

MENU

# MEATBAR™

STEAKHOUSE

EST. 1994

## APPETIZERS

<b>Carpaccio of Beef Fillet</b> .....	68
Thinly sliced Beef Fillet raw in olive oil, aged balsamic vinegar, Parmesan and Basil	
<b>Sirloin strip</b> .....	78
Roasted Sliced Sirloin in Japanese based Carmel Toffee sauce	
<b>Chicken Liver Terrine</b> .....	38/58
Baked in Cassis and Red Port wine, served with Pear confit	
<b>Homemade Beef sausages</b> .....	48
With garlic confit, thyme. Served with fried onions and Sauerkraut	
<b>Baladi Eggplant</b> .....	48
Roasted on an open flame and served with Tahini and a pomodori datterini salsa, radish, chickpeas and pine nuts	
<b>Egg salad</b> .....	42
With fried onions, Schmaltz and years of tradition	
<b>MeatBar salad</b> .....	48
Sliced tomatoes and red onions with balsamic vinegar & olive oil	
<b>Shrimp</b> .....	68
Fish stock, white wine, tomato - butter, coriander and garlic	
<b>Sea Fish Ceviche</b> .....	62
Olive oil, Lemon juice, chili, orange fillets and coriander	
<b>Salmon Tartar</b> .....	54
Served with bruschetta tipped with cherry tomatoes, red onion, avocado and coriander	
<b>Cherry Tomato &amp; Bouche</b> .....	54
A mix of Tomatoes, Bouche cheese and Avocado	
<b>" Shuk " salad with " Hameiri " cheese</b> .....	64
" Shuk " vegetables with olive oil, lemon juice and " Hameiri " cheese	
<b>Caesar salad</b> .....	58
Lettuce hearts, croutons in Caesar dressing, Parmesan	
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<b>Soup of the Day</b> .....	38
<b>Bread &amp; Butter</b> .....	18
<b>Pickled plate</b> .....	22

## WINES

### White

<b>Gewurztraminer, Wachtenburg</b> .....	38/152
Pfalz , Germany	
<b>Riesling , Nik Wies</b> .....	44/176
Mosel , Germany	
<b>Sancerre Sauvage, domaine Pascal Jolivet</b> .....	48/192
Loire valley, France	
<b>Chablis, Domaine Des Malandes</b> .....	52/208
Bourgogne, France	

### Rose

<b>Rock Angel, Château d'Esclans</b> .....	48/192
Provence, France	

### Red

<b>Malbec, Catena Zapata</b> .....	40/160
Mendoza, Argentina	
<b>Yiron, Galil mountain winery</b> .....	46/184
Upper Galilee, Israel	
<b>Chateauneuf du Pape Rouge, Delas</b> .....	48/192
Rhône Valley, France	
<b>Yarden, Cabernet Sauvignon</b> .....	54/216
Golan heights, Israel	
<b>Petit Castel, Castel winery</b> .....	58/232
Judean Hills, Israel	

## BEER

Estrella Damm .....	29
1/3 Weihenstephan .....	30
kirin Ichiban .....	28
Goldstar .....	24
Tuborg Red .....	24
Beck's (bottle) .....	24

## KID'S MEAL

<b>Hamburgers</b> .....	64
with fries	
<b>Schnitzel</b> .....	58
with Mashed Potatoes	

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## STEAKHOUSE

EST. 1994

### MEAT

#### CUTS ON THE BONE

Per 100 gr'

Served with a side dish of your choice

New York Sirloin cut on the bone	52
T- BONE Sirloin and Tenderloin on the bone	54
Porterhouse Sirloin and Tenderloin on the bone	58
Prime Rib Entrecote cut on the bone	56

#### STEAKS

Sirloin 300 gr'	182
Entrecote 300 gr'	192
Beef Fillet 250 gr'	198

Lamb Chops 3 pcs / 5 pcs	148 / 238
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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 ageing process.

### SOFT DRINKS

Soft drinks	14
Perrier S / L	15 / 28
Acqua Panna 750 ml	28

### MAIN COURSE

Served with a side dish of your choice:

Homemade Beef Sausages with garlic confit, thyme served with fried onions and sauerkraut	92
Chicken Steak Prepared on the grill and served with BBQ Sauce	88
Schnitzel Breaded Chicken Breast	78
Pasta Tripoline Roasted tomato sauce, garlic, basil, kalamata olives, zucchini, topped with crispy Jerusalem artichoke, fresh chili, and grated Parmigiano.	82
Salmon Fillet Prepared on the grill, topped with salsa verde	124
Sea fish fillet Prepared on the grill, polenta crust, topped with roasted tomato salsa and herb oil	132

#### SIDE DISHES

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

18

### HAMBURGERS

HAMBURGER 250 gr' Served on a bun with vegetables	86
LAMB HAMBURGER 250 gr' Served on a bun with vegetables	86
WINE BURGER 250 gr' Selected beef, chopped and prepared in wine served with bone marrow	96

#### Toppings

Fried onions / Mushrooms / Gouda cheese / Eggs Sunny side up - 10  
Bacon / Bouche cheese - 15



52 Hen Boulevard, Tel - Aviv  
4 Hasadnaot st. Herzliya Pituah



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\* Service is not include  
Payment by cash or credit only

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