



A Journey to the Cuisine of the Mediterranean Jews

In the 15th century, the Jews were expelled from Spain and settled in various countries of the Mediterranean basin, including Greece. The Sefardi (Spanish) Jews, as they came to be called, influenced and in turn were influenced by the local cuisines they encountered and created a unique collection of delightful recipes. In Ladino, the Judeo-Spanish language, GOSTIJO means a gift of food offered to friends and neighbors.

We are honored to offer you a GOSTIJO, a taste of these traditional recipes.

Mineral Water 1 L

2.00

12. EMPANADAS*

Spanish style homemade pastry filled with minced meat and olives

7.50

MEZZE

1. HUMMUS*

Middle Eastern creamy chickpea spread (GF, V, VE)

6.50

13. CIGARS*

Moroccan cigars with chicken, vegetables and nuts filling, served with tahini

7.50

2. BABA GANUSH*

Lebanese roasted eggplant salad with mayonnaise (GF, V)

6.50

14. KUBBEH*

Syrian bulgur patties stuffed with minced beef, pine nuts and nuts, served with tahini

7.50

3. SALATA DE MERENDJENA*

Turkish cooked salad with eggplants, peppers and tomatoes (GF, V, VE)

6.50

15. FRENCH FRIES

Crispy fried potatoes (GF, V, VE)

5.50

4. MECHOUIA*

Tunisian spicy salad of grilled eggplants, peppers and tomatoes (GF, V, VE)

6.50

16. APPETIZERS' ASSORTMENT

Assortment of 4 hot appetizers from those marked with *

18.00

5. MATBUCHA*

Moroccan spicy cooked salad of tomato & peppers (GF, V, VE)

6.50

17. SEFARDI SALAD

Tomatoes, cucumbers, peppers, cabbage, shredded carrots and lettuce (GF, V, VE)

8.50

6. EGGPLANT BALADI

Roasted eggplant with tahini (GF, V, VE)

7.50

18. GREEK SALAD (NO FETA)

Tomatoes, cucumbers, onion, Kalamata olives (GF, V, VE)

8.50

7. GAVROS

Greek style marinated filets of anchovies (GF)

7.50

19. SALATA VERDE

Assorted mixed green salad with raisins, nuts and honey dressing (GF, V, VE)

8.50

8. ASSORTMENT OF 4 MEZZE

Assortment of Mezze from those marked with *

16.50

20. TABOULE

Bulgur salad with finely chopped tomato, cucumber, onion and parsley (V, VE)

8.50

HOT APPETIZERS

9. SUPA

Creamy orange vegetable soup (GF, V, VE)

7.50

21. SALAD ANTIPASTI

Grilled vegetables with aioli garlic dressing on a bed of greens (GF, V, VE)

9.00

10. KEFTES DE PUERRO*

Traditional Sephardic leek fritters (V)

7.00

11. BOUREKITAS*

Spinach pie with homemade pastry (V)

7.00



Name: CHABAD Password: KOSHER770

GF=Gluten Free, V= Vegetarian, VE= Vegan



Our main dishes are served with rice, fried potatoes, or sauteed green beans
except those marked with a star*, which are served without sides.

MAIN DISHES

22. FALAFEL PLATE*

Falafel (GF) served with finely cut vegetables, fried eggplants, pickles, tahini with pita (V, VE)

9.50

23. PASTA NAPOLITANA*

With classic tomato sauce (V, VE)

9.50

24. PASTA BOLOGNESE*

With minced meat

13.00

25. SHAKSHUKA*

Eggs poached in a sauce of tomatoes and peppers (GF, V)

10.00

26. POYO ASADO

Chicken breast in Sephardic marinade on the grill (GF)

17.00

27. PARGIT STEAK

Marinated chicken boneless thigh (GF) on the grill, served with pita

18.50

28. SHNITZEL

Breaded chicken escalope, a favorite in Israel

17.00

29. ARRODEADIKOS DE MERENDJENA

Eggplant rolls stuffed with minced meat in tomato sauce (GF)

17.50

30. SEVOYAS KON PRUNAS

Beef stew cooked in a wine and prune sauce

18.00

31. TSIPOURA

Sea bream (full fish) with aromatic herbs and olive oil (GF)

18.50

32. PESCHE

Salmon fillet served with green beans (GF)

18.50

GREEK CLASSICS

33. GEMISTA*

Tomato and pepper stuffed with rice & aromatic herbs (GF, V, VE)

9.50

34. MOUSSAKA*

Layers of eggplants, potatoes and minced beef with béchamel sauce (contains cinnamon)

13.50

35. SOUVLAKI

Chicken brochettes on the grill (GF) served with pita

18.00

36. GYROS

"Shwarma" of chicken Greek style (GF) served with pita, tomato and onion

18.00

37. BIFTEKI

Minced beef meatballs on the grill

18.00

38. STIFADO

Beef with small onions in tomato sauce (GF)

19.00

DESERTS

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39. FLAN

Caramel cream served with maple syrup

4.50

40. MOSAÏKO

Greek chocolate and biscuit dessert

4.50

41. CHOCOLATE SOUFFLE

Served with ice cream and chocolate syrup

5.50

42. APPLE SHTRUDEL

Served with ice cream

5.50

43. BAKLAVA

Traditional Greek filo pastry with nuts and syrup

6.50

44. ICE CREAM

2 scoops

3.50

DRINKS AND BEVERAGES

Bottle of Mineral Water 1 L 2.00

Glass of wine (Red or White)..... 5.50

Bottle of Sparkling Water 750 ml 3.50

Beer Heineken/Amstel/Mythos/Stella 330 ml 3.50

Coke Regular/Light/Zero/Sprite/Fanta 250 ml ... 3.00

Spirits Ouzo, Whisky, Vodka 6.00

Ice Tea Arizona 500 ml 3.50

Espresso/ Nescafe/ Frappe/Tea 3.00

We use extra virgin olive oil for salads and cooking, and sunflower or palm oil for frying. Meat, poultry, fish and french fries are Glatt Kosher frozen.
The restaurant has a list of allergenic ingredients present in our products. If you are allergic to any ingredient, contact our staff for further information.

The prices include VAT 13% - 24% and municipal tax.

CUSTOMER IS NOT OBLIGED TO PAY IF NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE)
COMPLAINT FORMS ARE AVAILABLE TO ALL CUSTOMERS IN A SPECIAL CASE NEAR THE EXIT. Responsible: Nehama Kalmenson