

ISRAEL'S TOP 100 ETHNIC RESTAURANTS

Forward by renowned food critic GIL HOVAV

In the beginning, we were Polish. Had aliens landed in the very young Israel of the late 1940's, they would have probably thought that they were in Krakow: Tons of gefilte in restaurants, an abundance of knishes and oceans of chicken soup everywhere. Then, in the mid-50's, we became Yemenite. The big wave of immigration from Yemen and North Africa brought with it immense challenges to the young state and a lot of poverty. Yemenites, the poorest of the poor, became street food vendors. So prominent were they in our food scene, that, until today, many Israelis believe that falafel is a Yemenite dish. (It is not. It is totally Egyptian.)

Then we evolved: we became Arab. This isn't Europe, you know, nor is it America. We live in a pretty rough neighborhood in the Middle East, and, little by little, we have become a part of it. So, while terroir may be too big a word to apply to Israeli street food, we are definitely loyal to whatever grows in our sun-drenched part of the world, where everything seems to be in season all year round. We love tahini. We use it in cakes and as sauce for fish and we drown our falafel in it. We live for kebab. There is not one single day where we do not consume huge quantities of finely chopped, fresh vegetable salad and, when flying back home with El Al, even before we start clapping at Ben Gurion, we devour airplane hummus because it reminds us of home. The last four dishes mentioned are completely Arab.



Let's go back to the aliens from the first paragraph: had they come back, say, on their granddaughter's Bat Mitzvah trip, what would they have said to one another after a short trip on a street? Would they recognize Israel? Would they think it was Krakow or Sanaa or Beirut? Would they see a melting pot of traditions, a pastiche of cultures? In all honesty, I guess they would look at one another and say: "honey, we landed in a safari".

Because at least gastronomically, that is what we are: colorful, sunny, enticing, shameless and direct. We have been here for the past 66 years and we have not even started to create what will eventually become a local cuisine. We are people from more than 60 ethnicities, living in this tiny country and each and every one of us is certain that his or her grandma's cholent is far better (and more authentic!) than everyone else's. And you know what? This is what makes us unique. And delicious.

Gil Hovav, **Food Critic**

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Welcome to the World Jewish Heritage (WJH)'s first e-book: The Top 100 Ethnic Restaurants in Israel! This e-book is the first of many planned e-books, each painting a different picture of the Jewish heritage experience.

Why start with restaurants? First, the book answers the oft-asked question, "where can I get something authentic to eat?" Second, more importantly, it showcases the culinary paradise that Gil Hovav so aptly describes of 60 different ethnicities, each with its own unique culinary traditions, in such a small country. Until recently, this fact has been one of Israel's hidden gems.

Well, it is not much of a secret anymore. The selection of Tel Aviv as the second best restaurant city in the world, the recent victory of Recanati Cabernet as one of the 100 best vintages of the year, and the election by Saveur Magazine of Michael Solomon, an Israeli-American chef, as "chef of the year" are all testaments to the expanding influence and recognition of the Israeli Kitchen—both old and new.

However, this rich culinary heritage is in danger of disappearing. Culinary tourism in Israel certainly is big business for a few large restaurants and even larger restaurant chains. But there are a lot of smaller, ethnic heritage restaurants in jeopardy of failing because they do not get the attention and recognition they deserve. Our e-book addresses that problem. It directs readers to these not so well known restaurants that still cook cholent and mafrum the way our grandmothers did.



Addressing problems such as these is the goal of our new organization, [The WJH Fund](#). It is a new non-profit organization dedicated to preserving both tangible Jewish heritage (museums, monuments, etc.) and intangible Jewish heritage (culture and traditions, etc.). Yes, finally there is a Jewish UNESCO! But it is a UNESCO with a Jewish Trip Advisor embedded into it. Got a craving for one of Gabso Bino's shakshukas after reading about it in our eBook? Fire up the [WJHtravel app](#) to find it! Share your pictures with others of the restaurant in our [WJHpedia](#). And finally, you can write about your experience of meeting Gabso (a.k.a. [Dr. Shakshuka](#)) in the [WJH website](#).

What do you get from patronizing these restaurants—aside from a delicious meal? Most importantly, satisfaction and pride. Satisfaction from knowing that you helped save these valuable heritage restaurants from extinction. Pride from getting in touch with either your or someone else's heritage. The acclaimed food writer and culinary historian Gil Marks once said that to understand Jewish food is to understand Judaism itself. What this book shows is that it is equally true that to understand Israeli food is to understand Israel itself!

Jack Gottlieb, **Founder**.

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Local cuisines



North 
Region

Center 
Region

Tel Aviv 
Region

Jerusalem 
Region

South 
Region

Dishionary 

* Please Check Local Authorities For Kashrut



Tel Aviv

[Restaurants](#)  [Trails](#)  [Festivals](#)  [Fairs](#) 

Tel Aviv, the city that never sleeps, is known for its dynamic society, expressed through art, music, and of course it's multicultural cuisine! Make sure to delve into the ethnic world of the Israeli cooking, by heading towards the weekly food fair hosted at the Dizengoff Center every Friday, where there is something for everyone's taste buds to enjoy. For the gourmand,

the Levinsky Market is a must; it is a wonderful combination of colorful spices, warm nuts, and fusion cuisines. If you're itching for an authentic Israeli culinary experience, shawarma and falafel stands can be found all throughout the city. Allow your taste buds to wander around the various restaurants, fairs, festivals and trails Israel's second largest city has to offer!

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Trails, Fairs & Festivals

Trails 

Carmel Market
Levinsky Market

Festivals 

Polish Food Week
Sommelier Wine Festival
Tel Aviv Wine Festival

Fairs 

Dizengoff Food Fair

Ha'kosem

Israeli

 [King George St 85, Tel Aviv](#)

 03-525-2033

The acclaimed Eric Rosenthal was nicknamed 'The Magician', being one of the top wizards of falafel in the land of Israel. Ha'Kosem set the hummus and falafel standards for the competition throughout Tel Aviv, from the level of cleanliness, to the meticulous service. The famous falafel bursts with fresh coriander, which enhances the flavors of this traditional dish. The hummus is homemade, and the pita bread is gourmet. Over the years, Rosenthal's popular restaurant has made quite a

name for itself, as everyone knows that 'The Magician' prepares the finest Israeli food, served in an exceptional manner. From shawarma, to sabich, to shakshuka, Ha'Kosem successfully fills the stomachs of hundreds of hungry diners every day!

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More info about **Ha'kosem**



Best Dish

Deep fried falafel balls served with a variety of fresh salads and crispy potato fries.



Salimi

Persian

 [Nahalat Binyamin St 80, Tel Aviv](#)

 03-518-8377

Amongst the oldest Persian restaurants in the Israeli food market is Salimi. It started out on Matalon Street and migrated to Nachalat Binyamin, with the goal of staying near the market, to ensure that only the freshest products would be used in their kitchen. With such tasty ingredients straight from the market, Salimi is successful in procuring colorful and flavorful Persian dishes. Salimi is a restaurant for the professionals, with no advertising to the public necessary- they simply

make the best gondi in town (a chickpea and chicken dumpling dish, often considered the Iranian matzoh ball). The gourmet sabzi soup (an herb-based stew), and a myriad of grilled food is all it takes to lure in clientele. Other than the wonderful food, Salimi has a warm and cozy atmosphere.

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More info about **Salimi**



Best Dish

Juicy meatballs made of the finest quality lamb, veal, or chicken, served in hot soup as a main dish or an appetizer.



Dr. Shakshuka

Israeli

 [Beit Eshel St 3, Tel Aviv](#)

 [Dr. Shakshuka's Website](#)

 057-944-4193

Although the name Dr. Shakshuka may be slightly misleading, make no mistake that this title was rightfully earned! Bino Gabso was born to slice shawarma, long before he learned to make shakshuka. At the entrance of Yaffo, he is busy preparing the best lamb shawarma in the country! His shawarma brings locals and tourists alike from all parts of the country, and no one leaves without a full belly and a smile on his or her face. This extremely tasty dish is served with a large variety of salads and dressings,

including filfel chuma (spicy garlic-pepper sauce) and eggplant. If you have time to spare, enjoy the view in the pastoral yard.

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Erez

Yemen

 [Nakhali'el St 28, Tel Aviv](#)

 03-5102-555

For a full Yemenite experience, look no further than the Erez family restaurant! From the moment you select your main course, the experience begins. Situated in a picturesque neighbourhood, Erez is a welcoming, friendly environment that is sure to make you feel right at home. Be it a pre-cooked dish or one straight off the grill, the variety is interesting and there is something for everyone. All of the classic, mouthwatering Yemenite

condiments and side salads are readily available and will compliment whichever tasty main course you choose. Don't miss out on Erez's famous kebabs, which are cooked to perfection and will leave you dreaming of your next visit.

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Ha'Kebab Shel Misho

Romanian

 [David Razi'el St 7, Tel Aviv](#)

 057-9440150

Each region of Israel has an acclaimed Romanian kebab, but, arguably, the best one in the whole country is Misho's. Ha'Kebab Shel Misho opens only on Tuesdays, Wednesdays, and Fridays between noon and three, and there is such great demand, that arriving before closing may mean you are left hungry. When seated, guests are immediately served a generous portion of pickles, whole wheat bread, mustard and pickled garlic. Since the seventies, the

recommended dish has of course been the kebab, but don't overlook the Romanian steaks, homemade okra, and eggplant salad. Every meal is accompanied by a homestyle soda, and lots of character!

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Julie Ozen

Egyptian

 [Malan St 42, Tel Aviv](#)

 03-5169334

Julie Ozen made her name as a fusionist a few years ago. Since then, every day Julie can be found making her rounds in the market, selecting only the finest ingredients and the best vegetables. Using her fresh findings, Julie creates the unique menu for the day. As her menu changes on a day to day basis, you can expect something different with every visit. Her Egyptian specialties include artichokes, and Molokheyya, a green plant chopped and cooked

with garlic and coriander sauce often served as a soup. The perfect addition to Julie's food is a dash of wisdom from Julie herself!

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Rhapsodia

Romanian

 [Shalma Rd 3, Tel Aviv](#)

 053-7106592

South Tel Aviv was a former stronghold of Romanian restaurants, but unfortunately, over time, those warm and happy restaurants of yesteryear dwindled. Today, the decade-old Rhapsodia stands as one of the last remaining Romanian restaurants in this region and certainly is one that you cannot afford to miss. Aside from the fantastic food, this place is a paradise thanks to its cozy atmosphere and its warm and courteous service. On Tuesdays

and Fridays be sure to stop by and enjoy a classic Romanian singer, embellishing the happy Eastern European style. If you are looking for a family fun night out, a delicious meal, and a taste of what once was, then Rhapsodia is the restaurant for you.

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Shmulik Cohen

Polish

 [Herzl St 146, Tel Aviv](#)

 03-681-0222

Shmulik Cohen fits all the requirements of the of veteran Ashkenazi population. Juxtaposed with the older generation, who come for a taste of the past, are the young and hip folk, interested in tasting ethnic foods. At Shmulik's, each meal begins with Polish classics, such as pickles, chopped liver and egg salad. This restaurant offers a wide range of Polish delicacies like chicken soup, homemade matzah balls, and cholent. Shmulik and his team often

warm-up the atmosphere, and walk around with a bottle of homemade vodka, pampering the patrons with a few glasses, ensuring you leave with a smile!

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Bar Matti

Israeli

 [Matalon St 41, Tel Aviv](#)

In 1935, a new and hip saloon opened- Bar Matti. Ever since then, Mr. Matityahu Landstein has been running this successful joint with a firm hand. Locals who frequent the Levinsky market are all familiar with Matityahu, and no one dares to pass by without popping in to ask how he is doing. Matti prepares a variety of delicacies from traditional Ashkenazi cuisine, including chopped liver, Romanian pickles, stuffed dumplings, and even gefilte fish. Visiting Bar Matti is a real experience. Although now in his eighties, he will still proudly serve you a thirst-quenching glass of cold beer!

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Bourekas Penso

Turkish

 [Levinsky St 43, Tel Aviv](#)

 054-5866366

When one mentions Levinsky Market, instantaneously, the name Bourekas Penso comes to mind. Since 1965, Penso has sold homemade Turkish bourekas, large and authentic, prepared on site, from the kneading of the dough through serving them hot from the oven. Cheese, spinach, and kashkaval (Italian sheep's milk cheese) are among some of the popular choices. There are delicious add-ons available, including hard-boiled eggs. Patrons often leave with a loaf of freshly baked bread as well, and wash it all down with an ayran, a satisfying, Turkish yogurt drink.

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Cafe B'Shuk

Israeli

 [HaCarmel St 33, Tel Aviv](#)

 03-510-3280

Cafe B'Shuk has a very interesting history. Once called Cafe Stern, it was a coffee shop that served the clientele of the market for many years. Ya'akov and his brother specially selected and ground the beans to create aromatic, unique blends of quality coffee. In 2011, Shiri Katzev, from Cafe Alkalai (located in North Tel Aviv), paid a visit to Cafe Stern, and fell in love with Ya'akov's coffee. It was decided that she would take over the shop, so long as she preserved his special blend, which is freshly roasted every day!

