



cafeposhatlanta.com

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Simona Edery
Owner/Operator

Chef David Golan

ESPRESSO BAR - BEVERAGES

We serve the finest of J. Martinez & Company Coffee

Brewed Coffee Espresso
Café Latte Cappuccino
Americano Café Breve
Chai Latte

Extra Shot Espresso
Add Vanilla, Caramel, Hazelnut

S. Pellegrino Sparkling Bottle Water
Coke, Diet, Coke Zero, Sprite
Fresh Brewed Iced Tea
Mighty Leaf Hot Tea

– *Wine & Beer Selections on Back of Menu* –

BREAKFAST OR ANYTIME FAVORITES

BAGEL SANDWICHES

Plain, Sesame, Everything

Butter or Cream Cheese Add Tomato
Goat cheese-chives, tomato

Smoked Salmon, cream cheese, capers, red onion, tomato
Eggs, cheese, tomato Add spinach
Add Turkey Bacon

Eggs, hummus, harrissa, cucumber, tomato

Israeli Breakfast

2 fried eggs, salad, cream cheese, butter,
fruit preserves & toast

Egg Salad with Capers and Spinach

Open face on toast, sautéed spinach

SOUP OF THE DAY

Cup or Bowl P/D

SALADS

Posh

Local baby lettuces, Israeli salad, celery,
almonds, avocado, lemon dressing
Chicken or Hummus

Mediterranean

Local grape tomatoes, cucumbers, red onion, Feta cheese,
hard-boiled egg, Kalamata olives, roasted eggplant & bell
peppers, baby lettuces, arugula, lemon dressing
Chicken

Roasted Veggie

Avocado, grape tomatoes, cucumbers,
fresh Mozzarella cheese, roasted eggplant & bell peppers,
local baby lettuces, arugula, Balsamic Vinaigrette
Chicken

Falafel

Feta Cheese, Romaine, roasted eggplant & bell peppers,
Israeli salad, Kalamata olives, red onion, tahini dressing

Caesar

Caesar dressing, Romaine, Za'atar croutons,
aged Parmesan cheese Chicken

Fancy Tuna

White chunk tuna, capers, Kalamata olives, preserved lemons,
parsley, red onion, Romaine, grape tomatoes, cucumber,
red onion, hard-boiled egg, potato, lemon dressing

Asian Salmon

Asian marinated organic Salmon fillet, black sesame,
Romaine, grape tomatoes, cucumber, avocado, Kalamata
olives, red onion, Alfalfa sprouts and lemon dressing

SALADS *continued*

Walnut Chicken

Chunks of chicken breast, walnuts, seedless red grapes,
tarragon, celery, local baby lettuces, arugula, grape tomatoes,
cucumbers, lemon dressing

Curry Chicken

Chunks of chicken breast in a light curry marinade,
almonds, apricots, red bell pepper, scallions, cilantro,
Romaine, avocado, cucumber, lemon dressing

Schnitzel Chicken

Romaine, roasted eggplant & bell peppers, Israeli salad,
Kalamata olives, red onion, tahini dressing

Shawarma Chicken

Marinated grilled chicken, Romaine, Israeli salad,
roasted eggplant & bell peppers, Kalamata olives,
red onion, tahini dressing

SPECIALTY SANDWICHES

Bread: Rustic Sourdough, Multigrain, Rye

Avocado Veggie

Avocado, roasted eggplant & peppers,
arugula, balsamic-mayo

Veggie

Fresh mozzarella, roasted eggplant,
red bell peppers, tomato, pesto

Tuscany

Goat cheese & chives, roasted eggplant,
sun-dried tomatoes, baby arugula

Spicy Tuna

White Tuna chunks, capers, Kalamata olives,
preserved lemons, parsley, hard-boiled egg,
potato, red onion, tomato, spicy harrissa

Asian Salmon

Organic Salmon fillet marinated in an Asian sauce,
black sesame seeds, cucumber, alfalfa sprouts, avocado

Walnut Chicken

Chicken breast, walnuts, seedless red grapes,
celery, tarragon, mayonnaise, tomato, Romaine

