

# DELICATESSEN . RESTAURANT . BAR

# KAZZE


## Pastries

Walnuts _____	32 NIS
Seeds _____	32 NIS
Greek _____	32 NIS
Brioche _____	44 NIS
Baguette _____	22 NIS
Ciabatta Pack _____	35 NIS
Danish Cinnamon / Chocolate _____	23 NIS
Spinach and cheese pastry_	26 NIS


## Jars

Herbs & almonds pesto _____	30 NIS
Labaneh balls in olive oil _____	30 NIS
House olives _____	30 NIS
Rolled vine leaves with goat cheese _____	30 NIS
Cherry tomato jam _____	30 NIS
Seasonal jam _____	30 NIS
Pistachio vinaigrette _____	30 NIS
Almonds aioli _____	30 NIS
Cashew spread _____	30 NIS

 Vegan

 Gluten free

 7 Bezalel Street, Jerusalem

 079-565-8822

 www.kazzejerusalem.com

## Brunch



Served until 13:00 pm

-  **Toasts tray**  
4 triangle toasts with mozzarella and tomato, served with market vegetables, sour cream and grated tomatoes \_\_\_\_\_ 45 NIS
-  **Pastry tray**  
Pastry tray feta cheese and spinach pastry, served with market vegetables, boiled egg, sour cream and grated tomatoes \_\_\_\_\_ 42 NIS
-  **Bread and Eggs**  
Two toasted bread, with cream cheese, avocado, and sunny side up eggs on top. Served with market vegetables, sour cream and grated tomatoes \_\_\_\_\_ 48 NIS
-  **French toast**  
French toast made of home brioche bread served with sour cream, berry sauce and fresh seasonal fruit \_\_\_\_\_ 48 NIS
-  **Sandwich tray**  
A sandwich of your choice, served with market vegetables, sour cream and grated tomatoes \_\_\_\_\_ 40/48 NIS

## First courses

-  **Focaccia**  
Baked in stone oven, with garlic confit, roasted cherry tomato, olive oil and house salt. comes along with almonds and herbs pesto and labane cheese \_\_\_\_\_ 38 NIS
-  **Labaneh and Artichoke**  
Grilled roman artichoke, served on Labaneh cheese and roasted cherry tomatoes, with herbs. Olive oil and black sesame \_\_\_\_\_ 46 NIS
-  **Zucchini and spinach fritters**  
Served with roasted cherry tomato, herbs and labaneh \_\_\_\_\_ 42 NIS
-  **Beets Carpaccio**  
Thin slice beets, centered with sour cream, fractures of feta cheese, herbs and balsamic \_\_\_\_\_ 42 NIS
-  **Buratta**  
Buratta cheese ball, seved on cherry tomatoe and radish salad, with herbs and olive oil and balsamic \_\_\_\_\_ 58 NIS

## Salads

-  **Sprouts**  
 Sprouted black lentils, quinoa, baked sweet potato, herbs mixture, roasted pecans, raisins and vinaigrette \_\_\_\_\_ 54 NIS
-  **Roots**  
 Thinly sliced carrot, beet, cabbage , herbs mixture, chilli and pistachio vinaigrette \_\_\_\_\_ 52 NIS
-  **Market Salad**  
Freshly picked market veggies chopped coarsely with lemon, olive oil and the house bread croutons \_\_\_\_\_ 48 NIS
-  **Hearts of Lettuce**  
Mixture of lettuce, bread croutons, parmesan shavings, bakes pumpkins chunks, boiled egg, caesar vinaigrette \_\_\_\_\_ 56 NIS
-  **Herbs & Goat Cheese**  
Mixture of lettuce, seasonal fruit, goat cheese, onion in red wine, pecans, vinaigrette \_\_\_\_\_ 54 NIS

