







## HALAVI BREAKFAST

### BAKERY & CEREALS

Artisanal breads and bagels served with jams and butter.  



Butter croissants and chokolatines.   

House-made granola with honey and nuts.  

### DAIRY & CHEESES

Selection of cheeses  
(Manchego, Gouda, Panela, Camembert). 

Plain and fruit yogurt with seed toppings and honey.  

Milk options: whole, light, lactose-free, oat, coconut, and almond.  

### FRUITS & SALADS

Citrus salad with orange blossom honey & pistachios. 

Orange, grapefruit, and mandarin with a floral, crunchy touch.

Seasonal Fresh Fruits  
(Melon, watermelon, pineapple, grapes, papaya).

### HOT DISHES

#### EGGS TO ORDER

Scrambled, fried, or omelet with fresh vegetables and cheeses.

#### DAIRY SHAKSHUKA

Poached eggs in tomato sauce with peppers and spices, served with pita bread.

#### FRENCH TOAST

Golden brioche with vanilla and cinnamon, fresh fruit, and honey.

#### WAFFLES

Served with butter, maple syrup, and red berries.

#### SMOKED SALMON BAGEL

With cream cheese, smoked salmon slices, capers, red onion, and cucumber.

#### VANILLA PANCAKES

Served with maple syrup, red berry compote, whipped cream, and toasted nuts.

#### OATMEAL

Milk-cooked oats with apples, honey, and walnuts.

### BEVERAGES

American coffee and espresso.

Cappuccino. 

Herbal and black tea.

Fresh juices  
(Orange, grapefruit, carrot, green detox).