

First courses

Focaccia

Focaccia freshly baked in a hot stone oven with a selection of dips

18

Arancini

Risotto balls with mushrooms, parmesan and mozzarella, served on a hot arrabiata sauce

34

Soup of the Day

32

Beet carpaccio

With pesto and hazelnuts, feta cheese and orange fillets

32

Antipasti

Winter root vegetables, reduced balsamic vinaigrette and parmesan

32

Eggplant in tahini

Burnt eggplant, Ethiopian tahini (sesame paste), garlic confit, tomato concasse, olive oil and herbs

36



Shakshuka

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

*You may order it semi-spicy or super-spicy

Additional drinks

Pure pomegranate juice	6
Pure juice:	4
orange / carrot / apple	
Mimosa	6

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



Salads

Salads are served with sourdough bread / gluten-free bread

Niçoise

Lettuce, seared red tuna, crispy potatoes and artichoke, hard-boiled egg, green beans, red onion, cherry tomatoes and anchovies

54

Greek

Coarsely chopped tomato, sweet peppers, cucumber, radish, Kalamata olives and red onion with Bulgarian cheese and za'atar

48

Panzanella

Fresh mozzarella, tomatoes, red onion, toasted focaccia bites, Kalamata olives, basil, olive oil, reduced balsamic vinegar and lemon juice

52

Local

Tomatoes, cucumbers, red onion, parsley, olive oil, white techina (sesame paste dip), chick peas, crispy focaccia bites and hard-boiled egg

48

Quinoa and crispy cauliflower

Red and white organic quinoa, crispy cauliflower, parsley, scallions, celery, cranberries, red onion, almonds, raw tahini (sesame paste) and silan (dates honey)

52



Toasted sandwiches

With pullman bread, served with fresh market vegetables

Cheese mixture

44

Greek

Cheese mixture, Feta cheese, olive oil, za'atar and sesame seeds

44

Balkan

Cheese mixture, Spinach, caciocavallo cheese and Kalamata olives

49



Fish

Salmon fillet

In garlic butter, white wine and herbs
Side dish of your choice: Ask the waiter

96

Fish & chips

Hake fish in Tempura
Served with Fries and dips

75

Fish of the day

108

Pasta

*All pasta dishes may be ordered gluten-free

Pasta Pomodoro

Fresh tomatoes, garlic, olive oil, basil

49

Pappardelle Funghi

Mushroom and pureed truffle cream sauce, garlic, white wine and nutmeg

62

Pappardelle Spinaci

Cream sauce, spinach, salmon cubes, garlic and white wine

58

Mela Rossi Ravioli

Filled with creamed beets in a sauce of garlic, olive oil and herbs

58

Cheese Ravioli

Filled with cheeses in a butter sage sauce

58

Gnocchi Frito

Olive oil, Cherry tomato confit, Spinach, Garlic and white wine

54

Pappardelle Al Olio

Olive oil, garlic, green beans and herbs

52

Children's meal:

Penne

44

Pomodoro / alfredo

*Can be ordered gluten-free

Pizza margherita

49

Baked in a stone oven

*Can be ordered gluten-free

French fries

Regular 16 / Large 28

Toppings: olives | tuna | corn 4

Desserts

Crème brûlée	36
New york baked cheese cake	38
Chocolate fudge Salty caramel and vanilla ice cream	38
Pavlova French meringue, vanilla ice cream and wild berries sauce	38
Profiterole Cream puff filled with Patisserie cream, hot chocolate sauce and candied hazelnuts	38
sorbet Ask the waiter for flavors	28



Wine

	Glass / Bottle	
Sparkling		
Cava Jaume Serra Brut / semi-dry	20	78
Rosé		
Rosé, Galil Mountain Winery		88
White		
Galil Mountain white, Galil Mountain Winery	22	88
Sauvignon Blanc, Galil Mountain Winery		102
Viognier Chardonnay, Gamla Reserve, Golan Heights Winery		108
Chardonnay, Gamla, Golan Heights Winery		114
Gewürztraminer, Yarden, Golan Heights Winery		126
Red		
Cabernet Sauvignon, Galil Mountain Winery	22	88
Sira, Galil Mountain Winery	22	88
Alon, Galil Mountain Winery		106
Ela, Galil Mountain Winery		106
Cabernet Sauvignon-Merlot, Gamla Reserve, Golan Heights Winery		112
Yir'on, Galil Mountain Winery		184

Cold drinks

Soft drinks	13
Soda / mineral water	10
Flavored water	13
San Pellegrino	14 / 24
Glass of fruit drink: lemon / orange / grapefruit	12
Carafe of fruit drink: lemon / orange / grapefruit	28
Crushed limonana (mint lemon drink)	16
Fuze tea	13
Grape flavored juice	12
Freshly squeezed juice Carrot / orange / apple / pomegranate	16
Fresh fruit shake (ask the waiter)	26
Iced coffee	16
Iced chocolate	15

Hot drinks

	small	large
Latte / large latte	13	16
Espresso / double espresso	10	12
Macchiato / double macchiato	10	12
Tea / tea infusion	12	16
Hot chocolate	13	15
Americano		14
Turkish coffee	10	
Instant coffee with milk		15
Hot apple cider with a cinnamon quill		15
Hot apple cider with a cinnamon quill and red wine		20

Alcohol

Glenlivet 12 year	48
Jameson	36
Ballantine's	36
Tequila - Cuervo Gold	38
Pernod	28
Pastis	38
Askalon Arak	28
Gordon's Gin	38
Ouzo 12	37
Martini Bianco	28
Martini Rosso	28
Absolut Vodka	32
Campari	34

"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.