

Ellie's

KOSHER KITCHEN

MENU

Available for delivery or dine-in



Gluten



Vegan



Gluten
free



Egg



Nuts



Sesame



Seafood

BREAKFAST

- V** **SHAKSHUKA** 75
E 3 eggs, poached in the tomato, capsicum and zucchini ragout, dill, served with freshly made pita
- G** **BREAKFAST BAGEL** 55
E Scrambled eggs, roasted cherry tomatoes, avocado, chives
- GF** **CLASSIC OMELETTE** 55
E Sautéed potatoes with onion, grilled tomato, sautéed mushroom
- G** **CHALLAH FRENCH TOAST** 40
E Powdered sugar, honey, vegan whipping cream
- G** **BIRCHER MUESLI** 35
N Overnight oats soaked in almond milk and grated apples. Sweetened with honey. A dash of cinnamon for extra flavor. Topped with dried fruit
- N** **SMOOTHIE DELIGHT** 25
Almond milk, banana, dates, honey

SOUP

- V** **ROASTED TOMATO** 40
G Served with focaccia bread croutons
- G** **MOROCCAN LAMB HARIRA** 45
Lamb, green lentils, chickpeas
- V** **RED LENTIL** 35
G Served with crispy croutons, cumin, lemon

SALADS

- V** **KALE AND QUINOA SALAD** 50
Crispy kale, pomegranate, spring onion, pumpkin seeds, carrots, lemon dressing
- V** **ISRAELI SALAD** 40
Chopped tomato, cucumber, onion, parsley, radish, olive oil and lemon juice
- GRILLED CHICKEN SALAD** 65
Sumac crusted chicken, citrus segments, avocado, tomato, cucumber, mixed leaves
- G** **CHICKEN CAESAR SALAD** 65
E Romaine hearts, challah croutons and capers
- E** **EGG & AVOCADO SALAD** 50
Avocado, boiled eggs, crispy leaves, baby cucumber, cherry tomatoes, roasted cauliflower, balsamic dressing

MEZZE

- G** **ASSORTED COLD MEZZE** 75
Hummus, moutabel, tabbouleh, fattoush, pita bread
- V** **HUMMUS** 40
Pomegranate, onion, cilantro
- N** **SPICED MEAT HUMMUS** 60
Pinenut, mint powder
- V** **BABAGHANOUSH** 50
Smoked eggplant, bell pepper, tomato and pomegranate
- G** **TABBOULEH** 45
Chopped parsley, tomato, onion, mint leaves and bourghul
- V** **EGGPLANT MOUTABEL** 45
Roasted with garlic, tahini, extra virgin olive oil
- V** **FALAFEL (6)** 25
Chickpea and green pea patties, tahini sauce

APPETISERS

- G** **CHICKEN BURGER (220g)** 85
S Tomato, romaine lettuce, mayo on a sesame bun. Served with french fries
E
- G** **BEEF BURGER (220g)** 95
S Tomato, romaine lettuce, mayo and caramelized onion on a sesame bun. Served with french fries
E
- G** **CHICKEN PARGIOT** 80
E Three chicken skewers, pickled cucumber and pita bread. Served with french fries and garlic sauce
- G** **FALAFEL WRAP** 45
V Chickpea and green pea patties with tahini sauce in pita bread
- G** **STUFFED ARAIS** 80
N Pita bread stuffed with minced lamb and pine nuts. Served with a side salad

