

CAFE
RIMON

Since 1953



menu



חמילא - שדרות חמילא 5
בן יהודה - לונץ 4
בית שמש - קניון Big Fashion

RIMON.CO.IL

caferimon
קפה רימון-cafe rimon

Hot Drinks

משקאות חמים

- 9 ש"ח אספרסו קצר / ארוך
- 11 ש"ח אספרסו כפול קצר / ארוך
- 11 ש"ח מקיאטו
אספרסו קצר עם נגיעות קצף חלב
- 13 ש"ח אמריקנו
- 13 ש"ח קפה שחור
- 13 ש"ח קפה פילטר
- 14 / 15 ש"ח קפה נמס / קפה על חלב
- 14 ש"ח קפוצ'ינו
- 15 ש"ח קפוצ'ינו גדול (אגוזים בתוספת 3 ש"ח)
- 18 / 20 ש"ח שוקו חם / שוקו וינאי / שוקו מרשמלו
- 18 / 20 ש"ח מוקה / מוקה וינאי
- 13 ש"ח תה במגוון טעמים / תה נענע

Specials

משקאות מיוחדים

- 18 ש"ח קפוצ'ינו אלפחורס
ריבת חלב, קוקוס ואספרסו
- 20 ש"ח סיידר חם
מוגש עם תפוח, מקל קינמון, ליקר אמרטו ונגיעת יין אדום
- 18 ש"ח אפוגטו
גלידת וניל טבולה באספרסו ורטב שוקולד
- 20 ש"ח משקה לוטוס חם
בתוספת קקאו וקוקוס. מוגש עם עוגייה
- 20 ש"ח צ'אי לאטה
בתוספת קוקוס וקינמון
- 20 ש"ח סחלב
בתוספת קינמון, קוקוס, פייסטוק ואגוזים
- 20 ש"ח שוקונגאט
משקה שוקולד ונוגט
- 20 ש"ח טופי אגוזים

Cold Drinks

משקאות קרים

- 13 / 24 ש"ח מים מינרלים
- 13 / 24 ש"ח מים מוגזים
- 14 ש"ח מים בטעמים
אפרסק / תפוח / ענבים
- 15 ש"ח משקאות מוגזים
קוקה קולה / זירו / דיאט קולה / ספרייט / זירו ספרייט / פאנטה / בירה שחורה
- 14 ש"ח משקאות קלים
ענבים / מנגו / סיידר צלול / סיידר מוגו / פיוח טי אפרסק
- 16 ש"ח מיץ טבעי
אשכולית אדומה / לימונדה / לימונענע / לימונענע גרוס (בתוספת 2 ש"ח)
- 17 ש"ח מיץ סחוט טרי
תפוזים / גזר
- 22 ש"ח משקה בריאות סחוט
גזר, סלרי, תפוח וסלק
- 19 ש"ח אייס קפה
- 22 ש"ח אייס פקאן
- 17 ש"ח שוקו קר / קפה קר / אמריקנו קר
- 27 ש"ח קפהלידה
אייס קפה בתוספת גלידת מוקה וקצפת
- 27 ש"ח שוקולידה
שוקו בתוספת גלידת שוקולד וקצפת
- 30 ש"ח שייק לוטוס וניל
קרם לוטוס ושוקולד חלב על בסיס גלידת וניל
- 32 ש"ח פרישייק
בסיס לבחירה : מים / חלב / תפוזים / יוגורט (בתוספת 4 ש"ח)
פירות לבחירה : תות / מנגו / בננה / מלון / אפרסק / תמר / אגוז / קיווי / פירות יער
- 30 ש"ח מילקשייק
שוקולד / וניל / קרם עוגיות / מוקה / ריבת חלב / צ'אנקי מאנקי / פייסטוק / סורבה תות / סורבה מנגו
- 35 ש"ח קנקני שתייה קלה
תפוזים / לימונדה / אשכוליות

* אפשרות לנטול קפאין
* תוספת קצפת 4 ש"ח

STARTERS

Say cheese 35 ₪
Crispy mozzarella sticks served with a tomato chili dip.

