



74/138

114

86/142

29/35

62

67

69

52

58

57/52

16

43

43

TO STAY / TO GO

55/62

60/68

60/68

46/52

53/59

53/59

68

63

66

72

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68

64

TO STAY / TO GO

31/36

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62/68

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68/60

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SMALL/BIG

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16

THIRD/HALF LITER

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33/29

33/29

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29/14

11/13

10/14

salad, avocado, pesto, roasted peppers, tahini, butter, jam, mini muesli, fresh juice, coffee

Choice of 2 eggs, fresh salad, whole wheat bread, variety of spreads: cream cheese, feta cheese, tahini, avocado, pesto, tuna

Brioche, salmon, cream cheese, mixed greens & 2 fried eggs, fresh salad, stir-fried portobello & champignon mushrooms with

Chickpeas flour omelette with onion, mushrooms & herbs / sunny side up (extra 10 NIS), fresh salad, whole wheat bread, vegan spreads: cream cheese, feta cheese, avocado, pesto, roasted peppers,

Mini sandwich: gouda / feta / mozzarella cheese / tuna salad /

ISRAELI (SINGLE/DOUBLE) – SERVED UNTIL 13:30

baked potatoes, fresh juice / coffee / cava

🦥 VEGAN [SINGLE/DOUBLE] - SERVED UNTIL 13:30

peanut butter, tahini, olives, jam, fresh juice, coffee 🐌 MORNING DEAL (TO STAY / TO GO) SERVED UNTIL 13:30

tahini, fresh juice / coffee (cappuccino / espresso)

2 eggs, homemade shakshuka sauce

SHAKSHUKA HOT PANS SERVED WITH TAHINI & CHALLAH

2 eggs, homemade shakshuka sauce, potatoes, feta cheese

Tofu / 2 vegan sunny-side up, homemade shakshuka sauce,

TOASTED CROISSANT HOME BAKED & A SIDE SALAD

Cream cheese, gouda cheese, tomatoes, purple onion

CROISSANTS HOME BAKED & HOMEMADE JAM

asai, fresh fruits, almond milk, granols, coconuts

HOT SANDWICHES + SIDE SALAD

Creamy yogurt, granola, fresh fruits, honey / date honey

Bread - 7 | GF bread 🚳 - 7 | Smoked salmon / Smoked tuna - 15 2 eggs omelette - 14 | Vegan 2 eggs sunny-side up - 20 Avocado - 9 | Fried tofu - 10 | Fried mushrooms - 14 Feta cheese - 7 | Gauda / Goat / Roquefort cheese - 9

SERVED ON WHOLE SOURDOUGH CIBATTA BREAD / GLUTEN-FREE CIBATTA BREAD* 🕸

Saut'ed champignon mushrooms, garlic confit, purple onion, pesto,

Smoked salmon, cream cheese, tomatoes, lettuce, purple onion,

Saut'ed smoked tuna, tomatoes, spinach leaves, basil aioli, pickles

2 eggs omelette / chickpeas flour omelette with onion, mushrooms

Cream cheese / vegan, feta cheese / vegan, sweet potatoes, pesto,

Cream cheese / vegan, warm goat cheese / vegan mozzarella,

Lettuce, mixed greens, roquefort cheese / vegan feta cheese, walnuts, almonds, cranberries soaked in apple cider,

Tomatoes, cucumbers, colored peppers, carrot, beet, olives, purple onion, feta cheese / vegan / tofu (extra 10 NIS), olive oil, lemon,

Champignon & Portobello mushrooms saut'ed in butter / olive oil, lettuce, mixed greens, tomatoes, cucumbers, goat cheese / vegan

Saut'ed smoked tuna & potatoes, tomatoes, cherry tomatoes, spinach, mixed greens, purple onion, green onion, bazil, olive oil,

Red quinoa, mixed greens, kohlrabi, raddish, beet, carrot, cherry tomatoes, parsley, cranberries, walnuts, almonds, green onion, olive oil, lemon & vinaigrette. served with yogurt / tahini

