

CAFÉ LA LUSH

BRASSERIE



MENU

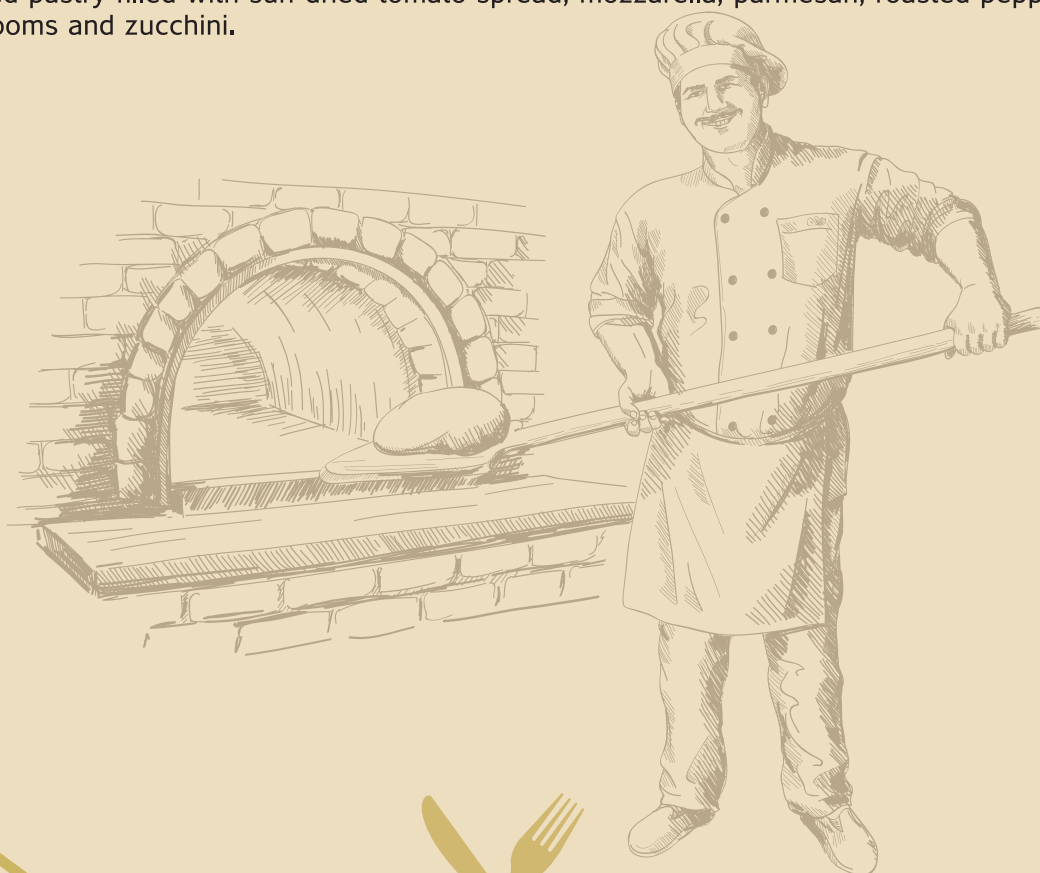




FROM THE TABUN OVEN



CLASSIC FOCACCIA VEGAN	29
Flat and spicy baked bread, served with various dips.	
GRILLED VEGETABLES FOCACCIA VEGAN	36
What comes on the grill in the morning.	
HALLOUMI CHEESE FOCACCIA	39
Kalamata olive tapenade, grated halloumi cheese, fresh arugula and olive oil.	
SEA FOOD FOCACCIA	55
Herbs, artichoke, shrimps and squids.	
SALMON FOCACCIA	55
Mozzarella, spinach, lemon zest, fresh salmon cubes and herbs.	
PIZZA MARGHERITA	49
Fresh dough baked in a tabun oven, tomato sauce, fresh basil and mozzarella cheese. Toppings: mushrooms / kalamata olives / hot pepper / purple onion / feta cheese. 5 NIS per topping.	
PIZZA BIANCA	52
Mascarpone and truffle cream, spinach leaves, grated parmesan and roasted almonds.	
RAGU PIZZA	55
Slow-cooked chooped beef stew with root vegetables, tomatoes and red wine.	
4 CHEESES PIZZA	55
Blue cheese, mozzarella, grated cheese and parmesan.	
VEGETABLES AND CHEESE CALZONE	49
A closed pastry filled with sun-dried tomato spread, mozzarella, parmesan, roasted peppers, mushrooms and zucchini.	





