



ALENA

BREAKFAST

BUFFET

Plates at side of buffet

A selection of freshly baked breads, butter,
homemade jam, sponge cake, rugelach
& butter croissants

Home-cured fish & ikra (taramasalata),
local cheese selection & olives

Cherry tomato salad, fresh za'atar
& spring onion

Avocado salad, celery & green chilli

Tabbouleh of red quinoa, fresh local herbs,
cranberries & sunflower seeds

Shuk salad - a rustic mix
of kohlrabi, radish & fennel

Green leaf salad, classic vinaigrette

Savoury pastries, seasonal filling

Muesli, yogurt &
seasonal fresh fruit

Coconut cream & cinammon
rice pudding (vegan)

Alena signature bread pudding

A LA CARTE

Please order from your server

SHAKSHUKA

Classic (with a hint of chilli) /
spicy Merguez sausage / vegan

OMELETTE (choose filling)

Plain / fresh seasonal herbs / cheese

2 ORGANIC OFAIMME FARM EGGS

Butter-rich scrambled /
sunny side up / poached

EGGS BENEDICT

Poached eggs & bacon
on toasted brioche
with hollandaise sauce

EGGS FLORENTINE

Poached eggs & spinach on toasted
brioche with hollandaise sauce

VEGAN BLACK LENTIL BAGEL

Black lentil purée with almond
butter cream filling

HOUSE BLT BAGEL

Classic bacon, lettuce
& tomato filling

THE NORMAN FRENCH TOAST

With caramelized banana,
seasonal fruit & crème fraîche

CLEANSERS

Apple juice	18
Orange / grapefruit / carrot	18
Beetroot & cucumber	22
Pear & apple	22
Apple & ginger	22
Carrot, beetroot & orange	22
Watermelon (seasonal)	22

HOT DRINKS

Espresso	14
Double espresso	16
Americano	16
Cappuccino	16
Hot chocolate	18
Selection of teas	22

PICK ME UP

Mimosa	49
Galilean Spritz	49
Bloody Mary	58
Champagne	69

ALENA BREAKFAST INCLUDES BUFFET, A LA CARTE & 2 NON-ALCOHOLIC DRINKS

160 NIS PER PERSON | SERVICE NOT INCLUDED