Florentine Polenta 38 ₪
Polenta, creamed spinach, shimeji mushrooms, truffle oil and parmesan cheese

Eggplant Carpaccio 🌱🍷 39 ₪
Open flame-roasted eggplant, Bulgarian cheese, raw tahini, silan, pistachios and goat cheese wrapped in Kadaif (Served with bruschetta)

Cheese Cigars 🍷 42 ₪
Cigars filled with cheese and pesto, tomato, chili sauce, preserved lemons and cilantro, with a warm goat cheese dip

Sabih Cauliflower 🍷 43 ₪
Fried cauliflower, tahini, egg, hot peppers, harissa, tomatoes, amba and parsley

Portobello Trio 45 ₪
Portobello mushrooms in a crispy coating filled with cheeses on a bed of truffle cream sauce

Crispy Salmon 🍷 52 ₪
Two slider buns with crispy salmon, lettuce, red onion and spicy mayo served with pickled vegetables

Soup

Served with the house bread

Onion 36 ₪
Gouda cheese and croutons

Cream of squash 🍷 36 ₪
Sprinkled with pumpkin seeds

Soup of The Day 🍷 36 ₪
Ask your waiter / waitress

Sides

French Fries 27 ₪

Roast potatoes 29 ₪
In olive oil, garlic and thyme
(addition of cream sauce and mushrooms- 8 NIS)

Sweet Potato Fries 29 ₪

Stir-fried Green Vegetables 35 ₪
Green beans, bok choy, Zucchini and broccoli in garlic and olive oil

Baby Cesar salad 19 ₪

Puttanesca potatoes 35 ₪
Roast potatoes stir fried in olive oil with cherry tomatoes, capers, Kalamata olives, garlic, shallots, oregano and basil

Salads

Served with the house bread

Crispy Polenta 58 ₪
Breaded, fried polenta cubes with baby mozzarella, Iceberg lettuce and rocket leaves in balsamic vinaigrette, red onion, cherry tomatoes, Kalamata olives and pesto basil

Kol Tuv 🌱🍷 59 ₪
Cucumbers, tomatoes, red onion, boiled egg, tuna, preserved lemons, black lentils, freekeh (smoked wheat), Bulgarian cheese, tahini, chopped herb dressing and almonds (Optional grilled salmon - 12 NIS)

Jessica 59 ₪
Toasted brioche with melted Saint-Maure cheese on a bed of lettuce hearts and endive, in a citrus sauce; with manchego cheese, cooked pears, red onion and mixed nuts, almonds and dry cranberries

Red Tuna Caesar 62 ₪
Seared red Tuna (medium rare) on a bruschetta with capers, shallots, red onion, Iceberg lettuce, soft boiled egg in a Caesar dressing with croutons and parmesan cheese

Allegro 65 ₪
Stir-fried mushrooms in balsamic dressing on a bed of Iceberg lettuce, cucumbers, cherry tomatoes, rocket leaves and red onion with an aioli dressing, artichoke chips, sun - drie tomatoes, parmesan, almonds and cheese cigars

Halloumi & Sweet Potato Salad 65 ₪
Mixed greens with fresh vegetables, Bulgarian cheese, roasted halloumi cubes, and sweet potato chips stir-fried in a soy & silan sauce, sprinkled with mixed nuts

Asian Salad 56 ₪
Egg noodles stir-fried with string beans, broccoli, shimeji mushrooms, bok- choy, green onion, garlic, ginger and zucchini in a Thai sauce, topped with peanuts and crispy rice sheets (Optional grilled salmon - 12 NIS)

Toasts

Served with the house bread

Classic Bagel 49 ₪
Melted yellow cheese, tomato and olives

Manchego Bagel 52 ₪
Pesto, manchego cheese, dried tomatoes, roasted Portobello mushrooms and Kalamata olives

Grilled cheese, Salmon & Avocado Bagel 56 ₪
Avocado spread, red onion, smoked salmon and Gouda

*Gluten free bread / Vegan cheese available upon request

₪ 54 TERATIN

Open French toast made with Pan de Mei bread. Served with sliced tomatoes dressed with capers and a chopped nuts and herbs dressing

Gouda fondue
Portobello mushrooms, grilled tomatoes and melted gouda in a béchamel sauce

Zucchini Goat cheese
roasted zucchini and goat cheese in a béchamel sauce

Camembert
leeks and walnut camembert in a béchamel sauce

Fish

Tuna Burger 🍷 72 ₪
Red tuna burger in a pair of roasted buns with teriyaki sauce, spicy mayo, lettuce, purple onion and pickled vegetables- served with a side dish of fries. Burger toppings: Avocado \ Sunny side up \ Gouda cheese \ Portobello mushrooms – 6 NIS

Red Tuna Steak (Recommended: Medium)..... 89 ₪
Butter and black lentil sauce, shallots, garlic, cherry tomato confit, green beans and cilantro

