

APPETIZERS

Carpaccio of Beef Fillet	64
Thinly sliced Beef Fillet raw in olive oil, aged balsamic vinegar, Parmesan and Basil	
Chicken Liver Terrine	38
Baked in Cassis and Red Port wine, served with Pear confit	
Baladi Eggplant	48
Roasted on an open flame and served with Tahini and a pomodori datterini salsa, radish, chickpeas and pine nuts	
Egg Salad	42
With fried onions, Schmaltz and years of tradition	
Cherry Tomato & Bouche	52
A mix of Tomatoes, Bouche cheese and Avocado	
Shrimp	64
Fish stock, white wine, tomato - butter, coriander and garlic	
Sea Fish Ceviche	58
Olive oil, Lemon juice, chili, orange fillets and coriander	
Salmon Tartar	52
Served with bruschetta tipped with cherry tomatoes, red onion, avocado and coriander	
Soup of the Day	24 / 38
Bread & Butter	18
Pickled plate	22

MEAT

Served with a side dish of your choice

CUTS ON THE BONE

Per 100 gr'

New York	44
Sirloin cut on the bone	
T- BONE	46
Sirloin and Tenderloin on the bone	
Porterhouse	52
Sirloin and Tenderloin on the bone	
Prime Rib	48
Entrecote cut on the bone	

STEAKS

Sirloin 300 gr'	176
Entrecote 300 gr'	186
Beef Fillet 250 gr'	192

Lamb Chops 3 pcs / 5 pcs	148 / 238
Local Lamb meat, delicate taste	

SALADS

"Shuk" salad with "Hameiri" cheese	62
"Shuk" vegetables with olive oil, lemon juice and "Hameiri" cheese	
Caesar Salad with Chicken	64
Lettuce hearts, croutons in Caesar dressing, Parmesan	

MAIN COURSE

Served with a starter dish of your choice

Green salad / Soup

Served with side dish of your choice

French Fries / Potato Crumble / Mashed potatoes / Fried Cauliflower / Green Beans / Green salad / Rice

Schnitzel	68
Breaded Chicken Breast	
Chicken Breast	68
Prepared on the grill with herbs sauce	
Grilled Chicken Steak	78
Prepared on the grill and served with BBQ Sauce	
Homemade Beef Sausages	76
With garlic confit, thyme. Served with fried onions and Sauerkraut	
Pasta Pappardelle	64
with roasted tomatoes, basil and artichoke	
Pasta Bolognese	72
with roasted tomatoes, basil and artichoke	
Salmon Fillet	118
Prepared on the grill with herbs sauce	
Sea water fish fillet	128
Prepared on the grill with herbs sauce	

HAMBURGERS

HAMBURGER 250 gr'	76
Served on a bun with vegetables	
LAMB HAMBURGER 250 gr'	76
Served on a bun with vegetables	
WINE BURGER 250 gr'	86
Selected beef, chopped and prepared in wine and served with bone marrow	

Toppings

Onions / Mushrooms / Gouda cheese / Eggs Sunny side up - 8
Smoked Goose Breast / Bouche cheese - 13

DRINKS

Soft drinks	13
Perrier S / L	15 / 28
Acqua Panna 750 ml	28
1/3 Weihenstephan	28
1/3 Beck's	26
Glass Red / White wine	28

Our Meat

The meat preparation process here at MeatBar is an accurate & Meticulously maintained procedure. First and foremost, we exclusively work with beef derived from heiferettes; this ensures only the best, highly marbled meat is used. The cuts themselves are carefully handpicked on a daily basis. Only those which suit the "MeatBar standard" may subsequently advance to begin the in-house aging process.