

A TASTE OF TEL AVIV
LOBBY MENU



WELCOME

Our chefs use their considerable culinary know-how to create authentic and innovative breakfast, lunch, and dinner menus.

Our Local Origins dishes, for instance, use provincial recipes inspired by our destination that showcase some of the finest seasonal ingredients of the area.

On the other hand, our World Kitchen recipes leverage our chefs' global knowledge by offering a collection of expertly prepared classic and contemporary dishes from around the world.

For all of our menus, our ingredients are sourced locally wherever possible with an emphasis on fresh, seasonal, and natural produce. In particular, our Sustainable Produce dishes highlight produce from local ecologically-friendly farms and suppliers in effort to better our own environmental impact without compromising on quality.

Our contemporary Atrium Lobby Bar, overlooking the Mediterranean Sea, offers a selection of light and refreshing dairy dishes and beverages, and is open daily between 11:00-23:00.

KEY

Local Origins

Our flagship dishes inspired by our city and based on traditional recipes. These dishes feature the finest seasonal ingredients that our city has to offer.

World Kitchen

Authentically prepared classic and contemporary dishes from around the world that draw upon our chefs' global experiences.

Sustainable Produce

Healthy, flavorsome dishes created from locally sourced ingredients from our network of conscientious suppliers, reducing our negative environmental impact without compromising on quality.



- Vegetarian



- Gluten-free



- Light



- 20 Minutes Preparation



- An irresistible array of the best hand-made baked goods created by our Executive Pastry Chef, Roni Fredy Mordechai

All prices are in New Israeli Shekels and include VAT

DAIRY MENU

SALADS	NIS
Jaffa Vegetable Salad Tomatoes, cucumbers, onions, olives, lemon and olive oil dressing	75
Soho Glass Noodles Salad Carrots, peppers, cucumbers, spicy coconut peanut sauce	75
Traditional Caesar Salad Romaine lettuce, anchovies, capers, parmesan, caesar dressing	75
<i>With your choice of one topping: Baby mozzarella, Feta cheese, panko-coated Shiitake mushrooms, teriyaki salmon medallions, fried breaded Halumi cheese</i>	
<i>* Add additional toppings for 15 NIS each</i>	
Caprese Salad Tomatoes, mozzarella, pesto, pine nuts, arugula leaves, drizzled olive oil, balsamic vinegar	80
Health & Harmony 🍴 Arugula leaves, lettuce, seasonal fruit, baby mozzarella, nuts, lemon, olive oil	80
Jerusalem Platter Hummus, tahini, baba ganoush, Labneh, stuffed grape leaves, Israeli vegetable salad, olives, deep-fried filo cigars & home-made falafel served with Pita bread	80
SOUPS	
Tomato Cream Soup	37
Creamy Mushroom Bisque	37
Traditional French Onion Soup	37
Orange Root Vegetable Soup with Coconut Cream 🌱	37
Basket of Assorted Breads Olive oil, butter, tomato spread	15

SANDWICHES & WRAPS	NIS
Grilled Cheese Sandwich Ciabatta, Dutch cheese, market salad, mustard dressing	65
Smoked Salmon Club Sandwich Seven grain bread, cream cheese, omelette, tomatoes, cucumbers, red onions, market salad, mustard dressing	80
Oriental Sabich Wrap 	75
Eggplants, hard-boiled egg, hummus, tahini, tortilla wrap	
Mediterranean Vegetable Wrap 	75
Grilled vegetables, sun-dried tomato spread, pesto, tortilla wrap	
Ricotta & Salmon Crêpe	75
Home-made crêpe, Ricotta cheese, smoked salmon strips, fresh dill, seasoned with a mustard sauce	
Spinach and Cheeses Crêpe	75
Home-made crêpe, creamed warm spinach scented with nutmeg and fresh garlic, cream cheese and cottage cheese in a blue cheese cream	

FISH

Classic Fish & Chips	69
InterContinental Fishburger 	75
Served with french fries	
Galilean Saint Peter's Fish 	110
Norwegian Salmon Fillet 	135
Mediterranean Sea Bream Fillet 	135

Served with your choice of:

Stir-fried noodles, vegetables, teriyaki sauce

Seasonal vegetables mélange, garlic, tomato olive salsa fresco

Green pea risotto, champagne vinaigrette

Market Salad, mustard dressing *additional 20 NIS



PIZZA	NIS
Pizza Margherita Mozzarella, tomato sauce, olive oil, basil, oregano	69
Pizza Funghi Mozzarella, tomato sauce, mushrooms, onions, herbs	83
Pizza Quattro Formaggi Mozzarella, tomato sauce, goat cheese, gorgonzola, parmesan	83
Pizza Vegan  Tomato sauce, grilled vegetables, garlic, onions, olives, arugula	83
Pizza Patata Dolce Mozzarella, tomato sauce, grilled sweet potatoes, arugula	83

PASTA

Spaghetti, Sweet Corn Penne  , Potato Gnocchi, Goat Cheese Tortellini	83
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Served with your choice of sauce:

Napolitana
Gorgonzola
Rosa
Alfredo

SIDE DISHES

Basket of Assorted Breads Olive oil, butter, tomato spread	15
Small Hummus with Mini Pita Bread 	25
French Fries Garlic aioli, ketchup	35
Selection of Fine Israeli Cheeses Fresh fruit, nuts, homemade jam	90