Fluffy focaccia with olive oil, garlic & hyssop, topped with chunks of fresh mozzarella cheese / vegan feta, tomatoes of all seasonal kind & color, roasted peppers, basil leaves, reduced balsamic vinegar

Crunchy butter quiche pastry filled with cheeses & vegetabkes:

SOUP OF THE DAY served with whole wheat bread & butter / pesto

Champignon & portobello mushrooms saut'ed in white wine, garlic confit, nutmeg, truffle oil, cream, parmesan cheese / Vegan mozzarella

lemon zest, cherry tomatoes, fresh garlic, bazil, parmesan cheese

Mushrooms, carrots, beet, purple & green onions, fresh garlic, saut'ed in peanut butter sauce, sesame oil, soy, teriyaki sauce

Chchestnuts, butter, olive oil, cream / vegan, white wine, fresh garlic, bazil, nutmeg, truffle oil, parmesan cheese /

fresh garlic, bazil, parmesan cheese / vegan mozzarella

plus saut'ed mushrooms, onion & potatoes, pickles

Homemade pomodoro: tomatoes, olive oil / cream / vegan, onion,

Served in a bun with Dijion mustard, ketchup, tomatoes, lettuce,

Saut'ed in wine & BBQ sauce, served with roasted sweet potato,

Saut'ed with garlic confit & BBQ sauce, plus vegan mayo, tomato,

Meatballs, tomatoes, olive oil, served with tahini & challah

Served with cream cheese / vegan, pesto, tahini, guacamole

Brioche bread, cream cheese, roasted peppers, gouda goat cheese,

Potatoes chips / sweet potatoes chips, mayo /vegan mayo, ketchup

APPLE CRUMBLE / VEGAN served with Ben & Jerry's ice cream / vegan

NUTELLA PIE / VEGAN served with Ben & Jerry's ice cream / vegan

#HOT CHOCOLATE FUDGE CAKE served with Ben & Jerry's ice cream

BAKED CHEESE CAKE & CAPPUCHINO CREAM with Chinese pecan nuts

CRACK PIE oatmeal, butter & caramel served with Ben & Jerry's ice cream

COOKIES: brownies, granola, sugar free halva, chocolate

HOT DRINKS (ALSO WITH SOY, ALMOND, DAT MILK)

Double espresso with a scoop of Ben & Jerry's ice cream / vegan

"NEW MEAT" BY REDEFINE MEAT IVEGANT REDEFINE

Fresh artichoke hearts saut'ed in sage butter / olive oil,

apple slices, walnuts, lettuce, vinaigrette, cinnamon

SALAUS SERVED WITH WHOLE WHEAT BREAD

& herbs, cream cheese, tomatoes, lettuce, pickles

Cream cheese, smoked salmon, tomatoes, purple onion, mixed greens

Omelette / flour chickpeas omelette with onion, mushrooms & herbs / vegan sunny-side up (extra 5 NIS), cream cheese / vegan,

salad, butter, jam, fresh juice, coffee

FRENCH - SERVED ALL DAY

NOCTURNO

🧓 VEGAN

🚳 GOUDA

chickpeas, spinach

tomatoes, mixed greens

🖔 MUESLI / VEGAN MUESLI

🐌 ASAI BOWL

🦥 NOCTURNO

mixed greens, tahini

SMOKED SALMON

mixed greens

SMOKED TUNA

🍩 FETA CHEESE & SWEET POTATO

mustard, mixed greens

seasonal fruit, vinaigrette

croutons

NUSTIC MUSHROOMS

SMOKED TUNA

🦥 RED OUINOA & ROOTS

CAPRESE

ARTICHOKE

/vegan mozzarella

🦥 ASIAN FUSION

CHESTNUTS

vegan mozzarella

BURGER + SIDE SALAD

FLANK STEAK

MOT FOCACCIA

pesto, basil

CHEESE PLATTER

DESSERTS

APPLE CRUMBLE SUGAR FREE

CHEESE CAKE CRUMBLE

CRUNCH CAKE SLICE

Espresso short / long

Macchiato short / double

Cappuccino with whipped cream

Instant coffee based on water / milk

Hot chocolate / Chococino (with whipped cream)