Salmon steak 96 ₪
Pappardelle pasta: 🍷 in an olive oil with broccoli, garlic, cherry tomato confit, chili and herbs
Soft polenta: creamed spinach in a tomato butter sauce

Sea Bass Fillet 98 ₪
Greens: Green beans, bok choy, zucchini and broccoli stir-fry
puttanesca potatoes: stir fried with cherry tomatoes, Kalamata olives, capers, garlic, shallots and garlic confit

FOCACCIA

Focaccia & Dips 32 ₪
Served with tahini, pesto and sun-dried tomatoes

Goat Cheese 38 ₪
Butter, honey, melted goat cheese and roasted almonds

Fresca 42 ₪
Mozzarella, pesto, cherry tomato confit and parmesan

Grilled Eggplant 43 ₪
Whole eggplant on the grill, Bulgarian cheese, cherry tomatoes, zaatar, tahini and Kalamata olives

Garlic Calzone 59 ₪
Pastry filled with garlic butter, mozzarella, Bulgarian cheese, a sunny side up egg and Kalamata olives, sprinkled with roasted sesame seeds (Served with a green salad)

Naples Calzone 62 ₪
Pastry filled with mozzarella and Bulgarian cheese, egg, pesto, sun- dried tomatoes, kalamata olives, parmesan and fresh oregano. (served with a green salad)

Children's Menu

Ask your waiter / waitress 42 ₪

Can be served as a gluten free dish 🍷
Can be served as a vegan dish 🌱 | Spicy 🍷

Pasta

Radiatori (short pasta) 58 ₪
Salsa Rosa: cream and tomato sauce with garlic and basil
Fungi: pesto, mushrooms, pine nuts and Bulgarian cheese (optionally cream based - 4 NIS)

Spaghetti 59 ₪
Pomodoro: roast tomato sauce, garlic, oregano, feta schnitzel, basil chips and parmesan cheese
Salmon cream sauce (15 NIS): fresh salmon cubes, smoked salmon, green onion, roast cherry tomatoes and cream

MAC & CHEESE 59 ₪
Macaroni baked in a bchamel-cheddar sauce topped with cheddar cheese, Served with a side salad

Pappardelle broccoli aglio olio 🍷 62 ₪
Wide pasta, broccoli, olive oil, chili sauce, garlic, oregano and basil, served on a tomato butter sauce and parmesan

Four Cheese Ravioli \ Sweet Potato Ravioli .. 64 ₪
Ravioli Alfredo: cream sauce, roasted mushrooms and garlic
Chestnut Sweet Potato: Roast Sweet potato cubes, chestnuts, garlic, basil and parmesan in a cream sauce

Spinach and Ricotta Tortellini 🍷 64 ₪
Aglio-olio goat cheese: olive oil, garlic, chili, cherry tomatoes confit and basil, served on a goat cheese fondue

Mozzarella and Parmesan Tortellini 64 ₪
Truffle cream: truffle cream sauce on a tomato butter sauce

* All pasta dishes are available in 100% spelt flour or gluten free

Pizza

Margarita (optional: vegan pizza) 🌱 54 ₪
Tomato sauce and Muzzarella cheese
Toppings (3 NIS): Onions \ mushrooms \ tomatoes \ Kalamata olives \ hot peppers \ pesto \ jalapeno peppers \ garlic confit
Toppings (7 NIS): Tuna \ anchovy \ baby mozzarella \ goat cheese \ Bulgarian cheese

Bianca 62 ₪
Mushroom truffle spread, mozzarella, parmesan, basil, garlic confit and roasted Portobello mushrooms

Four Cheese Pizza 62 ₪
Tomato sauce, mozzarella, parmesan, manchego and Saint Maure

Pizza Provence 65 ₪
Tomato sauce, mozzarella, Gouda, oregano, smoked salmon, sunny side up egg and truffle oil

Pizza Umami 65 ₪
Roast tomato sauce, mozzarella, parmesan, porcini and Portobello mushrooms, roast potatoes, caramelized onions and truffle oil (recommended: anchovies- 7 NIS)

Allergen information: All dishes may contain nuts, peanuts, gluten, soy, lactose etc.

