KOSHER MEALS/FOOD

GOSTIJO kosher restaurant
10 Aisopou Street
Psiri, Athens
+30 210 32 33 825
http://www.gostijo.gr

Sephardic Beth Shalom Synagogue
5 &8 Melidoni Street
Thision
Tel: 210-3252773
Rabbi Arav
- call him so he can arrange for the meals to be delivered
- call him a few days prior, not the last minute
- always ask the participant if he wants “orthodox” or “traditional”

Ms Rahel Sathom
6944-521848
- call him a few days prior, not the last minute
- always ask the participant if he wants “orthodox” or “traditional”

- Contact given by the Embassy of Israel
  Ms. Houri
  Tel: 210-6719530-1

Rabbi Mendel Hendel
Chabad of Athens
5, Averof St.
Athens 10433
Tel: 210-5202880
chabad@otenet.gr
www.chabad.gr.

Glatt Kosher Catering Service
- opened in summer 2001
- Greek and international cuisine, under the strict supervision of Rabbi Mendel Hendel (Chabad of Athens).
- The meals are prepared daily by a professional chef and contain: a main dish of meat, chicken or fish, a side dish, salad, a bread roll and a desert.
- The price per meal is: 20 euros
- minimum 24 hours in advance
- to order: kosher@chabad.gr
- possibility of delivery in central Athens
- individuals, as well as for groups or events.
- Shabbat special: 2 complete meals with Challot and wine - 50 euros

**Glatt Kosher Catering Service**

Everyday, we prepare a main dish, one or two side dishes, a salad and a dessert. If you want to order something specific, call us in advance and we will do our best to fulfill your request.

**Main dishes**

- Chicken *stifado* (stew)
- Baked Chicken and potatoes
- Chicken and *yuvetsi* (small pasta)
- *Kokinnisto kotopoulo* casserole (chicken in red sauce)
- Salmon a la *spetsiota* (broiled with garlic and tomato sauce)
- *Balades a la savoro* (fried and baked with tomato paste)
- Fish a la *Plaki* (onion and tomato sauce)
- Tsipoura *Psito* (baked with a lemon sauce)
- *Biftekia* (fried burger)
- *Keftedakia* (small meatballs)
- *Soudzoukakia* (meatballs in a special tomato sauce)
- *Pastitsio* (pasta and ground meat baked with a béchamel sauce)
- *Moussaka* (casserole of potatoes, eggplants and ground meat)
- *Papoutsakia* (baked eggplant stuffed with ground meat with a bechamel sauce)
- *Kotopita* (meat or chicken pie)

**Side dishes**

- *Pilafi sketo* (rice pilaf)
- *Pilafi Anamikta* (vegetable pilaf)
- *Pilafi kitirino* (saffron rice with mushrooms and peppers)
- *Arakas* (green peas in tomato sauce)
- *Fasolakia* (green beans and potatoes)
- *Yigandes* (giant beans)
- *Revithia* (chikpeas)
- *Imam baidi* (stuffed eggplants)
- *Patates yayas* (fried eggplant and potatoes)
- *Briam* (potatoes and squash casserole)
- *Fasolada* (bean soup)
- *Yemista* (tomatoes or peppers stuffed with rice)
- *Spanakopita* (spinach pie)
- *Macaronia*
- *Puree*

**Salads**

- *Choriatiki salata* (fresh salad)
- *Tomatosalata* (tomato and onion salad)
- *Maroulosalata* (lettuce salad)
Yermanikasalata (green beans salad)
Patzariasalata (beet salad)
Patatosalata (potato salad)
Melizanosalata (eggplant salad)
Rizosalata (rice salad)

Desserts

Cake Fruta
Chocolate cake
Milopita (apple cake)
Rollo
Compotes
Fruit salad