

# Breakfast menu

Served until 11:30 am

## Mataim Breakfast 62

Two eggs of your choice, chopped salad, sourdough bread, selection of mezes and local cheeses, home-made jam, butter, juice, coffee / tea

**Your choice of extras:**

Herbs / onions	-
Mushrooms / feta/assorted cheeses	4
Fresh juice	4
Orange / carrot / apple	
Mimosa	6
Fresh pomegranate juice	6

## Healthy Breakfast 64

Egg-white omelette, chopped salad with lentil sprouts, selection of mezes and 5% fat local cheeses, sourdough bread, freshly-squeezed juice, coffee with low-fat milk/soy milk

**Your choice of extras:**

Herbs / onions	-
Mushrooms / feta/assorted cheeses	4
Fresh pomegranate juice	2
Mimosa	6

## Vegan Breakfast 64

Omelette made with red lentil flour and herbs, chopped salad with lentil sprouts, selection of mezes, sourdough bread. Freshly squeezed juice, tea/coffee with soy milk

**Your choice of extras:**

Herbs / onions	-
Mushrooms / Feta/assorted cheeses	4
Fresh pomegranate juice	2
Mimosa	6

## Focaccia Breakfast 38

Stretched focaccia topped with burnt tomatoes, green leaves, cacciocavallo cheese, Kalamata olives and two poached eggs. Served with a selection of fresh garden vegetables

## Focaccia Sabih 39

Stretched focaccia topped with Roasted eggplant, Boiled eggs, Ethiopian tahini, Herbs and garlic confit. Served with a selection of fresh garden vegetables

**“Mataim” is much more than a restaurant; “Mataim” is a social enterprise.**

Aided by professional staff with high social awareness, we have created a special place that trains and employs at-risk youth and gives them an opportunity to obtain a profession and change their life path.

Mataim was established and is managed at the initiative of the Dualis Social Investment Fund, in partnership with Elem, a non-profit organization for at-risk youth and Ramat Hanadiv Gardens.

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## Shakshuka

Our shakshuka is served with tahini (sesame paste dip), olives, chopped salad, warm challah, juice / coffee / tea

### Classic

Ripe tomatoes Peppers, onion, garlic and eggs ————— 58

### Mediterranean

Ripe tomatoes, Peppers, onion, garlic, eggs, eggplant and feta cheese ————— 60

### Vegan

Ripe tomatoes, Peppers, onion, garlic, antipasti and tofu ————— 58

### Green

Spinach and Swiss chard, eggs, caciocavallo cheese and béchamel sauce ————— 62

## Eggs Benedict

Served with fresh market vegetables

### Spinach Benedict

Poached eggs, spinach, hollandaise sauce and chives on brioche ————— 58

### Gravlax Benedict

Poached eggs, cream cheese, gravlax salmon, hollandaise sauce and chives on brioche — 62

### Small Breakfast ————— 30

Served with a hot / cold drink

- Sandwich with omelette / egg salad / vegan fillinge
- Croissant sandwich with gravlax salmon, Cream cheese, capers And red onion

### White Breakfast ————— 38

Yoghurt, home-made granola, fresh fruit and silan (dates honey)

### Almond / Butter Croissant — 15

### Coffee and Pastry ————— 24

