





A TASTE OF TEL AVIV
LOBBY MENU



WELCOME

Our chefs use their considerable culinary know-how to create authentic and innovative breakfast, lunch, and dinner menus.

Our Local Origins dishes, for instance, use provincial recipes inspired by our destination that showcase some of the finest seasonal ingredients of the area.

On the other hand, our World Kitchen recipes leverage our chefs' global knowledge by offering a collection of expertly prepared classic and contemporary dishes from around the world.

For all of our menus, our ingredients are sourced locally wherever possible with an emphasis on fresh, seasonal, and natural produce. In particular, our Sustainable Produce dishes highlight produce from local ecologically-friendly farms and suppliers in effort to better our own environmental impact without compromising on quality.

Our contemporary Atrium Lobby Bar, overlooking the Mediterranean Sea, offers a selection of light and refreshing dairy dishes and beverages, and is open daily between 11:00-23:00.

KEY

Local Origins

Our flagship dishes inspired by our city and based on traditional recipes. These dishes feature the finest seasonal ingredients that our city has to offer.

World Kitchen

Authentically prepared classic and contemporary dishes from around the world that draw upon our chefs' global experiences.

Sustainable Produce

Healthy, flavorsome dishes created from locally sourced ingredients from our network of conscientious suppliers, reducing our negative environmental impact without compromising on quality.



- Vegetarian



- Gluten-free



- Light



- 20 Minutes Preparation



- An irresistible array of the best hand-made baked goods created by our Executive Pastry Chef, Roni Fredy Mordechai.

DAIRY MENU

SALADS

NIS

Jaffa Vegetable Salad 75
Tomatoes, cucumbers, onions, olives,
lemon and olive oil dressing

Soho Glass Noodles Salad 75
Carrots, peppers, cucumbers, spicy coconut
peanut sauce

Traditional Caesar Salad 75
Romaine lettuce, anchovies, capers, parmesan,
caesar dressing

*With your choice of one topping: Baby mozzarella, Feta
cheese, panko-coated Shiitake mushrooms, teriyaki
salmon medallions, fried breaded Halumi cheese*

**Add additional toppings for 15 NIS each*

Caprese Salad 80
Tomatoes, mozzarella, pesto, pine nuts,
arugula leaves, drizzled olive oil, balsamic vinegar

Health & Harmony 80
Arugula leaves, lettuce, seasonal fruit,
baby mozzarella, nuts, lemon, olive oil

SOUPS

Tomato Cream Soup 37

Creamy Mushroom Bisque 37

Traditional French Onion Soup 37

Orange Root Vegetable Soup with Coconut Cream  37





Basket of Assorted Breads 15
Olive oil, butter, tomato spread

SANDWICHES & WRAPS

NIS

- Grilled Cheese Sandwich 65
Ciabatta, Dutch cheese, market salad, mustard dressing
- Smoked Salmon Club Sandwich 80
Seven grain bread, cream cheese, omelette, tomatoes, cucumbers, red onions, market salad, mustard dressing
- Oriental Sabich Wrap  75
Eggplants, hard-boiled egg, hummus, tahini, tortilla wrap
- Mediterranean Vegetable Wrap  75
Grilled vegetables, sun-dried tomato spread, pesto, tortilla wrap
- Ricotta & Salmon Crepe 75
Home-made crepe, Ricotta cheese, smoked salmon strips, fresh dill, seasoned with a mustard sauce
- Spinach and Cheeses Crepe 75
Home-made crepe, creamed warm spinach scented with nutmeg and fresh garlic, cream cheese and cottage cheese in a blue cheese cream

FISH

- Classic Fish & Chips 69
- InterContinental Fishburger  75
Served with french fries
- Galilean Saint Peter's Fish  110
- Norwegian Salmon Fillet  135
- Mediterranean Sea Bream Fillet  135

Served with your choice of:

Stir-fried noodles, vegetables, teriyaki sauce

Seasonal vegetables mélange, garlic, tomato olive salsa fresco


Green pea risotto, champagne vinaigrette

Market Salad, mustard dressing *additional 20 NIS




PIZZA


NIS

Pizza Margherita	69
Mozzarella, tomato sauce, olive oil, basil, oregano	
Pizza Funghi	83
Mozzarella, tomato sauce, mushrooms, onions, herbs	
Pizza Quattro Formaggi	83
Mozzarella, tomato sauce, goat cheese, gorgonzola, parmesan	
Pizza Vegan 	83
Tomato sauce, grilled vegetables, garlic, onions, olives, arugula	
Pizza Patata Dolce	83
Mozzarella, tomato sauce, grilled sweet potatoes, arugula	

PASTA

Spaghetti, Sweet Corn Penne  , Potato Gnocchi, Goat Cheese Tortellini	83
Served with your choice of sauce:	
Napolitana	
Gorgonzola	
Rose	
Alfredo	




SIDE DISHES

Basket of Assorted Breads	15
Olive oil, butter, tomato spread	
Small Hummus with Mini Pita Bread 	25
French Fries	35
Garlic aioli, ketchup	
Selection of Fine Israeli Cheeses	90
Fresh fruit, nuts, homemade jam	


