

סטולרו
STOLERO





Breakfast menu

Served every day from 12:45–8:00

Small breakfast and coffee | 74₪

Eggs to choose from: scrambled / eye / omelet.

Side dish: fresh herbs, chopped onion, mushrooms (5₪) feta (5₪)

Salad, grain sourdough bread, cream cheese and herbs,
seasoned feta, labna and zaatar.

Eggs benedict | 79₪

Brioche, mozzarella, smoked salmon, poached egg, hollandaise.

Red tuna bruschetta | 78₪

Challah, lemon aioli, avocado, herbs, chili.

Jerusalem Shakshuka | 69₪

Long cooked fresh tomatoes with hot peppers and garlic,
labna and zaatar, tahini, challah, salad.

Green Shakshuka | 72₪

Leek and chard confit, cream and eggs, salad, labne dua, challah.

Spinach and ricotta khachapuri | 79₪

Puff pastry baked in a stone oven, soft egg, mozzarella.

French toast | 76₪

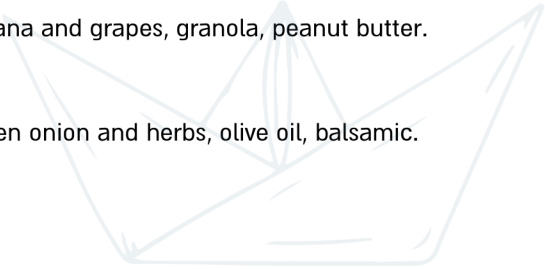
Brioche in milk, eggs, cinnamon and sugar, white chocolate cream,
banana and pecan, maple.

Mosley | 68₪

Buffalo yogurt, coconut and chia, banana and grapes, granola, peanut butter.

Tomato burrata | 76₪

Sourdough bread, tomatoes, basil, green onion and herbs, olive oil, balsamic.



Bulgur and goat cheese salad | ₪72

Bulgur and raw beets, soft goat cheese, pistachios, honey vinaigrette, herbs.

Beetroot and garden leaves | ₪79

Salanova and alic lettuce, arugula, walnuts, almonds and pecans, goat cheese, root vinaigrette.

Fattoush salad | ₪76

Coarsely cut vegetables, hot pepper, salsa verde, feta, dill, kalamata, croutons.

Morning Mixology

Aperol Spritz | ₪55

Aperol, Prosecco, Soda, Orange

Mimosa | ₪38

Spanish Cava, Freshly Squeezed Oranges

Cocktail of the Day | ₪58/62

Ask our team



Dinner Menu

Appetizers

Jerusalem focaccia | ₪39

Za'alouk and peppers, tahini and date syrup.

Arava eggplant | ₪64

Labneh, medjool dates, toasted almonds, herbs, lemon, and olive oil.

Fava bean pate | ₪64

Lemon yogurt, toasted almonds, crispy pita chips, parsley, and olive oil.

Roasted sweet potato carpaccio | ₪68

Sheep cheese, balsamic vinegar, toasted almonds, herbs, and green onions.

Fisherman's medley | ₪84

Green onions and herbs, amba yogurt, tahini.

Raw

Beef fillet tartare | ₪82

Bruschetta, harissa and chili peppers, pine nuts, herbs.

Sesame salmon tataki | ₪74

Slices of salmon marinated in seasoned soy sauce
and olive oil, toasted almonds, avocado, and cucumber.

Citrus tuna tataki | ₪82

Red tuna, basil and mint, citrus vinaigrette, avocado, green leaves.

Local ceviche | ₪76

Challah bruschetta, herbs, seasoned crème fraîche, red onion, za'atar, chili peppers.

Sea bream and pineapple carpaccio | ₪76

Roasted pistachio, cilantro, mint, green onion, crème fraîche, reduced balsamic vinegar, olive oil, and lemon.

Salads

Goat's cheese bulgur | ₪74

Bulgur and raw beet, soft goat cheese, pistachio, honey vinaigrette, herbs.