Tea: choice of flavors / green tea / fresh mint tea

Herbal infusions: lime & verbena / Barries- teapot

Sachleb served with walnuts, coconut & cinnamon

Hot apple cider: with apple slices & a cinnamon stick / rum / brandy / wine

Hot apple cider: with apple slices & a cinnamon stick / rum / brandy / wine

EXTRAS: Flavored syrups: vanilla, hazelnut, coconut, carmel / Whipped cream

Cappuccino Sml / Lrg

Americano Sml / Lrg

Ginger, lemon & honey

Turkish Coffee

Cortado

Mocha

Chai

HOT ALCOGHLIC

kahlua cappucino / Irish Cream

Mulled Wine, spices & more treats

COLD BEVERAGES

Ice coffee / cold coffee

Ice americano

Ice chocolate

Lemonade with mint

Ferrarelle Sparkling Water

SPECIAL SHAKES

Ben & Jerry's ice cream

Milkshakes: vanilla / cookies & cream & Ben & Jerry's ice cream

Julius Shake: red grapefruit / orange / strawberry juice & vanilla

MORE AT THE NOCTURNO COMPLEX

7 BEZALEL ST, NOCTURNO COMPLEX, JERUSALEM, TEL 077-7008510 WWW.NOCTURNO.CO.IL

🔯 Mango & Passion / Strawberries & Blueberries Sorbet

BEERS & ALCOHOLIC CIDER

ADDITION OF Rum / Tequila / Vodka

DRAFT BEERS & DRAFT HARD CIDER

Apple juice

Mineral water

Tonic

Tuborg

Guinness

Weihenstephan

Negev Amber Ale

Malka Blond Ale

BOTTLED BEERS

Goldstar

Carlsberg

Maredsous Tripel

Westons Premium Cider %4.5

LIVE CONCERTS & PRIVATE EVENTS VENUE

FASHION, DESIGN & HOME STORE

KOSHER - DAIRY

Ice mocha

Ice tea

Rum chocolate / Amaretto / Irish cream

Ice coffee vanilla / coconut / nuts / caramel

Fresh squeezed: carrot juice / apple juice

Fresh juice: orange / lemonade / grapefruit

Juicemix: carrot, apple, pear & ginger

Soft drinks: Cola / Sprite / Diet / Zero

Double espresso with whipped cream

Double espresso

PEGAN PIE served with vegan ice cream

LEMON MERINGUE PIE served with whipped cream

BRUSCHETTA BRIOCHE

🖏 POMODORO / POMODORO & CREAM

saut'ed broccoli & green beans

PULLED BEEF SANDWICH (TO STAY / TO GO)

NEATBALLS IN POMODORO SAUCE

SMALL APPETIZERS

mixed greens, sauerkraut, served in challah

Brie, Roquefort, Feta, jam, fruits, mini toasts

🏶 POTATOES FRITOS / SWEET POTATOES FRITOS / MIX

mozzarella, confit garlic, vinaigrette

fresh garlic, lemon. served with bazil aioli

OUICHE & SIDE SALAD

spinach / sweet potato / broccoli

PASTA FETTUCCINE / PENNE

SOUPS (WINTER ONLY)

🤯 VEGAN 🔌 VEGAN 🚳 VEGAN OPTIONS 🍪 GLUTEN FREE "WARNING TO GLUTEN SENSITIVE GUEST: DISHES MAY CONTAIN TRACES OF GLUTEN.

BREAKFASTS NOCTURNO (DOUBLE ONLY) - SERVED UNTIL 13:30 Choice of 2 eggs, fresh salad, variety of breads, variety of spreads: cream cheese, feta cheese, smoked salmon, smoked tuna, tuna

Menu