

### starters & sides

soup of the day cup 5/bowl 8

#### dizengoff platter 15

roasted red pepper hummus, grilled vegetables, olives, beet chunks, tahini, Israeli pickles add kofte lamb kabob \$6

#### shakshuka 12

two poached eggs cooked in a spicy tomato sauce

#### gravlax 13

house cured salmon, pickled red radish, Israeli salad, shaved red onion, dollup of non-dairy dill creme

#### avocado toast 9

guacamole, red onion, pickled radish, artisan bread add fried egg \$2

#### french fries 5

hand cut crispy fries with special seasoning

#### hummus and tahini 6

classic hummus, tahini, chick peas, sumac, olive oil

### burgers

charcoal grilled, served with house cut fries, cole slaw, pickle

#### basic 15

burger, lettuce, tomato, onion, house aioli

#### portabello burger 16

burger, mushroom slices, lettuce, tomato, onion, pickle, garlic aioli

#### knock-off burger 16

tower of burger, fries and slaw, lettuce, tomato, onion, pickle, garlic aioli

#### hawaiian burger 16

burger, pinapple slice, crunchy onions, lettuce, tomato, BBQ sauce

#### pastrami burger 18

burger fried pastrami, sauerkraut, fried onions, garlic sauce

# not burgers

served with house cut fries, cole slaw, pickle

#### portabello cap sandwich 12 (vegan)

marinated and grilled portabello, lettuce, tomato, garlic aioli

#### pastrami and egg 15

fried pastrami, fried egg, lettuce, tomato, oinion, garlic sausce

#### katsu (japanese schnitzel) sandwich 15

crispy chicken breasts, onions, peppers, garlic aioli, hoagie bun

#### philly steak sandwich 16

sauteed wafer steak, onions, peppers,, garlic aioli, hoagie bun

#### fish or veggie or tofu tacos 11

includes guacamole, pico de gallo, non-dairy cream, sriracha, corn tortilla

### salads

#### house 8

mixed greens, red onion, tomato, cucumber, Israeli vinegrette

#### Jing's 10

citrus and ginger dressing served over mixed greens, orange slices, cucumbers, avocado, tomatoes

#### greek 11

romaine, red onion, olives, chick peas, pepperoncini, oregano vinaigrette

#### caesar 11

hearts of romaine, foccacia croutons, non-dairy anchovy dressing

#### eighteen salad 13

mixed greens, roasted root vegetables, beets, candied pecans green tehini dressing.l

#### protein add-ons 8

salmon, chicken breast, sliced steak, or marinated grilled tofu

### mains

served with side salad

#### pasta primavera 15

penne pasta, marinara, grilled seasonal vegetables

#### lamb kofte 18

mediterranean spiced ground lamb server over jasmine rice, grilled zucchini and pinapple slice, tahini dressing.

#### teriyaki glazed scottish salmon 20

white rice, zucchini, yellow squash, edamame hummus

#### katsu (japanese schnitzel) platter 15

deep fried slices of chicken breast, lightly coated with tempura & panko served over rice or mashed potatoes, and side of Jing's salad.

## pareve desserts 6

add scoop pareve ice cream 3

#### vegan cheesecake

layers of berry and vanilla, walnut crust

#### strawberry cobbler

sweet strawberries topped with vegan crumble

#### brownie torte

rich brownie topped with decadent ganache glaze

### chocolate mocha mousse

chocolate cake, coffee mousse, caramalized almonds

#### homemade biscotti (2) 3

pecan, cranberries, chocolate

### hot teas

#### white orchard - 3 minutes.

A blend of green and white tea in a see-through pyramid pouch. Lightly caffeinated. High grade of whole leaf teas and botanicals.

#### charnomile Citrus - 6 minutes.

Colorful yet gentle blend of orange peel, rosehips, chamomille, lemongrass, orange petals and hibuscus and spearmint.

#### Green Tea Tropical - 3 minutes.

Colorful yet gentle blend of orange peel, rosehips, chamomille, lemongrass, orange petals and hibuscus and spearmint

Black Tea 3 minutes.

Colorful yet gentle blend of orange peel, rosehips, chamomille, lemongrass, orange petals and hibuscus and spearmint

### coffee

**Brewed - Regular or Decaf Espresso - Decaf or Regular** Hot Affogato - Italian expresso with scoop of vanilla ice cream Iced coffee Regular or Decaffinated Decaffeinated iced coffee

Choice of sweeteners: Turbinado Sugar in the Raw, Honey, Stevia, Sugar Choice of lighteners: Almond milk, Coconut milk, Soy milk (can be whipped)

### COLD DRINKS

Coke, Diet Coke, Sprite, Fanta, Sprite, Canada Dry, Le Croix Lime - 2.50

Dasani Water \$1.50 Smartwater 20 oz \$2.50 Vitamin Water Dragonfruit, Acai Blueberry Pomegranate -\$3 Honest Tea Moroccan Mint Green Tea \$3 Honest Tea Peach Oo-La-Long \$3 Pelligrino - 500ml/\$3 , 750ml/\$5

Jing's citrus and ginger dressing served over greens, fresh orange slices, cucumbers, avocado, tomatoes and black sesame seeds.

Barney's NY cafe - World famous chicken salad poached in white wine, garlic, lemon slices, and thyme. Served with robust Balsamic dressing over avocado slices, cherry tomatoes, assorted greens, and green beans

Tuna Salad Nicoise with black olives, premium tuna, pink potatoes, beets, green beans, eggs. Served over romaine. Lemon and garlic vinaigrette.

Substitute grilled salmon Substitute seared tuna

Cafe Eighteen Signature Salad Mixed greens, roasted root vegetables, beets, candied pecans with a green tahini dressing. Gluten free. Vegan