



חלב ישראל קמח ישן

WE ARE UNDER STRICT SUPERVISION OF KEHILAH KASHRUS

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BROOKLYN, NY 11229
SAVORCAFE@GMAIL.COM

SANDWICHES

SERVED WITH A SIDE SALAD OR HAND CUT FRIES

HALOUMI

OPEN FACED GRILLED HALOUMI CHEESE, SUN DRIED TOMATOES, OREGANO AND CHIVES ON A BAGUETTE 9

BRIE

OPEN FACED BRIE ON A BAGUETTE WITH SOUR APPLES, WALNUT FIG SPREAD AND DRIZZLED HONEY 9

GREEK PANINI

FETA CHEESE, KALAMATA OLIVE TAPENADE, OLIVE OIL, TOMATOES AND OREGANO 9

CAPRESE PRESS

FRESH MOZZARELLA, TOMATOES AND BASIL SERVED ON CIABATTA 9

AVOCADO

RED ONIONS, PARSLEY, LETTUCE, TOMATOES AND LEMON-PEPPER AIOLI ON A TOASTED BAGUETTE 9

GOURMET PIZZA

CLASSIC CHEESE

OUR HOMEMADE PIZZA SAUCE BAKED WITH SHREDDED MOZZARELLA 8

PIZZA BIANCA

SEASONED RICOTTA BAKED WITH PARMESAN AND MOZZARELLA CHEESES 10

GRILLED CAESAR PIZZA

CAESAR DRESSING TOSSED WITH FRESH LETTUCE AND PARMESAN CHEESE 10

PIZZA CAPRESE

FRESH MOZZARELLA WITH TOMATO AND BASIL 10

MEDITERRANEAN

GRILLED EGGPLANT, TOMATOES, HARD-BOILED EGG AND TAHINI ON FOCACCIA 9

SEARED TUNA

RED ONIONS, WATERCRESS, LEMON AIOLI AND PICKLES ON PUMPERNICKEL 10

GRILLED GARDEN

GRILLED RED PEPPER, PORTOBELLO, EGGPLANT AND PESTO ON FOCACCIA 9

DILLED EGG SALAD

IN A WHOLE WHEAT WRAP WITH LETTUCE AND TOMATO 9

TUNA SALAD

ON RYE WITH LETTUCE, TOMATO AND RED ONION 9

SMOKED SALMON

CAPER BERRY CREAM CHEESE, RED ONIONS, TOMATOES AND LETTUCE ON PUMPERNICKEL 9

EGGPLANT CAPONATA

ROASTED EGGPLANT COMPLEMENTED WITH FRESH ROMA TOMATOES AND CAPERS 10

PIZZA FLORENTINE

RICOTTA CHEESE WITH MOZZARELLA AND SPINACH 10

GRANDMA'S PIZZA

TOMATO SAUCE BAKED OVER FRESH MOZZARELLA ON A THIN CRUST 10

MEDITERRANEAN PIZZA

FRIED EGGPLANT, PLUM TOMATOES, OLIVES AND GOAT CHEESE BAKED OVER ROASTED RED PEPPER SAUCE 11

PIZZA AND PASTA ADDITIONS: SUN-DRIED TOMATOES, MUSHROOMS, EXTRA CHEESE (MOZZARELLA, PARMESAN OR RICOTTA), BROCCOLI, FRESH SPINACH, TOMATO CONFIT, ROASTED EGGPLANT, PEPPERS, ZUCCHINI, ROASTED GARLIC 1.5 EACH