Alcohol

Draught Beer 1/3L | 1/2L | 1L

Tuborg 24 / 28 / 40 ₪

Carlsberg 24 / 28 / 40 ₪

Weihenstephan 28 / 34 / 46 ₪

Bottled Beer

Goldstar 25 ₪

Stella Artois 27 ₪

Corona 28 ₪

Herzl 6% Kapara 29 ₪

Regina (Jerusalem House Beer) 28 ₪

Bacardi breezer 28 ₪

House Wines

Red / White 28 ₪

*Ask us about our wine and alcohol menu

Dessert

Additional ice cream scoop- 6 NIS (with a dessert), Additional whipped cream- 4 NIS

Hot Chocolate Soufflé 43 ₪
Served with vanilla ice cream, brownie cookie, macaroon and melted chocolate sauce

Belgian Waffle Special 54 ₪
with ice cream and a selection of toppings

Cookielida Surprise 42 ₪
Brownie layers filled with vanilla ice cream, chocolate sauce and amarena cherries

Selection of cakes 35 - 45 ₪
ask your waiter \ waitress

Selection of pastries 4 - 14 ₪
Small/Large home made

Three scoops of ice cream with whipped cream and surprises 38 ₪
Ice cream flavors: chocolate, vanilla, cookies and cream, mocha, dulce de leche, chunky monkey, peanut butter & cookie, pistachio, strawberry sorbet, mango sorbet

KEEP CALM & EAT CAKE

Cold Drinks

Mineral Water	13 / 24 ₪
Soda	13 / 24 ₪
Flavored Water	14 ₪
Peach \ Apple \ Grape	
Carbonated Drinks	15 ₪
Coca-Cola \ Coke Zero \ Diet Coke \ Sprite \ Sprite Zero \ Fanta \ Black Beer (Non-Alcoholic)	
Soft Drinks	14 ₪
Grape \ Mango \ Clear Apple Cider \ Carbonated Apple Cider \ Peach Fuse Tea	
Natural Juice	16 ₪
Red Grapefruit \ Lemonade \ Mint Lemonade (Iced Slush- Additional 2 NIS)	
Fresh Squeezed	17 ₪
Orange / Carrot Juice	
Fresh Squeezed Health drink	22 ₪
Carrot, celery, apple and beetroot	
Iced Coffee	19 ₪
Iced Pecan	22 ₪
Chocolate Milk \ Cold Coffee \ Cold Americano	17 ₪
Coffeelida	27 ₪
Iced coffee with mocha ice cream topped with whipped cream	
Cocoalida	27 ₪
Chocolate milk with chocolate ice cream topped with whipped cream	
Fruit Shake	32 ₪
Fresh fruit blended on a base of: water \ milk \ orange juice \ yoghurt (Additional 4 NIS) Fruit Selection: Strawberry \ Mango \ Banana \ Melon \ Peach \ Date \ Pineapple \ Kiwi \ Berries	
Vanilla Lotus Shake	30 ₪
Lotus cream and milk chocolate on a vanilla ice cream base	
Milkshake	30 ₪
Chocolate \ Vanilla \ Cookies & Cream \ Mocha \ Dulce de Leche \ Chunky Monkey \ Pistachio \ Strawberry Sorbet \ Mango Sorbet	
Fruit Drink Pitchers	35 ₪
Orange \ Lemonade \ Grapefruit	

* Optional Decaffeinated coffee
* Extra whipped cream- 4 NIS

Hot Drinks

Espresso Short \ Long	9 ₪
Double Espresso Short \ Long	11 ₪
Macchiato	11 ₪
Short Espresso with a touch of milk froth	
Americano	13 ₪
turkish coffe	13 ₪
Filtered Coffee	13 ₪
Instant Coffee \ Milk-Based Instant coffee ...	14 /15 ₪
Cappuccino	14 ₪
large cappuccino	15 ₪
(added nuts- 3 NIS)	
Hot Cocoa \ Viennese \ Marshmallow	18 \ 20 ₪
Mocha \ Viennese Mocha	18 \ 20 ₪
Tea (various tea bags) \ Nana Tea	13 ₪

Specials

Alfajores Cappuccino	18 ₪
Caramel, coconut and espresso	
Hot Cider	20 ₪
Served with fresh apple bits, a cinnamon stick and a touch of Amaretto	
Affogato	18 ₪
Vanilla ice cream immersed in espresso and chocolate sauce	
Hot Lotus Beverage	20 ₪
With cocoa and coconut. Served with a cookie	
Chai Latte	20 ₪
With coconut and cinnamon	
Sahlab	20 ₪
With cinnamon, coconut, pistachios and nuts	
Choconut	20 ₪
chocolate drink and nougat	
Toffee nuts	20 ₪



Mamilla Mall 5
Ben Yehuda - Lunz 4
Beit Shemesh - Big Fashion

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menu