

MENU

MEATBAR™

STEAKHOUSE

EST. 1994

APPETIZERS

Carpaccio of Beef Fillet	64
Thinly sliced Beef Fillet raw in olive oil, aged balsamic vinegar, Parmesan and Basil	
Chicken Liver Terrine	38/58
Baked in Cassis and Red Port wine, served with Pear confit	
Homemade Beef Sausages	48
With garlic confit, thyme. Served with fried onions and Sauerkraut	
Baladi Eggplant	52
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

SALADS

Caesar Salad	56
Lettuce hearts, croutons in Caesar dressing, Parmesan	
" Shuk " salad with " Hameiri " cheese	62
" Shuk " vegetables with olive oil, lemon juice and " Hameiri " cheese	
MeatBar salad	44
Sliced tomatoes and red onions with balsamic vinegar & olive oil	

KID'S MEAL

Hamburgers	64
with fries	
Schnitzel	58
with Mashed Potatoes	

WINES

White

Gewurtzaminer, Shine, Germany	34/136
A slightly sweet, light wine, recommended with piquant food.	
Sancerre, Guy saget, France	42/168
100% Sauvignon Blanc. Sour and refreshing	
Chablis, Brocard, France	48/192
Classic Chardonnay, Elegance like no other.	

Rose

Miraval Rose	48/192
The famous rose from Provance. A dry & refreshing rose with terrific complexity	

Red

Malbec, Broquel Trapiche, Argentina	36/144
The perfect grape to complement your steak.	
Yiron, Galil Mountain winery	44/176
The ultimate blend. Simply the best.	
Flam Classico, Flam winery	46/184
The terroir of the Judean hills with elegance	
Petit Castel, Castel wineries	50/200
The label & the legend. The second wine in the Castel line	
Cabernet Sauvignon, Yarden	52/208
The classic experience. Powerful and never ending	

COCKTAILS

Caipirinha	42
Mojito	42
CamPassion	40
Aperol spritz	46

BEER

1/3 Beck's	26
1/3 Weihenstephan	28
Estrella Damm	26
Tuborg Red	22

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MAIN COURSE

Served with a side dish of your choice

Homemade Beef Sausages	92
with garlic confit, thyme served with fried onions and sauerkraut	
Chicken Steak	88
Prepared on the grill and served with BBQ Sauce	
Schnitzel	78
Breaded Chicken Breast	
Pasta Pappardelle	76
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	

SIDE DISHES

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

18

HAMBURGERS

HAMBURGER 250 gr'	82
Served on a bun with vegetables	
LAMB HAMBURGER 250 gr'	82
Served on a bun with vegetables	
WINE BURGER 250 gr'	92
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

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

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.

SOFT DRINKS

Soft drinks	13
Perrier S / L	15 / 28
Acqua Panna 750 ml	28