

MEAT *BAR*[™]

STEAKHOUSE

EST. 1994

LUNCH

APPETIZERS

Carpaccio of Beef Fillet	68
Thinly sliced Beef Fillet raw in olive oil, aged balsamic vinegar, Parmesan and Basil	
Sirloin strip	84
Roasted Sirloin in Japanese based Carmel Toffee sauce	
Chicken Liver Terrine	42
Baked in Cassis and Red Port wine, served with Pear confit	
Baladi Eggplant	54
Served with Tahini and tomatoe salad, green chili coriander and "Hameiri" chesese	
Egg salad	44
With fried onions, Schmaltz and years of tradition	
Shrimp	72
Fish stock, white wine, tomato - butter, coriander and garlic	
Sea Fish Ceviche	68
Avocado, olive oil, lime, chili, coriander on tomato vinaigrette	
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Cherry & Bouche	54
A mix of Tomatoes, Bouche cheese and Avocado	
Endive Salad	56
A mix of lettuce and endive, carmelized peacans, "Saint Maure" cheese, served with citrus vinaigrette sauce	
Caesar salad	58
Lettuce hearts, croutons in Caesar dressing, Parmesan	
"Shuk" salad with "Hameiri" cheese	68
Shuk vegetables, olive oil, lemon juice & "Hameiri" cheese	
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Soup of the Day	24/38
Bread & Butter	18
Pickled plate	22
Tahini	12

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

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

DRINKS

Soft drinks	15
Perrier \ Aqua Panna 750 ml	32
1/3 Weihenstephan	30
1/3 Estrella Damm	29
Glass of Red/ White wine	34

MEAT

CUTS ON THE BONE

Per 100 gr'

Served with a starter of your choice:

Carpaccio \ Chicken Liver Terrine \ Egg salad
Meatbar salad \ soup \ Green salad

New York Sirloin cut on the bone	54
T- BONE Sirloin and Tenderloin on the bone	58
Porterhouse Sirloin and Tenderloin on the bone	60
Prime Rib Entrecote cut on the bone	62

STEAKS

Sirloin 300 gr'	189
Entrecote 300 gr'	198
Beef Fillet 250 gr'	209
Lamb Chops 3 pcs / 5 pcs	148 / 242
Local Lamb meat, delicate taste	

Choice of side dish:

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

MAIN COURSE

Served with a starter of your choice:

Green salad / Soup

Schnitzel	76
Breaded Chicken Breast	
Chicken Breast	74
Prepared on the grill with herbs sauce	
Grilled Chicken	84
Chicken steak prepared on the grill served with BBQ Sauce	
Homemade Beef Sausages	88
With garlic confit, thyme. Served with fried onions and Sauerkraut	
Pasta Rigatoni	82
Ros'e sauce, Kalamata olives, zucchini, garlic chili and Parmigiano	
Salmon Fillet	124
In lemon grass glaze	
Sea fish fillet	138
'Beurre blanc' sauce with seasonal green vegetables	

Choice of side dish:

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