

Glass / Carafe / Bottle**Rose //**

Rose D'anjou // France, Dry // 40 / 110 / 138

Rose Caprice // France, Dry // 42 / 115 / 159

Rose Chaval // Spain, Dry // 40 / 110 / 145

White //

Famille Bougrier Chardonnay // France, Dry // 40 / 110 / 138

Sau Miguel // Portugal, Dry // 40 / 110 / 138

Pinot Grigio // Italy, Semi Dry // 41 / 113 / 138

Kantir Chenin Blanc // Israel, Dry, Kosher // 52 / 143 / 204

Winzer Gewurztraminer // Germany, Semi Dry // 41 / 113 / 138

Villa Maria Sauvignon Blanc // New Zealand, Dry // 51 / 140 / 204

Kiwi Kuwe Sauvignon Blanc // France, Semi Dry // 41 / 113 / 138

Petit Chablis // France, Dry // 52 / 143 / 204

Sancerre // France, Dry // 229

Cava // Italy, Dry // 38 / 129

Red //

Famille Bougrier Pinot Noir // France, Dry // 40 / 110 / 138

Alamos Cabernet Sauvignon // Argentina, Dry // 40 / 110 / 138

Anubis Malbec // Argentina, Dry // 41 / 113 / 138

Olarra Classico Rioja // Spain, Dry // 40 / 110 / 138

Primitivo Di Mandore // Italy, Semi Dry // 41 / 113 / 138

La Vie Rouge Du Castel // Israel, Dry, kosher // 43 / 124 / 164

Shbo Vineyard GSM // Israel, Dry // 59 / 159 / 229

Hot Sangria // Apple, Cinamon, English Pepper, Anis Stars, Orange // 38 / 102 / 129

Our Special Cocktails // 49**Eternal Bliss** // Arak / Gin, pineapple juice, lemon juice, Monin lychee syrup, strawberry puree, mint**Spicy Jack** // Captain Morgan spiced rum
lemon juice, berry puree, chili syrup**Litchi Red Sky** // Smirnoff, lychee syrup, strawberry puree, lemon juice**Deep Feeling** // Gordons, pineapple syrup, lemon guice, bazil, mint**Bitter Deep Symphony** // tequila, chili, lime, pineapple syrup**Margaritas // 41****Summer Margarita** // tequila, orange liqueur, Monin agave syrup, pineapple syrup, lemon juice**Coco Margarita** // tequila, orange liqueur, coconut syrup, lemon juice**Spicy margarita** // tequila, orange liqueur, Monin agave syrup, chili, cucumber, lemon juice**Beers on Tap //****Quarter / Third / Half / Pitcher**

Tuborg 19 / 26 / 33 / 62

Carlsberg 19 / 26 / 33 / 62

Estrella 21 / 29 / 36 / 69

Weihenstephan 21 / 29 / 36 / 69

Guinness 23 / 30 / 38 / 72

Maredsous 27 / 38 / 43 / 83

Malka 23 / 30 / 38 / 72

Shikma Amber Ale 23 / 30 / 38 / 72

Bottled Beers //

Carlsberg 0% alcohol-free 30

Stella Artois 33

Corona 33

Somersby Apple Cider 32

Kasteel Rouge 37

Estrella Daura (gluten-free) 35

FOOD MENU



Starters

House Bread | Bread baked fresh in-house, served with olive oil, salsa and sour cream 25

Stuffed Vine Leaves | house tziki and parsley 29

Truffle Hummus | Mix of portobello mushrooms, white mushrooms and truffle oil

Served with pita, kolorbi and cornichon pickles 37

Baby Moses in a Basket | 2 Large chorizo sausage wrapped in puff pastry, dijon mustard and cornichon pickles 48

Artichoke Alla Romana | Labane, artichoke, fresh herbs, chili, pine nuts, olive oil and lemon 40

Hot Sweet Potato | Silan (date honey), raw tahini and parsley 37

Beef Carpaccio | Beef filet, parmesan, arugula, olive oil, lemon and balsamic vinegar 54

Drum Fish Ceviche | Pineapple, cilantro, red onion mint, chili, sour cream, berries, olive oil and roasted almonds 52

Ceviche Bruschetta | 2 pieces of bruschetta topped with a drizzle of spicy Sriracha and roasted almonds, mayonnaise blend and our drum fish ceviche 52



Salads

Salanova Salad | Endive, Lalike and Salanova lettuce, arugula, pear, candied pecans, Roquefort cheese with a berry vinaigrette 52

Fasada Salad | Mixed baby greens, beet, red onion, tomato, feta, artichoke and candied pecans 51

Caesar Salad | Romaine lettuce, red onion, croutons, parmesan 51

Colorful Tomato Salad | Red and yellow cherry tomatoes, Kalamata olives, arugula, artichoke, feta, roasted almonds, red onion, olive oil and lemon 51



Pizza

Margarita Pizza | Tomato sauce, mozzarella and basil 53

Zucchini and Pesto Pizza | Bechamel sauce, mozzarella, zucchini and pesto 56

Shuk Pizza | Tomato sauce, mozzarella, garlic confit, cherry tomatoes and Kalamata olives 58

American Pizza | Tomato sauce, mozzarella, pepperoni and spicy jalapeno 58

Shawarma Pizza | Turkey shawarma slices, tahini and parsley 60

Vegan Pizza | Tomato sauce, vegan cheese 51

Toppings:

Tomato, Kalamata Olives, Zucchini, Garlic Confit, Mushrooms, jalapeno 5

Pepperoni, Goose Breast, Roquefort, Feta, Cheddar, Artichoke 9

Shawarma, Pineapple 13

Gluten Free – Pizza crust made of potato starch and cornstarch, eggs, soy flour, and yeast

FASADA



Main

Artichoke Ravioli | Butter, cream, salsa, tomatoes, spinach and feta 59

Polenta Ravioli | Butter, cream, white wine, garlic, mushrooms and spinach 59

American toast | Castan bread,goose,pepperoni,cheddar and chipotle aioli Served with arugula Salad 52

Spinach and mushrooms Toast | Castan bread,ceasar Sauce Served with arugula Salad 49

Shawarma Pita | Turkey shawarma, tahini, white onion and parsley Served with pickled lemon and arisa on the side 42

Sloppy Joe | Stewed ground beef with tomatoes and peas,served on frena bread, spicy mayo, Arugula and cornichon pickles on the Side 53

Asado bun | 2 units of pulled beef asado slow cooked with BBQ and date honey Sauce, chipotle aioli ,arugula and Sriracha 52

Beyond Meat Mini Double Cheeseburger | Two mini Beyond Meat patties, arugula and vegan cheese 64



Fasada Vegan

House Bread | Bread baked fresh in-house, served with olive oil, Balsamic Vinegar and Tahini 25

Stuffed Vine Leaves | Tahini and parsley 29

Truffle Hummus | Mix of portobello mushrooms, white mushrooms and truffle oil Served with pita, kolorbi and cornichon pickles 37

Artichoke Alla Romana | Tahini , artichoke, fresh herbs, chili, pine nuts, olive oil and lemon 40

Hot Sweet Potato | Silan (date honey), raw tahini and parsley 37

Salanova Salad | Endive, Lalike and Salanova lettuce, arugula, pear, candied pecans with a berry vinaigrette 50

Fasada Salad | Mixed baby greens, beet, red onion, tomato, artichoke and candied pecans 50

Colorful Tomato Salad | Red and yellow cherry tomatoes, Kalamata olives, arugula, artichoke, roasted almonds, red onion, olive oil and lemon 50

Beyond Meat Mini Double Cheeseburger | Two mini Beyond Meat patties, arugula and vegan cheese 64

Vegan Pizza | Tomato sauce, vegan cheese 51

Toppings:

Tomato, Kalamata Olive, Zucchini, Garlic Confit, Mushroom, jalapeno 5 | Artichoke 9 | Pineapple 13



Desserts

Warm Chocolate cake | With salted bagel suace and vanilla ice cream 44

Warm Chocolate Pie (vegetarian) 40

Almonds Crack Pie | With vanilla ice cream 41

Honey Brulee | Honey creme brulee with cubes of fresh and caramelized pinnapple/strawberries (gluten-free) 49

Bread Puding | With vanilla ice cream 40

Drinks

Aperitif //

Campari 20 / 40
Aperol 18 / 45
Cinzano Bianco 19 / 33
Cinzano Rosso 19 / 33

Digestif //

Green Chartreuse 29 / 48
Becherovka 26 / 47
Fernet Branca 26 / 47

Cognac //

Hennessy V.S 29 / 60
Remy Martin VSOP 29 / 64

Soft Drinks //

Coca-Cola 13
Coke Zero 13
Sprite 13
Sprite Zero 13
Soda Water 12
Mineral Water 12
Orange Juice / Grapefruit Juice /
Mint Lemonade 12
Tonic Water 13
Schweppes Bitter Lemon 13
Ginger Ale 13
Blu Energy Drink 13

Soft Drink / Blu Energy Drink 8
Make it a Sour 9

Anise //

Elite Arak 17 / 38
Ouzo 12 21 / 40
Ouzo Plomari 24 / 40

Liqueur //

Feigling 19 / 36
Midori 24 / 41
Baileys 24 / 41
Southern Comfort 24 / 51
Drambuie 24 / 51

Whiskey //

Red Label 19 / 41
Black Label 29 / 50
Gold Label Reserve 34 / 66
Blue Label 71 / 137
Bushmills 24 / 40
Jameson 24 / 40
Jack Daniel's 31 / 51
Glenfiddich 12 31 / 62
Glenfiddich 15 34 / 68
Balvenie 12 38 / 78
Talisker 40 / 78
Caol ILA 42 / 82

Vodka //

Smirnoff 20 / 36
Ketel One 27 / 43
Grey Goose 33 / 51
Van Gogh Acai 30 / 51

Gin //

Gordon's 20 / 38
Tanqueray 26 / 43
Tanqueray10 28 / 48
Hendricks 28 / 47

Rum //

Bacardi 24 / 44
Captain Morgan Spiced 28 / 45
Captain Morgan White 28 / 43
Captain Morgan Black 28 / 44
Zacapa 40 / 71

Tequila //

Cuervo Gold 21 / 38
Cuervo Black 25 / 46
Don Julio Blanco 30 / 56
Don Julio Reposado 32 / 62
Don Julio Anejo 34 / 71

HAPPY HOUR

50% OFF ALCOHOL • 20% OFF FOOD

Sun. – Thu. 18:00–20:00 | Sat. 17:00–20:00

FASADA