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"Italian drinks and bites are glamorous"

Caffe Martini brings a chill, cool, sexy and unique ambience to Tel Aviv's hottest location, combining a mix of twisted authentic Italian recipes, signature and historic cocktails surrounded by amazing design and people.

In the heart of Tel Aviv, located in the very popular Dizengoff street, which connects the Dizengoff fountain to the Hayarkon gardens, Caffe Martini has been the true modern Italian "Bistro Bar" of the country, since 2023.

*Our already famous pizzette, the delicious fresh homemade pasta from the one and only Mama Yona, "surprismazing" desserts, and more...
What else?*

*Inspired by the best international experiences, Caffe Martini is a space aimed at welcoming: charming and retro, cosmopolitan and international, open to encounters and fusion.
Here styles, tastes and trends meet: an international lounge for everyone, open every day, where you can eat and drink from Brunch until late at night.*

*Sharing is caring.
Cin Cin Amici!*



Cocktails list

Signatures and favourites

Short story long, Gin, white vermouth, tonic water, olives, fresh oregano, 39

Negroni Sbagliato, Campari, red vermouth, sparkling wine, slice of orange, 39

The Pink Swizzle, Aged rum, Italian bitter, sherry Oloroso, grapefruit, brown sugar, mint, 47

Cider Spritz, Kina, apple cider, sherry Oloroso, tonic water, orange, rosemary, 54

Margarita di Sorrento, Tequila, limoncello, fresh basil leaves, chilly, pine nuts, 42

Jungle bird, White rum, Campari, pineapple, lime, 41

King Pistachio, Rum blend, pistachio Falernum, orange, absinthe mist, sea salt, 48

Finocchio Negroni, Gin, white vermouth, kina, fresh fennel, 46



All time Martinis

Improved Genever (1870's), 48

Genever, orange liqueur, absinth, bitters

Created in the old saloons of the new-established USA, by the first American mixologists

Martinez (1880's), 39

Gin, red vermouth, maraschino, orange bitters

Ancestor of the classic dry martini. The first drink to combine gin and vermouth

Bijou (1890's), 43

Gin, red vermouth, green chartreuse, orange bitters

American Classic with a French touch, brought back to life from the history of the cocktail culture

Classic dry Martini (1900's), 42

Based on gin or vodka, clean or dirty, with olives or lemon twist

The one and only. From then till now

Hanky Panky (1920's), 40

Gin, red vermouth, Fernet Branca

Created by Ada Coleman, the head bartender of the Savoy hotel, London

Toronto (1920's), 54

Rye whiskey, maple syrup, Fernet Branca

Gained popularity during the prohibition era, based on smuggled Canadian rye whiskey

Vesper (1953), 47

Gin, vodka, kina, white vermouth, lemon twist. Shaken, not stirred

Created by Ian Fleming, in the James Bond novel, Casino Royal

Cosmopolitan (1970's), 44

Vodka, orange liqueur, lemon, cranberry juice

A special thank to Carrie, Samantha, Charlotte, and Miranda

Breakfast Martini (1990's), 49

Gin, orange marmalade, triple sec, lemon

Created by the Italian "maestro" of mixology, Salvatore Calabrese

Porn star Martini (2000's), 58

Vodka, passionfruit, vanilla, sparkling wine

The irresistible combination of aromas and flavour. Created in London by Douglas Ankrah

Espresso Caffé Martini (2023), 49

Hawayej infused rum, fresh espresso, dates honey

One local twist on the beloved espresso martini. Our contribution to the long and glorious cocktail culture



Wine list

Sparkling

Prosecco Cinzano, Italy, 155 / 36
Prosecco Rose, Primo V, Italy, 175
Yarden Blanc de Blancs, Golan Heights winery, Israel, 290
Cristal Champagne, Louis Roderer, France, 2280

Rose

Aviv Rose, Galil Mountain, Israel, 139 / 34
Recanati Rose, Israel, 195 / 46
Miraval, Cotes de Provence, France, 280