FISH

CITRUS GLAZED SEARED SALMON

WITH LEMON COUSCOUS AND SAUTÉED VEGETABLES 27

SESAME CRUSTED TUNA WITH HONEY SOY

OVER STICKY RICE AND STIR-FRIED VEGETABLES 23

GRILLED TUNA

OVER FETTUCCINI WITH ROASTED TOMATO, EGGPLANT AND OLIVES 23

PAN SEARED TILAPIA

WITH SAUTÉED MUSHROOM MEDLEY AND CREAMY POLENTA 19

FILLET OF SOLE

WITH CAPERS IN A WHITE WINE BUTTER SAUCE OVER LINGUINI 22

PASTA

BAKED RIGATONI

RIGATONI IN HOMEMADE MARINARA WITH RICOTTA, MOZZARELLA AND FRESH BASIL 14

PENNE MARINARA

PENNE WITH HEARTY HOMEMADE MARINARA SAUCE 11

PENNE A LA VODKA

PENNE WITH A RICH VODKA SAUCE 13

FETTUCINI ALFREDO

FETTUCINI IN A CREAMY ALFREDO SAUCE AND FRESH PARMESAN 14

LINGUINE WITH HOME MADE PESTO

THIN PASTA WITH BASIL, PARMESAN, PINE NUTS AND OLIVE OIL 13

SPAGHETTI PRIMAVERA

SPAGHETTI COOKED WITH FRESH SAUTÉED VEGETABLES IN A LIGHT CREAM SAUCE 14

CRISPY PAN FRIED COD

SERVED WITH CHIPS, TARTAR SAUCE AND A SIDE OF CABBAGE SALAD 15

SALMON STUFFED WITH SPINACH AND FETA

OVER HERBED ORZO AND CHERRY TOMATO SALAD 25

SALMON EN CROUTE

SALMON WRAPPED IN PUFF PASTRY SERVED WITH SAUTÉED BABY SPINACH AND SCALLOPED POTATOES 25

CHILI RUBBED GRILLED TUNA

WITH BUTTERY MASHED POTATOES AND LEMON SCENTED STEAMED BROCCOLI 25

TERIYAKI GLAZED GRILLED SALMON

OVER RICE, SAUTÉED STRING BEANS, CARROTS AND CELERY 20

EGGPLANT ROLLATINI

SLICED EGGPLANT, FRIED OR GRILLED, STUFFED WITH SEASONED RICOTTA SERVED IN HOMEMADE MARINARA SAUCE OVER SPAGHETTI 14

VEGETABLE LASAGNA

OVEN-ROASTED VEGETABLES LAYERED WITH FRESH MOZZARELLA AND PASTA IN A HEARTY TOMATO SAUCE 14

THREE CHEESE TORTELLINI

SERVED IN YOUR CHOICE OF SAUCE 14

HOME MADE MAC AND CHEESE 11

PENNE ARRABIATTA

PENNE SERVED IN A SPICY MARINARA 11

EGGPLANT PARMESAN

SLICED EGGPLANT BREADED AND FRIED WITH HOMEMADE MARINARA SAUCE, MOZZARELLA OVER SPAGHETTI 14

WHOLE WHEAT PASTA 2

SIDES

HOUSE SALAD 4.5

HAND CUT FRENCH FRIES 6

STEAMED BROCCOLI WITH GARLIC AND LEMON 6

SAUTÉED GREEN BEANS AND SHALLOTS 6

BEVERAGES

ESPRESSO 2

ESPRESSO MACCHIATO

DOUBLE ESPRESSO WITH FROTHED MILK 5

ESPRESSO CON PANNA

DOUBLE ESPRESSO WITH WHIPPED CREAM 5

CAPPUCCINO

ESPRESSO, WARM MILK, FROTHED MILK 4

LATTE

ESPRESSO AND WARM MILK WITH A HINT OF FROTH 4

CARAMEL MACCHIATO

ESPRESSO WITH CARAMEL AND FROTHED MILK 5

MOCHA

ESPRESSO, CHOCOLATE, STEAMED MILK, WHIPPED CREAM AND COCOA 5

AMERICANO

ESPRESSO, HOT WATER 2.5

HOT CHOCOLATE

MILK STEAMED WITH CHOCOLATE AND COCOA 3

CAFÉ AU LAIT

BREWED COFFEE WITH FROTHED MILK 4

TURKISH COFFEE 3

SAUTÉED MUSHROOMS 6

POTATO GRATIN 6

CREAMY MASHED POTATO 4.5

STUFFED BAKED POTATO 7

SAUTÉED SPINACH 6

HOUSE BLEND BREWED COFFEE 1.5

NesCAFÉ 1.5

HOT TEA

A VARIETY OF FINE SELECTIONS 2

ICED TEA 2

SOFT DRINKS 1.5

MINERAL WATER 1.5

ICED COFFEE 2.75

ICED AMERICANO 3

ICED CAPPUCCINO 4

ICED LATTE 4

ICED MOCHA 5

ICED ESPRESSO 2.5/4

BREWED ICED TEA 2.5

FRESH JUICES (16 OZ) 5.5

ORANGE

ORANGE + CARROT

CARROT

CARROT + APPLE

APPLE

GRAPEFRUIT

APPETIZERS

GRILLED SALMON SKEWER

WITH LIME BUTTER 9

TUNA CAKES

WITH CITRUS TARTAR SAUCE 9

GRILLED HALOUMI

WITH ROASTED TOMATO ON CROSTINI 6

GRILLED EGGPLANT

WITH TAHINI, DICED TOMATO AND ROASTED YELLOW PEPPER 7

MOZZARELLA BITES