Pecan cauliflower | ₪76

Raw cauliflower and zucchini, pecan, orange vinaigrette, herbs, Shavra cheese.

Crispy sea bass | ₪98

Sea bass cubes, lettuce, herb vinaigrette, roasted pecan, cucumbers, red onion.

Garden greens | ₪79

Salanova and halloumi lettuce, arugula, pears, almonds and pecans, goat cheese, root vegetable vinaigrette.

Fattoush | ₪78

Roughly chopped vegetables, chili peppers, salsa verde, feta, date syrup, Kalamata olives, croutons.

Pasta and Pizza

Tomato butter pizza | ₪82

Tomato butter, Parmesan, mozzarella, rocket leaves.

Caramelized onion pita and sheep cheese | ₪84

Soft goat cheese and mozzarella, caramelized onion, Parmesan, rocket leaves.

Bulgarian spinach pizza | ₪84

Cream, baby spinach, mozzarella, Bulgarian cheese, rocket leaves, Parmesan.

Truffle and Mushroom Pizza | ₪84

Creamy truffle sauce, roasted mushrooms, mozzarella, Parmesan, arugula.



Cheese tortellini | ₪89

White wine, garlic and sage butter, leeks, Parmesan broth.

Sea bass spaghetti | ₪119

Confit leeks and chard, Parmesan broth, herbs, arugula.

Spaghetti Cacio e Pepe | ₪119

Picronio cream, black pepper, parmesan.

Porcini and truffle rigatoni | ₪84

Roasted mushrooms, porcini broth, cream and truffle butter, arugula, Parmesan.

Paccari with tomato butter and chili | ₪82

Sun-dried tomato butter and Parmesan, labneh.

Vegan

Tempura tofu | ₪82

Tempura tofu, smoked chili aioli, grilled onion, chips.

Bomy curry | ₪86

Vegetable and tofu curry in coconut milk and chili, cilantro, mint, steamed rice, roasted sesame seeds.

Fish

Grilled sea bream and gnocchi | ₪142

Chard leaves, beet gnocchi in garlic butter and wine, parsley oil.

Charcoal grilled salmon | ₪128

Coconut milk and lemongrass sauce, grilled halloumi, steamed rice.

Sea bass wrapped in chard | ₪139

In the oven with za'atar butter, bulgur tabbouleh, sour cream.

Jaffa sea bream | ₪138

Fried fillet cubes, green mountain, halloumi, chili peppers, lemon yogurt and sumac.

Sea bass taboon | ₪146

Butterfly open, roasted potato, herbs, lemon aioli.



Meat

Veal fillet and tortellini | ₪189

Grilled with chard leaves and green beans, meat tortellini in red wine demi-glace sauce.

Entrecôte | ₪79 per 100g (min 300g)

Charcoal grilled, roasted potatoes and truffles, mustard.

Burger | ₪89

Charcoal grilled, truffle aioli, caramelized onions in red wine, halloumi lettuce, chips.

Chicken in chili flames | ₪98

Coconut chili sauce, roasted potatoes and sweet potatoes, green beans.

Jumbo schnitzel | ₪89

Crispy coated chicken breast, roasted sweet potato in the oven on salt.

Desserts

Lemon and marshmallow pie | ₪62

Cheesecake and Italian meringue shards, lemon and passion fruit coulis, brûlée marshmallow, crispy lime.

White chocolate and pistachio tiramisu | ₪64

Pani puri balls filled with white chocolate cream and espresso, pistachio sauce.

Coconut mango and kadaif panna cotta | ₪58

Mango coulis, fresh pineapple, sugared kadaif.

Gianduja chocolate | ₪64

Milk chocolate mousse and Italian hazelnuts, cocoa twill, hazelnut rigoletto.

Pistachio crème brûlée | ₪62

Rich pistachio cream, dried raspberries, roasted pistachios.