## Pizza

All pizzas can be served in a Vegan option based on cashew cheese

- Ⓢ **Classic**  
Tomato sauce with mozzarella and kalamata olive \_\_\_\_\_ 65 NIS
- Ⓢ **Artichoke with Torn Mozzarella**  
Tomato sauce with torn Mozzarella, Roman artichoke, kalamata olives, arugula, parmesan \_\_\_\_\_ 76 NIS
- Ⓢ **Orange Pizza**  
Tomato sauce, touch of herb and almond pesto, sweet potato slices and kalamata olives \_\_\_\_\_ 72 NIS
- Ⓢ **Balkan**  
Tomato sauce with torn Mozzarella, bakes eggplant chopped dried tomatoes, chili and arugula \_\_\_\_\_ 76 NIS
- Ⓢ **Quatro Portobello**  
Almond and herb pesto, portobello mushrooms, 4 Mixed cheeses, onion in red wine \_\_\_\_\_ 76 NIS
- Ⓢ **Confit Pizza**  
Herb and almond pesto, roasted cherry tomatoes, mozzarella cheese, garlic confit, onion in red wine \_\_\_\_\_ 72 NIS
- Ⓢ **Purple pizza**  
Bianca sauce, mozzarella, sliced beets, arugula leaves and concentrated balsamic sauce \_\_\_\_\_ 76 NIS
- Ⓢ **Cheese and Pears**  
Manchego cheese, gauda, pure maple, roasted pears, pecan and fresh arugula \_\_\_\_\_ 76 NIS

### Toppings

- Portobello Mushrooms, spinach, onion in red wine , kalamata olives, roasted cherry tomatoes, sweet potato \_\_\_\_\_ 8 NIS
- Mozzarella, gauda, goat cheese \_\_\_\_\_ 12 NIS

## Gnocchi

- Ⓢ **Cherry tomatoes & mozzarella**  
served on tomato stock, mozzarella cheese, herbs and parmesan \_\_\_\_\_ 68 NIS
- Ⓢ **Portobello mushrooms & sweet potato**  
cream based sauce, white wine, chopped pecans, spinach and parmesan \_\_\_\_\_ 72 NIS
- Ⓢ **Pumpkins & goat cheese**  
served on pumpkin stock, with bakes pumpkins chunks, spinach and goat cheese \_\_\_\_\_ 72 NIS

## Pasta

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|---|--|
| Ⓢ <b>Classic Pomodoro</b><br>Ⓢ Our classic tomato sauce with cherry tomatoes, parmesan shavings and herbs mixture _____ 52 NIS                              | Ⓢ <b>Eggplant rigatoni</b><br>Ⓢ Eggplant rigatoni , with fresh herb and almonds pesto, roasted cherry tomatoes and feta cheese __ 54 NIS                         |
| Ⓢ <b>Roman Artichoke Fettuccine</b><br>Ⓢ Roman artichoke and kalamata olive fettuccine, with delicate rosé sauce, herbs and paremasan shavings _____ 55 NIS | Ⓢ <b>Portobello Fettuccine</b><br>Ⓢ Portobello mushrooms, spinach and garlic confit fettuccine, with cream parmesan sauce and a touch of white wine _____ 56 NIS |

## drinks

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|--|----------------------------------|
| <b>Soda drinks</b> _____ 12 NIS                                | <b>Espresso</b> _____ 8/10 NIS   |
| <b>Fruit juice</b> Orange/ Apple/ Blueberry Apple _____ 14 NIS | <b>Americano</b> _____ 8/10 NIS  |
| <b>Soda water</b> _____ 10 NIS                                 | <b>Black coffee</b> _____ 10 NIS |
| <b>Mineral water</b> _____ 8 NIS                               | <b>Tea infusion</b> _____ 12 NIS |
| <b>Ice coffee</b> _____ 14 NIS                                 | <b>Organic soda</b> _____ 15 NIS |
| <b>Macchiato</b> _____ 10 NIS                                  |                                  |
| <b>Cappuccino</b> _____ 10/14 NIS                              |                                  |