



OUR HISTORY

With more than 50 years uniting cultures and specializing in Arab and Dominican fusión cuisine, Shish Kabab has become and emblematic restaurant in the East Region.

Our history starts with Ernestina Elmufdi, daughter of Palestine immigrants, born in La Romana in 1933. As it was in her culture, she leaves to Palestine in search of marriage and on her trip meets Elias Giha. They got married in the city of Belén, Palestine in 1966 and return to La Romana in 1967.

A year after their arrival, Elías sells a ring and golden watch to raise funds used to build a stove and then starts selling meat skewers known as “Shish Kabab”, in front of his house. Motivated by the demand of his products, a year after recovers his ring, rents a space and creates “Barra Shish Kabab: were his wife introduces the Kipe, pasteles en hoja and other products still offered on our menu.

Finally, by beginnings of the 70’s they buy our actual local in La Romana and in 1976 they formally open Shish Kabab Restaurant which we all know today and that according to popular opinion, celebrities and personalities of the country, serves one of the best Kipes.

- If you don't visit Shish Kabab, you haven't been to La Romana.



VEGAN & VEGETARIAN



GLUTEN FREE

Middle Eastern Specialties & Appetizers

<i>Kipe</i>	Fried wheat dough stuffed with meat beef and pork.	90
<i>Raw Kipe</i>	Raw kipe with minced tomato, onion and olive oil.	110
<i>Fried Calamari</i>	Breaded and served with tartar sauce.	375
<i>Tipile (Tabuleh)</i>	Arab salad made of wheat, parsley and vegetables.	395
<i>Baba Ganoush</i>	Mashed eggplant with tomato, tahini, garlic, lemon and olive oil.	395
<i>Malfuf</i>	Cabbage leaves stuffed with rice, beef and pork.	450
<i>Warak Enab</i>	Grape leaves stuffed with rice, beef and pork.	450
<i>Kipile</i>	Combination between raw kipe and tipile.	185
<i>Hummus</i>	Chickpea cream with tahini, lemon, garlic, extra virgin olive oil. • Add: Beef Steak or Chicken	395 +150

Cativias/ Empanadas | Yuca Dough

Beef.....	90	Ham and Cheese.....	100	Octopus.....	120
Chicken.....	90	Cheese.....	90	Beef and Cheese....	100
Chicken and Cheese..	100	Conch.....	120	Vegetables.....	100
Cod.....	100	Eggplant.....	100	• Add Cheese.....	\$10

SALADS & SOUPS

Mixed Salad.....	200	Vegetable Soup.....	300
Cesar Salad.....	300	Tomato Soup.....	375
• Add Chicken.....	150	Chicken Soup.....	375
Fattoush Salad.....	395	Fish Soup.....	400
Chopped tomato and cucumber with yogurt dressing, tahini, parsley, extra virgin olive oil and lemon.		Steak Soup.....	400
Vashti Salad.....	350		
Mixed salad with chickpeas, grains beans, corn and raisins.			



Dish of the Day | 550

Served with rice, beans & salad

Yolanda Fillet (+\$100) • Local Steak with Sauteed Onions • Grilled Chicken Breast or in Lime Sauce
Fried Chicken • Chicken Fingers • Fresh Pork Chops • Dorado Fillet • Pork Ribs
Fried Pork • Stewed Cod • Cow Stew • Stewed Eggplant

Rice or Asopao'

Chicken..... 550
Shrimp..... 695
Seafood..... 850

Mofongo

Pork..... 550
Shrimp..... 695
Beef Steak..... 650
Chicken..... 550
Cheese..... 450
Garlic..... 375
Mixed..... 700

Pastel en Hoja..... 150

Plantain dough stuffed with beef and pork.

M

eats

Shish Kabab

Charcoal grilled skewers

Beef Steak..... 795
Chicken..... 550
Shrimp..... 795
Mixed..... 850

Beef Steaks

Grilled..... 695
Elías..... 795
Mignon..... 800
Pepper..... 750
Salsa Criolla..... 750
Onion..... 750
Yolanda..... 750
Minced steak with peppers, onions and wine

Chicken

Grilled..... 550
Lemon..... 550
Tenders..... 550
Fried..... 550

Other Meats

Fresh Pork Chops..... 500
Onion Steak..... 500
Imported Churrasco Angus®..... 1,100
Lamb Chops..... 1,450

S

eafood

Shawarma

Our pita bread with your selection of meat, hummus and salad. Accompanied by a yogurt sauce.

Beef Steak..... 575
Chicken..... 475
Lamb..... 695

Sandwiches

Cheese..... 250
Ham and Cheese..... 300
Beef..... 400
Chicken..... 375
Tuna..... 300
Local Steak..... 300
Toast..... 100

Burguers

All served with french fries

Kipe Burguer..... 400
Angus® Cheeseburger..... 600
Angus® Hamburger..... 550

Grilled • Broiled • Fried
With Grilled Onions • Créole Sauce
Coconut Sauce • Garlic Sauce
Vinaigrette

Seafood Cocktail..... 950
Local Grouper..... 650
Dorado Fillet..... 575
Shrimp..... 795
Conch..... 795
Octopus..... 895
Salmon Fillet..... 895

P

astas

Spaghetti or Penne

Bolognesa..... 550
Matriciana..... 550
Shrimp..... 650
Seafood..... 850
Alfredo or Pomodoro..... 450
Chicken..... 550

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ides

White Rice • Beans • Rice with Coconut and Pigeon Peas
Concón and Beans • Tostones • Sweet Plantains
French Fries • Sauteed Potatoes • Mashed Potatoes
Mixed Green Salad • Grilled Vegetables
Sauteed Vegetables • Avocado • Fried Yuca • Mashed Yuca

D

esserts

• **Brownie**..... 150
• **Ma'amoul**..... 125
Semolina flour cookies filled with dates or nuts and cinnamon.
• **Baklava**..... 125
Layers of filo with almonds, drowned in honey syrup.

Coffee

• **Espresso**..... 80
• **Black Coffee**..... 80
• **Cortado**..... 80
• **Coffe & Milk**..... 115
• **Capuccino**..... 115
• **Mocaccino**..... 150
• **Chocolate**..... 115

F

resh Juices

Seasonal Juice • Fruit Punch
Orange • Cherry • Pineapple
Green Juice • Passionfruit
Tamarind • Lime • Prune
Morir Soñando • Papaya • Melon
Orange Juice, Carrot & Ginger