




Over 75 years ago Hugo Oppenheimer and his son Ernest established Penguin – a soda kiosk that soon after became a social center for the residents of the young settlement of Nahariya.

The Settlement, which became a city over time, underwent numerous modifications and the kiosk too, turned into a coffee shop-restaurant in order to make itself fit for the changing needs of its customer base, which over the years continued to grow.

The menu changed as well but some of the restaurant's favorite signature dishes remained, including Penguin schnitzel, cabbage salad, goulash soup and our apple strudel, served with ice cream and whipped cream.

Today, the restaurant is managed by the 4th generation of the Oppenheimer family. We invite you to visit our website, look us up on Facebook or take a peek at the book we published in honor of our 70th anniversary, when you drop by our restaurant.



The menu appears-  Vegan dishes

 gluten-free dishes or can be ordered without gluten

BUSINESS MENU

Sunday - Thursday from 12:00 - 17:00

Starter, main course, Dessert of your choice

Red \ white wine 15 nis extra



Adelina Cream Eggplant cream served with our house rolls 

Fresh Champignon Mushrooms sautéed, in garlic butter, white wine & parsley

Spinach Steamed spinach with fried egg

Eggplant Carpaccio With tahini & olive oil 

Tomato Bruschetta Kalamata olives & feta cheese on a bed of toasted bread

Soup of the Day

Chicken liver pate with toast & homemade jam +10

Grilled Salmon Skewer grilled salmon in lemon sauce +10

Goulash Soup Beef, potatoes & Carrots +10



Spaghetti / Penne

Sweet Potato / Cheese Ravioli

Pasta Sauce for Your Selection

Napolitano fresh tomatoes & seasoning herbs

Fungi cream sauce with champignon mushrooms

Rose tomato & cream sauce

Bolognese ground beef in a tomato & herb sauce 5



Pullet Chicken Steak

Grilled pullet chicken steak in an excellent marinade

Penguin Burger

A homemade, 240 grams, beef patty, with lettuce, tomatoes, onions & pickles

Extras: +7

Chicken Liver

Sautéed on a pan with wine, mushrooms & onions



Penguin Schnitzel

Turkey breast covered in a crispy breadcrumb coating

Spatzle goulash

Spatzle Noodle with roasted meat casserole

Hreimeh

Fish fillet in tomato sauce

Sautéed Asian Style

Chicken breast strips stir fried on a sizzling wok with vegetables in teriyaki & soy sauce

Bavarian Bratwurst

Two traditional Bavarian sausages served with sauerkraut & Dijon mustard

Sole Fish

Sole fish in a crispy breadcrumb coating with almonds & nigella



Fillet of Salmon

Oven baked with rosemary & thyme

Veal Sirloin

Slices of sirloin served on a bed of crispy onions




1 scoop of ice cream

Homemade cheesecake

Homemade Chocolate Mousse 

Main dishes except the Italian served with: rice \ mashed potatoes \ Baked potato \ chips

GREAT STARTERS & SNACKS

 **Adelina Cream** Eggplant cream served with our house rolls **31**

Fresh Champignon Mushrooms sautéed, in garlic butter, white wine & parsley **31**

Spinach Steamed spinach with fried egg **29**


Chicken Liver on Crostini sautéed with onions & champignon mushrooms in cream sauce, served on toasted crostini **36**

 **Eggplant Carpaccio** With tahini and olive oil **32**

Herring soused herring with baked potato **28**

Tomato Bruschetta Kalamata olives & feta cheese on a bed of toasted bread **29**

Grilled Salmon Skewer grilled salmon in lemon sauce **36**

 **Cold Salad couscous** seasoning herbs, chopped tomatoes and cucumbers & pickled lemons **29**

Chicken liver pate with toast and homemade jam **38**

Onion Soup 31

Parmesan cheese, served with croutons on the side

Vegetable Soup 31

Potatoes, onions, cauliflower, carrots, celery & dill

Goulash Soup 34

Beef, potatoes & carrots

Soup of the Day 28

Schnitzel 39

Penguin schnitzel served with French fries

Hamburger 39

A homemade, 160 grams beef patty served with French fries

Chicken Breast 39

Grilled chicken breast served with French fries or rice

Children's Spaghetti 32

Served with Napolitano, Fungi or Bolognese sauce

SOUPS

CHILDREN'S ENTREES

SALADS

Greek 52

Fresh vegetables, grated feta cheese, Kalamata olives & onions seasoned with olive oil & hyssop

Fattoush 56

Fresh vegetables, carrots, radishes, finely chopped mint leaves & parsley, seasoned with lemon & olive oil, served with Druze pita bread strips & homemade tahini

Chicken 58

Grilled chicken breast strips, mixed greens, tomatoes, & fresh mushrooms served with a citrus vinaigrette dressing

Haloumi 62

Fried haloumi cheese squares, sautéed with mushrooms, onions, walnuts & teriyaki sauce, on a bed of fresh vegetables

Healthy choice 54

Fresh mixed greens in a balsamic vinaigrette dressing, Zefati cheese, apple slices, mixed grains & sweet potato curls



SANDWICHES

Tuna Sandwich 44

Homemade tuna salad, hard-boiled egg & pickles

Penguin Sandwich 42

Herb omelet, cream cheese & tomatoes

Sirloin Sandwich 48

Thin sirloin slices, tomatoes, red onions, lettuce, pickles & mayonnaise

Salmon Sandwich 46

Slices of smoked salmon on cream cheese, onions & a hard-boiled egg

Healthy Choice 48

Grilled chicken breast served on a bed of pesto & sun-dried tomatoes with rocket leaves

