

FOOD: ISRAELI CUISINE WITHOUT BORDERS

A Michelin star is one of the greatest achievements to which a chef can aspire. Several Israeli chefs with restaurants around the world have already tasted this honorary acknowledgment. The latest star was awarded to chef Assaf Granit of “Shabour” restaurant in Paris. Not only did he get it just a year after opening to rave reviews and during a pandemic, but he is also the first to do so as a restaurant chef who first established himself and succeeded in Israel, and for serving Jerusalem-style Israeli food. In an interview with Le Figaro newspaper in France, Granit said at the opening of “Shabour” that together with his partners he imagined a restaurant that would mimic his grandmother’s kitchen by creating a “market” atmosphere.

When Granit and his partners opened the restaurant “Machneyuda” in 2009 in the famous Jerusalem shuk, it became a culinary destination overnight. The food served is inspired by what produce is available in the shuk according to the change of seasons. A year later they opened “Yudaleh” across the street, serving bar food. Since then the group has opened several restaurants in major cities around the world, all to great acclaim.



Assaf Granit, co-owner of Machneyuda
Image from Machneyuda



Image from Machneyuda

Food: Israeli Cuisine Without Borders (continued)

RESTAURANT NAMES | A HEBREW TWIST

Machneyuda? Yudaleh? Shabour? Shouldn't it be *Machaneh Yehudah*, *Yehudaleh*, *Shavoor*? The Machneyuda group is known for choosing colloquial or slang names for their restaurants in both Israel and around the world. Here are a few examples:

Machneyuda | מַחְנֵיּוּדָה

Jerusalem

This is the “correct” way to pronounce the name of the shuk, especially if you want to sound like a native Jerusalemite. Officially, the shuk is called: Machaneh Yehuda מַחֲנֶה יְהוּדָה.

Yudale | יוּדְלִיָּה

Jerusalem

This is a common diminutive for the name Yehuda.

Barbary | בָּרְבָּרִי

London

This might be a wink at London's Burberry and its quintessential trench coat, but it actually means “barbarian.” (pronounced with the accent on the second “b”).

Balagan | בָּלָגָן

Paris

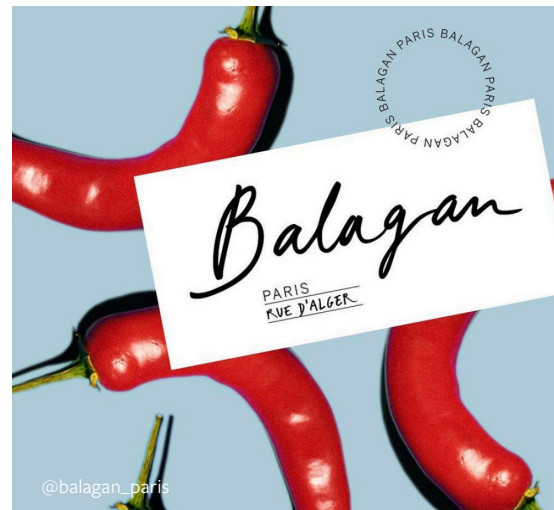
Most of you probably know that it means “mess” or “much ado.”

Shabour | שָׁבוּר

Paris

Sounding like a word in French it is a mispronunciation of the word “shavoor” (broken) in Hebrew. In contemporary slang, it could mean: poor, miserable, addict, drunk, or beaten.

As a food-loving nation, Israel has come a long way from relying on its famed hummus and falafel. It is heartwarming to see that staples of the Israeli kitchen can inspire chefs to elevate this cuisine to a Michelin-star-winning level, and in the case of Chef Granit, teach us a thing or two about street jargon.



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HUMMUS, ANYONE?

No post about Israeli cuisine can be complete without the quintessential question: “Where can you eat the best hummus in Israel?” This question is a never-ending and often heated debate amongst Israelis. Whether you have it in Jaffa, Jerusalem, Haifa, or Rosh Pina, don’t miss out on this experience when you visit Israel. Ask any Israeli wherever you happen to be, and they will send you to THE BEST HUMMUS in town!

What do YOU think is the best place for hummus in Israel, or your hometown? Let us know!

ב'טעאון! | בתאבון!



Meet Assaf Granit, co-owner of Jerusalem's Machneyuda:

[Video](#) , [Interview](#)



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Cook up Jaffa's Abu Hassan famed [hummus!](#)



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