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Chaim Nello

Romanian

 [Eilat St 11, Tel Aviv](#)

 057-9444068

The battle of the best Romanian kebab is a never-ending story. For over 50 years, the Chaim Nello grill has upheld its glory. The dishes at Nello's are known throughout the country and people come from all corners to have the experience again and again. The decoration of the restaurant is that of a Romanian home, which creates a homely atmosphere. Other than the famous grilled dishes, one will also find a whole raft of Romanian salads and desserts.

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Chanan Margilan

Bukharian

 [Mesilat Yesharim St 15, Tel Aviv](#)  03-6873984

At Chanan Margilan, one will find most classic Bukharian dishes, such as steamed dushpera dumplings, chebureki meat pies, and all of the other deliciously comforting, simple, yet wonderful dishes which originated from what was once the Bukharian Emirate in Central Asia. We must not forget that a Bukharian kitchen is never complete without the special main courses, such as palov, with caramelized onions and savory meat. If one's heart is seeking a unique culinary experience, allow Chanan's family to serve you a warm and traditional meal!

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Albert's Bakery

Balkan

 [Matalon St 36, Tel Aviv](#)  057-9444068

Albert's Bakery has not changed since the thirties, with its nostalgic aromas blanketing the market air. Albert's son, Ya'akov, continues his father's traditions by preserving the original flavors from Thessaloniki in all of his pastries. Albert's Bakery claim to fame is the homemade meringue—each made precisely so as to be brittle on the outside, whilst melting the moment it touches your tongue. Before Passover, Albert replaces the menu and prepares his famous kosher-for-Passover cookies.

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David Habib Dallas

Iraqi/Persian

 [Etsel St 68, Tel Aviv](#)

 057-9443909

In the heart of the developing Tikvah neighborhood market, sits David Chabib's restaurant. Passersby that are not familiar with the place often wonder what the cause for the crowd seated at the door is. Although immediately obvious that this is a social meeting spot, it becomes clear the moment one approaches, as the overwhelming smells of Iraqi treats emanate from the kitchen. This restaurant offers various types of kubbeh, both in soup and fried, as well as pecha (stuffed stomach) for the more adventurous. If you happen to wander through the market, be sure not to miss this rare experience!

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Emuma

Iraqi

 [Simtat HaCarmel St 7, Tel Aviv](#)

In a small niche in the Carmel Market, one will find Safta Emuma preparing traditional Iraqi dishes. She makes homemade kubbeh in all sizes and flavors, such as potato, rice, and bulgur, which accompany excellent main courses like fish and Jerusalem mixed grill. Emuma is done for business for the day when Safta Emuma's food is gone for the day, so be sure to arrive early (around noon) to snag some of her specialties!

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Eva

Ashkenazi

 [Allenby St 91, Tel Aviv](#)

 03-6295790

In the heart of busy Allenby Street, sits Safta Eva in her established restaurant. Eva specializes in classic Ashkenazi food. For those who remember the special taste of traditional chicken soup with matzah balls and farfel, just like Grandma used to make, Eva makes it possible to enjoy these pleasures every day. One will also find additional comfort foods from childhood, such as gefilte fish and Eva's famous schnitzel. The atmosphere is very warm and comfortable, welcoming guests to a lengthy stay.

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Falafel Rambam

Israeli

 [Rambam St 2, Tel Aviv](#)

For thirty five years, in a quaint falafel stand, stood Yedid, who brought smiles to the faces of his customers and joy to their souls. Unfortunately, in 2008, at age 65, he passed away. After the mourning period, his son Elad decided that it was crucial to uphold his father's traditions, and so he took his place at Falafel Rambam. To this day, one can come and eat a Yemen-style falafel served with a smile!

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Gueta

Libyan

 [Yerushalayim Blvd 6, Tel Aviv](#)

 053-8094504

For two decades, the Gueta family's Libyan restaurant has stood the test of time. Each member of the family contributes to the menu, but everyone knows that no one can beat Grandmother's couscous. The choice of dishes varies daily, according to the ingredients found in the market and by the direction the wind is blowing. No wonderful meal is complete without dessert though, so top off your meal with some semolina cake, accompanied by sweet tea and roasted peanuts.

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Gavriel's Borik

Tunisian

 [Rabi Akiva St 22, Tel Aviv](#)

From ten in the morning until five in the evening, an intriguing frying smell wraps around Carmel Market. If you follow your nose, you will discover Gavriel's Borik, a small stand serving homemade borik- a thin pastry with a twist on a classic North African dish. The dough has an egg filling, is fried for only a few minutes, and then served with hot sauce on the side. Gavriel also offers beer at friendly prices. Dropping by is an adventure full of great food and captivating stories.

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Haim Rafael

Greek

 [Levinsky St 36, Tel Aviv](#)

 03-5185975

Amongst all of the famous delis in the Levinsky market, Haim Rafael is the largest and most well-known of all. The Rafael family personally cares for the needs of the deli, from supplies to preparations. However, it is not just the locals that take advantage of the wonderful place - many restaurants also purchase their secret ingredients from this magical shop.

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Hummus Ashkara

Israeli

 [Yermiyahu St 45, Tel Aviv](#)

 03-5464547

Making hummus with love is no cliché- couple Ruth and Dan Tavor have prepared hummus with love for the past 25 years. This hummus joint is frequented by regular customers, who enjoy the light and relaxing atmosphere which contrasts with the intense Tel Aviv vibe outside. The hummus is hot and thick, served with cooked chickpeas and a hard-boiled egg. Ashkara is open all day and night, ready to satisfy your hummus cravings at any hour!

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Hummus Ha'Surim

Syrian

 [Malan St 27, Tel Aviv](#)

Wandering around the Yemenite Quarter is comparable to wandering in a maze, and doing so can lead to mysterious places that seem as if they have yet to have been discovered. However, the smell of cumin and chickpeas is one that cannot be missed, and if you follow your nose, you will arrive at Dibo, Zachi and Eli's restaurant. Even in the early hours of the day, the tables are full, and until noon the chances of finding a seat are slim, so be sure to hurry over before the hummus runs out!

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Keter Ha'Mizrach

Israeli

 [Ibn Gabirol St 115, Tel Aviv](#)  [03-5225487](#)

Keter Ha'Mizrach has rightfully earned its nickname, 'The Tabernacle of Parliament'. Although it is known for homely food, it also serves one of Israel's classics- shawarma! This restaurant is often affiliated with the bohemian ways of Tel Aviv. During each visit, one can devour a mouth-watering shawarma, and can also encounter many faces of Israeli actors. Even though it may be famous because of the people who visit, it is thanks to the excellent selection of shawarma it has been serving since 1952 that it remains so popular!

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Lupo Fish Deli

Israeli

 [Merkhavya St 6, Tel Aviv](#)

 03-6380638

For those who are fond of fish delicacies, Lupo Fish Deli is the place to visit. This traditional delicatessen is located inconspicuously on the corner of a side street. For decades, Lupo has conquered the realm of homemade fish, preparing botargo (a cured fish roe, typically from tuna), bonito (popularly eaten grilled, pickled, or backed), and soused herring (with a mild marinade). Whilst at Lupo, be sure to pick up some smoked salmon and okra salad as well!

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Yom Tov Deli

Turkish

 [Levinsky St 43, Tel Aviv](#)

 054-682-2020

In 1947, Yomtov Levy had already opened a delicatessen in Turkey. When he arrived in Tel Aviv in the sixties, he envisioned his deli opening once again. Yom Tov Deli proudly serves homemade marzipan, jam, and almond cookies. On the savory side, cheeses, salads, and pickled fish quench patron's appetites. Shopping at Yom Tov always turns out a tad pricier than expected though, as it is too easy to succumb to delicious treats which weren't on your intended shopping list!

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Lechamim Bakery

Israeli

 [HaCarmel St 11, Tel Aviv](#)

 03-5618111

Lechamin Bakery is a substantial patch of the fabric which makes up the intricate quilt that is the Carmel Market. Every weekday, the bakery's diligent employees start the day by preparing exemplary pastries using the recipes devised by Uri Shofet. On the shelf, one will find a fantastic assortment of bread, such as whole wheat, rye, and sourdough. Of course, there is no shortage of freshly baked cookies and sweets either!

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Mamot

Moroccan

 [Hashomer St 7, Tel Aviv](#)

 054-682-2020

On a side street leading from the Carmel Market to the Nachalat Binyamin pedestrian walkway is the one and only, Mamot. Every day, a colorful collection of pots are visible in the front window, full of the best flavors of North African cuisine with a touch of Persian style. The secret to this cuisine is the long cooking process on kerosene stoves. At Mamot, the food is cooked by old friends from France with many years of experience, patience, and the skills that bring a smile to the faces of diners every visit.

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Monka

Bulgarian

 [Yehuda Hayamit St 15, Tel Aviv](#)  03-6820723

Yaffo has always been the province of the Bulgarians in Israel. Every day, the legendary restaurant Monka opens, right in the middle of this vibrant and lively city. Yechiel, the owner, offers Balkan food such as excellent spicy meatballs, moussaka (a minced meat dish, similar to casserole), and kubbeh soup. On Saturday mornings, the place is booming with many members of the Bulgarian community. For those seeking a real family atmosphere, spending the Sabbath at Monka guarantees great music and food!

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Niso

Turkish/Greek

 [Levinsky St 47, Tel Aviv](#)  03-5187356

Niso's restaurant is proof that a workman's eatery can, in fact, be dazzling. Niso has Turkish roots, and it is claimed that his talent and love for cooking delicious food is in his blood. While his stuffed vegetables are most famous, his other dishes including okra, lubia (green beans), and Mediterranean salads are essential components of the meal as well. Niso always tries to cater the menu to the wants and tastes of his clients, ensuring that everyone leaves full and with a smile.

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Olia

Israeli

 [HaCarmel 5, Tel Aviv](#)

 03-5100663

One of the basic ingredients in Mediterranean-Israeli cuisine is also one of the healthiest- olive oil! At Olia, the olive oil is treated like gold, with varying levels of quality and origins. They offer nine varieties of olive oil, as well as their descendants, all 100% natural, cold pressed, extra virgin and made purely from the finest Israeli olives. Don't be overwhelmed though, as the team at Olia is very knowledgeable and ready to find something to suit your taste buds!

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Moshe V'Benav Nuts & seeds

Israeli

 [Levinsky St 51, Tel Aviv](#)

 03-6815165

Moshe opened his convenience store in the sixties, and since then, the place has evolved and expanded. Now, behind the storefront sits a small factory where you will find Moshe himself roasting fresh nuts. In addition to nuts, one can find a large variety of the sweetest dried fruits. This is a favourite store among the locals so if you are looking for something tasty to snack on Moshe Ve'Benav Nuts & Seeds is just the place for you.

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Puni

Bulgarian

 [HaAliya St 24, Tel Aviv](#)

 [Puni's Website](#)

 03-6821413

In 1922, Avi Puni, born from a Polish family, immigrated to Israel and opened the first cake shop in Yaffo. After a few years, the family moved to the city center and moved the confectionary with them. This bakery specializes in Bulgarian style baking, including a wide range of bourekas made from ancient Puni family recipes. Today, if you ask nicely, you may get the special opportunity to see the original recipe book, which was written by founders Avraham and Moshe!

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Sabich Tchernikovsky

Israeli

 [Tchernikhovski St 2, Tel Aviv](#)

 03-6815165

Sabich Tchernikovsky is legendary for its famous dish, and all thanks to epic founder Efi, who invented a new approach to making sabich. Even today, this restaurant works solely according to Efi's values including tender pita bread, and a precise arrangement of the layers of this classic sandwich. The key is that each bite will include every ingredient. Be sure not to turn down the famous, tangy amba sauce, unless you are prepared to receive strange looks from other patrons!

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Shimon, Melech Ha'Marak

Yemen

 [Malan St 34, Tel Aviv](#)

In a niche Yemen village called Kerem Ha'Teimanim, a soup den has continuously dished out steaming bowls of Yemenite soups, year after year. The aromas at Shimon, Melech Ha'Marak envelop the inhabitants, whilst the food comforts and satisfies both belly and soul. Shimon founded the kitchen, and although he is no longer be with us today, his oxtail soup has remained a firm favorite, and his amazing legacy continues.

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Turk Lachmajun

Turkish/Greek

 [Yehuda Ha'Levi St 39, Tel Aviv](#)  03-566-1661

Turk Lachmajun not only has one of the best shawarmas in Israel, but also a full Turkish menu! Hunger-inducing smells engulf visitors the moment they walk in, which has been the case since this restaurant was established. On the menu, one can find a thin and perfected lachmajun pita, a selection of stuffed vegetables, and kebabs to die for. This restaurant is always packed with hungry diners who know where to find satisfaction!

