

Shana Tova U'Metuka

*This year **Maccabis** is celebrating 20 years of tradition together with you on chag and chol hamoed with their special menu.*

Menu for the chag. Preorder until Sunday, September 13

Kosher under the Modiin Rabbanut and the Maccabim-Reut Rabbanut

First Course:

Gefilte fish
Fillet of salmon
Fried soul fish + lemon sauce
Fillet nesicha fish – eastern style, spicy and pikanti
Meat cutlets
Stuffed cabbage in tomato sauce
Stuffed dates with meat and pine nuts
Chopped liver

Vegetarian Dishes:

Vegetarian cutlets
Puff pastry stuffed with mushrooms and sauce
Onion & walnut quiche
Sweet potato pie
Broccoli pie
Grape leaves stuffed with rice

Main Courses:

Chicken in apple & honey sauce
Chicken with vegetables
Chicken stuffed with pine nuts and meat
Meatballs in cherry sauce
Tongue in mushroom sauce
Roast beef in walnut sauce
Home cooked schnitzel
Sesame schnitzel

Side dishes:

White rice
Almond & raisin rice
Small baked potatoes
Potato skins in garlic & olive oil
Couscous
Vegetables for the couscous
Thin green beans in almonds
Zucchini rings in Sicilian sauce
Marinated mushrooms
Antipasti vegetables

Salads:

Taboule
Waldorf
Eggplant
Eggplant marinade
Grilled peppers
Cabbage with carrots
Cabbage with garlic & dill
Spicy carrots in lemon
Horseradish (small container)

All items from the menu serve four portions

Salads come in 500 gram containers

Horseradish comes in 250 gram containers

For details and orders 926-2970/1, fax 926-2983

Pick up orders at Maccabis (old shopping center in Maccabim),

Thursday, Sept 17 from 4pm