



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.	90
♥️ ❌	<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.	110
	<i>Kibbeh Nayeh</i>	Fresh kipe dough filled with meat and served with tomatoes, onions, extra virgin olive oil and lemon.	395
	<i>Lamb Kipe (small)</i>	Our traditional kipe dough lamb stuffing.	75
	<i>Calamares Fritos</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 extra virgin 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>Betenyan</i>	Eggplant stuffed with rice, beef and pork.	500
♥️ ❌	<i>Hummus</i>	Chickpea cream with tahini, lemon, garlic, extra virgin olive oil. • Add: Beef Steak, Chicken or Lamb	395 +150
♥️ ❌	<i>Muhammara</i>	Roasted red pepper dip with walnuts. Served with pita bread.	450
❌	<i>Ensalada Fattoush</i>	Chopped tomato and cucumber with yogurt dressing, tahini, parsley, extra virgin olive oil and lemon.	395
	<i>Mixto Árabe</i>	A variety of our Arab specialties. •Contains pork. •Vegetarian option available.	1,100

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

Beef.....	90	Ham & Cheese.....	100
Chicken.....	90	Cheese.....	90
Chicken & Cheese.....	100	Conch.....	120
Vegetables.....	100	Shrimp.....	120
Beef & Cheese.....	100	Octopus.....	120



S A L A D S & S O U P S

 	Mixed Salad..... 200  Russian Salad..... 275  Cesar Salad..... 300 • Add Chicken..... 150	 	Vegetable Soup..... 300  Tomato Soup..... 375 Chicken Soup..... 375 Fish Soup..... 400
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Seafood Mixed Salad (romaine lettuce, cucumber, tomato, balsamic dressing and parmesan)695

M E A T S

Shish Kabab

Charcoal grilled skewers

Beef Steak.....	795
Chicken.....	550
Lamb.....	850
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
Wings.....	300

Other Meats

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

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.....	650	Shrimp.....	795
Red Snapper Fillet.....	795	Lobster.....	S/M
Red Snapper by the Pound.....	850	Conch.....	795
Dorado Fillet.....	575	Octopus.....	895
		Salmon Fillet.....	895



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

Rice or Asopao'

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

Mofongo

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

Pastel en Hoja..... 150

Plantain dough stuffed with beef and pork.

Goat Stew | 850

Burguers

All served with french fries

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

Shawarma

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

Beef Steak.....	575
Chicken.....	475
Mixed.....	600
Lamb.....	695
Falafel.....	395

Sandwiches

Cheese.....	250
Ham & Cheese.....	300
Beef Tenderloin.....	400
Chicken.....	375
Tuna.....	300
Beef.....	300
Toast.....	100

Eggs

Scrambled.....	250	Vegetable Omelette.....	300
Fried.....	250	Ham/ Cheese Omelette.....	350

PASTAS

Spaghetti or Penne

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

SIDES

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