LA'LUSH MORNING



Served between 8:30-13:00

SINGLE LA'LUSH BREAKFAST 62

2 eggs of your choice (scrambles egg / omelet / fried egg), fresh vegetables salad with lemon vinaigrette sauce, tuna salad, eggplant tahini, layers of cream cheese and salsa, salted feta cheese in olive oil, labneh cheese with za'atar, homemade jam, butter and muesli. whole wheat bread / white bread.

free toppings: herbs, onion.

additional 5 NIS per topping: parmesan, mushroom mix, salted bulgarian cheese, grated cheese.

hot drink of your choice: cappuccino / espresso / tea.

cold drink of your choice: red grapefruit / lemonade / fresh oranges / fresh carrot.

DOUBLE LA'LUSH BREAKFAST 112

2 eggs of your choice (scrambles egg / omelet / fried egg), fresh vegetables salad with lemon vinaigrette sauce, tuna salad, eggplant tahini, avocado salad(seasonal), layers of cream cheese and salsa, salted feta cheese in olive oil, labneh cheese with za'atar, soft salted cheese with sumac ,homemade jam, butter and muesli. whole wheat bread / white bread.

free toppings: herbs, onion.

additional 5 NIS per topping: parmesan, mushroom mix, salted feta cheese, grated cheese.

hot drink of your choice: cappuccino / espresso / tea.

cold drink of your choice: red grapefruit / lemonade / fresh oranges / fresh carrot.

LA'LUSH VEGAN BREAKFAST VEGAN 59

Red lentils flour omelet, carrots and parsley, basil and almonds pesto, kalamata olives tapenade, eggplant tahini, black lentils, fresh herbs and wheat tabbouleh, sun-dried tomato cream, spicy olives, whole wheat bread / white bread and vegetables salad.

hot drink of your choice: cappuccino with soy milk / espresso / tea.

cold drink of your choice: red grapefruit / lemonade / fresh oranges / fresh carrot.

FRENCH TOAST 49

A brioche bun roasted with butter, onion, steamed spinach, parmesan, fried egg and vegetables salad.

SHAKSHUKA 52

2 eggs cooked with tomatoes and peppers sauce in slow simmer.

served with fresh vegetables salad, tahini, spicy olives and soft bun.

COUNTRY-SIDE SHAKSHUKA 59

2 eggs cooked with tomatoes and peppers sauce in slow simmer, spinach, mushroom mix, garlic and cream cheese.

served with fresh vegetables salad, tahini, spicy olives and soft bun.



LA'LUSH IN A BREAD



Served with fresh vegetables salad

HALLOUMI CHEESE TOAST 49

Butter, Kalamata olives tapenade, halloumi cheese, tomato and green onion.

CHEESE AND MUSHROOM TOAST 49

Cheese, mozzarella, feta cheese, sun-dried tomato paste, mushrooms.

PARMESAN AND VEGETABLE OMELET SANDWICH 49

Cream cheese, tomato, pickles cucumbers, parmesan and vegetables omelet.

CHICKEN SANDWICH 55

Mayonnaise, mustard, purple onion, tomato, lettuce, grilled chicken breast.





STARTERS



CAULIFLOWER	39
Cauliflower baked in a marinade of herbs, tomatoes salsa, white tahini and fresh chili pepper.	
A PLATE OF VEGETABLES FROM THE TABUN OVEN	37
Variety of roasted vegetables from the tabun oven, aromatic herbs and crumbs of feta cheese. vegan without the cheese.	
A PLATE OF CHEESE AND FRUIT	59
Variety of hard cheeses, seasonal fruit, toasted bread and jam.	
SIRLOIN CARPACCIO AND PARMESAN GRANA PADANO CHEESE	45
Garlic confit, roasted almonds, crumbs of grana padano parmesan cheese, pea sprouts, reduced balsamic and bread sticks.	
FRIED SQUIDS	39
Calamari fried in crispy coating. served with parmesan aioli.	
TABUN OVEN EGGPLANT IN TAHINI	39
Roasted eggplant in a taboun oven, black lentils caviar, white tahini, tomatoes salsa, chili and herbs chopped in olive oil.	
CHIPS & DIPS	SMALL 17 / LARGE 27
Thin, crispy potato chips. served with 2 types of variable dips.	
BUTTER AND GARLIC SHRIMPS	45
8 units of stir-fried shrimps in a pan with garlic butter, chives, cream, white wine and toasted bread.	
Blue cheese - an additional 8 NIS	
SOUP	29
Changing homemade soup. served with croutons.	



