



מסעדה דרוזית אותנטית

אלחיר

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ELKHAIR

Authentic Druze Cuisine

Menu



מסעדת אלחיר

Authentic Druze Cuisine and Home Salads

Homemade Fine Tehina 35

Mf'abal - Eggplant Salad 35
smoked eggplant with chopped peppers

Baba Ganouj 35
Smoked eggplant salad mixed
with homemade fine tehina

Tabbouleh 39
Green salad with burgul, parsley, mint leaves,
olive oil and fresh lemon juice

Homemade Labane 35
with seasonal olive oil and za'atar

French Fries Medium/Large 25/35
Homemade daily from fresh potatoes

Lentil Soup 29

Fuka'aia Soup 35
Authentic soup with homemade cheese in sour and
spicy flavor

Koubeh 19/15
Stuffed with meat or mushrooms, onions, almonds
and olive oil

Falafel 29
Plate of falafels with homemade fine tehina

Okra (in season) 39
Cooked okra with tomatoes, garlic, onion and olive oil

Hot Chicory Salad (in season) 39
Cooked chicory with onions, olive oil and lemon



Grill and more...

Chicken Breast Shishlik 59

Two skewers of marinated chicken breast

Chicken Liver / Chicken Hearts 59

Two grilled skewers

Homemade Hummus with Meat 59

Hummus with spiced beef and lamb meat and almonds

Homemade Schnitzel 59

Made from chicken breast, covered in fresh bread-crumbs and fried

Chicken Thigh Shishlik 69

Two skewers of grilled chicken

Young Lamb Kebab 98

Spicy Kebab with onions and Bharat seasonings

Lamb Chops 110

Seasoned grilled young lamb

Children's Dish 49

Schnitzel / Chicken Liver Skewer / Chicken Thigh Skewer / Chickenn Breast Skewer / Chicken Hearts Skewer



Fish

St. Peter's Fresh fish daily 79

Fried or in a taboon

Sea Bream 110

Fried or in a taboon

Fried Fillet Luke Fish 110

Fried coated with flour



Side Dishes:

Vegetable salad, hummus, shulbata, majadra, cabbage salad, rice, olives and homemade hot sauce

Salads for per person not ordering a main dish 40 Nis



מסעדת אלח'יר

Elkheir Specialties

Sfycha with Meat in the Taboon (Lachmanjun) 59

Baked pastry with ground veal and lamb seasoned with bharat and almonds



Maskhan with Chicken and Onions in the Taboon 59

Baked pastry with pieces of chicken, onions, sumac, bharat and almonds



Mk'rodah 69

Traditional Druze Kebab. Made from fresh veal and lamb, bulgur' finely chopped onions' paparika' and bharat seasonings

Suniya with Tahina in the Taboon 75

Fresh veal and lamb and burgul, covered in hot Tehina and almonds, cooked in the taboon



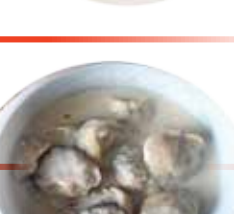
Suniya with Cheese in the Taboon 75

Fresh veal and lamb cooked with burgul, homemade cheese and almonds



Suniya with Tomato in the Taboon 75

Fresh veal and lamb cooked with burgul, tomatoes and almonds cooked in the taboon



Suniya with Okra in the Taboon 75

Fresh veal and lamb with fresh okra and almonds



Shish-Barak 98

Dumplings stuffed with lamb and cooked in tangy homemade cheese



Mansaf el Aris (Groom Mansaf) 149

Veal cooked with rice and almonds



Mansaf el Aris (Groom Mansaf) 75

Chicken cooked with rice and almonds

Chicken Makluba 75

Chicken, eggplant and cauliflower with tomatoes and rice



Elkheir without meat

Fatayer Kishkek in the Taboon

65

Baked pastry with Kishkek (Traditional Druze cheese), and pomegranate seeds (in season). Cheese seasoned with fresh green pepper, olive oil and spices



Fatayer Za'atar in the Taboon

59

Baked pastry with Za'atar leaves from the field, chopped onions, olive oil and homemade cheese. Baked with pomegranate seeds (in season). * optional without cheese

Stuffed Combination Plate

59

Cabbage and grape leaves stuffed with rice and bharat seasonings



Suniya Cauliflower and Tehina

75

Fried cauliflower with hot mushrooms, spiced with onions and seasonal olives

Suniya with Fried Eggplants in the Taboon

75

Fried eggplants with rice, homemade tomato sauce and almonds cooked in the taboon



Hummus with Mushrooms

59

Hummus Elkheir with hot mushrooms, spiced with seasonal olive oil and onions

Vegetarian Makluba

75

Fried eggplant and cauliflower with tomatoes, rice mushroom and almonds



Stuffed Grape Leaves

59

Grape leaves hand picked from the local village, stuffed with rice, served with lemon and bharat seasonings

Stuffed Cabbage

59

Rolled cabbage leaves stuffed with rice, served with lemon and bharat seasonings

Side Dishes:

Vegetable salad, hummus, shulbata, majadra, cabbage salad, rice, olives and homemade hot sauce

Salads for per person not ordering a main dish 40 Nis



מסעדת אלהיר

Soft Drinks

Fresh Lemonade	Glass / Carafe	13/29
Mineral Water / Soda		12
Pepsi, Pepsi MAX, Grape, 7Up, Diet 7Up		13
Root Beer (Non Alcoholic)		13
Freshly squeezed Natural juice		19
Orange / Apple / Carrot / Tomatoes		
Natural Pomegranate juice		23
Freshly squeezed (in season)		

Warm Beverages

Druze coffee with cardamom		12
Tea with mint		12
Carafe Tea Leaves		29
Spices grown in the village Fresh daily		



Dessert

Homemade Knafe	29
With special cheese	
Malabi	29
With homemade syrup, rose water and pine nuts	
Kat'taief	29
Stuffed with walnuts, cinnamon and natural syrup	





Alcoholic Beverages Elkheir

Bottled beer

25

Red Wine

Cabernet Sauvignon

Merlot

29/120

White Wine

Emeral Riesling

29/120

Chardonnay

35/135

**Arak, Whiskey,
Konjak, Vodka**

35

*The wine is kept
in a wine cooler
at a temperature suitable
for each wine*



Our Restaurant's Story

My Grandmother's Kitchen flavors accompanied me throughout my life. When these tastes began to disappear from the world, I decided to open the restaurant to preserve them.

Many of the materials we use come directly from the village. Young grape leaves are picked from the vines by skilled hands, olives are picked in the village, spices like z'atar and sumac are homemade. Like our extra fine olive oil, even the yogurt we use to prepare the Labane, here at the restaurant.

As we respect local materials, we respect you, the clientele, so we use only the finest materials, without preservatives or powders of any sort, and we pledge to cook our food with the same dedication and taste like the food that we tasted in childhood.

*Welcome to Authentic
Druze Cuisine of Elkheir*



מסערת אלחיר