Curry Chicken

Chicken breast in a light curry marinade, almonds,
apricots, red bell pepper, scallions, cucumber, Romaine

Chicken Pesto

Chicken breast, Swiss cheese,
pesto, Romaine, tomato

Smoked Turkey

Swiss cheese, sliced tomatoes,
Romaine lettuce and mayo mustard

Peppered Turkey

Avocado, tomato, red onion,
Alfalfa sprouts, mayonnaise-mustard

BLT

Turkey Bacon, mayonnaise,
tomato, avocado, Romaine

Roast Beef

Grass fed beef, rosemary-balsamic mayo,
Romaine, tomato

Roasted Lamb

Lamb, rosemary-balsamic mayo,
red onion marmalade, tomato

Warm Pastrami

Pastrami, grainy mustard, red onion

PANINI (HOT) SANDWICHES

on Rustic Ciabatta

Fresh Mozzarella

Olive oil, balsamic vinegar, tomatoes & basil
Add Pesto

Roasted Veggie

Olive oil, balsamic vinegar, fresh mozzarella,
roasted eggplant & bell peppers, arugula
Add Pesto

Tuna Melt

White tuna chunks, capers, preserved lemons,
red onion, parsley, Kalamata olives,
olive oil, balsamic vinegar, cheddar,
tomatoes

Spicy Tuna

White Tuna chunks, capers,
Kalamata olives, red onion, preserved lemons,
parsley, hard-boiled egg, potato,
tomatoes, spicy harrissa

Chicken

Chicken breast olive oil, balsamic vinegar, fresh mozzarella
cheese, roasted eggplant & bell peppers Add Pesto

Israeli Chicken Panini

Chicken breast, spicy harrissa, roasted eggplant, bell peppers

Smoked Turkey

Swiss cheese, avocado, tomato, mayonnaise-mustard

Roast Beef

Grass fed beef, tomato, arugula,
rosemary-balsamic mayonnaise

Roast Lamb

Lamb, tomato, red onion marmalade,
rosemary-balsamic mayonnaise

Pastrami

Pastrami, Swiss cheese, red onion, mayonnaise-mustard

MEDITERRANEAN SANDWICHES

Hummus

Hummus, Israeli salad,
roasted eggplant, harrissa

Sabich

Tahini, roasted eggplant, egg,
Israeli salad, pickles, harrissa, Amba

Falafel

Chick pea patties, hummus, tahini, Israeli salad,
roasted eggplant, Romaine, spicy harrissa

Chicken Schnitzel

Chicken breast crusted with sesame seeds, herbs,
bread crumbs, hummus, tahini, Israeli salad,
roasted eggplant, spicy harrissa

Jerusalem Mix

Caramelized onion, grilled Chicken breast and liver,
tahini, Israeli salad, harrissa, pickles, Amba

Chicken or Lamb Shawarma

Chicken marinated and grilled, hummus,
tahini, pickles, Israeli salad, spicy harrissa

Lamb with caramelized onion, tahini,
Israeli salad, pickles, harrissa, Amba

Lamb Kebab

Tahini, Israeli salad, pickles, spicy harissa, Amba

DIPS, SALADS AND APPETIZERS

Hummus

Chick peas, tahini, olive oil

Babaganoush

Eggplant, tahini, garlic, parsley

Matbucha

Grape tomato chutney

Mediterranean Eggplant

Marinated and roasted

Israeli salad

Cucumber, tomato,
parsley

Beets Salad

Beets, lemon, cumin

Tabbouleh

Bulgur, tomato,
cucumber, parsley

Falafel

5 chick pea patties, tahini

Kube

Spiced ground lamb, pine nuts,
herbs in crispy bulgur (3)