SWEET MOMENTS



NIS

Traditional Cheesecake	40
Hot Chocolate Fondant	40
Pecan Pie	40
Served with maple syrup and vanilla ice cream	
Savarin	40
Sachertorte	40
Classic Viennese chocolate cake, served with a scoop of vanilla ice cream	
RFM Creations	40
Three scoops of your favorite ice cream flavors	40
Sliced Fresh Israeli Fruit Selection   	48

BREAKFAST MENU

Continental Breakfast	82
Basket of Danish pastries, butter croissants, muffins, rolls, jam, honey, butter, fresh sliced seasonal fruit	
Israeli Breakfast	130
Your choice of eggs, Israeli vegetable salad, Feta cheese, olives, hummus, tahini, fresh pita bread, Labneh with olive oil and hyssop, fresh sliced seasonal fruit	
Balanced Breakfast 	130
Whole grain bread, rolls, sugar-free jam, vegetables, Swiss Bircher muesli or low fat yogurt, Zfatit cheese with olive oil, sun-dried tomatoes, Miso soup with Wakame and tofu, fresh sliced seasonal fruit	

All breakfasts come with your choice of freshly squeezed juice, coffee or tea.

SHABBAT & KOSHER GUIDE

Shabbat is the Jewish day of rest. It begins a few minutes before sunset on Friday evening, and lasts until the following Saturday evening, approximately one hour after sunset.

In our hotel you will experience the atmosphere of Shabbat in a variety of aspects.

For the lighting of Shabbat candles, we provide all necessary amenities at the entrance to Jaffa Court located on the 3rd floor. It is customary to light the candles 18 minutes before sunset.

Our hotel Synagogue, located on the 1st floor, is set up for prayers and services.

Our Shabbat menus reflect our adherence to the various cooking regulations on Shabbat, which entail refraining from lighting fire.

The background music in all public areas stops, and a Shabbat elevator is available for the convenience of our observant guests.

To prepare tea, coffee or other hot drinks, hot water from a Rabbinic-approved electric water heater only may be used. We are not able to serve specialty coffee drinks or hot chocolate based on hot milk during Shabbat.

InterContinental David Tel Aviv holds a Kosher certificate. This certificate asserts that all food served in the hotel is in accordance with Jewish dietary laws. As such, foods such as pork and shellfish are prohibited, as are mixtures of meat and dairy.

We wish you Shabbat Shalom and be'teavon.

SHABBAT DAIRY MENU

SALADS

NIS

Jaffa Vegetable Salad

75

Tomatoes, cucumbers, onions, olives, lemon olive oil dressing

Soho Glass Noodles Salad

75

Carrots, peppers, cucumbers, spicy coconut peanut sauce

Traditional Caesar Salad

75

Romaine lettuce, anchovies, capers, parmesan, Caesar dressing

With your choice of one topping: Baby mozzarella, Feta cheese, panko-coated Shiitake mushrooms, smoked salmon medallions

** Add additional toppings for 15 NIS each*

Caprese Salad

80

Tomatoes, mozzarella, pesto, pine nuts, arugula leaves, drizzled olive oil, balsamic vinegar

SANDWICHES & WRAPS

Oriental Sabich Wrap 

75

Eggplants, hard-boiled egg, hummus, tahini, tortilla wrap

Mediterranean Vegetable Wrap 

75

Grilled vegetables, sun-dried tomato spread, basil pesto, tortilla wrap

Smoked Salmon Club Sandwich

80

Seven grain bread, cream cheese, omelette, tomatoes, cucumbers, red onions, market salad, mustard dressing

SIDE DISHES

NIS

Basket of Assorted Breads 15
Olive oil, butter, tomato spread

Small Hummus with Mini Pita Bread  25

Selection of Fine Israeli Cheeses 90
Fresh fruit, nuts, homemade jam

Market Salad    20
Served with mustard dressing

SWEET MOMENTS



Traditional Cheesecake 40

Pecan Pie 40
Served with maple syrup and vanilla ice cream

Savarin 40

Sachertorte 40
Classic Viennese chocolate cake, served with
a scoop of vanilla ice cream


RFM Creations 40

Three scoops of your favorite ice cream flavors 40

Sliced melon or watermelon (seasonal)    36

Sliced Fresh Israeli Fruit Selection    48

SHABBAT BREAKFAST MENU

	NIS
Continental Breakfast	82
Basket of Danish pastries, butter croissants, muffins, rolls, jam, honey, butter, fresh sliced seasonal fruit	
Israeli Breakfast	130
Two hard-boiled eggs, Israeli vegetable salad, feta cheese, olives, hummus, tahini, fresh pita bread, Labneh with olive oil and hyssop, fresh sliced seasonal fruit	
Balanced Breakfast 	130
Whole grain and Challah rolls, sugar-free jam, vegetables, Swiss Bircher muesli or low fat yogurt, Zfatit cheese with olive oil, sun-dried tomatoes, two energy bars, fresh sliced seasonal fruit	

All breakfasts come with your choice of freshly squeezed juice, coffee or tea