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California Market

Israeli

 [Levinsky St 53, Tel Aviv](#)

California Market is one of the oldest places in the market. When the brothers were in their 40's, they began selling a variety of nuts, snacks, and dried fruits. Since then, patrons boast about the many types of unique dried fruits available there, like banana, mango and papaya. The roasting is done on site, by hand, by only the most experienced in this art.

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Pereg Spices

Indian

 [Levinsky St 46, Tel Aviv](#)

 03-5533896

It all started in 1906 with the Freij family, who fell in love with the culinary world. They particularly took a liking to exotic spices. The family began importing specialty ingredients from around the world already in their first few years of business. After arriving to Israel, the family changed their name to Pereg, meaning 'poppy seed', which became their famous brand name. Their shop on Levinsky street grew and prospered as the demand for these products in the market escalated. Nowadays at Pereg Spices, customers can find just about any spice they are looking for, in just about any form!

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Carmel Market

- 📍 Cafe B'Shuk
- Emuma
- Falafel Rambam
- Gavriel's Borik
- Lechamim Bakery
- Olia

Carmel Market is a famous market in Tel Aviv which connects several main roads. Carmel Market is a prime example of a turnaround that evokes the concept of the modern market, thus moving beyond the sweaty, crowded concept one may imagine. It encompasses a variety of stalls, food vendors and entertainment venues in the making. Every section of the market brings something new to the table, and every hour of the day there is another magical corner to discover. The market is situated next to the Yemenite Quarter, another interesting area worth exploring afterwards.



Did you know...

In the 1950s, Israel was under a regime of austerity and the Carmel market became the ultimate source for produce. Through the terror in Israel in the 90s and early 2000s, the market suffered. Recently however, for reasons including a renovation, and the abundance of culinary treats, the market is yet again a welcoming site!



Levinsky Market

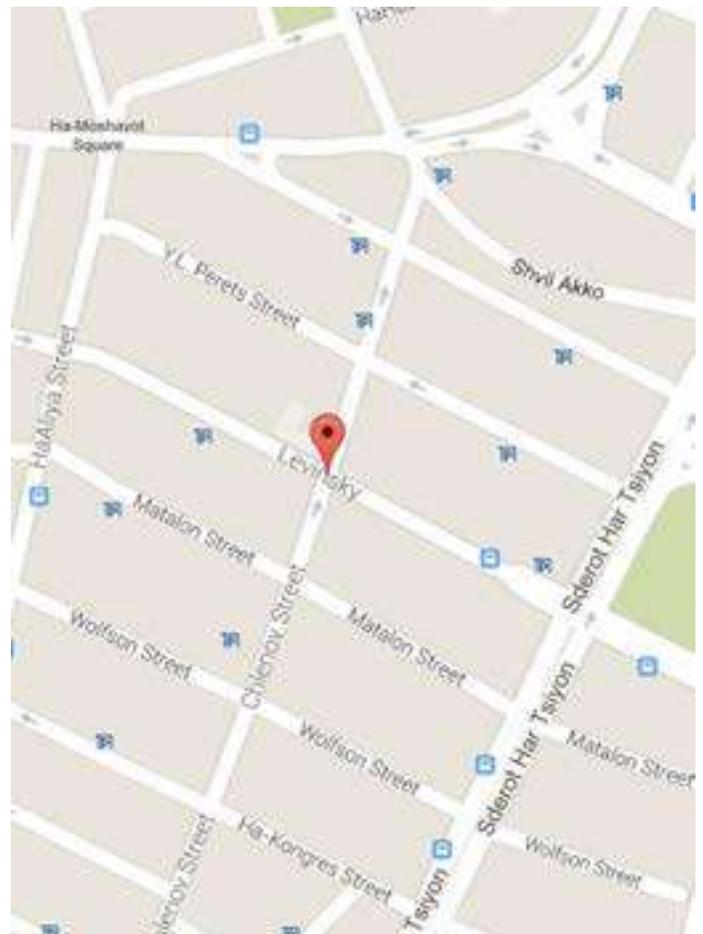
-  [Albert's Bakery](#)
- [Bourekas Penso](#)
- [California Market](#)
- [Haim Rafael](#)
- [Lechamim Bakery](#)
- [Moshe V'Benav Nuts & Seeds](#)
- [Lupo Fish Deli](#)
- [Pereg Spices](#)
- [Puni](#)
- [Yom Tov Deli](#)

Levinsky Market was established primarily to fulfill an existential need of the residents of the Florentine neighborhood. Not only was this market essential to offer basic goods and groceries to the locals, but also to create new jobs. The founders of the market immigrated from the Balkan area (Greece and Turkey). Back in the day, famous chefs would come from near and far to the Levinsky market, solely to seek out special and secret ingredients needed to serve the needs of their gourmet restaurants.



Did you know...

Within the Levinsky market one can find an ancient Persian remedy to the sore throat. Avraham offers a blend of spices (poulangu, esparze, outume, and tochsharbati in Persian) which is prepared as a tea. Forget about those pricey pills- this tea is claimed to do the trick!



Dizengoff Food Fair

A convergence of cultures from around the world, the Dizengoff Food Fair offers a taste of everything. Every Thursday and Friday present the opportunity to expand your culinary horizons. Allow the enticing aromas of the stalls to guide you through the maze that is Dizengoff Center. This fair offers something for everyone, much like Israel, from children to the elderly, and sit-down snacks to take away weekend meals. For

those who do not have the time to visit the seemingly endless array of culinary delights across the country, this fair provides an opportunity to taste a bit everything, from Druze food to Italian cuisine.

 [Website](#)



Polish Food Week

Created with the goal of extinguishing the stigmas surrounding Polish food, the Polish embassy decided to launch an array of events throughout the country. In Tel Aviv, the combination of traditional dishes with modern Polish cuisine is presented to Israelis in a delicious attempt to redefine the concept of Polish cookery. Now, it is not only a source of nostalgia; chefs, epicures, and tourists alike are lured to experience this rich

culinary culture. With continuous surprises for all the senses and daily celebrations, workshops, culinary tours and culinary events, this is one food week not to be missed out on!

 [Website](#)



Sommelier Wine Festival

Although wine festivals have taken the country by storm, few can compare to Tel Aviv's Sommelier Wine Festival. This event features wine from all over the world, of course highlighting specialties from our Israeli wineries such as those in the Golan Heights. Although originally more of an industry exposition created to appeal to restaurants, critics, wine buyers, etc., this affair gives the public a chance to taste some special, and

often unreleased wines. There are more than fifty Israeli wineries at this trade show, offering samples of their highest quality wines. Some specialties include Israeli ice wines and orange wines.

 [Website](#)



Tel Aviv Wine Festival

Every year come springtime, an amazing selection of over 160 wines from over 40 wineries around the world are featured at the Tel Aviv Wine Festival. High quality products such as gourmet chocolate, cheeses, jams and olive oils are also available to taste and purchase. All those attending this fantastic festival will be greeted with a warm welcome at the entrance to the festival, which includes access to the live performances

each evening, as well as a glass to refill for unlimited tastings at each stand. This event is popular among many age groups and is a wonderful opportunity to mingle with the locals.



The city of Jerusalem is not only Israel's capital, but also the home to many ethnicities, which brought along the unique flavors of their homelands. Around the city, you can find restaurants capturing the tastes of the countless cultures. The best place to explore these ethnic diversities is the Machane Yehuda Market ("The Shuk"), one of the most colorful locations in

Jerusalem, and a wonderful place to experience the many flavors and aromas the holy city has to offer. If you are around in February, make sure you visit the Jerusalem Wine Festival, which is a showcase of quality alcohol, exotic cheese and an unforgettable atmosphere. The diverse culinary experience of Jerusalem is endless and holds surprises around every corner!

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Azura

Kurdish

 [Ha-Eshkol St 4, Jerusalem](#)

 02-623-5204

For more than 25 years, Azura has been a Jerusalem gem, offering homemade Iraqi and Kurdish dishes to all, from lunch-time industrial workers to some rather famous Israeli celebs. Even when this restaurant is not open yet for the day, the amazing smells of their delicacies pour onto the streets and alleyways of the market, luring in passerby, tourists, and locals alike. Elran and Ezra Shreffler prepare their wholesome sofrito every day, along with kubbeh soup, and much

more. The cooking begins when the sun rises, so as to allow the flavors to steep on the kerosene stove. Leftovers and complaints are slim, as the menu at Azura is vast. Worth the wait, it is recommended to arrive early to snag a seat, as this is one of the most popular and budget-friendly restaurants in the center of Jerusalem.

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More info about **Azura**



Best Dish

Crispy kubbeh dumplings made of the finest ground beef and served in a hot beet soup.



Morris

Israeli

 [Ha-Tut St 11, Jerusalem](#)

 05-024-45251

Before the trend of taverns took Tel-Aviv by storm, Morris was already a well-established hot spot, infused with a friendly, family-oriented vibe. Whether you arrive to embrace the Greek atmosphere, the exceptional food, or simply to meet the infamous Morris, one will leave with a feeling of satisfaction. Morris arrives every morning to supervise the cooking and ensure his delicacies are prepared from the heart. Here, one will find only the most authentic Oriental cuisine, including beer,

arak, and classic Persian dishes from the charcoal grill. Many regulars rave about the skewered meats, entrecote steak, and particularly fresh salads. This restaurant offers something for everyone, be it a fulfilling meal or simply a beer, snack, and a happy tune to satisfy the soul.

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More info about **Morris**



Best Dish

Fresh, juicy Hlwait, served on skewers and made to perfection on the grill.



Adon Cohen

Moroccan

 [Hebron Rd 124, Jerusalem](#)

 053-7106369

Adon Cohen was opened by Mr. Cohen's two daughters in a retired supermarket that once filled the space and was previously run by family members. Adon Cohen is the gourmet version of a worker's restaurant, and the neighbourhood perfectly compliments the atmosphere of this unique restaurant. Its specialty is Moroccan food and diners are offered a large variety of mouth watering salads. While there is a selection of 10 types of meats to

choose from, Adon Cohen's meatball and eggplant dish (served in a juicy tomato sauce) is the talk of the town, so be sure not to miss out and come hungry!

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Bacher Fromagerie

Israeli

 [Emek Refa'im St 52, Jerusalem](#)

 [Bacher Fromagerie's Website](#)

 02-625-7969

When standing at the doorstep of Basher Fromagerie, the size of the store makes it difficult to believe that this is the biggest cheese shop in the country. But don't let the size deceive you. Upon realizing that you are looking at more than 1000 types of cheese, most of which are Israeli, it quickly becomes clear as to why they hold the title! Eli Basher fell in love with the European cheese culture in Paris and now imports cheeses, beers, wines and more, in

an attempt to share his love of high quality delicacies. If you are looking for a specific kind of cheese, you are sure to find it at Basher Fromagerie.

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Chachaporia

Georgian

 [Ha-Shikma St 5, Jerusalem](#)

 02-5373630

Georgian cuisine has always been a colorful display of the culture's love for entertaining and treating guests with utmost hospitality. A classic Georgian delight, khachapuri, is a dish based on the words 'khacha' meaning 'cheese', and 'puri', which translates to 'dough'. At Chachaporia, one can sample the underrated classic dish, or the adjaruli style, which takes things to a new level! This open-boat-shaped pastry is a fantastically substantial meal, topped with a

sunny-side up fried egg. The owner Tango, offers customers a vivid and lively experience, dashed with a hint of Jerusalem magic. Don't hesitate to drop in, even if just to try the dish which has taken Israel by storm!

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Fortuna

Israeli

 [HaArmonim St 2, Jerusalem](#)

 053-710-6580

The story of how chef Eyal Vaknin opened Fortuna is that of a fairy tale. After leaving the world of luxurious gourmet restaurants behind, he decided he wanted to open a classic, Israeli grill, which he did, deep in the heart of Jerusalem's market. Fitting to the mood of the ethnic Israeli market and inspired by the local produce, Eyal serves homemade pita and laffa which is accompanied by generous mezze platters. Although the atmosphere remains casual, Eyal

brings his gourmet background to Fortuna, which is evident in what is considered the Rolls Royce of grilled skewers and kebabs. This grill house is a definite go-to for traditional Israeli grill for locals and tourists alike.

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Morduch

Iraqi/Kurdish

 [Agripas St 70, Jerusalem](#)

 [Mordush's Website](#)

 050-5233523

Morduch, the Kurdish legacy, is a family establishment which opened in 1982 and has been feeding thousands of more-than-satisfied diners over the years. From its acclaimed kubbeh soup to its outstanding moussaka, it is no wonder the restaurant flourishes to this day. The fantastic food is made from only the freshest ingredients, and Morduch serves as a reminder of what makes genuine homestyle cuisine. Although the founder, Mordechai 'Morduch' Agai,

passed away in 1990, his traditions and culinary style have been kept very much alive and are strictly observed by his successors. If it is mouth-watering food and a homely and welcoming environment you are after, then Morduch is just the place for you.

