

# PALA MENU

## APPETIZERS

### Moroccan Hummus

Home made creamy Hummus with Moroccan Chickpeas stew, olive oil, Paprika and parsley, served with Moroccan pitas

\$17 V GF

### Flanken Hummus

Home made Hummus plate with Long cook Flanken, Paprika, olive oil, parsley, served with Moroccan pita

\$22 GF

### Moroccan Frena Bread

Moroccan Tabun Frena bread served with Dips, Preserved lemon, Tahini, Babaganush and Moroccan olives

\$11 V

### Harifim plate

Mix Harifim, Garlic confit, Roasted Jalapeno and olive oil

\$8 V GF

### Moroccan Beef cigars

Home made spicy Beef cigars  
Served with Moroccan Arissa and tahini

\$18

### Moroccan Chicken Liver Cigars

Home made Caramelized chicken liver cigars served with Moroccan Harissa and Tahini

\$20

### Eggplant Carpaccio

Roasted eggplant with Crunchy chickpeas, Pistachio, olive oil, spicy red chilli, Silan, lemon, served with Za'atar pita.

\$20 V GF

### Moroccan beef Carpaccio

Thin slice beef filet, with Olive oil, Confit Garlic, spicy chilli, Balsamic, Moroccan Aioli, served with Crunchy Za'atar Challah

\$24

### Shuflur

Fried crispy Cauliflower serve with sweet Chilli Tahini

\$16 V

### Short Rib Bruschetta

Long cook short rib on fresh Challah Bruschetta with Moroccan Aioli, Chimichurri, garlic confit and red hot Chili pepper

\$22

### My Grandma Pala Artichoke

My Savta tradition Friday night Artichoke, cooks with kosher salt and lemon.

\$9 V GF

### Open-Table (Dine-in only)

Open table with our 6-8 types of Moroccan salads, served with Moroccan pita

\*\$25 per person will charge with no main dishes order

\$10 per person V

## SANDWICHES

### PALA Schnitzel Challah

Moroccan Challah with home made spicy Matbucha, Fried Eggplant, purple cabbage with mayo, thin Crispy schnitzel and Jalapeño on the side

\$22

### PALA meatballs Challah Sandwich

Moroccan Challah with home made spicy Matbucha, Fried Eggplant, Caramelized meatballs and Jalapeño on the side

\$23

### PALA Fishballs Challah sandwich

Moroccan Challah with home made spicy Matbucha, Fried Eggplant, Spicy Salmon Fishballs and Jalapeño on the side

\$23 V

### Frena Shel Hamelech

Moroccan Frena bread with Matbucha, fried eggplant and beef stew with Garbanzo

\$30

### Pala Arais

Crispy Pita with Smoked Aroma, Filled with Well spiced, Juicy Ground beef.

Served with Tahini Arissa, Israeli salad and Fries

\$25

### Pita Sabich- served by 4PM

Moroccan pita with Hummus, tahini, fried eggplant, hard boiled egg, Israeli salad,

parsly and samba sauce in the side

\$16.50

## SALADS

### Israeli Schnitzel Salad

Romaine lettuce, Cucumber, tomato, purple onion, Parsley, olive oil, lemon, salt and pepper, Crispy schnitzel and Tahini on top

\$22

### Quinoa salad \$18

Healthy Quinoa salad with, cucumber, tomato, purple onion, Quinoa, parsley, chickpeas, tahini, Toasted almonds, olive oil and lemon.

V add Schnitzel \$6 add Hard boiled Egg \$3

### Crunchy Cabbage salad \$18

Fresh and Crunchy mix white and purple cabbage, sugar pecan, almonds, pomegranate, pine nuts, honey mint vinaigrette

add schnitzel \$6 V GF

## SIDES

Moroccan Olives \$10

Sweet potato fries \$10

French fries \$9

Couscous \$15

Basmati rice \$8

Israeli Salad \$10

Moroccan \$10

Chickpeas

## MAIN DISHES

### Moroccan Couscous with vegetables soup

Home made Moroccan couscous served with Moroccan vegetables soup

\$22 add Chicken \$6 V

### Moroccan beef stew with Garbanzo

PALA Moroccan Beef stew,

Long cook Stew with Garbanzo and Moroccan spices, Cilantro, spicy, served with home made couscous and soup

\$32

### Pala Burger

Burger bun with shredded meat, Cilantro Aioli, lettuce, pickles, tomato's, Chimichurri,

Served with fries for choose.

