

### CATERING

Feeds 8-10 people

Pasta 80

Salad 95

32oz Smoothie / Frap 18

Choice of 3 Appetizers 100

Choice of 3 Appetizers
Mozzarella Sticks,
Cauliflower Poppers,
Quesadilla Platter

### SUSHI PLATTERS

60

110

Small Sushi Platter
Rainbow roll, spicy tuna roll, salmon avocado roll,

avocado cucumber roll, California roll, 2 cooked salmon avocado rolls, salad roll

For only cooked fish and vegetable platter add'l 10.00

Large Sushi Platter

Godzilla roll, 2 cooked salmon avocado rolls, golden Tokyo roll, 2 vegetable rolls, spicy salmon roll, spicy tuna roll, 2 California rolls, 4 special rolls

For only cooked fish and vegetable platter add'l 10.00



845-425-3311 | 845-540-9999 SHELISPIZZA.COM 59 ROUTE 59, MONSEY NY, 10952



### **PASTA**

<b>Baked Ziti</b> Ziti pasta layered with rich tomato sauce and cheese	21.00
Fettuccine Alfredo Fettuccine noodles cooked in our mushroom Alfredo sauce	22.00
Butternut Squash Fettuccine Roasted squash, cream, garlic	22.00
Garlic Butter Fettuccine Fresh garlic, butter, red tomato sauce, and cream	21.00
Penne A La Vodka Penne pasta with classic vodka sauce	21.00
<b>Eggplant Parmesan</b> Breaded eggplant slices layered with marinara sauce and melted cheese	22.00
Gnocchi	22.00

Spinach, mushrooms, and purple onion cooked in cream

Cheese-filled ravioli served with garlic butter and rosa

Cheese Ravioli



### STUFFED WITH LOVE

23.00

19.00

Stuffed Potatoes	19.00
Two potatoes filled with ricotta cheese, broccoli, pesto,	
melted mozzarella cheese	

Stuffed Portobello Mushrooms
Two stuffed portobello mushrooms with feta, Parmesan cheese, spinach cream sauce, topped with melted mozzarella

Stuffed Zucchini
Two stuffed green squash with broccoli, tomatoes, onions, cream sauce, and melted mozzarella cheese

Stuffed Eggplant
Eggplant stuffed with creamed quinoa, cherry tomatoes, red onion, and mozzarella cheese



### SOUPS

Vegetable Squash, leek, zucchini, onion	8.00
Sweet Potato Soup	8.00
French Onion Soup	8.00
Tomato Chickpea Soup	8.00

## CARB FREE & DELICIOUS

Vegetable Melt 20.00

Leeks, spinach, garlic, mushroom, and broccoli, cooked in marinara and topped with melted mozzarella

Eggplant Rollatini
Eggplant slices stuffed with spinach and ricotta cheese.
Covered with marinara and melted mozzarella



21.00

16.00

15.00

Belgian Waffle
Belgian Waffle served with creamy milk and white
chocolate

Moroccan Cookie
3 cookies, filled with dates and walnuts

Tahini Cookies
5 pieces of housemade Tahini cookies

Dessert Pizza
Delectable dough served with creamy milk and white chocolate

DESSERT

Strawberry Cup with Chantilly Cream
Strawberry gelato, cream, chilled berry mix, red plums, and candied pecans

Creme Brulee
Soft custard inside with crunchy sweet topping



### **PACKAGES**

Meal for one	70
Choose: 1 appetizer, 1 soup, 1 pasta, 1 dessert, and 1 drink	
Meal for two	120
Choose: 2 appetizers, 2 soups, 1 salad, 1 pasta, 1 dessert, and 2 drinks	

# HOT DRINKS - 12 OZ

Americano	3.75
Cappuccino	4.75
Latte	4.75

### SMOOTHIES - 16 OZ

<b>Tropical Combo</b> Dairy base with pineapple, mango	10.00
Strawberry Peach Dairy base	10.00
Pina Colada Non-dairy base	10.00
Acai Refresh Milk or water base with acai, strawberry, mango	<b>10.00</b> o, dates
Create Your Own Smoothie Base: milk, water	11.00

Fruits: strawberries, mango, pineapple, peach

Sweetener: Agave, Splenda, dates





### MILKSHAKES - 16OZ

Milkshake Select: vanilla, chocolate, strawberry	9.00
Vanilla Strawberry	10.00
Vanilla Peanut Butter	11.00
Salted Caramel Vanilla	11.00
Chocolate Peanut Butter	11.00