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Bahkevitz Coffee and Spices

Israeli

 [Ets Khayim St, Jerusalem](#)

Abraham's magical corner, Bashkevitz Coffee and Spices, was originally opened in 1936 by his father. Since then, it has imported coffee beans from South America, along with a variety of unique teas. Among the assortment of exotic leaves that can be found, one will be amazed at the selection of herbal remedies that line the store walls of Bashkevitz Coffee and Spices.

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Rafael's Butchery

Israeli

 [Mahane Yehuda, Jerusalem](#)

 02-6240381

At Eatleez Rafael, Moshe makes his father Rafael proud by managing his shop to this day. They are the secret behind many of the renowned Jerusalem chefs. Their butcher shop has been open for more than 37 years, providing fresh and kosher meat to their fourth generation of customers! They sell lamb, beef, veal, and more. Rafael claims the secret behind a quality steak is good rhythm, and he must be right as he is considered an expert in his field on a national scale!

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Falafel Shlomo

Israeli

 [Shlomo Musayof St 9, Jerusalem](#)

 02-5823387

Sometimes falafel is not simply about the ingredients, but the experience itself. Falafel Shlomo is located in a Bukharian neighbourhood and is a Yemen establishment with quite a few years under its belt. Through the winding alleyways, one can find this small haven and enjoy a delicious falafel with a Yemen touch. Shlomo's falafel is crispy, slightly spicy, and extremely addictive!

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Ha'Agas 1

Israeli

 [Eliyahu Yaakov Banai St, Jerusalem](#)

 02-6240381

The restaurant Ha'Agas 1 is as magical as the song written about it by Ehud Banai, whose family formerly lived there. Aside from the romantic atmosphere, it is believed that there may be a secret ingredient making their organic food so delicious. The menu is comprised of healthy vegan and vegetarian dishes, including the highly recommended hummus, which is served with whole wheat pita.

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Ha'Dochan Shel Samech

Israeli

 [Machaneh Yehuda market, Jerusalem](#)

Ha'Dochan Shel Samech is your one-stop-shop for those sought-after ingredients from the diverse world of oriental Jewish cuisine. One cannot judge a book by its cover, so do not let the size of Samech's stand fool you. It may be small and modest, but here you will find some of the rarest ingredients which are slowly disappearing from the market.

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Ha'Shamen

Israeli

 [Shlomtsiyon HaMalka St 2, Jerusalem](#)

 02-653-7927

Shawarma Ha'Shamen was established in 2006, with the goal of succeeding in the up and coming Israeli fast food industry and succeed it did. What began as a single restaurant, developed into a chain consisting of 10 branches across the country. Dont let the name Ha'Shamen (which in English means 'The Fat Man') deceive you, as this chain prides itself on providing healthy and tasty shawarma.

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Heimisha Asin

Polish

 [Ramban St 8, Jerusalem](#)

 02-5639845

If your soul seeks an Ashkenazi experience to the T, Heimisha Asin will give you the whole nine yards, and then some. For more than 40 years, the experience has begun in Yiddish and ended in gefilte fish. The variety of Eastern European dishes includes cholent, chopped liver, and herring. Abiding by typical Polish hospitality, no one will leave Heimisha Asin hungry!

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Hochmat Ha'Bourekas

Israeli

 [Mahane Yehuda St 24, Jerusalem](#)

 02-6242256

Occasionally, the new generation is better than the original. Hochmat Ha'Bourekas originally opened in Haifa and now, it's successor in Jerusalem has become famous for their fresh, (margarine-free!) filo dough bourekas. From spinach to mushroom to potato to sweet pastries such as chocolate or halva, the choices are endless. Be sure not to miss their fantastic hot sauce!

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Hummus Taami

Israeli

 [Shamai St 3, Jerusalem](#)

 02-625-2644

Albert Madjar made it into the hummus hall of fame for many reasons. At Hummus Taami, simply everything is tasty. Albert's famous hummus is accompanied by dishes descending from North African cuisine, contributing to the exquisite aromas of Jerusalem. Hummus Taami has an ancient history, which fills the space with a special atmosphere of past diners who also have enjoyed this traditional dish.

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Kubbeh Bar

Kurdish

 [Ets Khayim St 68, Jerusalem](#)

 053-7105628

Yoram Binyamini's career dates back to working in his mother's restaurant. He grew to understand that quality Kurdish restaurants were limited, so he took the plunge and opened his own. At Kubbeh Bar, a range of these bulgar croquettes are made daily, including kubbeh chamusta, kubbeh matfunia, and kubbeh navlusiah. Yoram made sure to include a selection of vegetarian fillings, such as fried rice, okra, beets, and vegetables.

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The Chalva Kingdom

Israeli

 [Ets Khayim St 12, Jerusalem](#)

 054-7936805

To believe that chalva is simply chalva would be a monumental understatement. Until one visits The Chalva Kingdom, you really do not know what good chalva is. From organic to whole grain sesame to pistachio the options are endless. Behind the mountains of sweets, one can catch a glimpse of the famous chalva king, taking pride in his confections.

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Ha'Falafel Ha'Temani

Yemen

 [Ha-Nevi'im St 48, Jerusalem](#)

 02-6242346

Since 1979, Ha'Falafel Ha'Temani has sent customers home smiling. Hot falafel is prepared using a secret ingredient...hawaij. Not only do satisfied patrons arrive for this special twist on falafel, but also to enjoy uniquely flavored soda on the side.

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Darna

Moroccan

 [Yohanan Horkanos St 3, Jerusalem](#)

 [Darna's Website](#)

 02-6245406

Situated in a 200 year old building, two types of Moroccan restaurants come together- the homier, informal blue-collar hangout and the upscale, fine dining destination. Ilan manages to fuse these two worlds with an exceptional level of sophistication. The mix between the formal atmosphere and the authentic cuisine create a simply exquisite, exotic experience.

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Ochlim B'Shuk

Iranian

 [HaTapu'ach St 8, Jerusalem](#)

 02-6222922

11 years ago, Naomi and Aharon opened Ochlim B'Shuk in the center of the Jerusalem market, Machne Yehuda, where around the clock there are pots steaming on kerosene burners. Everyday, there are at least thirty different pots brewing on the stovetop at this local hotspot, and upon opening each pot, one will be introduced to a different world of the explosive flavors of Syrian and Persian food.

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Pinati

Israeli

 [King George St 13, Jerusalem](#)

A sign of great hummus is a crowded and frenzied restaurant. Hundreds of people frequent Pinati, contributing to the hustle and bustle making for the ultimate Israeli experience. This family-owned business has received the gushpanka of dozens, leaving customers time and time again with a feeling of satisfaction. Of course the menu is not limited to hummus- delectable, freshly grilled meats are integrated into the classic portion of hummus, making for a fulfilling and balanced meal!

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Mizrachi Nuts & Seeds

Persian

 [HaTapu'ach St 9, Jerusalem](#)

 02-623-4747

Mizrachi Nuts & Seeds is an inviting alcove in the middle of the Jerusalem market, Machne Yehudah. Here, one can find an exceptional variety of nuts, which are freshly baked on site. The dazzling array of colorful dried fruits are an eye-catching Israeli grown treat. There are also many choices of whole grains, legumes, and unique seasonings available to spice up your pantry.

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Machne Yehuda Market

-  [Basher Fromagerie](#)
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- [Chachaporia](#)
- [Rafael's Butchery](#)
- [Ha'Dochan Shel Samech](#)
- [Hochmat Ha'Bourekas](#)
- [The Chalva Kingdom](#)

Jerusalem has always been a tourist icon, primarily because of its extensive history and its holy significance for three religions. No matter what the reason, almost anyone can find a connection to this magical city. Whoever truly knows Jerusalem knows that one of the most beautiful and fascinating symbols of the city is Machne Yehuda market. A market with an extensive heritage, this bustling place is bursting with unique aromas and colorful merchandise. This market has become a platform for interaction between both ancient and modern culinary methods and flavors.



Did you know...

Back in the 30s and 40s, Machne Yehuda market was home to the National Casino of Paris, which served as a gambling center and brothel to British officers. This large building was right in the middle of the Georgian section of the market!



Ha'Ochel Ha'Kafri Festival

Just a short drive from the center of the country, this rural festival takes place in an area abundant with beautiful views and nature-Mate Yehuda. This exceptional festival has a different vibe from typical food fairs, as local cooks open their homes and hearts to serve traditional dishes from many cultures. The personal and unique adventure of eating at a host family's home makes

the experience that much more authentic and enjoyable, and it is something unobtainable in any store or restaurant. This area of the country has a diverse population, which is reflected in this fascinating and flavorful culinary event.

 [Website](#)



Jerusalem Wine Festival

This annual Jerusalem Kosher Wine festival is held at Binyanei Hauma. It is one of the most renowned kosher wine festivals in Israel, presenting an array of wines from over 40 different wineries, including from Carmel, Golan Heights, Lavi, Segal, and more. This festival not only provides its visitors the opportunity to taste both local and international wines, but workshops are also given on a variety of topics such as wine

competitions, blind tastings, and importing kosher wines. For those who need a break from all the wine, a gourmet kosher food court is offered. Admission is only NIS 90 and includes unlimited tastings, a glass, and free parking. Should you wish, you can also purchase presented bottles of wine, with a 50% discount on the second bottle.

 [Website](#)





Enjoy the relaxing vibes of the north, from the city of Hadera to the Golan Heights and Mt. Hermon. Experience the quaint towns and villages, offering fresh local produce in the many homely restaurants. You can stroll through the ethnic food fairs of Haifa and Acre, tempting locals and tourists alike with a wide variety of ethnic food. For a unique experience of

this beautiful part of Israel, make sure you pay a visit to the Fruits, Wine & Cheese Tasting Festival that takes place in the beginning of spring, or The Taste of Kinneret Festival, that occurs during the month of Hanukkah. Let your taste buds wander and explore the essence of the green north through its flavorful multicultural cuisine.



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Cafe Glida Yonek

Romanian

 [Kibuts Galuyot St 23, Haifa](#)

 [Glida Yonek's Website](#)

 04-866-7929

Cafe Glida Yonek is a Romanian restaurant that has been around since 1948 and was founded by Yehuda Millstein. Though this family business may have changed direction over the years, its desire to please customers has only grown stronger. The sounds of knives clanking on dishes and satisfied diners ready to lick their plates clean only adds to the exciting atmosphere that make Cafe Glida Yonek a place not to be missed. Three generations later, what once was an ice-cream parlour

is now a restaurant which leaves customers raving about their juicy kebabs, which have been prepared for years from a secret recipe!

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More info about **Cafe Glida Yonek**



Best Dish

Romanian steak, a thick cut of beef, which is cooked to perfection and prized for its flavor



Maayan Ha'Beera

Israeli

 [Natanzon St 4, Haifa](#)

 05-794-41226

Near the Turkish market in Haifa lies one of the only original taverns in the country. Maayan Ha'Beera is a warm and inviting corner which always attracts a myriad of customers, welcoming them with a warm heart. Maayan Ha'Bira was founded by Nachum, and in later years, was taken over by his son. This go-to hangout is best known for its fantastic beers and the variety of Eastern European food that is available at the bar, including chopped liver. One of the classic pieces featured at the

bar is an ancient beer tap, which is still serving customers even after 64 years. Maayan Ha'Beera is the place to be on a Tuesday night, with live jazz bands and a lively, cheerful atmosphere.

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More info about **Maayan Ha'beera**



Best Dish

Warm Goulash, made of tender meat and vegetables and served with fresh baked bread



Bourekas Bachar Ha'Agala

Israeli

 [HaAtsmaut St 35, Haifa](#)

 [Bachar Ha'Agala's Website](#)

 077-549-6782

Bourekas Bachar Ha'Agala started its legacy as a small cart, which came to meet the seamen as they passed through the harbor. Today, the bakery has opened many branches, which continue to sell light and delicious bourekas and pastries. Whether you are looking for something sweet or salty, this is the place for you. Fillings from potatoes to spinach to kashkaval are available to satisfy passersby. The bourekas are so tasty that they are generally devoured

whilst standing, in good company, complimented with a side of hard-boiled eggs, pickles, and freshly grated tomato purée. The aroma that wafts out of this bakery fills the streets, beckoning anyone who walks by to come for a taste.

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Falafel Devorah

Israeli

 [Ha-Meyasdim St 30, Pardes Hanna-Karkur](#)

 077-549-6782

Devorah is another mythical character of the North. Upon asking any local for a recommendation, passersby are directed to Falafel Devorah without even the blink of an eye. To this day, very few know how she has mastered the art of falafel making, and no one questions her abilities. However, the falafel is only part of her secret to success. The exceptionally light and airy pita bread is the jewel on the crown, and the fresh, juicy vegetables that accompany this feast mustn't

be overlooked. Next time you are in Pardes Chana, be sure to visit Falafel Devorah- we promise you will not regret it!

