



## O U R   H I S T O R Y

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



|     |                          |                                                                                                          |             |
|-----|--------------------------|----------------------------------------------------------------------------------------------------------|-------------|
|     | <i>Kipe</i>              | Fried wheat dough stuffed with meat beef and pork.                                                       | 100         |
| ♥️🚫 | <i>Falafel (2und)</i>    | Chickpea croquettes served with yogurt and tahini sauce.                                                 | 150         |
|     | <i>Raw Kipe</i>          | Raw kipe with minced tomato, onions and extra virgin olive oil.                                          | 125         |
|     | <i>Kibbeh Nayeh</i>      | Fresh kipe dough filled with meat and served with tomatoes, onions, extra virgin olive oil and lemon.    | 450         |
|     | <i>Lamb Kipe (small)</i> | Our traditional kipe dough lamb stuffing.                                                                | 100         |
|     | <i>Calamares Fritos</i>  | Breaded and served with tartar sauce.                                                                    | 450         |
| ♥️  | <i>Tipile (Tabuleh)</i>  | Arab salad made of wheat, parsley and vegetables.                                                        | 450         |
| ♥️🚫 | <i>Baba Ganoush</i>      | Mashed eggplant with tomato, tahini, garlic, lemon and extra virgin olive oil.                           | 450         |
|     | <i>Malfuf</i>            | Cabbage leaves stuffed with rice, beef and pork.                                                         | 550         |
|     | <i>Warak Enab</i>        | Grape leaves stuffed with rice, beef and pork.                                                           | 550         |
|     | <i>Betenyan</i>          | Eggplant stuffed with rice, beef and pork.                                                               | 550         |
| ♥️🚫 | <i>Hummus</i>            | Chickpea cream with tahini, lemon, garlic, extra virgin olive oil.<br>• Add: Beef Steak, Chicken or Lamb | 450<br>+150 |
| ♥️🚫 | <i>Muhammara</i>         | Roasted red pepper dip with walnuts. Served with pita bread.                                             | 550         |
| 🚫   | <i>Ensalada Fattoush</i> | Chopped tomato and cucumber with yogurt dressing, tahini, parsley, extra virgin olive oil and lemon.     | 450         |
|     | <i>Mixto Árabe</i>       | A variety of our Arab specialties.<br>•Contains pork.<br>•Vegetarian option available.                   | 1,300       |

C A T I V Í A S / E M P A N A D A S | Yuca Dough

|                       |     |                   |     |
|-----------------------|-----|-------------------|-----|
| Beef.....             | 100 | Ham & Cheese..... | 115 |
| Chicken.....          | 100 | Cheese.....       | 100 |
| Chicken & Cheese..... | 115 | Conch.....        | 150 |
| Vegetables.....       | 100 | Shrimp.....       | 150 |
| Beef & Cheese.....    | 115 | Octopus.....      | 150 |



S A L A D S     &     S O U P S

|   |   |                    |     |   |   |                     |     |
|---|---|--------------------|-----|---|---|---------------------|-----|
| ♥ | ✕ | Mixed Salad.....   | 275 | ♥ | ✕ | Vegetable Soup..... | 375 |
|   | ✕ | Russian Salad..... | 325 | ♥ | ✕ | Tomato Soup.....    | 450 |
|   | ✕ | Cesar Salad.....   | 350 |   |   | Chicken Soup.....   | 450 |
|   |   | • Add Chicken..... | 150 |   |   | Fish Soup.....      | 500 |

*Seafood Mixed Salad* (romaine lettuce, cucumber, tomato, balsamic dressing and parmesan) .....850

M E A T S

*Shish Kabab*  
Charcoal grilled skewers

|                 |     |
|-----------------|-----|
| Beef Steak..... | 850 |
| Chicken.....    | 695 |
| Lamb.....       | 950 |
| Shrimp.....     | 950 |
| Mixed.....      | 950 |

*Beef Steaks*

|                                            |     |
|--------------------------------------------|-----|
| Grilled.....                               | 795 |
| Elías.....                                 | 895 |
| Mignon.....                                | 895 |
| Pepper.....                                | 850 |
| Salsa Criolla.....                         | 850 |
| Onion.....                                 | 850 |
| Yolanda.....                               | 850 |
| Minced steak with peppers, onions and wine |     |

*Chicken*

|              |     |
|--------------|-----|
| Grilled..... | 650 |
| Lemon.....   | 650 |
| Tenders..... | 650 |
| Fried.....   | 650 |
| Wings.....   | 450 |

*Other Meats*

|                                 |              |
|---------------------------------|--------------|
| Imported Churrasco Angus® ..... | 1,500        |
| Imported Ribeye Angus® .....    | 1,500        |
| Onion Steak.....                | 650          |
| Fresh Pork Chops.....           | 650          |
| <b>Lamb Chops.....</b>          | <b>1,950</b> |

S E A F O O D

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

|                                                       |     |                    |     |
|-------------------------------------------------------|-----|--------------------|-----|
| Seafood Cocktail (Créole, Garlic or Vinaigrette)..... |     | 950                |     |
| Local Grouper.....                                    | 750 | Shrimp.....        | 850 |
| Red Snapper Fillet.....                               | 895 | Lobster.....       | S/M |
| Red Snapper by the Pound.....                         | 995 | Conch.....         | 850 |
| Dorado Fillet.....                                    | 675 | Octopus.....       | 975 |
|                                                       |     | Salmon Fillet..... | 975 |



Dish of the Day | 650  
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

Rice or Asopao'

|              |     |
|--------------|-----|
| Chicken..... | 650 |
| Shrimp.....  | 850 |
| Seafood..... | 950 |

Mofongo

|                 |     |              |                                                                                         |
|-----------------|-----|--------------|-----------------------------------------------------------------------------------------|
| Pork.....       | 650 | Chicken..... | 650                                                                                     |
| Shrimp.....     | 850 | Cheese.....  | 550                                                                                     |
| Beef Steak..... | 795 | Garlic.....  | 475  |
|                 |     | Mixed.....   | 975                                                                                     |

Pastel en Hoja..... 200  
Plantain dough stuffed with beef  
and pork.

Goat Stew | 950

Burguers

All served with french fries

|                          |     |
|--------------------------|-----|
| Kipe Burguer.....        | 400 |
| Angus Cheeseburger® .... | 695 |
| Angus Hamburger® .....   | 650 |

Shawarma

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

|                 |     |
|-----------------|-----|
| Beef Steak..... | 750 |
| Chicken.....    | 650 |
| Mixed.....      | 850 |
| Lamb.....       | 875 |
| Falafel.....    | 550 |

Sandwiches

|                      |     |
|----------------------|-----|
| Cheese.....          | 395 |
| Ham & Cheese.....    | 400 |
| Beef Tenderloin..... | 550 |
| Chicken.....         | 450 |
| Tuna.....            | 450 |
| Beef.....            | 450 |
| Toast.....           | 125 |

PASTAS

Spaghetti or Penne

|                        |     |
|------------------------|-----|
| Bolognesa.....         | 650 |
| Matriciana.....        | 650 |
| Shrimp.....            | 850 |
| Seafood.....           | 975 |
| Alfredo or Pomodoro... | 575 |
| Chicken.....           | 650 |

SIDES

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

FRESH  
JUICES

Seasonal Juice  
Fruit Punch • Orange • Cherry • Pineapple  
Green Juice • Passionfruit • Tamarind  
Lime • Morir Soñando • Papaya  
Melon • Prune • Iced Tea