### ICED DRINKS

Crushed Iced Coffee Regular or sugar-free	9.00
Iced Coffee	8.00
1000 001100	

Iced Mint Lemonade

espresso shot

### SPECIALTY COFFEE - 16 OZ

11.00

Iced Chocolate Macchiato Chocolate ice cream, chocolate chip, espresso shot	10.00
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Iced Lotus Latte	11.00
Vanilla ice cream, lotus cream, espresso shot	
Called Carray all atta	11.00
Salted Caramel Latte	11.00
Vanilla ice cream, caramel sauce, espresso shot	
Ice Chocolate Caramel Macchiato	11.00
Chocolate ice cream, caramel sauce, chocolate chips,	11.00

# MENU













### BRUNCH

Avocado Toast Sourdough toast with guacamole and sunny-side-up eggs served with grated tomato dip	16.00
Shakshuka Authentic and delicious Isreali style shakshuka served with fresh baked zaatar bread or pita	19.00
<b>Green Shakshuka</b> Shakshuka with leeks, spinach, garlic and parsely served with fresh baked zaatar bread or pita	19.00
Cheese Blintzes 3 blintzes with served with yogurt and blended berries	14.00
House Pancakes 2 house pancakes, whipped cream, frozen strawberries, and maple syrup on the side	13.00
Add-in: Chocolate Chip 1.00 Add-in: Blueberry 1.50	
Stuffed French Toast Stuffed French Toast with sweet cream cheese filling. Served with sweet berries	17.00
Stuffed French Toast with sweet cream cheese filling.	17.00 15.00
Stuffed French Toast with sweet cream cheese filling. Served with sweet berries  Grilled Cheese Sandwich  Melted mozzarella on buttered toast. Served with grated	
Stuffed French Toast with sweet cream cheese filling. Served with sweet berries  Grilled Cheese Sandwich  Melted mozzarella on buttered toast. Served with grated tomato dip and Israeli salad  Bruschetta  Sourdough baguette topped with pesto, ricotta, fresh	15.00

Omelet with American cheese, hash browns, buttered 15.00

Additional spread

bagel and Americano coffee

**Breakfast Your Way** 

Spread Options:

side salad, omelet, and choice of three spreads.

Guacamole, tuna, cream cheese, Omelet Options:

marinated feta cheese, shredded creamed spinach

tomato with olive oil, or zaatar oil. cheese omelet

mozzarella, harissa, pesto, grated mushroom and onion 2.00



1.00

2.00

1.50



### PIZZA

	Slice	12" Pie	16" Pie
Regular Pizza	4.25	17.00	22.00
Sourdough Pizza		19.00	
Sourdough Fizza		19.00	
Whole Wheat or Spelt	5.00	18.00	23.00
Each Additional Topping	+1.50	+3.00	+6.00

### Topping options:

Garlic Knots

Green Olive, Black Olive, Pickled Red Pepper, Green Pepper, Mushroom, Jalapenos, Fried Jalapeno, Red Onion, Fried Onion, Broccoli, Marinated Eggplant, Confit Garlic, Ziti, French Fries, Spinach, Marinated Feta Cheese.

# CDECTALTY DIZZA



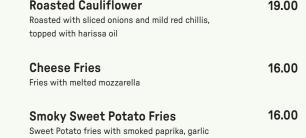
5.00

SPECIALTY PIZ	7	
Teriyaki Pizza Teriyaki sauce, spicy mayo, red onion, green pepper, mushroom	12" Pie <b>23.00</b>	16" Pie <b>34.00</b>
Arugula Pizza Creamed feta base topped with shallots, arugula, cherry tomatoes, mint, green chili, olive oil, and lemon	12" Pie <b>23.00</b>	16" Pie <b>34.00</b>
Margarita Basil Marinara sauce, fresh mozzarella, pesto, and olive oil	12" Pie <b>23.00</b>	16" Pie <b>34.00</b>
Bianca Creamed feta, pesto, melted mozzarella, fried onion, and roasted butternut squash	12" Pie <b>23.00</b>	16" Pie <b>34.00</b>
<b>Grandma</b> Mix marinara and cream sauce, fried onion, cherry tomato, and fried mushroom	12" Pie <b>23.00</b>	16" Pie <b>34.00</b>
Calzone Vegetable. Broccoli, Mushroom, Spinach		9.00
Cheese Pretzel		8.00



### **APPETIZERS**

Mozzarella Sticks Mozzarella sticks served with marinara sauce and grated tomato dip	16.00
Cream Spinach Quesadilla Sauteed onions, spinach, mushrooms, cream sauce, melted mozzarella cheese, served with guacamole	19.00
Fried Mozzarella Bowl Fried mozzarella cubes served on teriyaki stir fry	18.00
Potato Au Gratin Thinly sliced potatoes, garlic, spinach, mushrooms, red onion heavy cream and melted mozzarella	19.00
Cauliflower Poppers Breaded cauliflower sauteed in sweet chili	18.00
Roasted Cauliflower	19.00





