

K'Far is Bringing the Israeli-Style Food Philly Needs

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ael Solomonov continues to scoop up accolades by presenting the flavors of his homeland.





ael Solomonov is sitting in a light pink banquette at K'Far, his sleek and sunny Israeli style bakery, cafe that just opened this summer near Rittenhouse Square. The 41-year-old chef, restaurateur, book author, documentary travel host, and surfer sips a chai latte and contemplates how busy is busy. "I'm not sure," the Israel-born Solomonov muses, "but I don't feel like stopping. I think about all the time, but, as of right now, we have an amazing team—300 employees—and we are doing some things in the city." Whether it is with his chocolate rugelach, lamb kebabs, hummus tehina or shouka stew, Solomonov is proving that there is an abundance of gastronomic pleasures to be had in his homeland's cuisine.

the end of the fall, Solomonov and his business partner, Steve Cook, will have added K'Far—as well as Arkaz, a sandwich spot at 12th and Sansom; and Laser Wolf, a kebab shop in Kensington—to their food empire, which already includes Zahav, Federal Donuts, Dizengo, Abe Fisher and Goldie. The chef, who has earned five venerable James Beard awards—including Zahav's 2019 award for outstanding

urant in the country—will be honored during the James Beard Foundation’s annual Taste America
er series tour in Philadelphia (Oct. 30 to Nov. 1). Stop now? Solomonov is just getting started.