

Galil



RESTAURANT

GLATT KOSHER

מסעדת ה גליל



Wine List

White Wines

Bordeaux - Chateau de la Grave 24.95
A classic dry wine of medium body. France.

Soave - Bartenura 19.95
Light bodied, dry & crisp. An Italian import.

Sauvignon Blanc - Gamla 24.95
A dry, light, clean, elegant white wine. The best of Israel.

Chardonnay - Baron Herzog 26.95
A wine with full body, noble character & distinct flavor. Outstanding from California.

Pinot Grigio - Bartenura 19.95
A well blended, dry wine with a fruity flavor and pleasing fresh aftertaste. Veneto, Italy.

Chenin Blanc - Baron Herzog 19.95
A nicely blended varietal, slightly sweet & crisp. California.

Pinot Blanc - Cuvee Leon 19.95
A dry subtle wine with a full finish. Alsace. France.

Rose' Wines

White Zinfandel - Baron herzog 24.95
Light, refreshing, touch of sweetness.
An excellent accompaniment especially for cocktails. California.

Beer

Heineken	3.95	Michelob	3.95
Dos - Equis	3.95	Budweiser	3.95
Malson	3.95	Maccabee	3.95
Amstel Light	3.95	Goldstar	3.95

Red Wines

Bordeaux - Chateau de la Grave 24.95
Elegant & full bodied. A dry, complex, well balanced wine from France.

Chianti - Bartenura 24.95
A dry, fresh, medium-bodied wine with an appealing perfume and taste. Italy.

Merlot - A Herzog Selection 24.95
Full & aromatic with a deep red color.
Languedoc, France.

Valpolicella - Bartenura 19.95
A distinctive, light dry wine from Verona, Italy.

Cabernet Sauvignon - Baron Herzog 26.95
A full rich wine of unmistakable elegance & depth, California.

Gamay - Baron Herzog 19.95

By the Glass

White Wines

Bordeaux - Chateau de la Grave 4.50
Soave - Bartenura 4.50
Sauvignon Blanc - Gamla 4.50

Red Wines

Bordeaux - Chateau de la Grave 5.50
Cabernet sauvignon - Baron Herzog 5.50
Gamay - Baron Herzog 4.50

Appetizers

Cigars -
Vegetable with seasoning 5.95
Chicken with Seasoning 6.50
Beef with seasoning 6.50

Falafel Plate - 6 balls of falafel w/tebina & vegetable salad 6.50

Couba Plate - Corn dough filled w/meat 6.50

Bourekas - 4.50

Combination - Mixture of salads 9.95

Oriental Combo - falafel, cigars, couba 10.95

Soups

Soup of the Day - 3.75

Vegetable Cous Cous Soup - 4.25
(vegetables only)

Vegetable Cous Cous Soup - 4.95
(vegetables & semolina)



Salads

Hummus - Ground chick peas mixed w/ sesame seeds 4.50

Tebina - Ground sesame seeds 4.50

Babaganoush - Ground eggplant mixed w/ tebina 4.95

Tabbouli - Chopped parsley, tomato, onion & burgul wheat 4.75

Moroccan - Matbuch - Green & red pepper w/ seasoning 4.75

Carrot Salad - w/ seasoning 4.50

Turkish - scallions & tomato in a spicy sauce 4.75

Eggplant - Fried eggplant in a spicy sauce 4.95

Galil - Mixture of green & red peppers grilled & marinated 4.95

Tuna Salad - Celery & onion 6.50

Israeli Salad - 4.95

Combination of any two vegetable salad 5.75

Entrees

Cous Cous - Steamed semolina served w/ carrots, squash, zucchini, celery, cabbage & chick peas

Lamb Cous Cous - Lamb shoulder baked w/ raisins, walnuts & Moroccan spices 19.95

Chicken Cous Cous - Chicken of the day 17.95

Cous Cous Brochettes - Combination of beef, chicken & kafta kabob (grilled) 17.95

Cous Cous Royal - lamb chop, veal chop, and kafta kabob 29.95

All grilled entrees served w/ vegetable salad & choice of rice, french fries or baked potato