### **MEZZE SPREADS**

Served with 5 falafel balls, Israeli salad, and fresh zaatar

powder, large size

<b>Butternut Squash Tahini</b> Butternut squash tahini topped with date honey and sesame seeds	18.00
Chummus Plate Housemade hummus topped with garlic confit garnished with chickpeas, tahini, parsley, and olive oil	17.00
<b>Eggplant Plate</b> Grilled eggplant mixed with tahini, parsely, and olive oil	17.00



### SALADS

Caesar Romaine lettuce, carrot, garlic croutons, Parmesan cheese, homemade caesar dressing	18.00
Greek Lettuce, tomato, cucumber, sumac-coated onions, marinated feta with fried mozzarella balls, quinoa and sweet potato	21.00
Sweet Potato  Romaine lettuce, cucumber, feta cheese, marinated portobello mushrooms, avocado, sweet potato with sweet chili sauce	22.0
Edamame Pecan  Arugula, cucumber, sweet potato, mushrooms, honey- glazed pecans, edamame beans, red onion, avocado, honey mustard vinaigrette	22.0
Grilled Salmon Avocado Romaine lettuce, avocado, sweet potato, cherry tomatoes, croutons, grilled salmon, Caesar dressing	26.0
Sheli's Salad  Romaine lettuce, purple cabbage, cucumber, cherry tomatoes, croutons, sauteed teriyaki mushrooms, walnuts, feta cheese, fried mozzarella cubes, sesame seeds, honey vinaigrette	24.0
Tomato Mint Lime Salad Arugula, cherry tomato, shallots, mild green chili, and	22.0

mint on creamed feta spread. Served with sourdough

Arugula, roasted beets, butternut squash, and honey

pecans. Served on creamed feta spread, topped with

chips with olive oil lime dressing

Beet and Arugula

date honey



### SALADS

1.50

2.50

2.50

3.50

8.00

2.50

Create Your Own Salad		15.00	Select from: Whole Wheat or Regular
Greens: Romaine lettuce, arugula d	or no greens		
Vegetables: Tomatoes, cucumbers, shredded carrots, green olive, fres potatoes, purple cabbage, cherry t	h mushrooms, sweet		<b>Sabich</b> Pita topped with babaganush, fried eggplant, hard-boiled egg, schug
Toppings:			Falafel Pita
Croutons	1.50		Talaio i i ia
Nish Nosh Crackers	1.50		Tuna Bagel
Walnuts	1.25		Tunu buger
			Cream Cheese Bagel
Specialty Toppings:			
Sliced Avocado	2.50		Omelet Bagel
Quinoa	1.75		
Marinated Mushrooms	1.50		Buttered Bagel
Fried Mozzarella Cubes	3.50		
Hot Teriyaki Mushrooms	2.50		Create Your Own Wrap
Roasted Butternut Squash	2.50		Base: Tuna salad, egg salad, guacamole, vegetable me
Roasted Eggplant	2.50		Add-ons: See above at Create Your Salad for add-ons
Roasted Beets	1.75		Add-oils. See above at Greate Tour Salad for add-oils
Sumac Onion	1.75		
Proteins:			
Tuna	3.50		



22.00



<b>bich</b> topped with babaganush, fried eggplant, d-boiled egg, schug	12.00
lafel Pita	10.00
na Bagel	8.00
eam Cheese Bagel	5.25
nelet Bagel	7.00
ttered Bagel	3.00
eate Your Own Wrap e: Tuna salad, egg salad, guacamole, vegetable melt	10.00



### **MAINS**

Crusted Honey Mustard Salmon Salmon with honey mustard glaze and crispy crumbs. Served with roasted potatoes and garlic olive oil broccoli	28.00
Grilled Salmon  Cooked with basil and garlic spread, served with roasted potatoes and garlic olive oil broccoli	28.00
<b>Teriyaki Salmon</b> Teriyaki salmon served with roasted potatoes and garlic olive oil broccoli	28.00
Spicy Tomato Salmon Slice of Salmon with olive oil, garlic, and spicy tomato mix	28.00



Hard-boiled Eggs

Feta Cheese

Shredded Mozzarella

Tuna without Mayo

Grilled Salmon Bites

Marinated feta cheese

Dressings: (mixed or on the side) Caesar, sugar-free Caesar, honey mustard vinaigrette, Italian, tahini, olive

oil, lemon juice, and pink honey mustard dressing.