

Since 1945 Keton has served as and continues to serve as a warm home for Jewish food for all those longing for the unique warmth and hospitality.

The service culture and food from the Jewish kitchen. Today Keton continues and will continue the tradition as long as there are customers who need the feeling of a warm home, far beyond any kind of passing fashion that disappears in an instant.

Appetizers

Chopped Liver with hardboiled eggs and plenty of onions	39
Traditional Egg Salad	32
Matias quality filet of Matias in olive oil and red onions	39
Ikra Classic White Taramasalata	38
Cucumber Salad with dill and sweet red pepper	32
Coleslaw salad	32
Eggplant open flame roasted eggplants with garlic	32
Homemade Pickles Cucumbers, cabbage and cauliflower in salt	24
Portion of bread, horse radish and schmaltz per person	18

Entrees

Meat Knishes potato pastry filled with beef and chicken	24
Calf Foot Jelly The Polish Bavaria, a delicacy for the discerning. Calf's foot cooked all night with a generous addition of garlic	35
Intestines Keton's handmade Kishkes	39
Stuffed Cabbage ground veal with rice cooked in a tomato sauce, served with a topping of steamed cabbage	38
Varenikes 3 portions of fried / boiled pastry stuffed with potato	38
Kreplach 3 portions of fried / boiled pastry stuffed with meat	38
Helzel chicken neck skin stuffed with goose fat, potato and onion sewed up with thread just like mother used to sew it	39
Gefilte Fish minced boneless carp filet served with fish stock and carrot	32

Cholent

Cholent alone	59
Meat / Kishke cholent	78
Complete Cholent Cholent, intestines and meat	89
Extra Haminados	6

Soups

Grandma's Soup With vegetables, noodles and strips of chicken and turkey	48
Clear Soup	32
Clear soup With vegetables	44
Soup with Noodles / Rice	36
Kreplach Soup 2 pcs.	45
Kneidlach Soup 3 pcs.	45
Mixed Soup with 2 kneidlach / 1 kreplach and noodles / rice	46
Extras Kreplach / kneidlach / soup almonds	6
Extra chicken	15

Main Courses

(Accompanied by two side dishes of your choice)

The Chicken Schnitzel of Keton	79
Vienna Schnitzel veal schnitzel	89
Goose Thigh slow roasted to perfection	96
Veal Tongue in beef stock	74
Pot Roast Beef cooked until perfectly tender	76
Boiled Chicken	64
Roast Chicken	68
The vegetarian dish with 3 side dishes of your choice	59
Homemade Goulash served with shpezale and small	76
Fried Croquettes mixture of fresh ground beef and chicken, with special house herbs, melts in the mouth two portions	74
Meat Kreplach Fried / boiled / 4 portions	69
Kishke Intestines with two side dishes	68
Side Dishes Cholent, Mashed potatoes, Tzimmes, Steamed cabbage, Shpezale, Buckwheat, White rice, Coleslaw salad, Cucumber and dill salad	
One Side Dish Without a Main Course (except for cholent)	32

Desserts

House Specialty Chocolate Mousse	34
Apple Strudel accompanied by vanilla ice cream	39
Noodle Kugel	39
Fruit Compote	34
Biscuit Cake	39

Hot Beverages

Short / Long Espresso	12/14
Double Espresso	16
Black coffee	10
Various Flavours of Tea	15
Hot water with mint	10

Soft Drinks

Cold Beetroot Borscht The delicious pink Polish drink	24
Coca Cola / Zero	14
Sprite / Sprite Zero	14
Soda glass	12
Old time Gazoz! various flavours: apricot, lemon, cherry	16
Mineral water	12
San Pelegrino	16
Lemonade	19
Jug of Soda Water	30
Jug of Gazoz	30
Jug of Lemonade	36
Malty Dark Beer	19

Wine

Petit Shablis	49/190
Vina Esmeralda Rose	46/160
Paul Mas	48/180

Alcohol

Malka wheat	28
Malka red	28
Goldstar Beer	29
Stoli vodka	31/52
Arak	26/38
Ouzo	25/40
Johnnie Walker black whisky	32/55
Jameson Irish Whiskey	24/45