SWEET MOMENTS



NIS

Traditional Cheesecake	40
Hot Chocolate Fondant	40
Pecan Pie	40
Served with maple syrup and vanilla ice cream	
Savarin	40
Sachertorte	40
Classic Viennese chocolate cake, served with a scoop of vanilla ice cream	
RFM Creations	40
Three scoops of your favorite ice cream flavors	40
Sliced Fresh Israeli Fruit Selection 	48

BREAKFAST MENU

Continental Breakfast	82
Basket of Danish pastries, butter croissants, muffins, rolls, jam, honey, butter, fresh sliced seasonal fruit	
Israeli Breakfast	130
Your choice of eggs, Israeli vegetable salad, Feta cheese, olives, hummus, tahini, fresh pita bread, Labneh with olive oil and hyssop, fresh sliced seasonal fruit	
Balanced Breakfast 	130
Whole grain bread, rolls, sugar-free jam, vegetables, Swiss Bircher muesli or low fat yogurt, Zfatit cheese with olive oil, sun-dried tomatoes, Miso soup with Wakame and tofu, fresh sliced seasonal fruit	

All breakfasts come with your choice of freshly squeezed juice and coffee or tea.

SHABBAT & KOSHER GUIDE

Shabbat is the Jewish day of rest. It begins a few minutes before sunset on Friday evening, and lasts until the following Saturday evening, approximately one hour after sunset.

In our hotel you will experience the atmosphere of Shabbat in a variety of aspects.

For the lighting of Shabbat candles, we provide all necessary amenities at the entrance to Jaffa Court located on the 3rd floor. It is customary to light the candles 18 minutes before sunset.

Our hotel Synagogue, located on the 1st floor, is set up for prayers and services.

Our Shabbat menus reflect our adherence to the various cooking regulations on Shabbat, which entail refraining from lighting fire.

The background music in all public areas stops, and a Shabbat elevator is available for the convenience of our observant guests.

To prepare tea, coffee or other hot drinks, hot water from a Rabbinic-approved electric water heater only may be used. We are not able to serve specialty coffee drinks or hot chocolate based on hot milk during Shabbat.

InterContinental David Tel Aviv holds a Kosher certificate. This certificate asserts that all food served in the hotel is in accordance with Jewish dietary laws. As such, foods such as pork and shellfish are prohibited, as are mixtures of meat and dairy.

We wish you Shabbat Shalom and be'teavon.

SHABBAT DAIRY MENU

SALADS	NIS
Jaffa Vegetable Salad Tomatoes, cucumbers, onions, olives, lemon olive oil dressing	75
Soho Glass Noodles Salad Carrots, peppers, cucumbers, spicy coconut peanut sauce	75
Traditional Caesar Salad Romaine lettuce, anchovies, capers, parmesan, Caesar dressing	75
<i>With your choice of one topping: Baby mozzarella, Feta cheese, panko-coated Shiitake mushrooms, smoked salmon medallions</i>	
<i>* Add additional toppings for 15 NIS each</i>	
Caprese Salad Tomatoes, mozzarella, pesto, pine nuts, arugula leaves, drizzled olive oil, balsamic vinegar	80
SANDWICHES & WRAPS	
Oriental Sabich Wrap  Eggplants, hard-boiled egg, hummus, tahini, tortilla wrap	75
Mediterranean Vegetable Wrap  Grilled vegetables, sun-dried tomato spread, basil pesto, tortilla wrap	75
Smoked Salmon Club Sandwich Seven grain bread, cream cheese, omelette, tomatoes, cucumbers, red onions, market salad, mustard dressing	80

SIDE DISHES NIS

Basket of Assorted Breads 15

Olive oil, butter, tomato spread

Small Hummus with Mini Pita Bread  25

Selection of Fine Israeli Cheeses 90

Fresh fruit, nuts, homemade jam

Market Salad    20

Served with mustard dressing

SWEET MOMENTS

Traditional Cheesecake 40

Pecan Pie 40

Served with maple syrup and vanilla ice cream

Savarin 40

Sachertorte 40

Classic Viennese chocolate cake, served with
a scoop of vanilla ice cream

RFM Creations 40

Three scoops of your favorite ice cream flavors 40

Sliced melon or watermelon (seasonal)    36

Sliced Fresh Israeli Fruit Selection    48

SHABBAT BREAKFAST MENU

NIS

Continental Breakfast 82

Basket of Danish pastries, butter croissants, muffins, rolls, jam, honey, butter, fresh sliced seasonal fruit

Israeli Breakfast 130

Two hard-boiled eggs, Israeli vegetable salad, feta cheese, olives, hummus, tahini, fresh pita bread, Labneh with olive oil and hyssop, fresh sliced seasonal fruit

Balanced Breakfast  130

Whole grain and Challah rolls, sugar-free jam, vegetables, Swiss Bircher muesli or low fat yogurt, Zfatit cheese with olive oil, sun-dried tomatoes, two energy bars, fresh sliced seasonal fruit

All breakfasts come with your choice of freshly squeezed juice and coffee or tea