



## In Search Of Israeli Cuisine

Quote #484

### Trip details

**Number of participants: Maximum of 26.**  
**Date of tour: January 12-20, 2017**

Via Sabra is offering an off-the-beaten track culinary experience that complements the movie "In Search of Israeli Cuisine" that was filmed in Israel. This unique itinerary delves into the complexities of defining ISRAELI cuisine while offering the participant the essence of being Israeli.

An extended DVD version of the movie will be delivered prior to the trip.

### *Welcome to Israel*

Our VIP representative will greet you at Ben Gurion airport and take you through the VIP passport control & expedited baggage claim and to our bus bringing you to your hotel in Jerusalem.

Relax, get acquainted with the area, and adjust yourself to local time.

**Opening speaker** – Guest food critic or chef – *"Is There An Israeli Cuisine?"*

**Thursday  
January 12**

### **Dinner: MachneYuda**

*"This restaurant is considered one of the best in Jerusalem, possibly the country. Celebrity chef, Assaf Granit, grew up in Jerusalem and pays homage to the city's colors and cacophony in his elegant dishes. The menu changes twice daily, but nearly always includes chamshuka, a fusion of chopped meat and hummus, and a raucous dessert ceremony of ice cream flung on tables covered in aluminum foil."*



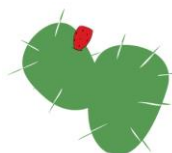
**Overnight: Dan Boutique, Jerusalem**

**Friday  
January 13**

### *A Jerusalem Friday*

**Bread baking workshop-** Dive into the world of dough with **Atalia** whose magical hands will guide you through the entire baking process

**Machane Yehuda market "tasting tour"**- Enjoy the hustle and bustle with all the rich fragrances, colors and sounds this market has to offer as Jerusalemites prepare for Shabbat.



# VIA SABRA

unfolding israel

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**Lunch- Azura**

*“slow-cooked dishes made with fresh vegetables and herbs, offering all sorts of cozy delights”*

**Friday night dinner: EatWith** - enjoy an authentic and intimate dining experiences in the home of a Jerusalemite to savor what an Israeli Friday night dinner is all about.



**Overnight: Dan Boutique, Jerusalem**

***Taste & Tour in the Judean Hills***

**Old City of Jerusalem:** Whirlwind tour of the Jewish Quarter and Western Wall, Arab markets, Church of the Holy Sepulcher and the Christian Quarter.

**Shai Zeltzer’s Goat & Cheese farm-** In the mountains surrounding Jerusalem, Shai created his own goat farm after winning cheese exhibition awards. Meet this unique individual who prepares his cheese in a 2,000-year-old cave.



**Saturday  
January 14**

**Late lunch: Majda**



*“This restaurant offers traditional Middle Eastern food, cooked from very fresh ingredients and includes the help of family members who are sincere and genuine about offering superb, top quality food.”*

**Pub crawl** - Enjoy the nightlife Jerusalem has to offer with a visit to several pubs to drink arak and local beer.

**Overnight: Jerusalem**

**Sunday  
January 15**

***A Tapestry of Tastes; A Collection of Cuisines***

**Eastern European Jewish tasting tour-** A tour with renowned Jerusalem chef, Shmil Holland, is a dialogue between the practice of real food preparation and tracing the history and folklore of the foods.

**Lunch: El Babur, Palestinian cuisine.**

*“Abas Husam’s menu is taken strictly from what this land provides – in Arabic this is called “baladi”. More universally, Husam’s style is known as “slow cooking”*



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**Akko** - On a peninsula that pokes out into the Mediterranean – this historical city seduces visitors with towering ramparts, deep moats, green domes, timeless synagogues, slender minarets, church towers, secret passageways and subterranean vaults.

