



GOSTIJO

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.

Homemade bread and dips....1,30/person

COLD APPETIZERS

- 1. Huevos Haminados**
Eggs braised in Hamon style.....3,50
- 2. Hummus**
Middle Eastern creamy chickpea spread..6,30
- 3. Baba Ghanush**
Lebanese Roasted eggplant salad..... 6,30
- 4. Salata de Merendjena**
*Turkish cooked salad with eggplant,
peppers and tomatoes.....6,30*
- 5. Sardellas**
Portuguese marinated anchovies.....6,50
- 6. Assortment of 4 cold Mezze/Salads** 14,80

HOT APPETIZERS

- 7. Supa**
Soup of the day 6,50
- 8. Keftes de Puerro**
Sefardic Leek fritters.....5,20
- 9. Bourekitas**
*Pie with homemade dough
with vegetables filling.....5,80*
- 10. Mujjadera**
*Middle Eastern rice with lentils
topped with fried onions7,80*
- 11. Cigars**
*Moroccan cigars with chicken and vegetables
filling, served with tahini.....7,20*

HOT APPETIZERS (continued)

- 12. Kubbeh**
*Syrian bulgur patties stuffed with minced beef,
served with tahini.....7,20*
- 13. Keftes de pescado**
*Fish croquettes served
with Ajada garlic sauce.....7,80*
- 14. French fries**
House-made fries from fresh potatoes..... 4,50
- 15. Assortment of 4 Hot Mezze.....17,50**

SALADS

- 16. Salata Sepharadi**
*Tomato, cucumber, peppers, lettuce and onion,
finely cut with Sephardic dressing.....7,50*
- 17. Salata vedre**
Mixed green salad,
with nuts and honey dressing..... 7,50*
- 18. Mechouia**
*Tunisian grilled peppers and tomatoes,
served with tuna and boiled eggs..... 7,80*
- 19. Salata de Patata**
Traditional Greek potato salad..... 6,50
- 20. Taboule**
*Bulgur Salad with tomato, parsley,
onion and fresh mint.....6,80*

*Lettuce, Lola, Chinese cabbage

MAIN DISHES

Our dishes are served with rice or fried potatoes

21. Falafel*

Served with finely cut vegetables, fried eggplants, pickles, tahini and pita 8,50

22. Kefticas kon salsa

Beef fried meatballs with 3 sauces.....15,80

23. Kofte de Karne

Minced beef cutlet on the grill.....15,80

24. Arrodeadikos de Merenjena

Eggplant rolls filled with minced meat in red sauce16,50

25. Moroccan Chicken

Stir fry chicken with olives and lemon.... 15,80

26. Poyo asado

Grilled chicken breast with Sephardic marinade..... 15,80

27. Shnitzel

Breaded chicken escalope, a favorite in Israel.....15,80

28. Sevoyas kon prunas

Beef stew with wine and prune sauce..... 16,80

29. Karne en su pasto

Beef casserole with small pasta16,80

30. Pesche

Fish of the day (30' preparation)17,50

GREEK CLASSICS:

31. Gemista*

Tomatoes stuffed with rice and aromatic herbs.....8,50

32. Moussaka*

layers of eggplants, potatoes and minced beef with béchamel sauce.....12,20

33. Souvlaki

Chicken brochettes on the grill served with pita.....15,80

34. Gyros

"Shwarma" of chicken Greek style with pita, tomatoes, onions and chef's sauce.....15,80

35. Stifado

Beef casserole with small onions.....16,80

** Dishes served on their own*

DESERTS

36. Dulce

Assortment of homemade traditional fruity confections.....5,50

38. Assortment of Greek desserts

Ask for today's selection.....6,50

39. Soufflé chocolat

(15' preparation).....5,50

40. Ice cream

2 balls.....3,50

DRINKS AND WINES

Bottle of mineral water 1L..... 2,00

Bottle of sparkling water 750ml..... 3,50

Coca Cola Regular/Light/Zero, Sprite, Fanta, Soda 250ml.....2,50

Ice Tea Arizona 500 ml.....3,00

Glass of wine..... 4,50

Beer Heineken, Amstel, Mythos 330ml... 3,50

Beer Stella Artois 330ml..... 4,00

Alcoholic Drinks6,00
Ouzo, Whisky, Vodka

Espresso/Filter Coffee/Frappe/Tea.....2,50

We use extra virgin olive oil for salads and cooking, and sunflower oil for frying. Meat, poultry and fish are Glatt Kosher frozen.

*The restaurant has a list of allergenic ingredients which are present in our products.
If you are allergic to any ingredient, please contact our staff for further information.*

The prices include VAT 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 Hendel