Fruit plate | ₪120

Fruit boat | ₪240

White Wine

Ramat Negev Gewürztraminer, Israel (Kosher) | 45/185
Pinot Grigio Monte Zovo, Dry, Italy | 182
Messa Israeli White, Vitkin Israel (Kosher) | 258
Yarden Sauvignon Blanc, Israel (Kosher) | 52/192
Villa Café Chardonnay, Africa (Kosher) | 176
Chablis Albert Bichot, Dry, 2022, France (Kosher) | 62/279
Ramat Negev Exodus, Israel (Kosher) | 65/290
Doppio Passo Grillo, DOC, Dry, Sicily | 46/172

Rosé

Ramat Negev Rosé, Israel (Kosher) | 45/185
Whispering Angel Rosé, Château d'Esclaans, Provence France | 63/244
Messa Israeli Rosé, Vitkin Israel (Kosher) | 258
feldstein rose (Kosher) | 295
Miraval 750 ml, Dry, 2020, Provence France (Kosher) | 320
Miraval 1.5 liters, Dry, 2020, Provence France (Kosher) | 740
Miraval 3 liters, Dry, 2020, Provence France (Kosher) | 1700
Whispering Angel 1.5 liters Provence, France | 600

Red Wine

Merlot Dry Montesano, 2021, Chile (Kosher) | 46/172
Primitivo Salento Il Pumo, 2022, Italy | 52/185
Shiraz Dalton, 2020, Israel (Kosher) | 230
Yarden Petit Sirah, 2019, Golan Heights Israel (Kosher) | 350

Sparkling

Cava, Africa Dry (Kosher) | 38/152
GOM Sarah Cava Brut Gold Edition (Kosher) | 230
Moët & Chandon Brut | 700
Moët & Chandon Rosé Brut | 850
Moët & Chandon Ice | 1,100
Laurent Perrier | 850
Laurent Perrier Rosé | 1,100
Dom Pérignon 1.5 liters | 3,900
Dom Pérignon Vintage 2008 | 2,490



Cocktail Menu

Local Mixology

Green gin - Beefeater, Martini Bianco, cucumber, green herbs, lemon basil | ₪62
Tropical breeze - Olmeca, mango, passion fruit, almond sugar | ₪60
Vanilla babe - Absolut, passion fruit puree, vanilla syrup, lemon | ₪62
Watermelon splash - Captain morgan, watermelon syrup, triple sec, watermelon | ₪65
Changing cocktail | ₪58/62

Classic Cocktails | ₪55

Mojito - Captain morgan, lime juice, sugar water, mint, soda
Classic/spicy margarita - Olmeca, triple sec, lime juice, salt rim/chili pepper
Negroni - Beefeater, Campari, Martini Rosso
Jasmine - Campari, Beefeater, passion fruit syrup, lime juice
Espresso martini - Espresso, rum, vodka, sugar water
Whiskey sour - Jameson, lime juice, sugar water, Angostura bitters
Moscow mule - Absolut, lime juice, ginger beer

Spritz

Mimosa - Cava, orange juice | ₪40
Aperol spritz - Aperol, cava, soda | ₪55
Paradise spritz - Aperol, cava, soda, daily syrup | ₪55

Seasonal Sangria Carafe - Spiced White Wine with Seasonal Fruit | ₪196

Virgin

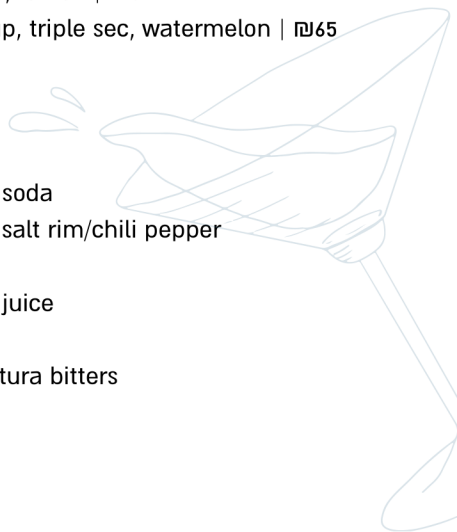
Iced tea - Jasmine tea extract, orange, mint, cinnamon, daily syrup | ₪32
Virgin mojito - Lime juice, sugar water, mint, lime, daily syrup, soda | ₪35