**Dinner- Uri Buri**

*“For the past 20 years opposite the Crusader subterranean city in Akko, the Uri Buri restaurant has been offering different kinds of delicately prepared fresh fish and seafood dishes served with more than 100 different kinds of fine Israeli wines.”*



**Overnight: Hacienda Forestview, Ma'alot**

**Galilee cuisine**

**Foraging** From a high point in the Western Galilee, we are in view of Israel’s northern border. Here we pause to discuss politics and the delicate Middle East situation during a **foraging** tour to learn about the different edible plants and herbs that sprout and grow after the rains. Pruning shears in hand, we’ll gather what nature has to offer.....and take our offerings to.....



*“Our Arab cooking workshops allow the participant a hands-on, true to life cultural immersion.”*

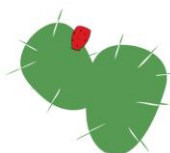
**Abu Senan cooking workshop-** Nahida, our hostess will lead the participants through the Abu Senan market\* to explain about the seasonality and choice fruit and vegetables that are sold there. Together with Nahida, we will buy all the components needed to cook lunch. After a short drive to Nahida’s house, we will spend approximately 2 hours of hands-on preparation of traditional Galilean dishes. Our reward: we enjoy our feast, the product of our own labour.

**Monday  
January 16**

Located on the northern shore of the Kinneret, **Capernaum, or Kfar Nahum**, was a thriving Jewish fishing village in the days of the Second Temple. Today we can better understand the Jewish roots of Christianity as we visit the well preserved ancient synagogue in the city that was one of the places where Jesus was active and Peter the Apostles lived.

**Tasting tour of Tiberias:** The tastes and aromas of authentic **Tiberias cuisine**, the sweet smells and stories of Jewish sages, fishermen’s tales are fused together into a fascinating tour with the **Chef Avigail Aharon**, the daughter of a Tiberian fisherman and an expert on the culinary history of Tiberias & the Sea of Galilee. Dinner with Avigail.

**Overnight: Hacienda Forestview, Ma'alot**



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**Tuesday  
January 17**

### *Olives, Sesame and Wine*

Starting our day with the **Druze village of Yanuch-Jatt**, a small village located in the upper Galilee. During our visit, we'll explore, and possibly join, the picking of olives, owned by a local Druze family. We'll continue to a short tour of the village and the olive press to taste freshly squeezed olive oil, along with some tastings from the Druze's unique cuisine.

**Tour of Nazareth-** Our first stop is the **Halva and Tahini factory-** *tahini*, a beloved Israeli oily paste and *halva*, dense, sweet confection are both sesame seed based. We'll tour the factory with explanations on preparation and production along with tastings. We'll then proceed to the **Church of Annunciation** traditional site where the angel Gabriel told Mary she was expecting a child. We wrap up with a visit to the **market and sweets factory**.

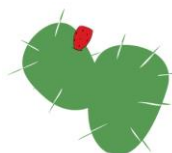
Free time for lunch on own.

**Tavor Winery-** A tour of the winery and the different production stages followed by tastings from a variety of Tavor wines.  
\*optional – participate in a grape harvest.

Proceed to Tel Aviv

**Dinner:** On own.....with a twist. We will offer options in a variety of very different Tel Aviv restaurants. Participants will be asked to note various elements of their dining experience which will be shared in the group when we meet the next morning

**Overnight: Diaghilev Hotel, Tel Aviv**



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### ***Making The Desert Bloom***

**We will visit one or two of these sites:**

**Shirat HaMidbar-** In the sand dunes of Halutza lies a unique organic farm in which grows medicinal herbs and spices, Moroccan Argan trees, edible grapes and a colorful orchard. Prepare your own spiced oil.



**Kadesh Barne'a-** Here in this arid desert community, a miracle of agriculture takes place with cherry tomatoes. We'll meet the local farmer and marvel at the accomplishment that's been achieved with state of the art technology.

**Wednesday  
January 18**

**Avi Arzuni's farm-** Using ancient Nabatean agricultural techniques, Avi has managed to grow a variety of fruits and vegetables year round relying solely on unexpected flash floods.