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Shamli's Bulgarian Grill

Bulgarian

 [Jaffa Rd 56, Haifa](#)

 04-853-1269

Chef Shamli received his culinary training in Sofia, Bulgaria, making it only suiting for him to open an authentic Bulgarian grill. His wonderful grill house is a community meeting spot for all Bulgarians in Haifa, situated amongst the small stalls and old shops of the neighborhood. The smells of his famous juicy meatballs and bean soup saturate the area. Shamli Grill Bulgari is considered the parliament of traditional cafeteria-style restaurants, offering diners a

taste of the past. If you are looking for ethnic Bulgarian cuisine, a visit to Shamli will not disappoint you!

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Shawarma Chazan Ha'lr

Israeli

 [Jaffa Rd 140, Haifa](#)

 04-8558075

On each journey down Jaffa Street in downtown Haifa, one can see a long, yet flowing queue winding around a corner. Despite what one may believe upon first impression, they are not handing out gold, but rather one of the best shawarmas in all of Haifa (although many may argue these shawarmas are possibly better than gold!). Shawarma Chazan Ha'lr has become legendary across Israel. Although a large number of other establishments

have tried to replicate their lamb and veal shawarma, Chazan Ha'lr is irreplaceable when it comes to their recipes and atmosphere. This is most certainly a Haifa gem not to be missed out on!

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Shota

Georgian

 [Kibuts Shomrat, Nahariya](#)

 053-8096649

Over the last few years, the demand for an authentic culinary experience has greatly multiplied and become rather trendy. Georgians have done an excellent job preserving their culture, particularly at Shota. Upon entering Leah and Bella's warm and colorful restaurant, diners are embraced with cheerful music, setting the atmosphere for a fun dining experience. Shota offers an expansive range of delicious Georgian food, including popular

dishes such as tolma (stuffed vine leaves) and minced meat cutlets. At Shota, the key word is abundance, with hearty portions and endless flavors.

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Falafel Orion

Israeli

 [Herzliya St 14, Haifa](#)

 052-5035031

Falafel Orion was named after the Orion Cinema, which was once the hottest hangout for teenagers from Haifa and the suburbs. The cinema may have shut down, but the falafel restaurant still stands today. There is a small selection of exceptional salads, each prepared at a high quality. Their delicious falafel is always fresh, crispy, and made with care.

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Ha'Kochav

Moroccan

 [Ha-Kharoshet St 18, Haifa](#)

 04-8764418

In the industrial area of Kiryat Bialik, one can find a real worker's tavern, open from eleven in the morning until three in the afternoon. At this family-run restaurant, one can find a large selection of North African dishes, specifically from Morocco. When eating at Ha'Kochav, the only dilemma is what to choose the couscous or the mafrum?

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Shipudei Olga

Israeli

 [HaTana'im St 1, Hadera](#)

For years, brothers Simo and Dubi Shatibi have run a sacred place for meat lovers. With utter modesty, they have succeeded in establishing a restaurant full of life, decked out with a grill and meat smoking room. The menu features an exquisite beef, prepared according to an old Mizrahi recipe. More daring diners lick their fingers clean after indulging in some more exotic dishes, such as stuffed spleen. The meal would not be complete without some colorful sides, including mouth-watering tomatoes on the grill!

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Golan's Bakery

Israeli

 [Ha-Yarden St, Tiberias](#)

 04-672-1367

When heading North, a pit stop at Golan's Bakery is a must! This Ashkenazi style bakery has a magnificent range of treats on display each morning. However, one does not make a stop solely for the sweet confections, but also for the fresh, bite-size bourekas bursting with new and interesting fillings.

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Hummus Blue Bus

Israeli

 [HaNadiv Rd, Pardes Hana- Karkur](#)

 052-3898035

Several years ago, a young group of friends from South America revamped an old bus and set up shop on a pleasant corner in Pardes Hana. What once was a simple diner, blossomed into a warm, and inviting hummusia, serving hot and fresh hummus until the last customer has eaten. If you are not in the mood for hummus, you will also find dishes such as couscous and brisket, but these are only an accompaniment to the remarkable Blue Bus Hummus.

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Hummus Osol

Israeli

 [Beside The Police Station, Rosh Pina](#)

 04-6800838

At the entrance to Rosh Pina lies a small and colorful hummus restaurant - Hummus Osol. For more than 15 years this delicious hummusia has satisfied the craving of tourists and locals alike. Its claim to fame has been its hummus, with delicious toppings and flavors available, such as ful and delicate masbacha. This hummusia is the talk of the town and the homestyle labaneh, a creamy, thick, yogurt cheese, is not to be missed!

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Pundak Jachnun

Yemen

 [Bethlehem of Galilee](#)

 052-3409132

In a magical garden in Bethlehem of Galilee, next to an ancient Templar building, a homely Yemenite restaurant was discovered. In the beginning, lioness Yelin served warm jachnun solely on Saturdays, as per Israeli tradition. The success of her restaurant called for an expansion and now Pundak Jachnun serves a full menu of authentic, Jewish, Yemen delights. The complete menu is enhanced by Yelin's famous schug (freshly seasoned hot sauce), the staple condiment to release the flavors of the Yemenite cuisine.

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Fruits Wine & Cheese Tasting Festival

Held at the park by Haifa Auditorium in the Mercaz Hacarmel area, one can enjoy Haifa's wine and cheese festival annually. With chef workshops from dozens of major and boutique Israeli wineries, this festival offers something for everyone. The First Fruits Wine and Cheese Tasting Festival's name originated from the name given to the first produce that the ancient Israelites would bring to the temple in Jerusalem for Shavuot. Each

evening, one has the chance to taste the array of wines, cheeses, olive oil, chocolates and pastries. The festival provides its visitors the opportunity to sample wine from many large local wineries, including Carmel and Barken, as well as the smaller boutique wineries. Spain, Italy, and Chile present some of their vintage wines as well.

 [Website](#)



The Taste of Kinneret Festival

The Taste of Kinneret Festival, also known as the Taste of the Sea of Galilee Festival, takes place annually in the beautiful towns around the Kinneret. This festival is hosted around Hanukkah time and it truly is a celebration of the senses. Restaurants and eateries around the area get involved in the festivities and adapt their menu to show off the local produce. The festival offers its visitors the

chance to experience local and ethnic foods, take part in food workshops, explore the markets, and much more. It is a great chance to experience the fresh outdoors while filling up on the freshest, tastiest products around.

 [Website](#)



Acre Food Fair

The Farmers Market takes place every Friday between the hours of 08:00-15:00 in Azrieli Mall Acre. There is a wide variety of food stalls which include the produce from the best farmers, cheese-makers and bakers. In this market, you are guaranteed to find a wide selection of the freshest vegetables, fruits, herbs, cheese, breads and olive oils as well as a large assortment of tasty homemade products. The market is lively and the food

enticing, making this market a must on the 'to-do list' when in Acre on a Friday!

 [Website](#)



Haifa Food Fair

The Farmers Market takes place every Friday between the hours of 08:00-15:00 in Azrieli Mall in Haifa. There is a variety of food stalls which include the produce from the best farmers, cheese-makers and bakers. In this market you are guaranteed to find a wide selection of the freshest vegetables, fruits, herbs, cheese, breads and olive oils as well as a large assortment of tasty homemade products.



Surrounding Tel Aviv, the Center of Israel consists of cities with varying authentic culinary personalities which mirroring the region's diverse cuisines. Make sure to check out the Netanya Market for a true authentic experience. Crowded with both locals and tourists, the aromas that waft from the market make it hard to resist trying a

handful of what every stall has to offer. You might also like to travel off the beaten path to Farmers' Market, taking place every Friday morning in Givat Shmuel. From Bnei Brak to Ramla, or Petach Tikva to Herzliya, you shouldn't miss the exquisite flavors of the local cuisines this region has to offer.

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Chacho

Lybian

 [Shoham St 10, Netanya](#)

 077-7123124

For nearly 40 years, the Vatori family has been responsible for the mouth-watering aromas which pour out of Chacho on a daily basis. The family brews a variety of rich meat stews which are left to cook on a kerosene stove overnight. Each delicious meal consists of freshly grilled meat which is cooked to perfection, and is served with fluffy couscous on the side. Be sure not to miss out on the famous spicy chraime that is cooked to perfection and will leave you wanting more. The warm atmosphere

compliments the fantastic, constantly changing menu, which allows loyal customers to indulge in different traditional Libyan dishes day after day.

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More info about **Chacho**



Best Dish

Spicy Chraime cooked in a tomatoe based sauce and served with fresh bread



Ha'Sabich Shel Ovad

Israeli

 [Sirkin St 7, Givatayim](#)

 053-710-5779

Few will argue with Ovad Daniel's claim to having the best sabich dish in the world. While Sabich may seem like a fairly easy dish to prepare, Ovad's quirky and theatrical nature keep customers entertained and happy while their mouth-watering meals are being prepared. Made with only the freshest ingredients, Ovad's title of Israel's most revered sabich-maker is well deserved. Served in a warm pita, the dish contains fried eggplant, hard-boiled eggs, salads, and an array of rich sauces, such as

hamba and tahini. The bustling and lively atmosphere of Ha'Sabich Shel Ovad make it a restaurant you do not want to miss out on.

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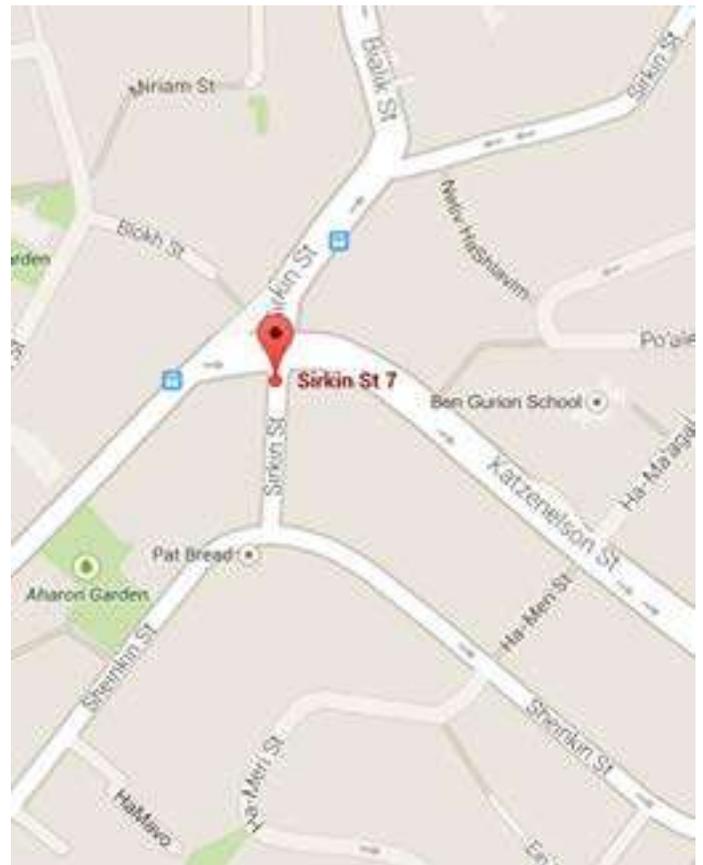
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More info about **Ha' Sabich Shel Oved**



Best Dish

Sabich made with crispy fried eggplant and hard boiled eggs and served in fresh warm pita bread.



Bechor & Shoshi

Libyan

 [Ha-Rav Yisrael Abu Khatsera St 10, Bnei Brak](#)

 053-7106667

Bechor & Shoshi has stood the test of time; this Libyan delight has been around for 35 years and is still going strong. Bechor and his daughter Shoshi prepare an array of authentic dishes, exploring different flavors on a daily basis. If you are feeling brave and persuasive, a quick mention to Shoshi just might convince her to delve into her cookbook to prepare some of her original, exotic dishes. Be sure to come hungry, and it is advised to arrive early so as not to

miss out on any of the wonderful daily specials including the couscous mafrum, which keeps the locals coming back for more again and again.

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Borik

Tunisian

 [Shoham St 13, Netanya](#)

The long line that can be seen trailing through the Netanya market, and often sparking the curiosity of passerby, leads to Herzl's popular 'Borik'. Behind the crowds, one can find white, fluffy mashed potatoes topped with fresh parsley or a hard-boiled egg, being served at affordable prices (between 5-7 NIS). The specialty is, of course, borik in a warm, freshly-baked pita, served with a side salad, coleslaw and a variety of other indulgences,

for a mere 10 NIS. However, don't let these ridiculous prices fool you—each bite of this delicious food will leave you wanting more and at such an affordable rate there is no reason to deny yourself the luxury!

