

My best Amigos

• By DEBBIE LAMPERT
eLuna.com

The wedge on the calendar between the summer/holiday vacationers and the snow chasers is one of the best times to visit the Galil. The early winter weather is perfect for traveling. The roads are free of traffic jams, the lines for admissions are short, the prices are down and you can actually get a table at one of the popular restaurants like Amigos in Kiryat Shmona.

Just try to get a table at Amigos in the peak tourist season. Despite that the restaurant has spacious indoor and outdoor seating areas, during vacation times when Am Yisrael travels to the North, there is not a table to be had. On our early winter trip north, we had our pick of tables.

Our meal began with a never-ending flow of salads (included with your main course or NIS 36 without a main). They say there are 17 varieties on the table. These were replenished before you get to the bottom of the bowl. Forget pitot. The salads came with a basket of warm Amigos rolls baked in their on-site oven. If they served nothing else, these rolls would be worth the visit.

The meat is grilled over coals. There is just about every cut of meat in the butcher shop including the coveted veal chops and some of the more exotic cuts. The presentation of the food has its moments. Our shipudim, for example, came speared on long swords with a generous portion of fries. There are two skewers to a portion and you can mix and match them. My companion, the knight of the square table, chose one skewer of kebab and one of pargit (chicken thigh) (NIS 96). An Amigos meat main course is quite a challenge after all those salads.

Yehuda, the owner of Amigos and a Kiryat Shmona native, cut his teeth on a Mexican restaurant in the city before buying out the



well-known Esh Besh Restaurant in this spot. He and his family work the restaurant together; they refurbished the interior and redesigned the menu to create this crowd-pleasing restaurant. Family is key for Yehuda, who has even incorporated his father's image in the restaurant logo.

As the name suggests, Amigos is a restaurant to visit with friends. Friends, that is, who enjoy meat, and plenty of it. Order a platter of mixed meats for 4 or 6 diners (NIS 517 for 4. Add more expensive cuts to this platter at an additional cost). This generous platter will be placed in the center of the table and

everyone can dig in. No pressure. There is more than enough for everyone. You'll want to bring all your friends: Chandler, Phoebe, Ross, Monica, and the rest of the gang.

The writer was not a guest of the restaurant.

The writer is the founder and CEO of eLuna.com the premier English-language website for kosher restaurants in Israel.

Amigos
1 Yuval Yaniv Street, Kiryat Shmona

Tel: 052-721-1672

Kashrut: Rabbanut Kiryat Shmona

Open: Sunday-Thursday 12 noon-10:00 p.m. Closed Friday and Shabbat.