From The Grill

Shish Kabob - Tender cubes of beef on a skewer 13.95

Chicken Shish - Boneless breast of chicken cooked on a skewer 13.95

Lamb Shish Kabob - Tender cubes of lamb on a skewer 15.50

Kafta Kabob - Mixture of ground lamb & beef w/ Moroccan spices 13.50

Marinated Chicken - Half a chicken marinated w/ seasoning 16.50

Mix Grill - Combination of chicken shish, shish kabob, & kafta kabob 15.95

Vegetable Kabob - Two skewer of mixed vegetables 11.95

Steak - 24 Oz. Prime Rib Steak 24.95

Steak - 16 Oz. Prime Rib Steak 19.95

Baby Lamb Chops - 22.95

Veal Chops - 22.95

Chop Mix - Combination of two baby lamb chops & one veal chop 24.95

Schnitzel - Breaded chicken cutlet (fried) or on the grill 13.95

Hamburger - Pure beef w/ seasoning - American style 10.95

- *Mergez* - Moroccan sausage 12.95

Shawarma - Mixture of lamb & turkey grilled on a rotisserie 12.95

Shawarma - Chicken grilled on a rotisserie 12.95

All grilled entrees served w/ vegetable salad & choice of rice, french fries or baked potato
(Cous Cous 1.50 extra)



Fish Menu

From the Grill

Kabob of The Day 15.95

Salmon Kabob 16.95

Mixed Fish Grill 17.95

Whole Fish

(Catch of The day)

St. Peter (Musht Moushet) 17.95

Striped Bass 17.95

Red Snapper 19.95

Baby Salmon 19.95

Trout 19.95

Porgy 19.95

Yellow Tail 18.95

Fish Steak

Salmon 16.95

Filet of Sole 15.95

Red Snapper 16.95

All fish entrees served w/ vegetable salad & choice of rice, french fries or baked potato
(Cous Cous 1.50 extra)



Ask for The Special of The Day

(From the Oven)

Moroccan Fish (Salmon) - 17.95

Baked with chick peas or red pepper

Moroccan Fish Balls (White Salmon) - 15.95

Baked with whole tomatoes and moroccan spices

All fish entrees served w/ vegetable salad & choice of rice, french fries or baked potato
(Cous Cous 1.50 extra)

Kids Menu

11:AM - 5:PM

Hamburger - 8.95

Chicken Nuggets - 7.95

Hot Dog - 6.50

Chicken Kabob - 7.95

Shish Kabob - 7.95



All served with Vegetable Salad and a choice of Rice or French fries

Side Order

Rice - 4.95

French Fries - 3.50

Onion Rings - 3.50

Baked Potato - 3.50

Israeli Salad - Tomato, lettuce & cucumber 4.95

Cous Cous - Steamed semolina w/ vegetables 9.95

Vegetable Kabob - One skewer of mixed vegetables 5.50

Israeli Olives & Pickles - 2.50



Beverages

Coffee or Tea 1.50

Mint Tea 1.75

Turkish TCoffee 1.50

Selection of Herbal Tea 1.75

Regular Snapple, Raspberry & Peach 2.25

Soda 1.50

Orange Juice / Apple Juice 2.25

Israeli Malt Beer 2.25

Desserts

Baklava 3.50

Tiramisu 4.50

Pecan Pie 4.50

Apple Pie 3.50

Apple Strudel 3.50

Raspberry Mousse Cake 4.50

Chocolate Cake w/Chocolate Fudge 4.50

Chocolate Cake w/Raspberry Liquor 4.50

Chocolate Mousse Cake w/Coffee & Hazelnut 4.50

7 Layer Cake 4.50

FRUIT OF THE SEASON

Also Available: Large selection of birthday cakes. Please inquire for information

It is evening in Casablanca. Your feet are tired and your stomach empty after a long day of exploring new places. Wandering through yet another antique square, you hear music playing from around the corner. You see people heading in to a small neighborhood restaurant. You follow them. Before you even reach the door, you can smell the delicious grilled meats and vegetables with exotic spices cooking inside. You can almost taste the authentic Moroccan food as you decide that this is where you will stop for the night. You open the door and see an overflowing salad bar, festive peach-colored napkins on turquoise table cloths. crisply dressed waitpersons.

Welcome to **Galil !!** Please enjoy your meal with us as a brief vacation. Close your eyes and you will almost believe that you are in Casablanca. We strive to bring you authentic, homemade Moroccan cuisine. The full array of exciting good from the Middle East is available. From the pickles and olives when you sit down, to the warm pita which arrives shortly thereafter, to the baklava for dessert attention is paid to every detail to make your dinner with us a memorable one. Be sure to try our special sauces made with tehina and garlic, our freshly prepared salads, our delicious meats tastefully spiced and seasoned, our fine grained rices.

Galil Restaurant has been in the same location as a family owned business since 1987. The chef is the mother of the owner who prepares special traditional foods in a gourmet style. She brings her secret family recipes to the restaurant. In Israel, she has worked as a private chef for a member of the Knesset.

So, again, sit back and relax and enjoy your visit with us. Tomorrow is another long day out on the trails, so tonight is a well deserved respite.

Holiday