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Gozal & Tziona

Israeli

 [Avshalom Gissin St 10, Petah Tikva](#)

 09-771-5501

A local legend, Gozal V'Tziona has surpassed everyone's expectations for more than 30 years by serving an exceptionally unique falafel. It is not just the interestingly styled falafel balls that will make your mouth water; but also the warm, thin-crust style pita served with juicy eggplant and tahini sauce that top it all off. There is a wide variety of fresh salads to choose from on the side, available with every serving. Ask any local in Petach Tikva for the best falafel in

town and they will happily point you in the direction of Gazal V'Tzionza. Here you are sure to discover that the food is delicious, the atmosphere bustling with hungry patrons awaiting their meal, and the smells are more than appetite-inducing!

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Rita's Kitchen

Libyan

 [HaParsa St 7, Herzliya](#)

 053-7106465

Driving through the scenic and magnificent seaside villa neighbourhood of Herzliya, one can smell the enticing aromas of Rita's Libyan delicacies- even hundreds of meters away! Upon entering Rita's Kitchen, you will see an expansive buffet, laced with hot, crispy Libyan breads and salads. Rita Romano sets the bar as high as possible. She spoils her customers day after day, as she prepares fresh couscous with two types of traditional 'Chraime'- a

spicy, braised fish entrée, among an array of mouthwatering delicacies. It is recommended to finish the meal with her famous semolina cookies, accompanied with a cup of hot tea to cleanse the palette.

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Julie

Egyptian

 [Ussinhkin St 35, Ramat HaSharon](#)

 03-5408198

In the center of the polished and dignified city of Ramat Hasharon is Julie Ozen's second restaurant, 'Julie'. She offers a variety of Egyptian dishes, which are cooked with time and care so that each dish compliments the flavors of the preceding course. She also serves vegetarian dishes with an Egyptian essence. Managed by Julie herself, her cozy restaurant maintains its homey atmosphere. While opening hours are from noon until 4:30pm,

and although they are only open on a Sunday, Tuesday and Friday, don't let that stop you from experiencing their delicious home-cooked meals. This soulful diner is the epitome of the old saying, simplicity is bliss.

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Matamei Nissim

Libyan

 [Yitshak Ben Tsvi Blvd 77, Kadima Tzoran](#)

 09-8995536

Matamei Nissim appears as though it is straight out of a storybook. Nissim and his mother open their Libyan restaurant each day with joy and high spirits. Nissim's mother cooks this wonderful food with her son's helping hand in their polished and welcoming joint. She constantly has pots steaming as she brews a selection of traditional Libyan courses. All the while, Nissim garnishes the dishes and serves the customers personally. Each day has

a specialty, from Monday's stuffed peppers to Tuesday's homemade couscous. On Wednesdays, you may just catch some Libyan cigars. This restaurant appeals to the taste buds of old and young alike, frequented both by children after school, and regulars who are hooked.

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Naji's

Iraqi

 [Jabotinski St 12, Ramla](#)

 053-943-8242

Just slightly detached from the hustle and bustle of the Ramla market, one can find Naji's - a charming and affordable Iraqi restaurant. The Pinto family has been running this homey hub for 38 years, and in turn, have managed to perfect a variety of Iraqi delicacies. If you are longing to step away from the noise of the market and experience a delicious escape from the humidity, then Naji's restaurant is just what you are looking for. The food is always fresh and patrons are

always smiling, but be sure to arrive early, as the popular specialties run out quickly.

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Pinukei Ha'Ochel Shel Carmel

Libyan

 [Ha-Yahalom St 5, Netanya](#)

 053-943-8242

Pinukei Ha'Ochel Shel Carmel is an ancient Libyan treasure hidden within the depths of the hustle and bustle of the Netanya market, and the journey to it is simply part of the experience. This diamond in the rough has been around for 25 years and the owners and chefs, Mama Aliza, Carmel, and Momi have been changing the menu on a daily basis ever since. Only the freshest ingredients are used, and are acquired in the surrounding market. The restaurant and its tasty

delights are so popular that even the occasional Israeli celebrity can be spotted indulging in Aliza's delicious home-style cooking!

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Samarkand

Bukharian

 [Yehezkel Kazaz St 18, Or Yehuda](#)

 [Samarkand's Website](#)

 03-5333448

In the city of Or Yehuda, a Bukharian gem is hidden. If your soul seeks an authentic experience of aromas and flavors straight from Central Asia, Samarkand is the place to be. Smells of dumplings and sweet and sour soup fill the air, drifting past hand-painted artifacts and decorations. Samarkand holds their reputation for their supreme 'chicken tabaka', which goes through seven stages to reach its unique and precise flavor. The secret family recipes and finest

cuts of meat have become the talk of the town, and the highly-trained staff fill the restaurant with a warm atmosphere, eager to serve guests with all the traditions of Samarkand.

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Achim Sharabi

Israeli

 [Jabotinski St 4, Ramla](#)

 08-9251105

While bread and pastries may have been a staple food around the world for centuries, there is nothing more difficult than resisting the inviting smell of hot bourekas. Here one can find the freshest baked goods- in particular, the Sharabi brothers prepare aromatic, crisp, and flavorful Iraqi donuts, spiced with hawajj- a treat not to be missed!

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Bahadones

Israeli

 [Bialik St 138, Ramat Gan](#)

 04-8764418

Bahadones was not nicknamed 'the-best-hummus-a Jewish-person-can-prepare' for no reason! For more than 30 years, this hummus hot-spot has flourished and satisfied people's cravings, leading to expansion throughout several cities in central Israel. However, as the old saying goes, nothing compares to the original!

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Original Turkish Bourekas

Turkish

 [Jabotinski St 3, Ramla](#)

 08-9255911

Avi and Chaim's bourekas were not nominated as the best bourekas in the world for no reason. At the Original Turkish Bourekas, the pastries are a fresh experience! Far from oily and filled with fresh spinach, these bourekas are a delight to eat. It is recommended to enjoy Persian 'doogh', a traditional, minted yogurt drink, to complete the experience.

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Chaim Boukobza

Israeli

 [Shoham St 13, Netanya](#)

 09-8335242

If you desire to delve into the delicacies of Eastern cuisine, this is the place for you! Chaim Boukobza has spent years mastering the intricate art of cooking the finest fish and preparing the freshest salads for his customers. Chaim prides himself on making sure everyone who comes in enjoys the at-home atmosphere of his Netanya eatery.

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Carmel & Sons' Pickles

Israeli

 [Jabotinski St 15, Ramla](#)

 08-9252074

Carmel and Sons' Pickles is not just a classic delicatessen, but also a vintage shop with a selection of quality Persian delicacies. Carmel and his sons run this little treasure and are famous for their amba, a tangy mango condiment, which enhances the unique taste of their cookery, drawing in connoisseurs from near and far.

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Edna

Iranian

 [Trumpeldor St 3, Ramat HaSharon](#)

 03-5494976

Edna is a Mediterranean restaurant with strong ties to the Persian kitchen. At Edna, one can feast upon some of the unique dishes Persian cuisine has to offer. Meats are slow-cooked on a low heat for hours, becoming tender enough to melt in your mouth, served with a side of fresh salad. Classic European dishes take on a Persian twist at this Ramat Ha'Sharon gem, offering a wild, new fusion cuisine.

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Falafel Mosa

Israeli

 [Sderot Hayim Weizman 12, Netanya](#)

 057-9442864

The mastermind behind the world's first 'Ashkenazi Hummus Restaurant' is Kobi Berkovich- an evolving chef. Berkovich began as a vegetarian chef and focused on transforming regular dishes into something special. Ten years ago, he opened Abu Berkovich, where hummus is served with noteworthy toppings, among other popular dishes such as shakshuka and falafel. Berkovich boasts about using the best possible ingredients to be found, and his dishes manifest his claim!

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Hummus Abu Berkovich

Israeli

 [Ussishkin St 9, Ramat HaSharon](#)

 03-5494976

The mastermind behind the world's first 'Ashkenazi Hummus Restaurant' is Kobi Berkovich- an evolving chef. Berkovich began as a vegetarian chef, and focused on transforming regular dishes into something special. Ten years ago, he opened Abu Berkovich, where hummus is served with noteworthy toppings, among other popular dishes such as shakshuka and falafel. Berkovich boasts about using the best possible ingredients to be found, and his dishes manifest his claim!

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Ha'Misada Ha'Yehudit

Israeli

 [Ze'ev Jabotinsky Rd 9, Bnei Brak](#)  03-578-9999

In the heart of Bnei Brak, sits a strictly kosher restaurant called Ha'Misada Ha'Yehudit. The root of Israel Stern's menu is Eastern European, or what some Jews may call, 'The Old Country'. Traditional dishes such as matzoh balls and 'regel krusha', and the sounds of lively, klezmer music compliment the authentic Hasidic atmosphere.

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Jachnun Fon

Yemen

 [Akhad Ha-am St 3, Netanya](#)  09-832-2010

On a side street in Netanya lies the secret to the perfect Yemenite dish, which was discovered by restaurant owner Ricky Cherez. At Jachnun Fon, each portion of this popular pastry is prepared with passion and patience, served with hand-grated tomato dip, accompanied by an authentic spicy sauce. If you are looking for a tasty, genuine Yemenite meal, this is the place for you.

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Mifgash Rakefet

Israeli

 [Derech Ze'ev Jabotinsky 99, Ramat Gan](#)  03-5756689

Mifgash Rakefet is simply a likeable destination, warming the hearts of patrons for decades. Those who have already discovered it will not miss an opportunity to indulge in a bowl of Rakefet's legendary tomato soup. If Ashkenazi food tickles your taste buds, the constantly changing menu will certainly appeal. From gefilte fish, knish, blintzes, shnitzel, chopped liver, chicken and veal cutlets, and cholent, one will never leave Rakefet's hungry!

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Sandwich Soso

Tunisian

 [Ha-Yahalom St 1, Netanya](#)  09-8875988

Soso Taweel opened his humble stand in Netanya in 1952. Through the years he has passed the well-guarded secrets of the ingredients and preparation of a hearty Tunisian sandwich on to his admiring son Yaacov and his wife, who now run the stand. Each sandwich is served on a soft, white baguette, freshly baked at the pâtisserie next door, and filled with the finest ingredients around.

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Shawarma Shemesh

Israeli

 [Ze'ev Jabotinsky Rd 85, Ramat Gan](#)  03-6121888

This legendary branch of Shawarma Shemesh offers a variety of traditional Iraqi dishes, but there is no denying that the award-winning dish is the shawarma. While maintaining its status as a well-established restaurant, Moshe takes great pride in Shawarma Shemesh, and is adamant in preparing each dish traditionally and with care—just ask anyone who has ever eaten here!

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Shipudei Tzipporah

Israeli

 [Sha'ul Bar St 5, Bat Yam](#)

Shipudei Tzipporah, is one of Israel's pioneer steakhouses. Tzipporah, despite her already wide variety of grilled meats, takes pride in the additional turkey shawarma skewer rotating in the middle of the kitchen, whetting the appetites of all those who enter. Accompanying the savory meat is hot laffa bread, the perfect side dish to satisfy one's appetite, without a doubt!

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Ha'Horim Spices

Indian

 [Ha-Ma'apilim St 13, Ramla](#)

 08-9252756

This magical shop is a microcosm of a world of spices. Johnny and Grace are originally from Bombay and specialize in Indian spices. They have a variety of unique spices including a vast selection from the world of traditional Jewish cooking. The real secret within this abyss, is the falooda, a sweet Indian drink with a hint of refreshing rose extract, perfect for a summer's day!

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Natanya Market

-  Borik
- Chaim Boukobza
- Falafel Mosa
- Pinukei Ha'Ochel Shel Carmel
- Sandwich Soso

Netanya Market is located in the city center. This multicultural market has evolved organically as the city grew over the years. On any given day, locals and tourists alike can be found doing their weekly shopping or just browsing the stores. Like many other markets in Israel, Netanya Market has a variety of stores and restaurants which will give you a taste of the many different ethnicities of which the Israeli society is comprised.



Did you know...

Decades ago, Netanya market was known as the place to polish diamonds, and to purchase the freshest of the fresh, with lambs and cows being slaughtered, cleaned, and cooked on site! Although neither are practiced in the market anymore, the produce and meat are still fresh as can be, with prices set for haggling!



Ramla Market

-  Achim Sharabi
- Original Turkish Bourekas
- Carmel & Sons' Pickles
- Ha'Horim Spices
- Naji's

There is something special about Ramla that attracts visitors. One enticing component is the Ramla Market which is situated on the ruins of an ancient Ottoman City. In recent years, the market has undergone an overhaul, designed by professionals from around the world. Luckily, this process has not influenced the oriental character of this market. Ramla Market has remained true to the atmosphere of an authentic market, with a wide variety of ethnic delicacies and restaurants that can be found.



Did you know...

Products which cannot be found in large towns are still available here, including Turkish Spinach, Jerusalem sage, curry leaves, and purple carrots! The poverty and struggles of this area are contrasted with remnants of a more prosperous period, including metal ornaments and exquisite stone architecture, with a minaret tower in view from the market.