\$25

### Schnitzel Shel Bait

PALA famous Crispy schnitzel plate served with Israeli salad and French fries

\$28

### Caramelized Meatballs

PALA famous meatballs, Home made soft meatballs with Caramelized onion sauce, served with Basmati rice and Israeli salad

\$25 GF

### Fennel Carrots chicken

Chicken quarter with Our special Caramelized Fennel carrots Cinnamon sauce, served with Israeli salad and basmati rice

\$25

### Moroccan Pastiya

Most traditional Moroccan dish, Filo dough stuffed with pargiyot, raisins, almonds, Apricot, pine nuts, Honey, Parsley and cinnamon and Har

Bracha tahini

served with one side to choose

\$32

### Sea Bass Bronzino

Grilled Bronzino Fillet with, salt pepper, olive oil, Roasted Fennel, and one side for choose

\$42

### Moroccan spicy Fishballs

Traditional spicy Moroccan Fishballs made of Fresh Salmon, served 3PCS with Moroccan Challah roll and Israeli Salad

\$24 V

# PALA MENU

## SOFT DRINK

<b>Coke/Coke Zero</b>	<b>\$3.50</b>
<b>Sprite / Sprite Zero</b>	<b>\$3.50</b>
<b>Fanta</b>	<b>\$3.50</b>
<b>Water bottle</b>	<b>\$2.50</b>
<b>Israeli sodas</b>	<b>\$4.50</b>

Grape Juice, peach Juice, Mango Juice, Banana Strawberry Juice, Grapefruit juice, Grape water, peach water

<b>Lemonana</b>	<b>\$7</b>
<b>Lemonade</b>	<b>\$3.50</b>
<b>Perrier</b>	<b>\$3.50</b>

## HOT DRINKS

<b>Mint tea</b>	<b>\$2.50</b>
<b>Black Tea</b>	<b>\$2.50</b>
<b>Turkish Coffee</b>	<b>\$3.95</b>
<b>Moroccan mint tea pitcher</b>	<b>\$10</b>

## BEER MENU

<b>Malt Beer</b>	<b>\$4.50</b>
<b>Heineken</b>	<b>\$6</b>
<b>Corona</b>	<b>\$6</b>

## DESSERT MENU

<b>Moroccan Sfinge</b>	<b>3PCS</b>	<b>\$12</b>
<b>Moroccan Jelly Hamsa</b>	<b>1PCS</b>	<b>\$4</b>
<b>Apple Puff pastry sticks</b>	<b>3PCS</b>	<b>\$12</b>
<b>Knafeh</b>	<b>1PCS</b>	<b>\$10</b>
<b>Basbusa</b>		<b>\$3</b>
<b>Malabi</b>		<b>\$12</b>
<b>Baklawa</b>	<b>2pcs</b>	<b>\$3</b>

## KIDS MENU

KIDS UP TO 10 YEARS OLD

<b>Schnitzeonim</b>	<b>\$13.95</b>
Served with one side for choose- Pasta / frise / rice	
<b>Meatballs with rice</b>	<b>\$13.95</b>

## WINE MENU

### RED WINE

<b>Herzog Pinot Noir Lineage</b>	<b>\$16</b>	<b>\$48</b>
<b>Red Sangeria</b>	<b>\$12</b>	<b>\$32</b>
<b>Herneza Rioja</b>	<b>\$14</b>	<b>\$48</b>
<b>Binyamina Cabernet Savingnon</b>	<b>\$18</b>	<b>\$58</b>
<b>Binyamina Merlot</b>	<b>\$18</b>	<b>\$58</b>
<b>Legend Shiloh</b>	<b>\$22</b>	<b>\$78</b>
<b>Cave Mevushal</b>		<b>- \$220</b>

### WHITE WINE

<b>Baron Savingon Blanc Rima</b>	<b>\$18</b>	<b>\$54</b>
<b>Pinot Grigio Baternura</b>	<b>\$12</b>	<b>\$48</b>
<b>Herzog Chardonnay</b>	<b>\$14</b>	<b>\$48</b>