



## On the road to a Modi'in steakiya

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There are steakiya restaurants and then there is Ala'Esh (House of Meat) in Modi'in.

If the name Pichonka means anything to you, you will be at Ala'Esh before you finish reading this page. Pichonka restaurant in Nes Harim was Gal and Kfir's first restaurant. Their good business instincts led them to open Ala'Esh, in Modi'in. This is a professional restaurant managed by a team with experience and know-how.

In truth, it was the memory of Pichonka that brought us to Ala'Esh for a very pleasant late lunch with our insatiably hungry teenage grandson. The way to a young man's heart, they say, is through his stomach. That afternoon Ala'Esh proved it.

We invite you to see what a professional restaurant looks like, from the minute you walk in till you waddle out. The space is large and open. The decor is simple and comfortable and the servers are well trained. The food preparation is at the entrance to the restaurant in the dining space. You may miss that because there is no smoke but a wall of logs will remind you that the meats at Ala'Esh are grilled over wood and coals. The logs also improve the acoustics. Big, round, crispy *lafot* (flat bread) are baked on-site in the tabun oven. Take a minute to enjoy watching the baker prepare the dough and form it into balls for baking.

The big sellers at Ala'Esh are the *shipudim* (skewers) but meat choices range from meat burgers to Beyond Meat burgers to steaks. The menu

also offers grilled fish and several all-vegetable dishes. The meats, the fish and even the non-meat burgers are grilled over coals, giving them a smoky and delicious flavor.

We started with the salads, the calling card of every Israeli *steakiya*. The table filled with 18 different salads and a basket of crispy *lafot*, straight out of the tabun oven, scorched at the peaks of the bubbled dough and too hot to touch. Nobody had to tell us that the salads were fresh, made that very day.

As if this was not enough, out came a bowl of delicious humus topped with chickpeas. The Yingele declared this the best humus in Modi'in. With some difficulty, we made space for yet another bowl of falafel and coated eggplant fingers. As each bowl emptied it was replaced with another and another without having to ask.