**Optional (upon availability)  
Nabatean Ovdat , hiking trail, sabra farm**

**Dinner: Basta**

*"A tiny restaurant and wine bar, just a clutch of round tables on an alley just off Carmel Market, draws its inspiration from the market's fresh offerings". Greeted by Maoz Alonim, chef and owner.*

**Overnight: Diaghilev Hotel, Tel Aviv**

### ***The City that Never Sleeps***

**Tasting tour at Sarona** - a Templar colony, established by devout Christians who came from Germany. Not long ago, a masterpiece of renovation and preservation of the colony ended. We will visit Sarona, the renovated compound and the market, Israel's largest indoor market.

**Thursday  
January 19**

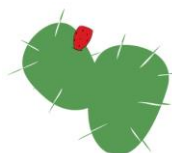
**Lunch at HaMiznon** – where **Chef Eyal Shani's** crazy dishes are served in a pita bread.

**Jaffa Old City and Port-** Walking through the cobblestone alleys, we'll find ourselves at Jaffa's exquisite port with Mediterranean views and a myriad of cafes and restaurants along the boardwalk.

**Dinner: Mizlala**

*"Chef Meir Adoni's creative take on pan- local cuisine amid a minimalist décor; with the pulse of the latest dance tracks as a backdrop, ensures a good night out."*

**Overnight: Diaghilev Hotel, Tel Aviv**



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**Friday  
January 20**

***Tel Aviv on the Move***

**Tasting tour at the Carmel market.** Enjoy Friday at the market, the busiest place in Tel Aviv with all the rich colors and scents.

**Whiskey distillery:** Visit **Milk and Honey**, the first whiskey distillery in Israel for a tasting tour

For our group farewell meal we go to **Shisko** a warm and friendly neighborhood bar that's owned by Bulgarians who want to provide a place for Tel Avivians to relax and unwind after a hard day at the beach. Enjoy the traditional Bulgarian food and the extensive drinks selection in an Israeli-Bulgarian version of "Cheers"



**Depart Tel Aviv for airport**

| <b>Price per person<br/>(Double room)</b> | <b>Price per person<br/>(Single Supplement)</b> | <b>Comments</b>                      |
|---|---|--------------------------------------|
| \$2950                                    | \$750   | Upgrades are available at extra cost |

**Via Sabra's services include:**

- DVD of the movie, extended version + welcoming package.
- All site entry fees.
- All special activities listed in the itinerary.
- A private, licensed, English speaking, culinary tour guide.
- Luxury bus for the entire trip with Wifi.
- Transportation to and from the airport **including VIP services (in Israel only)**.
- All accommodations – 4+ star hotels.
- All breakfasts. Lunch and dinners as specified.
- Light snacks and cold water bottles.

**Not included:**

- Airfare.
- Personal health & travel insurance (recommended).
- Tips for tour guide and driver.

**Optional:**

- Trusted, commission-free currency exchange services, prior to arrival.
- Local SIM card with unlimited local, international calls, texts and data.
- Concierge Services.



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Payment Schedule:

|   |   |  |
|---|---|--|
| <b>By Qewdgr 18vj ,<br/>2016</b>        | <b>\$250 deposit''<br/>(non-refundable)</b> | <b>f gr quk/ku''<br/>r gt 'r ct vlek cpv</b> |
| <b>P qxgo dgt 52vj , 2016</b>           | 70% of total sum                            |  |
| <b>F gego dgt 28<sup>th</sup>, 2016</b> | 100% of total sum                           |  |

Registration open until October 16th. Above dates and pricing do not include meeting with Israeli film festival principals. Details to follow.

Terms of Payment:

The above rate is only valid for payment made by wire transfer, check, or cash.

**Cancellation Policy:**

Oct. 16 - \$250 becomes non-refundable.

Dec. 12 - 50% is non-refundable

Dec. 29 - 75% is non-refundable

Jan. 5 - 100% is non-refundable.

Sincerely Yours,  
Via Sabra Team



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