Givat Shmuel Food Fair

The Farmers Market takes place every Friday between the hours of 08:00-15:00 in the parking lot of a shopping mall in, Givat Shmuel. This market is part of a series of a chain of farmer's markets that take place in Tel Aviv, Herzliya and Raanana. There is a variety of food stalls which include the produce from the best farmers, cheese-makers and bakers. In this market you are guaranteed to find a wide selection of the

freshest vegetables, fruits, herbs, cheese, breads and olive oils as well as a large assortment of tasty homemade products.

 [Website](#)



Shishi Yummy

For more than ten years, this weekly fair has been taking place at the Orot Mall, with more than thirty food stalls to satisfy passersby. The freshly baked breads topped with homemade spreads and artisan cheeses can win anyone over. Enjoy salads, Chinese food, baclava, cookies, and other delights.

This fair is open every Friday and if you are looking for the perfect foods and treats to fill your weekend, this is the place to visit

 [Website](#)



The south of Israel, otherwise known as the “Negev”, is the place to experience some of Israel’s best hidden culinary gems. While in the South, make sure you visit one of the many restaurants offering home cooked meals, reflecting the cultural backgrounds of the local communities. You might want to stroll through the BeerSheba

Market, located near the old town, with its vibrant colors and exquisite tastes. Indulge in the unique aromas of the wines produced in the Judea Desert, where the extreme climate allows for the growth of these unique grapevines. Let your senses pull you into the south, and let your taste buds give you a reason to stay and explore.

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Kebab Emuna

Persian

 [Kakal St 68, Be'er Sheva](#)

In 1958, the legendary Kebab Emuna was opened. Deep in the heart of the old city of Beersheba, down a side alley, tastefully hidden, is where you will find this gem. Emuna's pride and joy is their enormous grill, which is treated as if it were a grand piano, and it is the instrument that allows the owners to make their mouth-watering dishes, that the locals and tourists greatly enjoy. Emuna offers a wide variety of grilled skewers, but be sure not to miss the Iraqi kebab-their prized dish. The meat, made to

perfection, is of course accompanied by a wide range of interesting salads, made only from the freshest ingredients, bought from the local markets.

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More info about **Kebab Emuna**



Best Dish

Kebab made of juicy pieces of beef roasted on the grill and served on a skewer.



Yakuta

Moroccan

 [Mordei ha-Geta'ot St 27, Be'er Sheva](#)

 053-710-6612

Babar, one of the owners of Yakuta, began his journey in the kitchen at the age of six. He used to sit and watch his parents and grandparents cook up a storm of traditional North African cuisine. The original restaurant opened in 1965, and since then has moved a few times until it found its current location in the heart of Beersheba. Babar believes in preparing each dish to suit the individual customer's personal preferences. At Yakuta, there is a huge menu, including favorites such

astajine dishes served in earthenware pots. Like any great restaurant in Israel, there is, of course, a selection of fresh salads on the side!

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Lalo

Moroccan

 [Hahorev St 259, Eilat](#)

 08-633-0578

Tzachi Sandorsi has spent his entire life striving to preserve his parents' legacy, and to spoil the public with the flavors of an authentic Moroccan kitchen. His work and dedication is evident by the delicious dishes he prepares. Tzachi took this concept to the next level and the food at Lalo is served in all its splendor. There is a wide variety of menu choices, including spicy salads, vegetable soup, couscous, and fragrant meat stews. Not only is the food

always exceptional, but the exotic atmosphere and daily hafla (a lively party with a fantastic spread) are worth making a special trip to Lalo!

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Mama Mafruma

Libyan

 [HaBrosh St, Ben Zakai](#)

 053-7106208

Mama Mafruma is a wonderful family restaurant, with sister Yehudit happily hosting diners and brother Shimon cooking exotic meals from the heart. From this lively Libyan kitchen, colorful dishes emerge, including soups and mafrum, a beef stuffed vegetable delicacy prepared in many intricate steps for a tasty outcome. Be sure not to miss out on the couscous, which is up for the title of the best in the world; just one taste will leave you knowing why. Each meal begins

with a variety of delicious salads. An order of Shimon's piquant pepper salad, "Ha'Mebalbel", is so zingy, it is sure to leave your head spinning for a few minutes!

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Ha'Nitzachon

Romanian

 [Herzl St 32, Ashkelon](#)

 08-6751200

In 1949, immediately after the War of Independence, Ishaiyahu Liboshor opened Ha'Nitzachon, which translates to 'Victory'. Born to a family of butchers, he quickly reverted to his roots and transformed his coffee shop into a full Romanian restaurant. Here exotic dishes such as ciorba soup, okra dumplings, and much more can be found. The homely atmosphere and delicious food has people coming to visit from all around. Amongst the regular

diners, one will often find soldiers and generals enjoying a meal. The staff at Ha'Nitzachon have all worked there for many years and prove their dedication to the restaurant and profession day after day.

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Sami & Susu

Romanian

 [Rambam St 12, Be'er Sheva](#)

 08-6652135

Marcel Lehrer is one of the major contributors to the Romanian community in Israel. Sami & Susu is a home style restaurant in the center of the Beersheba market. Between his pickled vegetables and his distinctive ciorba soup (traditional sourmeatball soup), Marcel brightens and sweetens up the atmosphere of this market getaway with his signature style. Guests seek out his well-known Romanian kebabs, and his premium cut entricôte steaks.

One mustn't forget to browse the menu, though, as there is a huge selection of delicious grilled meats among other Romanian delicacies to choose from!

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Miri's Sandwich

Tunisian

 [Hebron Rd, Be'er Sheva](#)

 054-7313550

Within the chaos of stalls lining the alleyways of the exciting Beersheba market, those in the know will direct you to a small Tunisian fricassée stall- Miri's Sandwich This little corner is usually inhabited by regular customers, who know where to find the good stuff. In the midst of the commotion of the small kitchen, Miri prepares all types of stuffed vegetables and fried treats. Her famous stir fry, which keeps customers coming back day after

day, is available in a fresh baguette with a side of juicy olives. Hot Tunisian shakshuka is served straight from the pan, and makes for the perfect lunchtime meal. If you are hungry and on the go, this is one sandwich stall you do not want to miss out on!

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Shawarma Imal'e

Israeli

 [Beit HaPoalim St 9, Rehovot](#)

 08-9318801

After the success of Falafel Abaleh (Daddy's Falafel), it is no surprise that Shawarma Imal'e (Mommy's Shawarma) has opened! This restaurant boasts to have shawarma that is made from fresh, high-quality spring chickens, mixed with sheep lard and is kept heated on a rotating spit for many hours until it is cooked to perfection. The spices used on the chicken are light enough to simply compliment the chicken beautifully, without overpowering the natural

flavor of the meat. On the side, one can brighten up his or her plate with a wide variety of fresh salads and Imal'e fantastic, homemade, tangy amba!

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Beit Ha'Ful

Israeli

 [Ha-Histadrut St 15, Be'er Sheva](#)

 08-627-6898

Since 1952, Beit Ha'Ful has become a well known name on the streets of Beersheba. This community hangout is run by Ya'akov Bitton, who is a second generation owner of the restaurant. Beit Ha'Ful is a drop-in for all types of people, attracting both factory workers who come for something tasty to eat during a break, and intellectuals, who arrive for the quality food and relaxed atmosphere. The signature dish of this authentic Egyptian kitchen is, of course, hummus with a healthy dose of extra hot and juicy ful (fava beans).

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Beit Ha'Ochel Ha'Buchari

Bukharian

 [Ha-Kerem St, Ashqelon](#)

 057-9418848

The Bukharian culture takes pride in the special, slow-cooking methods of their cuisine. At Beit Ha'Ochel Ha'Buchari, Alexei and his father create a lively and happy atmosphere and offer an expansive menu. One can indulge in samsah (similar to the Indian simosa), mantu (lamb dumplings), lagman (lamb beef and noodle soup), and other traditional dishes prepared as if straight from Uzbekistan. You definitely should taste the pilaf, which comes with the saying, "Those who have not eaten the pilaf have not lived!".

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Umi's Bourekas

Israeli

 [Ha-Palmakh St 107, Be'er Sheva](#)

 08-627-6365

In the heart of the Beersheba market, lies an 80's style bakery that has been there since around then. In 1979, Umi and the other Kalman brothers began making bourekas, hot and fresh. At Umi's Bourekas, one can find typical fillings such as cheese, spinach and potatoes. Umi's slogan is that 'Even when it comes to bourekas, one needs to know how to make them just right', and this bakery certainly lives up to its motto!

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Falafel Ha'Schuna

Israeli

 [Herzl St 79, Rahovot](#)

The special thing about Falafel Ha'Schuna is that since 1978, nothing in this ethnic falafel store has changed. Be it the long line of patrons waiting for a juicy falafel or the colorful salads, the bottom line is, it must be doing something right! Crispy falafel balls and fresh pita seem to be among the things that a good falafel stand needs, as the popularity of Falafel Ha'Schuna is only increasing with the years!

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The Original Yemenite House

Yemen

 [Ha-Histadrut St 98, Be'er Sheva](#)

 077-4601005

The Original Yemenite House is the stronghold of Natan Cohen, upheld as a means to preserve the true Yemenite culinary culture. Straight from the kitchen, diners can enjoy chicken soup, beef tail, and Yemenite mafrum (brisket), among other exotic, kosher meats. The highlights on the menu are the dishes prepared in the taboon, a wood-fired oven, such as the spicy fish and the golden-roasted chicken. Natan also boasts about his freshly baked lachuch (Yemenite pita), which is a crucial component of the perfect meal.

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Ha'Falafel Ha'Yarok

Israeli

 [Trumpeldor Joseph Street 70, Be'er Sheva](#)

 08-6283522

Falafel is the claim to fame for what has been called 'The House of the Golden Ball' for more than 30 years. Ha'Falafel Ha'Yarok is known around town, and every day, hundreds choose to spoil themselves with this impeccable falafel. Not only do patrons arrive for Margalit and Zacharia's light, green falafel balls, but also to indulge in the accompaniments, such as fried eggplant and pickled lemons.

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Ha'Katzeh

Moroccan

 [Har Ardon St 2, Mitzpe Ramon](#)

 053-7105669

The restaurant Ha'Katzeh is comparable to a fast food drive-in but with a twist- they offer high quality Moroccan cuisine! Since 2002, this restaurant has been frequented by local residents of the area. What began as a coffee shop has become a main stop for those heading North or South, looking for some good, comfort food to warm the soul. Ha'Katzeh has a pleasant atmosphere and is welcoming to all!

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Shuki's Shawarma

Israeli

 [Rashi Blvd 1, Kiryat Malakhi](#)

 08-8504313

At Shuki's Shawarma, both the queue and the stories are long. The regulars frequent this restaurant, adding to its special family atmosphere. On the grill, customers can choose between turkey and spring chicken, and perhaps receive a historic, charming tale on the side. Shuki's has become one of the mainstream culinary establishments in Kiryat Malachi, and at first taste one will easily understand why.

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Hodu Ha'Ktana

Indian

 [Ringelblum St 15, Be'er Sheva](#)

 053-7106672

Chanoch Stomker, a Beersheba native, has spent his entire life soaking up his mother's secrets of Jewish-Indian cuisine. Learning to mimic these divine flavors did not satisfy him, though, and Chanoch proceeded to work in numerous restaurants before jumping into the deep end. Hodu Ha'Ktana, otherwise known as Little India, is now situated on a friendly neighbourhood corner in Beersheba. Food lovers call its menu 'traditional Indian with a Jewish touch'. Diners can enjoy their meal out back on low couches in a fantastic tent.

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Jack Melech Ha'Falafel V'Ha'Ful

Israeli

 [City Market 262, Be'er Sheva](#)

 08-6273075

Jack's corner has been feeding hungry market-goers in Beersheba for over 35 years. At Jack Melech Ha'Falafel V'Ha'Ful, people come to eat the fresh and tasty hummus, with a juicy portion of ful (fava beans) to top it off. Diners rave about Jack's falafels made according to his secret recipe, accompanied with meatballs, and thinly sliced crispy potatoes, deep fried to perfection. Try not to get addicted to this divine combination of flavors, which have depth with every bite!

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Shoshi Simchi's Persian Food

Iranian

 [Moshav Shafir](#)

 052-8520198

Shoshi Simchi from Moshav Shafir is known throughout the South of Israel, and then some. The traditional flavors of her Persian kitchen bring food lovers from near and far, so it is important to book ahead of time. Because Shoshi's kitchen is homestyle, she will prepare famous dishes according to special requests when a reservation is made. Try some of Shoshi's specialties, including ghondi (the Iranian equivalent of matzoh balls), khoreshht sabzi (an exquisite beef dish), or just about any other Persian dish your heart desires!