Side Pita Hand Cut Fries

HUMMUS - DISHES

Falafel

Shawarma Lamb

Shawarma Chicken

Jerusalem Mix

Lamb Kebab

Shakshuka

Poached eggs in a fresh tomato
and pepper ragout

ENTREES

Served Monday – Thursday 11am – 9pm
Fridays 11am – 5pm

(HOT) GRILLED VEGETABLE SALAD

FREEKEH, LENTIL STEW, VEGETABLES

HANDCRAFTED PASTA

Roasted eggplant, sun dried tomatoes, parsley, olive oil

GRILLED BRANZINO, VEGETABLES, LEMON

HALIBUT, VEGETABLES, LEMON

ORGANIC SALMON FILLET, VEGETABLES

GRILLED CHICKEN BREAST, VEGETABLES, BASMATI RICE

LAMB KEBAB, ISRAELI SALAD, BASMATI RICE, TAHINI

ADD VEGETABLES

Organic - Sustainable Raised - Wild Caught Fish

Pasture Raised - All Natural Poultry

Grass Fed Beef - Domestic Lamb



farm to table ingredients may vary

WHITE

HOUSE CHARDONNAY

Sean Minor

Central Coast, California

Apricot, apple and honeydew - tropical fruit notes with green apple - juicy acidity

2015 Livon Pinot Grigio

Friuli-Venezia Giulia, Italy

Vanilla and lime - dry, well structured, soft and minerally undertones of nutmeg and almond

2015 Laurent Kraft Vouvray

Loire, France

Pears, apples, orange blossoms, slight effervescence.

2014 Domaine du Pre Semele Sancerre (Sauvignon Blanc)

Loire Valley, France

Citrus and flinty minerality - clean and bright light bodied and high acidity

2014 Domain du Colombier Petit Chablis (Chardonnay)

Chablis, France

Fruity - dry and light - plenty of freshness

2014 Norton Ridge Chardonnay

Napa Valley, California

Bright green apple flavors - very light oak clean and refreshing

2014 Long Meadow Ranch 'Farmstead' Chardonnay

Napa Valley, California

Zesty aromatics of candied lemon balanced acidity and tropical notes

SPARKLING

Mimosa

Floral and fruity- sparkling wine- fresh orange juice

NV Le Vigne di Alice Spumante Brut Rosé 'Ose'

Veneto, Italy

Brut sparkling rosé, floral aromatics, dry and completely refreshing

ROSÉ (SEASONAL)

2016 Chateau Peyrassol Commanderie Rose

Provence, France

Spicy warmth - refreshing acidity peachy edge and notes of strawberry

2016 J Mourat Collection Rosé

Loire Valley, France

Dry pink wine with brisk red fruits, taut florals and a wisp of sea-air minerality

RED

HOUSE CABERNET

Vin de Pays d'Oc

Provence, France

Freshness, intensity and concentration black cherries, with hints of red pepper

2012 Friedrich Becker Pinot Noir

Pfalz, Germany

Baked rhubarb and blueberry - aromatic violets and lavender - cola and bitter dark chocolate

2015 Patricia Green Reserve Pinot Noir

Willamette, Oregon

Bright red fruit with silky notes of strawberry

2013 Justin Girardin Pinot Noir Bourgogne

Burgundy, France

Flowers and fruit - rich, powerful and structured - spicy notes

2015 Mauro Molino Barbera d'Alba

Piedmont, Italy

Ripe and lush dark red fruits - balanced - natural acidity

2007 Raffault Chinon (Cabernet Franc)

Loire, France

Fresh, earthy, black cherry, plum, mineral complexity

2014 Hunt & Harvest Cabernet Sauvignon

Rutherford, Napa Valley, California

Rustic - deep, dark blackberry, currants and cocoa - oak spice

2012 Mauro Molino Barolo (Nebbiolo)

Piedmont, Italy

Very delicate, fresh - cherry and dried rose petals medium body with fine tannins

DESSERT

Casa de Santa Eufimia 10 Year Old Tawny Port

Douro, Portugal (glass)

Dry figs, nuts, raisin in an elegant combination with a long finish

BEER

Bell's Two Hearted Ale

Michigan

Allagash White Belgian Style

Portland, Maine

Victory Golden Monkey Belgian Style

Pennsylvania

Lagunitas Pils Check Style Pilsner

Petaluma, California