

## ISRAELI-PALESTINIAN BREAKFAST IN KANAAN

Our breakfast is served with the following side-dishes:

- # Variety of cheeses
- # Vegetable salad
- # Masabacha
- # Eggplant salad with Tahini
- # Kanaan Bread
- # Variety of dips
- # bio-Egg

### **Rosh Ha'ain** **10€**

Mallawach: yemenite puff pastry served with different traditional dips and a hard-boiled egg

### **Ramallah** **10€**

Shakshuka; Two sunny-side-up eggs cooked in aromatic, piquant sauce of tomatoes, chilli peppers, onions and garlic.

**OR** Ija Traditional Moroccan vegetable patties, made of potatoes, herbs and arabic spices.

### **Nazareth** **10€**

Puff pastry with goat cheese and arabic spices **OR** Vegan puff pastry with root vegetables and caramelised onions.

### **Netanya** **10€**

French Toast: Vegan, rich, sweet, with a fruit salad **OR** Brioche: a classic french pastry with goat cheese, served with yogurt and bio-egg.  
Vegan Brioche: with arabic herbs and spice

### **Tel Aviv-Yafo** **10€**

Hummus Pancakes: Vegan, made with chickpea flour and arabic spices, served with cheery-berry sauce, date honey and rose water