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Old City Market, Beersheba

-  Beit Ha'Ful
- The Original Yemenite house
- Ha'Falafel Ha'Yarok
- Kebab Emuna
- Sami & Susu
- Miri's Sandwich

Beersheba is the capital of the south, and for centuries, it has played the role of a rest stop for travelers. Beersheba market offers products from the farms of the desert. Along with the extensive history and heritage of this city, this market is made up of families with long lines of tradition. Restaurants here hold secret recipes that were passed on from from generation to generation. This authentic experience compliments the amazing journey to or from the mystical Negev desert.



Did you know...

Julia Rottenberg arrived in Beersheba more than 60 years ago with only a suitcase and two ice cream machines in hand. What started out as a parlor in the Old City Market with a mere 5 flavors, has grown into the Beersheba Ice Cream empire, offering a variety of flavours, including any topping you could imagine!

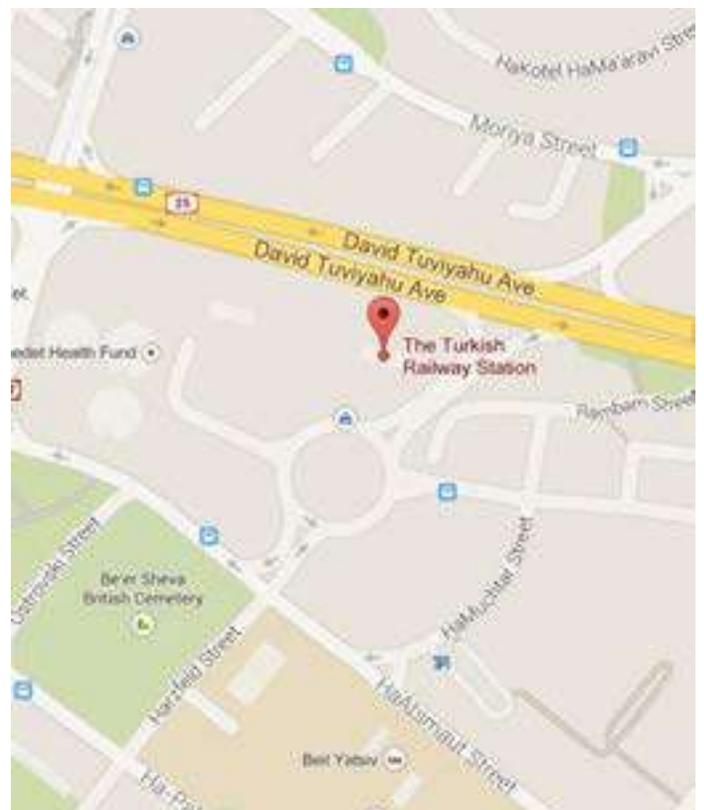


Beersheba Wine Festival

As boutique wineries have blossomed throughout the country and world, it is tough to compete with the exceptional Israeli brands that have taken the country by storm. Wine bars and boutique shops have popped up nationwide and this trending culture has even made its way to Beersheba! Wine critics who pay a visit to the Beersheba Wine Festival can taste a large variety of wines from select wineries. The classy, hip

atmosphere of this festival caters to boutique wine lovers and each visitor will surely discover the latest wine that critics can't stop raving about, and which will flood his or her tongue with the intoxicating flavors!

 [Website](#)



Friday Market

The Friday Market takes place weekly between the hours of 08:00-15:00 in the bustling Azrieli Mall in Negev. There is a variety of inviting food stalls which include the produce from the best farmers, cheese-makers and bakers around town. The market is jam-packed with people doing their weekend grocery shop, and who can blame them, with such a delicious array of food to choose from. In this market you are guaranteed to find

a wide selection of the freshest vegetables, fruits, herbs, cheese, breads and olive oils as well as a large assortment of tasty homemade products from the locals of the ever-amazing Negev.

 [Website](#)



Dishionary



Amba

Iraqi

Amba, derived from the Sanskrit for mango, is a tangy, pickled condiment popular in Middle-Eastern cuisine, usually found in Iraqi and Israeli cuisines but also popular in India. Usually served as an optional topping on falafel and shawarma sandwiches.



Aspic

Polish

Regel Krusha is a dish in which ingredients are set into a gelatin made from a meat stock or consommé. Non-savory dishes, often made with commercial gelatin mixes without stock or consommé, are usually called gelatin salads.



Borik

Tunisian

Also known as 'Brik', this Tunisian dish consists of thin warka pastry around a filling (commonly deep fried). The best-known version is the egg brik, which is a whole egg in a triangular pastry pocket with chopped onion, tuna, harissa (chili pepper), and parsley.

Dishionary



Bourekas

Turkish

Filled with cheese, often feta, sirene or kaşar; minced meat, or vegetables, Börek is a family of baked or fried filled pastries made of a thin flaky dough known as phyllo. May be served as one large pastry or or cut into individual portions.



Chalva

Persian

Halva means “sweet desserts” in Persian, and is used to describe two types of desserts: Flour-based – This type of halva is slightly gelatinous and made from grain flour. Nut-butter-based – This type of halva is crumbly and usually made from tahini (sesame paste) or other nut butters.



Chicken Tabaka

Georgian

This Georgian method of splitting the chicken along the breast makes it easier to flatten for quick, even cooking. A heavy object is placed on top of the chicken speeds up the process. Crispy on the outside and soft on the inside delicious even without sauce.

Dishionary



Cholent

Polish

Cholent or Hamin is a traditional Jewish stew which is usually simmered overnight, and eaten for lunch on Shabbat. It usually contains meat, potatoes, beans, and barley. A Sephardic tradition is to add whole eggs in their shells as well, which become hard boiled over night.



Chraime

Moroccan

Chraime is a delicious popular Moroccan and North-African fish and vegetable casserole, prepared in tomato sauce, hot peppers and other spices. It is a popular dish during the high holidays, often eaten as an appetizer for those who can stomach it.



Couscous

Moroccan

Couscous is a traditional Berber dish of semolina, cooked by steaming. It is served with a meat or vegetable stew spooned over it. Traditionally made by hand, today it is possible to buy instant couscous in the local grocery store.

Dishionary



Falafel

Egyptian

Falafel is a deep-fried ball or patty made from ground chickpeas, fava beans, or both. It is a traditional Middle Eastern food, usually served in a pita, or wrapped in a flatbread known as lafa. Served with salads, pickled vegetables, hot sauce, and drizzled with tahini-based sauces.



Falooda

Persian

Falooda is a cold, sweet beverage popular in South Asia. Traditionally, it is made by mixing rose syrup with vermicelli, psyllium or basil seeds, jelly and tapioca pearls along with either milk, water, or ice cream. It is often served with lime juice and sometimes ground pistachios.



Fricassee

Tunisian

Tunisian Fricassee is a traditional sandwich served as a fried bun, containing tuna, boiled potatoes, hard boiled egg, harissa (chili pepper), and preserved lemon. More conventional additives are pepper, olives, carrot salad, spicy pumpkin, and matbucha.

Dishionary



Ful

Egyptian

Ful is the translation of Hebrew and Arabic word for fava beans. 'Ful medames' generally consists of mashed, cooked fava beans with added oil, salt, and cumin. It is traditionally eaten with bread, and sometimes contains parsley, onion, garlic, and lemon juice.



Gefilte fish

Polish

Gefilte fish is an Ashkenazi Jewish dish made from a poached mixture of ground boned fish, such as carp, whitefish or pike, and is typically eaten as an appetizer. A popular dish served during the high holidays. It is usually topped with carrot slices.



Gondi

Persian

Gondi is a dish of meatballs made from ground lamb, veal, or chicken. It highly versatile, and is served in chicken soup, as a side dish, or as an appetizer. Accompaniments are Middle Eastern bread and raw greens such as mint, watercress, and basil.

Dishionary



Hawaij

Yemen

Hawaij is a spice mixture made from cumin, black pepper, turmeric and cardamom. More elaborate versions may include ground cloves, caraway, nutmeg, saffron, coriander and ground dried onions. It is used for cooking, soups, and in coffee.



Hummus

Israeli

Hummus is considered one of the most popular tastes of Israel and the Middle East. It is a dip or spread made from cooked, mashed chickpeas blended with tahini, olive oil, lemon juice, salt and garlic.



Jachnun

Yemen

Jachnun is similar to puff pastry in texture, cooked in a slow oven overnight. It is prepared from dough which is rolled out thinly, brushed with shortening, and rolled up. It is traditionally served with a crushed/grated tomato dip, hard-boiled eggs and tomato paste.

Dishionary



Kebab

Persian

Kebab is a Middle Eastern dish consisting of pieces of meat, fish, or vegetables roasted or grilled on a skewer or spit. It is served in a variety of ways such as on a plate, in sandwiches, or in bowls.



Kubbeh

Iraqi

Kubbeh is made of bulgur (cracked wheat), minced onions and finely ground lean beef, lamb, or goat meat. The most commonly recognized variety is a torpedo-shaped fried croquette, stuffed with minced beef or lamb. Other types of kubbeh may be baked or cooked in broth with vegetables.



Laffa

Iraqi

Laffa is a flatbread wrap used in many cuisines. Sold as a street food laffa is traditionally, baked in a taboon oven and eaten with different fillings, such as falafel, shawarma, kebabs and Hummus.

Dishionary



Mafrum

Libyan

Mafrum is a Libyan traditional dish left to cook overnight and served for Shabbat lunch. It consists of cinnamon flavored ground beef stuffed in potatoes, dipped in egg, before being fried and then simmered in tomato sauce.



Matbucha

Tunisian

Matbucha when translated from Arabic means 'cooked salad' is a dip/salad of tomatoes and roasted bell peppers seasoned with garlic and chili pepper. It is usually served as an appetizer, or as part of a meze.



Matzah Balls (Knaidlach)

Ashkenazi

Matzah balls traditionally served on Passover, are soup dumplings made from a mixture of matzah meal, eggs, water, soda, and either chicken fat oil or margarine. Matzah balls are traditionally served in chicken soup, often with carrots and dill.

Dishionary



Osh Flov-Pilaf

Bukhari

Osh flov is a dish of rice cooked in a seasoned broth. In some cases, the rice may also attain a brown color by being stirred with pieces of cooked onion, as well as a large mix of spices. It may contain meat, fish, vegetables, and (dried) fruits.



Pickled herring

Ashkenazi

Most cured herring uses a two-step curing process. Initially, herring is cured with salt to extract water. The second stage involves removing the salt and adding flavors, typically a vinegar, salt, sugar solution is applied to ingredients such as peppercorn, bay leaves and raw onions are added.



Sabich

Iraqi

Sabich is a sandwich consisting of pita stuffed with fried eggplant, hummus and hard-boiled eggs. It is said to have gained popularity in Israel following a tradition among Mizrahi Jews, who ate it on Shabbat morning.

Dishionary



Sabzi

Persian

In Iranian cuisine, Sabzi refers to vegetable greens as well as herbs and other (usually green) vegetables. In Ghormeh sabzi, the sauteed herb mixture is cooked with kidney beans or black-eyed peas, yellow or red onions, black lime (pierced dried limu-Omani Persian lime), and turmeric-seasoned lamb or beef.



Shakshuka

Libyan

Shakshuka is a dish of eggs poached in a sauce consisting of tomatoes, chili peppers, and onions, often spiced with cumin. Traditionally served with warm bread on the side. It is believed to have a Tunisian origin.



Shawarma

Turkish

Shawarma is a Levantine Arab meat made of Lamb, chicken, turkey, beef, and veal and is placed on a spit, and grilled for as long as a day. Shavings are cut off the block of meat for serving, on a side plate, or on a pita bread or laffa.

Dishionary



Shislik

Turkish

Shislik, which is a form of shish kebab ('skewered meat'), was originally made of lamb and cooked on skewers consisting either of only meat, or alternating pieces of meat, and vegetables such as bell pepper, onion, mushroom, and tomato.



Tahini

Israeli

Tahini is a paste made from ground, hulled sesame seeds and is a staple of Middle Eastern and Mediterranean cooking. Tahini is served as a dip on its own or as a major ingredient used to make hummus, baba ghanoush and halva.



Taramasalata (Ikra)

Greek

Taramasalata is traditionally made from taramas, the salted and cured roe of the cod or the carp. The roe is mixed with either bread crumbs or mashed potato, and lemon juice, vinegar and olive oil. It is usually eaten as a dip, with bread and/or raw vegetables.

Acknowledgments

Omri Negri, *Food Expert*

Omri was born in Kiryat Bialik in 1985. He grew up appreciating the true value of Israeli cuisine and wrote his final university paper on the evolution of Israeli food through the ages. It is Omri's extensive knowledge on ethnic foods and Israeli traditions, as well as his hands on experience working with some of Israel's finest

chefs, that led him to volunteer for the World Jewish Heritage and curated the Israel's top 100 Ethnic Restaurants eBook. Omri has conducted extensive research and collected information from fellow foodies and the public in order to create the perfect eBook designed to portray the true diversity of the Israeli culture.

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We would like to thank the following people for contributing their time and efforts in order to create this one of a kind eBook:

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