White

Pinot Grigio Vivaldi, Italy, 135 / 32
Sauvignon Blanc, Mud House, New Zealand, 159 / 39
Soave Tamellini, Italy, 179 / 44
Chardonnay, Recanati, Israel, 190 / 45
Yarden Sauvignon Blanc, Golan Heights winery, Israel, 205 / 48
Chablis Saint Prix, France, 295
Melchizedek, Yaakov Oryah, Israel, 320
Viogner, Yaakov Oryah, Israel (500 ml), 210

Red

Aviv Red, Galil Mountain, Israel, 139 / 34
Chianti, Ruffino, Italy, 149 / 39
Les Trois Domaines, Les Celliers de Meknes, Maroc, 155 / 39
Syrah, Recanati, Israel, 178 / 43
Valpolicella, Tommasi, Italy, 189 / 48
El Picaro, Matsu winery, Spain, 190
Alenar, Vinas Memorias, Spain, 210 / 49
Yarden Merlot, Golan Heights winery, Israel, 239
Yiron Red, Galil Mountain, Israel, 289
Shoresh, Tzorah Vineyards, Israel, 320
The Duke Pontiff, Yaakov Oryah, Israel, 270
High Dive, Canon Ball, USA, 965
Nobile de Montepulciano, Salcheto, Italy, 359

Beers

Draught

Peroni, 28

Alma, 25

Bottles

Carlsberg, 28

Weihenstephan, 34

Guinness, 34

Cider Brut, La Galipette, 32

Soft Drinks

Natia mineral water (750 ml), 24

Ferallele sparkling water (750 ml), 24

Neviot mineral water (500 ml), 12

Ferallele sparkling water (330 ml), 12

Coca-Cola, 12

Coca-Cola Zero, 12

Sprite Zero, 12

Homemade lemonade, 12

Caffe M. lemonade, grapefruit & rosemary, 14

Iced Tea, lemon verbena, mint & lime, 14

Grapefruit & tonic, 14

Menu

Benvenuto!

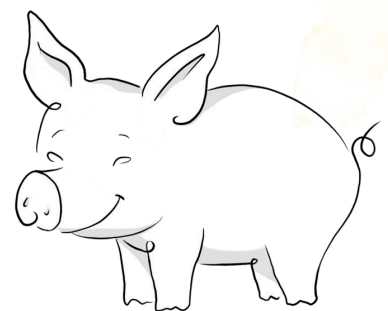
- Italian brioche**, butter, garlic confit, 16
- Olives**, capers, cheese, 19
- Artichoke ala Romana**, Parmigianino, green mascarpone cream, 32
- Burrata**, olive oil, roasted almonds, 66
- Ricotta**, strawberry, olive oil, sour-dough bread, 28
- Arancini ptitim**, pecorino, tomatoes vinaigrette, cacio e pepe sauce, 34
- Fried burrata**, dried corn tempura, tomatoes casserole, 52
- Fried taleggio bites**, figs jam, 36
- Ma Boule Martini**, small calzone, mozzarella fresca, mushrooms & truffle, tomato, 48
- Artichoke gratin**, with truffle, 34

Insalate

- Zucchini**, pappardelle, strawberry, pears, cucumbers, lime foam, hazelnuts mustard, 38
- Blue cheese**, salanova, garlic sourdough, pecan vinaigrette, 48
- Caprese**, tomato, mozzarella, balsamic, basil leaves, basil-lime sorbet, 42

Pizzette

- Margarita** - tomatoes, mozzarella fresca, basil, 30
- Margatella** - Red tomatoes, confit garlic, Straciatella, balsamic, 44
- Bianca** - truffle white sauce, cauliflower, shimeji mushrooms, 52
- Corn cream**, artichoke, pickled onion, olive powder, 48
- Pistachio** - pistachio cream, pesto-parsley, goat cheese buche, 44



La Pasta

Bucatini pistachio, ricotta, garlic gremolata, 52

Spaghetti Cacio e pepe, beetroot butter, crispy breadcrumbs, 38

Open raviolo, corn cream, forest mushrooms, poached egg yolk, 46

Chifferi truffle gratin, truffle cream, parmesan, 49

Mama Yona.s corner

Homemade fresh pasta from the talented Yona Sasson who brings you here all her experience in Italian cuisine but without telling us all her secrets...enjoy and you can even regress to childhood!