SALADS



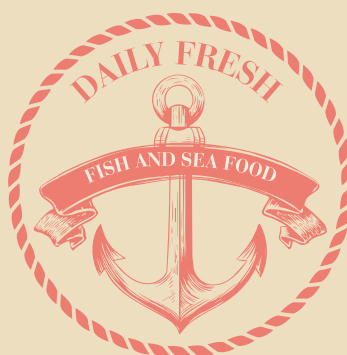
whole wheat bread / white bread and Atlantic sea salt butter

TORN MOZZARELLA	55
Fresh green leaves, slices of mozzarella fresca, tomatoes, garlic confit, roasted almonds and balsamic syrup.	
CHICKEN SPINACH & ARTICHOKE	62
Marinated strips of grilled chicken breast, tomatoes, cucumbers, burned artichokes, radish, fresh spinach and lettuce leaves in mustard-basil vinaigrette.	
APPLE, PEARS & BLUE CHEESE	59
Lettuce, arugula lettuce, purple onion, cherry tomatoes, slices of fresh pears and apples, crumbs of blue cheese and walnuts in a refreshing red wine vinegar vinaigrette.	
CAESAR SALAD	55
A selection of fresh leaves, colorful cherry tomatoes, radish, croutons and grated parmesan in a rich caesar sauce. Grilled chicken breast - an additional 12 NIS	
ISRAELI SALAD	53
Colorful cherry tomatoes, arugula leaves, lettuce, cucumbers, tomatoes, kalamata olives, pine nuts and triangles of feta cheese in lemon and olive oil vinaigrette. vegan without the cheese.	
ROASTED AND PARMESAN SALAD	64
Selection of mushrooms, roasted zucchini and asparagus in a pan on cherry tomatoes and lettuce in parmesan and walnuts sauce.	



FROM THE SEA / MAINLAND

SALMON ON GREEN VEGETABLES	82
Fresh grilled salmon filet served on green vegetables stir fried with garlic, olive oil and white wine.	
DRUMFISH FILET	92
Grilled, served with pieces of potato on pea cream, sage, garlic and thyme in white wine and parmesan.	
BONELESS CHICKEN THIGHS ON A BROKEN POTATO	65
Skewers of boneless chicken thighs in aromatic spices marinade, broken potato, herbs and tahini.	
GRILLED CHICKEN BREAST	59
Grilled chicken breast on broken potato, grilled tomato from the grill and lemon.	
VEGAN BURGER	60
Baked lentils, mushrooms and tahini burger. served in a soft bun with fresh vegetables and fries. toppings: fried onion ,mushrooms - additional 6 NIS per topping	
A JUICY VEAL BURGER	62
Grilled, served in a soft bun with fresh vegetables and fries. toppings: fried onion ,fried egg, mushrooms, blue cheese - additional 6 NIS per topping	
SEAFRUIT COCKTAIL	89
Shrimps, squids, mussels in tomato broth, garlic and coriander.served with toasted bread.	
SCHNITZELLA'LUSH	59
Chicken breast, spicy breadcrumbs, fries and a slice of lemon.	
ENTRECOTE	119
300 g' on the grill, with stir-fry vegetables and pieces of potato in garlic and parsley.	
TRIO SIRLOIN	95
3 pieces of sirloin steak on the grill on a velvety mash potato, grilled vegetables and chimichurri sauce.	
WHOLE SEA BASS	95
Whole sea bass stuffed with herbs, garlic, mustard and lemon - baked in a hot tabun. served with personal salad and selection of grilled vegetables.	





