



## 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

### MEZZE

#### 1. HUMMUS\*

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

6.50

#### 2. BABA GANUSH\*

Lebanese roasted eggplant salad with mayonnaise  
(GF, V)

6.50

#### 3. SALATA DE MERENDJENA\*

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

6.50

#### 4. MECHOUIA\*

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

6.50

#### 5. MATBUCHA\*

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

6.50

#### 6. EGGPLANT BALADI

Roasted eggplant with tahini (GF, V, VE)

7.50

#### 7. GAVROS

Greek style marinated filets of anchovies (GF)

7.50

#### 8. ASSORTMENT OF 4 MEZZE

Assortment of Mezze from those marked with \*

16.50

### HOT APPETIZERS

#### 9. SUPA

Creamy orange vegetable soup (GF, V, VE)

7.50

#### 10. KEFTES DE PUERRO\*

Traditional Sephardic leek fritters (V)

7.00

#### 11. BOUREKITAS\*

Spinach pie with homemade pastry (V)

7.00

#### 12. EMPANADAS\*

Spanish style homemade pastry filled with minced meat and olives

7.50

#### 13. CIGARS\*

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

7.50

#### 14. KUBBEH\*

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

7.50

#### 15. FRENCH FRIES

Crispy fried potatoes (GF, V, VE)

5.50

#### 16. APPETIZERS' ASSORTMENT

Assortment of 4 hot appetizers from those marked with \*

18.00



### SALADS

#### 17. SEFARDI SALAD

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

8.50

#### 18. GREEK SALAD (NO FETA)

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

8.50

#### 19. SALATA VERDE

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

8.50

#### 20. TABOULE

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

8.50

#### 21. SALAD ANTIPASTI

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

9.00



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

<b>22. FALAFEL PLATE*</b> Falafel (GF) served with finely cut vegetables, fried eggplants, pickles, tahini with pita (V,VE)	<b>9.50</b>
<b>23. PASTA NAPOLITANA*</b> With classic tomato sauce (V, VE)	<b>9.50</b>
<b>24. PASTA BOLOGNESE*</b> With minced meat	<b>13.00</b>
<b>25. SHAKSHUKA*</b> Eggs poached in a sauce of tomatoes and peppers (GF, V)	<b>10.00</b>
<b>26. POYO ASADO</b> Chicken breast in Sephardic marinade on the grill (GF)	<b>17.00</b>
<b>27. PARGIT STEAK</b> Marinated chicken boneless thigh (GF) on the grill, served with pita	<b>18.50</b>
<b>28. SHNITZEL</b> Breaded chicken escalope, a favorite in Israel	<b>17.00</b>
<b>29. ARRODEADIKOS DE MERENDJENA</b> Eggplant rolls stuffed with minced meat in tomato sauce (GF)	<b>17.50</b>
<b>30. SEVOYAS KON PRUNAS</b> Beef stew cooked in a wine and prune sauce	<b>18.00</b>
<b>31. TSIPOURA</b> Sea bream (full fish) with aromatic herbs and olive oil (GF)	<b>18.50</b>
<b>32. PESCHE</b> Salmon fillet served with green beans (GF)	<b>18.50</b>

## GREEK CLASSICS

<b>33. GEMISTA*</b> Tomato and pepper stuffed with rice & aromatic herbs (GF, V, VE)	<b>9.50</b>
<b>34. MOUSSAKA*</b> Layers of eggplants, potatoes and minced beef with béchamel sauce (contains cinnamon)	<b>13.50</b>
<b>35. SOUVLAKI</b> Chicken brochettes on the grill (GF) served with pita	<b>18.00</b>
<b>36. GYROS</b> "Shwarma" of chicken Greek style (GF) served with pita, tomato and onion	<b>18.00</b>
<b>37. BIFTEKI</b> Minced beef meatballs on the grill	<b>18.00</b>
<b>38. STIFADO</b> Beef with small onions in tomato sauce (GF)	<b>19.00</b>

## DESERTS

<b>39. FLAN</b> Caramel cream served with maple syrup	<b>4.50</b>
<b>40. MOSAÏKO</b> Greek chocolate and biscuit desert	<b>4.50</b>
<b>41. CHOCOLATE SOUFFLE</b> Served with ice cream and chocolate syrup	<b>5.50</b>
<b>42. APPLE SHTRUDEL</b> Served with ice cream	<b>5.50</b>
<b>43. BAKLAVA</b> Traditional Greek filo pastry with nuts and syrup	<b>6.50</b>
<b>44. ICE CREAM</b> 2 scoops	<b>3.50</b>

## 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