TOASTED SANDWICHES

Yellow cheese & tomatoes 38

Mozzarella 39

Pesto & tomatoes

Penguin 48

Cream cheese, smoked salmon & a fried egg, crusted with parmesan cheese, served on a toasted bagel



ITALY

Spaghetti / Penne 44

Served with a sauce of your choice

Sweet Potato / Cheese Ravioli 44

Served with a sauce of your choice

Homemade Lasagna 48

Pasta leaves with mozzarella cheese, yellow cheese & ricotta, cheese- crusted in the oven & served with a sauce of your choice

Pasta Sauce for Your Selection

Napolitano fresh tomatoes & seasoning herbs

Fungi cream sauce with champignon mushrooms

Rose tomato & cream sauce

Bolognese ground beef in a tomato & herb sauce 5

Penguin chicken breast strips in a tomato & cream sauce, with mushrooms & green onions 5



PIZZA – HANDMADE

Margherita Pizza 39

Tomato sauce & mozzarella cheese

Mediterranean Pizza 46

Tomato sauce & mozzarella with feta cheese, black olives, tomatoes & roasted eggplant

Four Seasons Pizza 46

Tomato sauce & mozzarella cheese with onions tomatoes, peppers & corn kernels

Penguin Pizza 49

Tomato sauce & mozzarella cheese with salami, tuna, olives, mushrooms, peppers & onions



Tofu Pizza 41

Tomato sauce & tofu

Additional Toppings 5

Mushrooms, tuna, onions, pepperoni, corn kernels, feta cheese, pineapple, green olives, black olives, roasted eggplant, peppers

Entrées

Each entrée is served with a side order of your choice: French fries, mashed potatoes, rice, baked potato

Penguin Schnitzel 54

Turkey breast covered in a crispy breadcrumb coating

Chicken Breast Schnitzel 56

In a crispy breadcrumb coating

Bavarian Bratwurst 48

Two traditional Bavarian sausages served with sauerkraut & Dijon mustard

Spatzle goulash 56

Spatzle Noodle with roasted meat casserole

Cordon Bleu 66

Rolled turkey breast topped with a crispy breadcrumb coating, filled with parmesan cheese & goose breast

Chicken Liver 59

Sautéed on a pan with wine, mushrooms & onions

Sautéed Asian Style 58

Chicken breast strips stir fried on a sizzling wok with vegetables in teriyaki & soy sauce



Sauteed Tofu 58

stir fried on a sizzling wok with vegetables in teriyaki & soy sauce

Pullet Chicken Steak 64

Grilled pullet chicken steak in an excellent marinade

Marinated Chicken Breast 58

Prepared on the grill

Veal Sirloin 82

Slices of sirloin served on a bed of crispy onions

Entrecote steak 96

300 grams of veal

Veal Fillet Medallions 96

In a cabernet & champignon mushroom sauce

Penguin Burger 58

A homemade, 240 grams, beef patty, with lettuce, tomatoes, onions & pickles
Extras: smoked goose breast, fried onions, sautéed mushrooms, melted yellow cheese, fried egg 7

FISH

Sole Fish 53

Sole fish in a crispy breadcrumb coating with almonds & nigella

Hreimeh 58

Fish fillet in tomato sauce

Pan Seared Fillet of Tilapia 62

Sea Bream 82

Oven baked with seasoning herbs

Fillet of Salmon 76

Oven baked with rosemary & thyme

COLD BEVERAGES

- Coca Cola / D. Coke / Sprite / D. Sprite / Fanta
 grapefruit juice / d. grapefruit juice
 peach Fuze Tea / flavored bottled water
 apple juice / grape juice **13**
 Soda / bottled mineral water **9**
 Freshly squeezed orange juice
 lemonade / red grapefruit – glass/ pitcher **14/32**
 Lemonade with crushed mint leaves – glass/ pitcher **19/34**
 Fruit smoothie, 500 ml. **30**
 All natural carrot juice **18**
 Cold chocolate milk / iced tea / iced coffee **15**
 Iced chocolate milk / Coffee with ice cream & whipped cream **24**



WINES

White Wine

- Dalton, Fumé Blanc **24/79**
 Gamla Nature, Sauvignon Blanc **82**
 Galil mountain, Viognier **28/84**
 Gamla, Chardonnay **89**
 Gamla, riesling **92**

Sparkling

- red lambrusco **82**
 Cava Ferriol **82**

Red Wine

- Galil Mountain, Cabernet Sauvignon **25/85**
 Dalton, Cabernet Sauvignon **92**
 Gamla Nature, Cabernet - Merlot **28/98**
 Gamla, Cabernet Sauvignon **126**
 Galil Mountain, Yiron **165**

For additional wine, please ask your waiter

ALCOHOL

Tequila

- Durango **30**
 Jose Cuervo Gold **38**

Digestive

- Jägermeister **48**
 Green Chartreuse **55**

Vodka

- Stoli **32**

Whiskey

- Red Label **42**
 Bushmills **42**
 Black Label **52**
 Glenfiddich **55**

Aperitif

- Martini Bianco / Rosso **30**
 Campari **35**

Gin

- Hayman's **35**
 Hendrick's **42**

Rum

- Negrita **32**
 Bacardi **38**

COCKTAILS

38 NIS

Caipirinha

Mojito

Midori / Fij / Whiskey Sours

Margarita

Flavored Frozen Daiquiris

Cocktail of the day



A side of energy drink with your cocktail **10 NIS**