WITH HOMEMADE MARINARA SAUCE 7

ARANCCINI

RICE BALLS WITH ARRABIATTA SAUCE 6

SALADS

GRECIAN SALAD

TOMATOES, CUCUMBERS, RED ONIONS, OLIVES, A HARD-BOILED EGG AND FETA CHEESE TOSSED IN RED WINE VINAIGRETTE 9

CLASSIC CAESAR

ROMAINE LETTUCE WITH HOME MADE GARLIC CROUTONS AND PARMESAN CHEESE TOSSED IN CAESAR DRESSING 9

SEASONAL

MIXED GREENS WITH APPLE SLICES, CANDIED WALNUTS AND BLUE CHEESE TOSSED IN RASPBERRY VINAIGRETTE 10

SESAME CRUSTED SEARED TUNA

NAPPA CABBAGE AND CARROT SALAD WITH HONEY, GINGER, SOY AND SWEET CHILI 14

BULGUR WHEAT

TOSSED WITH TOMATOES, CUCUMBERS, HEARTS OF PALM, MINT LEAVES, PARSLEY AND SCALLIONS 10

SOUP OF THE DAY

SERVED WITH FRESH BREAD 5.5

TOMATO BRUSCHETTA

ON WARM PARMESAN CROSTINI 6

STUFFED CREMINI MUSHROOM 6

WARM CREAMED SPINACH DIP

WITH PITA TRIANGLES 5

ROASTED VEGETABLE FRITTERS

WITH ROASTED RED PEPPER AIOLI 7

SHAKSHUKA

POACHED EGG IN A HEARTY TOMATO SAUCE 7

MUSHROOM POLENTA CAKES

WITH CARAMELIZED VIDALIA ONIONS 6

MIXED MUSHROOM RISOTTO 7

MIDDLE EASTERN

FINELY CHOPPED TOMATOES, CUCUMBERS AND SCALLIONS TOSSED WITH PARSLEY AND OLIVE OIL 9

AVOCADO SALAD

WITH RED ONIONS AND CILANTRO TOSSED IN LEMON VINAIGRETTE 9

OVEN ROASTED BEETS

OVER MIXED GREENS WITH CRISPY GOAT CHEESE TOSSED IN BALSAMIC REDUCTION AND TOASTED ALMONDS 10

ARUGULA SALAD

WITH ORANGE SEGMENTS, SHAVED FENNEL, POMEGRANATE AND AVOCADO TOSSED IN CITRUS VINAIGRETTE 10

ZUCCHINI CARPACCIO

THINLY SLICED ZUCCHINI, SEA SALT, PINE NUTS AND SHAVED PARMESAN SERVED WITH WATERCRESS 9

DESSERT

DARK CHOCOLATE MOLTEN CAKE

WARM DARK CHOCOLATE CAKE WITH A CREAMY CENTER
SERVED WITH VANILLA BEAN ICE CREAM 9

WARM CARAMEL APPLE CRISP

SPICED GRANNY SMITH APPLES BAKED WITH A CRUMBLE
TOPPING AND DRIZZLED WITH CARAMEL SAUCE 6

RUM RAISIN BREAD PUDDING

PLUMP RAISINS POACHED IN DARK RUM AND BAKED INTO
SWEET BREAD PUDDING 6

CHEESECAKE

HOMEMADE CHEESECAKE WITH STRAWBERRY COULIS 6

CHOCOLATE AND EARL GREY SEMIFREDDO

SEMI FROZEN CHOCOLATE MOUSSE WITH EARL GREY
CARAMEL AND A SUGAR TUILE 8

LEMON TRIO

LEMON CURD IN PHYLLO DOUGH, LEMON CAKE, AND LEMON
SORBET 7

TIRAMISU

ESPRESSO AND BRANDY INFUSED LADY FINGERS LAYERED WITH
RICH MASCARPONE CREAM DUSTED WITH COCOA POWDER 7

ICE CREAM

CHOCOLATE, VANILLA AND STRAWBERRY 5.5

BREAKFAST

TWO EGGS ANY STYLE

SERVED WITH CHOICE OF FRENCH FRIES OR HOME FRIES 7

GRECIAN OMELETTE

TWO EGGS WITH SPINACH AND FETA SERVED WITH A SIDE OF
PLUM TOMATO AND RED ONION SALAD 9

SPANISH FRITTATA

TWO EGG SOUFFLÉ WITH PEPPERS, ONIONS AND POTATO
SERVED WITH A SPICY TOMATO SAUCE 9

SHAKSHUKA

TWO EGGS POACHED IN TOMATO SAUCE AND SERVED WITH A
SIDE OF PITA AND ISRAELI SALAD 7

MEDITERRANEAN OMELETTE

TWO EGGS WITH YELLOW AND GREEN SQUASH AND A SIDE OF
OLIVE SALAD AND ASSORTED CHEESES 10

FRESH FRUIT PARFAIT 5

BELGIAN WAFFLES 7

PANCAKES 7

GARDEN FRITTATA

TWO EGG SOUFFLÉ LOADED WITH FRESH VEGETABLES AND
EMEK CHEESE SERVED WITH A SIDE OF PICKLED CUCUMBER
SALAD 9

HOME MADE SCONES

CHOICE OF CHOCOLATE CHIP, BLUEBERRY, CINNAMON AND
CRANBERRY ORANGE 2.5

HOME MADE MUFFINS

CHOICE OF BLUEBERRY, CHOCOLATE CHIP, CORN, OAT
BRAN AND PUMPKIN 2.5

SICILIAN OMELETTE

TWO EGGS WITH ROASTED TOMATO, FRESH MOZZARELLA AND
BASIL SERVED WITH A SIDE OF GARLIC TOAST 9