

# KOSHER PITA GRILL MENÚ



[www.kosherpitagrill.com](http://www.kosherpitagrill.com)



# KOSHER PITA GRILL

Kosher Pita Grill means quality certification (kosher) and the Israel food (pita bread) with the grill's fire. This expression is used as an invitation to friends and families to gather and share a meal together. Middle Eastern hospitality is distinctive and unique. We are inspired by Shahar Matza, our founder, who represents above all the true meaning of Kosher Pita Grill. When we opened this restaurant in Guayaquil 2016, Shahar ensured to keep rooted to the Middle East taste and create exquisite dishes in a cozy, authentic, and friendly environment that represents the authentic Israel. These days, our brand Kosher Pita Grill is getting stronger and delivering to those who enjoy Mediterranean food, and we also send our kosher frozen food to all of Ecuador.

## OUR KITCHEN!

The special charm of Kosher Pita Grill is our open kitchen and bakery. Everything we cook and bake, we do it in front of your eyes so you see our fresh bread is baking next to our burgers and shawarma. You can choose your bread, or your dish with a unique and delicious protein, the freshest salads, and authentic sauces from the Middle East. Kosher Pita Grill offers a variety of exquisite dishes for your daily meals, we guarantee quality, all ready and prepared to share with your loved ones.

# BREAKFAST



- Shakshuka Served with chala bread.
- Pancakes with maple served with omelet with vegetables.
- Potatoes Boreccas served with mushrooms sauce.
- Mushrooms omelet served with mini Chala, Butter (Parve) and jam.
- Pancake served with maple syrup and fruits jelly
- Ecuadorian Bolon: mashed plantains with vegan cheese.
- Plantain Tortilla: Mashed plantain tortilla stuffed with vegan cheese .

PRICE PER BREAKFAST PER PERSON:  
\$20 + taxes



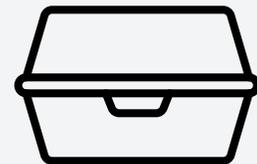
# LUNCH/DINNER

- Red wine Beef Ribs served with Cous cous.
- Grill Chicken Breast Served with Rice and grilled vegetables.
- Moroccan salmon served with Chala bread.
- Grill chicken with Paprika served with sweet potato in the oven & Sautéed vegetables
- Hungarian goulash with cous cous.
- Beef Meatballs in Pomodoro sauce served with spaghetti.
- Israel Chicken croquettes served with rice
- Grill salmon served with mash potatoes and rice
- Shawarma
- Baked chicken with mustard Dijon and fines herbs. served with Rice almonds and dill.
- Beef medallions with mushrooms served with majadra rice.
- Beef lasagnas served with garlic bread
- Grill kabab served with Moroccan rice and grilled vegetables.
- Sautéed Chicken with sweet and sour sauce served with rice.
- Chicken nuggets served with crispy potato.



PRICE PER MEAL PER PERSON: \$35

ITEMS IN THIS MENU DO NOT INCLUDE LOCAL TAXES



# LUNCH BOX

- Schnitzel challah Sandwich comes with pickles, humus, eggplant sweet sauce, garlic sauce, basil sauce, purple cabbage.
- Tuna Baguette Sandwich with pickles,babaganush, hot pepper, garlic sauce, basil sauce.
- Eggs salad sandwich comes with pickles, babaganush, hot pepper, garlic sauce, basil sauce and coslaw.
- Chicken salad sandwich pickles, hot pepper, garlic sauce, basil sauce, sweet eggplants sauce.
- Beef sandwich with sauteed mushrooms and onions, chimichurri, honey mustard, pickles, hot pepper.

Ali sandwiches comes with chips.

PRICE PER LUNCH  
BOX \$20.00

## SALADS AND SAUCES

- Humus
- Madbucha
- Tahine
- Jerusalem Salad
- Chili, s eggplant
- Babaganush
- Purple Cabbage
- Colslaw
- White cabbage salad
- Beets with garlic and vinaigrette
- Moroccan carrots
- Tabule
- Quinoa salad
- Sjug



## DESSERTS

- Pecan pie.
- Cakes(banana, apple, cinnamon, chocolate chips)
- Mufflins (banana, apple, cinnamon, chocolate chips)
- Malabi (vegan )
- Chocolate volcano
- Lemon Pie
- Chocolate/ cinnamon babka
- Rugalach

ADDITIONAL COST PER  
250G \$5.00

ADDITIONAL COST PER  
PERSON \$7.00  
MUFFINS \$3.00



# VEGAN OPTIONS



## APPETIZERS

- Musaka (slices of eggplant filled with veggie meat)

- Potato Borecca

- Moroccan potato pastel

- Lentil Soup

- Moroccan potato pastel



## MAIN DISH

- Sauted vegetables with pieces of vegan meat,  
Moroccan style.

- Vegan meatballs with pomodoro sauce and fetuccini

- Curry Vegan meatballs with White rice

- Chicken strips and sauteed vegetables



PRICE POR PERSON \$35.00





# SHABBAT MENU

Shabbat menu includes 1 classic israeli challah bread

## SALADS

You can choose 4 options:

- |                       |                      |
|-----------------------|----------------------|
| White cabbage         | Egg salad            |
| Purple cabagge        | Zucchini salad       |
| Colslaw               | Sweet eggplant salad |
| Babaganush            | Anti pasti           |
| Madbuja               | Tabbouleh            |
| Humus                 | Beetroot salad       |
| Moroccan carrot salad |                      |

## APPETIZER

You can choose 1 option:

- Boreccas stuffed with ground beef or mashed potatoes served with mushroom sauce
- Moroccan piqueo
- Mediterranean style chicken soup
- Salmon or Moroccan white fish
- Salmon or white fish croquettes
- Salmon teriyaki

## SIDE DISH

You can choose 2 options:

- Potatoes and sweet potato baked with fine herbs
- Mashed potatoes
- Rice with almonds and dill
- Moroccan rice
- Majadra rice
- Mediterranean white beans
- Cous cous

## MAIN DISH

You can choose 1 options

- Chicken:
  - Schnitzel
  - Baked chicken leg or hip in honey mustard sauce
  - Baked chicken leg or hip with vegetables in teriyaki sauce
  - Chicken leg or hip with roasted paprika with fine herbs
  - Orange thigh fillet
- Beef:
  - Beef ribs in red wine
  - Gourmet kabab with cinnamon stick
  - Beef meatloaf in pomodoro sauce with peas and fine herbs
  - Beef medallions in mushroom sauce



Price per Shabbat Dinner \$45.00

ITEMS IN THIS MENU DO NOT INCLUDE LOCAL TAXES

## Beverage Menú

Terravega wine 750ml	\$11.99
Herenza wine 750ml	\$26.99
Dolcemente Chardonnay	\$11.99
Moscato Rosé Sparkling wine	\$15.99
Juices (orange, tangerine, blackberries, blueberries, lemonade)	\$2.75
Mixed juices (carrots and orange, strawberry and orange)	\$3.50



## Snacks Menú

Chocolate chips cookies 8 units	\$8.99
Dried fruits (200grs)	\$9.00
Tahine Cookies 8 units	\$8.99
Oatmeal cookies 8 units	\$8.99
Pacari chocolate bars 45grs	\$5.70



# ENJOY YOUR TRIP AROUND ECUADOR



UNDER THE KOSHER SUPERVISION OF THE JEWISH  
COMMUNITY OF GUAYAQUIL CHABAD LUBAVITCH