Bottled Beers

Sol | ₪35 • Blue Moon | ₪35 • Leffe Blonde | ₪34

Draft Beers

Goldstar | ₪31/35 • Heineken | ₪31/35 • Paulaner | ₪33/36



Alcohol Menu

Tequila

Olmeca Blanco | ₪26/44
Avion Silver | ₪35/65
Don Julio Blanco | ₪36/68
Don Julio Reposado | ₪42/71
Patron Silver | ₪36/66
Patron Añejo | ₪48/72

Arak

Arak Ashkelon | ₪24/38
Arak Noah | ₪32/45
Arak Noah Lemon | ₪22/33
Ouzo Mini | ₪25/41
Pastis | ₪26/44
Ricard | ₪26/44

Aperitif

Martini Bianco | ₪28/38
Martini Rosso | ₪28/45
Aperol | ₪25/46
Campari | ₪27/48

Digestif

Becherovka | ₪27/44
Jägermeister | ₪28/45
Chartreuse Verte | ₪38/58
Liqueurs
Chambord | ₪26/42
Baileys | ₪27/44

Cognac

Hennessy VS | ₪35/62
Remy Martin XO | ₪99/186
Remy Martin V.S.O.P | ₪54/96

Whiskey

Jameson | ₪27/48
Four Roses | ₪31/51
Jack Daniel's | ₪32/52
Black Label | ₪35/56
Chivas 12 | ₪33/59
Chivas 15 | ₪38/65
Glenlivet Reserve | ₪34/58
Glenlivet 12 | ₪42/76
Glenlivet 15 | ₪49/88
Macallan 12 | ₪47/78
Glenfiddich 12 | ₪44/75

Rum

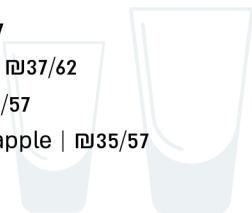
Havana Club | ₪27/48
Bacardi | ₪32/56
Captain Morgan White / Spice | ₪30/54
zacapa 23 | ₪40/65
Zacapa xo | ₪75/100

Gin

Beefeater | ₪28/45
Malfy classic \ rosa \ lemon | ₪33/56
Bombay | ₪32/51
Monkey 47 | ₪38/60
Hendricks | ₪34/57

Vodka

Absolut | ₪25/43
Beluga Noble | ₪32/57
Beluga transatlantic | ₪37/62
Beluga Goldline | ₪32/57
Van Gogh Acai / Pineapple | ₪35/57



Bottle Menu

Vodka

Absolut 1 L | ₪790
Beluga Noble 1 L | ₪1,090
Van Gogh 1 L | ₪1,090

Rum and Gin

Monkey 500 ml | ₪980
Beefeater 700 ml | ₪570
Hendricks 700 ml | ₪990
Bacardi 1 L | ₪720
Bombay 1 L | ₪920
Malfoy classic \ rosa \ lemon | ₪750

Tequila

Avion Silver | ₪890
Patron Silver 700 ml | ₪960
Patron Añejo 700 ml | ₪1,250
Don Julio Blanco 700 ml | ₪990
Don Julio Reposado 700 ml | ₪1,190
Clase Azul Reposado 700 ml | ₪3,890

Soft Drinks

San Benedetto | ₪16 • Acqua Panna | ₪26 • Friya Lightly Carbonated | ₪15
San Pellegrino | ₪26 • Pepsi / Pepsi Max | ₪16 • 7 Up / 7 Up Free | ₪16
Nestea Peach | ₪16 • Ginger Ale | ₪16 • Tonic Water | ₪16 • Lemonade | ₪16
Grapefruit | ₪16 • Apple Cider | ₪15 • Iced Coffee | ₪18 • Iced Americano | ₪16
Iced Coffee Soy / Oat / Almond | ₪20