CAFÉ LÁ LUSH

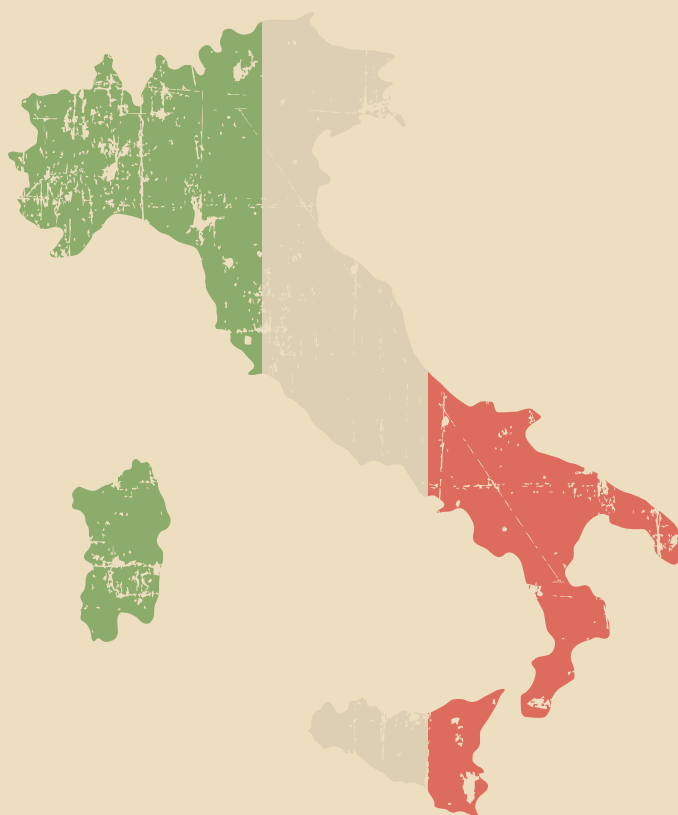
BRASSERIE



FROM ITALY



CREAM GNOCCHI TARTUFFO	56
Potato gnocchi in black truffels cream.	
Chicken breast - an additional 15 NIS	
FETTUCCINE POLO POMDORO	49
Pieces of chicken breast in tomato sauce, artichoke, selection of mushrooms, parsley, garlic and roasted almonds.	
PENNE TRIO	45
In homemade tomatoes sauce / cream tomatoes / cream.	
FETTUCCINE DEL MAR	65
Squids, mussels and shrimps stir fried in vodka, garlic, kalamata, cream and tomatoes.	
SPAGHETTI RAGU MEAT	49
Slow-cooked chopped beef stew with tomatoes and root vegetables in red wine.	
PENNE ALFREDO PONGY	52
Penne trio in a creamy wild mushrooms sauce.	
4 CHEESES RAVIOLI	56
4 cheese ravioli with burnt eggplant, parmesan and thyme cream.	
SWEET POTATO TORTELLINI	56
Mascarpone cream, vegetables broth, lemon, nuts and spinach.	
RISOTTO VARIES	69
A creamy and comfort rice dish.	



COLD BEVERAGES

Coca cola	13
Diet coca cola / Cola Zero	13
Sprite / Sprite Zero	13
Fanta	13
Kinley Soda	11
Fuze Tea	13
Mineral Water	12
Flavored Water - peach/apple/grapes	13
Ferrarelle	13
NATURALLY CARBONATED MINERAL WATER NO.1 IN ITALY	
Prigat flavored soft drink	13
Lemonade / Red Grapefruit / Orange	
Prigat grape flavored soft drink	12
Prigat Apple cider	12
Malty - Root beer	15
Energy Drink	15
Somersby 4.5% - Alcohol apple cider	23

ICED DRINKS & FRESHLY SQUEEZED

Iced coffee	18
Cold coffee	18
Iced vanilla	18
Iced coffee pecan	22
Grated minted lemonade	18
Grated minted arak lemonade	27
Arak, lemonade and mint.	
Natural carrot juice	14/18
Freshly squeezed orange juice	14/18

SMOOTHIES

Acai smoothie	29
Acai, date palm, pineapple, date syrup, banana.	
Spirulina smoothie	29
Spirulina, date palm, cucumber, apple, pear, date syrup and mint.	
Fruit smoothie	29
Strawberry, banana, date palm, melon, pineapple, mango.	
Based on milk / water / yogurt.	
Berries smoothie	29
Berries, date palm, banana and yogurt.	
Milkshake	29
Banana, belgian chocolate, vanilla.	

HOT BEVERAGES

Espresso...shot / tall	9
Espresso...doppio / doppio-tall	11
Macchiato / tall macchiato	9
Macchiato...doppio / doppio-tall	11
Latte macchiato	14
Instant coffee	12
Instant coffee - on a milk basis	14
Cappuccino	13/15
Americano	12
Filter coffee	15
Black coffee	10
Hot / cold chocolate	15
Vanilla latte	16
Caffe mocha	18
Water with mint	10
Tea	12
Hot cider	16
Hot salep	18
Indian chai	18

*Whipped cream - additional 5 NIS

LA'LUSH SPECIAL

Flavored coffee	9
Irish cream, hazelnuts, vanilla.	
Iced coffee (blended in a blender)	18
Chocolate mocha	19
Nougat nuts	19
Pistachios salep	19
Chocolate truffles	19
Berris loose leaf tea	19
Apples and cinnamon loose leaf tea	19
Lemongrass & lemon verbena loose leaf tea	19
Citrus loose leaf tea (edibul)	19
Vanilla loose leaf tea (edibul)	19

*Whipped cream - additional 5 NIS

COFFEE & PASTRY

Large coffee and a pastry of your choice	24
Small coffee and a pastry of your choice	21
Pastries of your choice:	
Chocolate/Almonds/Cinnamon/Butter/Cheese	



CAFÉ LA LUSH

BRASSERIE

CAFE LA'LUSH, Brasserie chain restaurant which was established out of a desire to combine fine food with unique design and european atmosphere. If you are looking for the ideal place for rich breakfast and lunches or a place to spend a relaxed night out la'lush is the perfect choice. We offer you a rich menu made of quality raw materials with a european touch and a selection of dishes right from the tabun oven located in the center of the restaurant.

