.33 l / 0.75 l	NIS
SPARKLING MINERAL WATER	
Ferrarelle 0.33 l / 0.75 l	NIS
San Pellegrino 0.25 l / 0.75 l20/35	NIS
Perrier 0.33 L / 0.75 L	NIS
Evian 0.33 L / 0.75 L	NIS