Pkaila Tortellini, tortellini, mangold pkaila, homemade labane, sumac, 46

Luca Rotolo, pumpkin and gorgonzola cream, sorrel sauce, roasted pecans, chili butter, 38

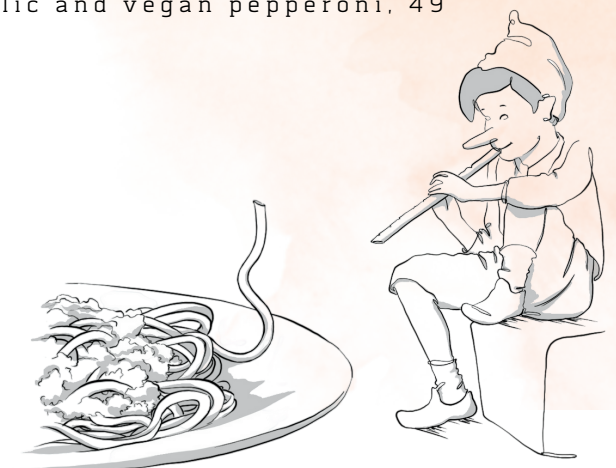
Romama Gnocchi, tomato confit sauce, fresh za'atar, 41

Pinocchio

All our Pinocchio dishes are made with vegan meat and love

Pappardelle Bolognese carrots, tomatoes, oregano, onions, garlic, red wine, vegan lamb, 43

Pepperoni Pizza, Italian tomato sauce, basil, confit garlic and vegan pepperoni, 49



Dolci

- Tiramisu**, handmade biscotti, coffee, cocoa mascarpone, 32
Pistachio Tiramisu & Berries, with seasonal berries, 39
Lemon Tart. with a bit of alcohol, limoncello cream, Italian meringue, 29
Profiterole, vanilla ice cream, caramel, chocolate sauce, 33
Panatonka, vanilla pannacotta cream, tonka crumble, rosemary sauce, 36
Fresh fruits & lemon curd, seasonal fruits, basil syrup, 34
Chocolate mousse, coffee liqueur, crepe dentelles, 28
Burratina Dolce, strawberry coulis, basil, 48
Pizzetta de Ricotta, lemon ricotta cream, blueberries, sage syrup, 46

Affogato's collection

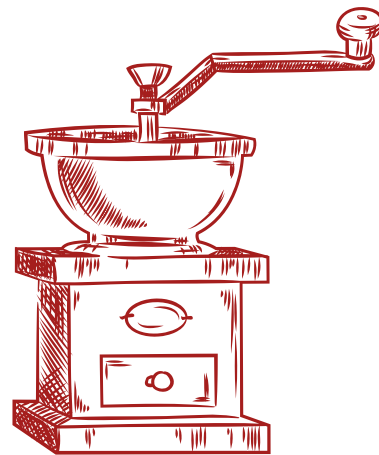
- Classico**, vanilla ice cream, espresso, 18
Ti Amo, vanilla ice cream, chocolate mousse, Nutella, tonka crumble, espresso, 26
Caffe Martini, vanilla ice cream, pistachio cream, red fruits, limoncello shot, 29

Extra fun

- Tiramisu for 5-6 amici**, 149 (upon availability or request before)
Chocolate mousse for 5-6 amici, 139 (upon availability or request before)

Coffee/Tea

- Espresso, 9
Double Espresso, 10
Cortado, 10
Cappuccino, 14
Americano, 12
Cold Coffee, 15
Latte, 12
Pistachio Special, 16
Tea selection "Palais des Thes", 14



Digestifs

Home made Limoncello

- Natural classic, 31
Strawberry, 35
Orange Bergamotte, 32
Cherry Amaretto, 36
Basilic, 32

Limoncello

- Isolabella, 29
Villa Massa, 32
Mama Mia!, 32

Grappa

- Nonino Vendemia, 35
Nonino Amaro, 42
Nonino Reserva Antica, 59

Amaretto

- Adriatico Roasted almonds, 39
Adriatico Crushed almonds, 39
Amaro Santori, 37

Cognac

- Hennessy VS, 49
Hennessy XO, 186

Whisky

- JW Black, 38
JW Blue, 129
Bulleit, 48
Bulleit Rye, 54
Macallan 12, 68
Lagavulin 16, 89
Oban 14, 61
Hibiki, 138

