

THE GOURMET GATEWAY HOTEL

Kosher / Halal Menu

Appetizers:

- ✓ **Hummus and Pita**
A creamy blend of chickpeas, tahini, and olive oil served with warm pita bread.
Price: \$6.00 - \$10.00
- ✓ **Falafel Balls**
Crispy chickpea fritters served with tahini sauce and pickled vegetables.
Price: \$8.00 - \$12.00
- ✓ **Stuffed Grape Leaves (Dolmas)**
Grape leaves stuffed with rice, herbs, and spices, served with a side of yogurt or tahini.
Price: \$7.00 - \$10.00

Main Courses:

- ✓ **Grilled Chicken Shawarma**
Marinated chicken served with pita, garlic sauce, and fresh salad.
Price: \$12.00 - \$18.00
- ✓ **Beef Kofta Kebabs**
Ground beef seasoned with spices, grilled and served with rice or couscous.
Price: \$15.00 - \$22.00
- ✓ **Baked Salmon**
Salmon fillet baked with herbs and served with quinoa and vegetables.
Price: \$20.00 - \$30.00

Salads:

- ✓ **Tabbouleh Salad**

A refreshing salad made with parsley, tomatoes, bulgur, and lemon dressing.

Price: \$8.00 - \$12.00

- ✓ **Israeli Salad**

Diced cucumber, tomatoes, onion, and parsley dressed with olive oil and lemon juice.

Price: \$6.00 - \$10.00

Desserts:

- ✓ **Baklava**

A sweet pastry made of layers of filo dough filled with nuts and honey syrup.

Price: \$5.00 - \$8.00

- ✓ **Rugelach**

A Jewish pastry filled with fruit preserves, nuts, and chocolate.

Price: \$4.00 - \$7.00

Additional Notes:

- ✓ **Certifications:** Both kosher and halal meals are often labeled with certifications to ensure they meet dietary standards. Look for symbols from recognized certifying bodies.
- ✓ **Cultural Variations:** While kosher and halal guidelines share some similarities, they also have distinct rules; thus, dishes may vary based on cultural interpretations and practices.