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## 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 & cinnamon 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

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160 NIS PER PERSON | SERVICE NOT INCLUDED

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