MAIN COURSE

- G** **CHICKEN SCHNITZEL** 110
E Crumb fried chicken breast and cabbage salad. Served with french fries
- MARINATED CHICKEN** 160
Served with sautéed potatoes, roasted vegetables and a BBQ sauce
- G** **MIX GRILL** 195
Beef kebab, chicken kebab, lamb kofta, chicken kofta, served on a spicy flat bread with grilled vegetables and hummus
- SF** **GRILLED SEABREAM** 140
Capsicum, tomato, onion, paprika, rocket and fennel salad. Served with a harrah sauce
- PAN SEARED CHICKEN** 95
Chicken breast with garlic smashed potato, sautéed carrots and a tarragon jus
- G** **CHICKEN TAJINE** 95
Served with onion, celery, dried fruit on a bed of couscous
- GRILLED LAMB CHOPS** 185
Served with potato fondant, gremolata sauce, grilled vegetables and a mint sauce
- G** **SPAGHETTI BOLOGNESE** 95
Made with beef, cherry tomatoes and fresh basil
- G** **PENNE ARABIATTA** 75
Made with a fresh tomato sauce, chilli flakes and fresh basil
- SF** **SEARED SALMON STEAK** 75
Served with mash potato, sautéed vegetables and a lemon and parley sauce
- G** **PUMPKIN & VEGETABLE STEW** 55
V Served with a chickpea and raisin couscous

SIDES

- V** **MASHED POTATO** 30
- V** **ROSEMARY POTATO WEDGES** 30
- V** **SAUTÉED GREEN BEANS** 30
- V** **CHUNKY POTATO CHIPS** 30
- V** **STEAMED RICE** 25
- V** **SAUTÉED SPINACH** 30
- V** **ROASTED SWEET POTATOES** 30

DESSERT

- G** **CHOCOLATE FUDGE BROWNIE** 45
N
E Served with walnuts, berries and icing sugar
- G** **CHOCOLATE LAYERED CAKE** 40
N
E A decadent cake slice made from dark chocolate, vegan cream, roasted walnuts and chocolate whipped ganache
- G** **PINEAPPLE UPSIDE DOWN CAKE** 45
Served with nutty caramel
- FRESHLY SLICED FRUIT PLATTER** 55
Includes pineapple, kiwi, grapes, watermelon, sweet melon, mango

COLD DRINKS

- COCA COLA** 18
- DIET COCA COLA** 18
- COCA COLA ZERO** 18
- SPRITE** 18
- DIET SPRITE** 18
- FANTA ORANGE** 18
- SODA WATER** 18
- EVIAN STILL WATER (500ml)** 22
- EVIAN SPARKLING WATER (500ml)** 22



KIDDIES MENU

LUNCH

- G** **CHICKEN STRIPS** 55
E Crumbed chicken strips. Served with fries
- G** **SPAGHETTI BOLOGNESE** 55
Beef with tomato
- G** **BEEF SLIDERS** 85
Two beef sliders. Served with fries
- G** **FISH FINGERS** 75
SF Served with fries
- G** **PENNE NAPOLITANA** 45
Penne pasta tossed in a tomato sauce

DESSERT

- G** **CHOC-FUDGE BROWNIE** 45
A chewy and moist brownie that will have you coming back for more
- FRUIT SALAD** 40
Selection of seasonal fruits
- G** **LEMON CAKE** 45
Delicious citrus cake

SHABBAT MEALS

SHABBAT DELUXE MEAL 525

Serves 2 people

An ideal menu for dinner made of challah bread (2 x 220g) to enjoy with a hot soup made of sweet potato and pumpkin with challah croutons.

Followed with pan fried maple salmon fillet, and a braised beef rib eye, with a sautéed button mushroom and spinach with gravy.

Moroccan vegetables with tomato sauce and couscous, with a side of roasted potatoes with fresh herbs and sautéed baby vegetables.

Dessert is a delicious and decadent Parve chocolate cake with whipped vegan cream and blueberries.

SHABBAT LIGHT MEAL 425

Serves 2 people

Enjoy two Challah (2 x 220g) with a side of hummus and Israeli salad.

Followed with a juicy BBQ roasted chicken breast and vegan vegetable lasagna.

Includes delicious side dishes of roasted garlic potato wedges and roasted vegetables making sure you have a full feast.

Finish the meal with a vegan peanut and hazelnut cake.