Hot Drinks

Espresso | ₪12 • Double Espresso | ₪14 • Macchiato | ₪12 • Cappuccino | ₪15/17
Americano | ₪15 • Black Coffee | ₪13 • Tea / Herbal Tea | ₪13/17
Soy / Almond / Oat Milk - Add ₪2

Freshly Squeezed

Carrot Juice / Orange Juice | ₪21

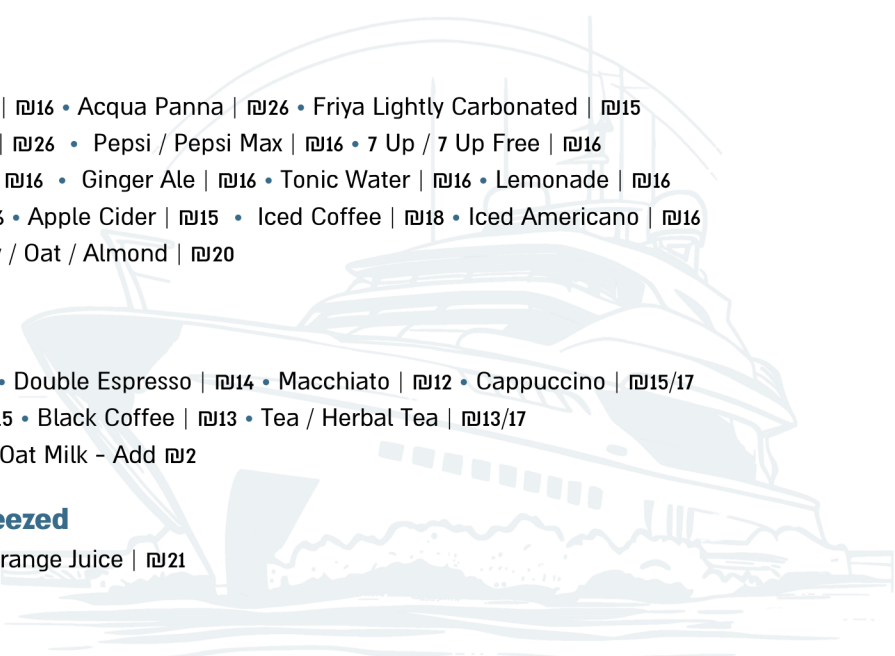
Cognac and Whiskey

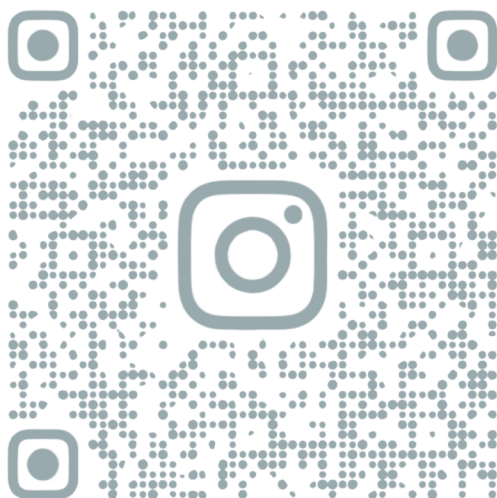
Jameson 1 L | ₪750
Chivas 12 700 ml | ₪790
Chivas 15 700 ml | ₪890
Glenlivet 12 700 ml | ₪1,090
Glenlivet 15 700 ml | ₪1,290
Black Label 1 L | ₪990
Macallan 12 700 ml | ₪1,190
Hennessy VS | 980

Aperitif and Arak

Arak Ashkelon 700 ml | ₪550
Arak Elit | ₪540
Mini Ouzo 700 ml | ₪590
Campari 1 L | ₪690

+ 3 mixers per bottle





סטולרו STOLERO

077-980-0400 | stolero.co.il | [@stolero_tlv](https://www.instagram.com/stolero_tlv)