

MEAT *BAR*<sup>TM</sup>

STEAKHOUSE

EST. 1994

LUNCH

## 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> .....	84
Roasted Sirloin in Japanese based Carmel Toffee sauce	
<b>Chicken Liver Terrine</b> .....	42
Baked in Cassis and Red Port wine served with Pear confit	
<b>Baladi Eggplant</b> .....	54
Served with Tahini and tomatoe salad, green chili coriander and "Hameiri" chesese	
<b>Egg salad</b> .....	44
With fried onions, Schmaltz and years of tradition	
<b>MeatBar salad</b> .....	48
Sliced tomatoes and red onions with balsamic vinegar & olive oil	
<b>Beef sausages</b> .....	48
Homemade with garlic confit, thyme. Served with fried onions and Sauerkraut	
<b>Sea fish Ceviche</b> .....	68
Avocado, olive oil, lime, chili, coriander on tomato vinaigrette	
<b>Cherry &amp; Bouche</b> .....	54
A mix of Tomatoes, Bouche cheese and Avocado	
<b>Endive Salad</b> .....	56
A mix of lettuce and endive, carmelized peacans, "Saint Maure" cheese, served with citrus vinaigrette sauce	
<b>Caesar salad</b> .....	58
Lettuce hearts, croutons in Caesar dressing, Parmesan	
<b>"Shuk" salad with "Hameiri" cheese</b> .....	68
Shuk vegetables, olive oil, lemon juice & "Hameiri" cheese	
<b>Soup of the Day</b> .....	38
<b>Bread &amp; Butter</b> .....	18
<b>Tahini</b> .....	12

## HAMBURGERS

<b>HAMBURGER 250 gr'</b> .....	82
Served on a bun with vegetables	
<b>LAMB HAMBURGER 250 gr'</b> .....	82
Served on a bun with vegetables	
<b>WINE BURGER 250 gr'</b> .....	92
Selected beef, chopped and prepared in wine served with bone marrow	

### Toppings

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

## DRINKS

Soft drinks .....	15
Perrier / Aqua Panna 750 ml .....	32
Estrella Damm .....	22
Gewurtzaminer .....	22
Cote de Rhone .....	32
Yiron .....	38

## MEAT

### CUTS ON THE BONE

Per 100 gr'

#### Served with a starter of your choice:

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

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

### STEAKS

<b>Sirloin 300 gr'</b> .....	189
<b>Entrecote 300 gr'</b> .....	198
<b>Beef Fillet 250 gr'</b> .....	209
<b>Lamb Chops 3 pcs / 5 pcs</b> .....	148 / 242
Local Lamb meat, delicate taste	
<b>Pork Tenderloin 300 gr'</b> .....	132
Pork fillet slices seared on the grill	
<b>Spare Ribs 300 gr' \ 400 gr'</b> .....	142 / 158
Prepared on the grill with orange and chili sauce	

#### Choice of side dish:

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

## MAIN COURSE

#### Served with a starter of your choice:

Green salad / Soup

<b>Schnitzel</b> .....	76
Breaded Chicken Breast	
<b>Chicken Breast</b> .....	74
Prepared on the grill with herbs sauce	
<b>Grilled Chicken</b> .....	84
Prepared on the grill served with BBQ Sauce	
<b>Beef sausages</b> .....	88
Homemade with garlic confit, thyme. Served with fried onions and Sauerkraut	
<b>Sea fish fillet</b> .....	132
Prepared on the grill, polenta crust, topped with roasted tomato salsa and herb oil	

#### Choice of side dish:

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