

MEAT *BAR*[™]

STEAKHOUSE

EST. 1994

MENU

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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	
MeatBar salad	48
Sliced tomatoes and red onions with balsamic vinegar & olive oil	
Beef sausages	48
Homemade with garlic confit, thyme. Served with fried onions and Sauerkraut	
Sea fish Ceviche	68
Avocado, olive oil, lime, chili, coriander on tomato vinaigrette	
Cherry tomato & 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 with olive oil, lemon juice and "Hameiri" cheese	
Soup of the day	38
Bread & Butter	18
Tahini	12

KID'S MEAL

Hamburgers	64
with fries	
Schnitzel	58
with Mashed Potatoes	

WINES

White

Gewurztraminer, Wachtenburg	38/152
Pfalz, Germany	
Yarden, Savignon blanc	44/176
Golan heigts, Israel	
Sancerre, Guy Saget	48/192
Loire valley, France	
Chablis, Domaine Des Malandes	52/208
Bourgogne, France	

Rose

Rock Angel, Château d'Esclans	48/192
Provence, France	

Red

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

COCKTAILS

Caipirinha	42
Mojito	42
CamPassion	40
Margarita	44
Sangariaha	36
Aperol spritz	46

BEER

1/3 Estrella Damm	29
Tuborg Red	26
La Chouffe	28
Weihenstephan	30
Beck's	24
Noam	32

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MEAT

CUTS ON THE BONE

Per 100 gr'

Served with a side dish of your choice

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

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	

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.

DRINKS

Soft drinks	15
Perrier / Acqua Panna 750 ml	32

MAIN COURSE

Served with a side dish of your choice

Schnitzel	78
Breaded Chicken Breast	
Grilled Chicken	88
Prepared on the grill served with BBQ Sauce	
Beef Sausages	92
Homemade with garlic confit, thyme served with fried onions and sauerkraut	
Sea fish fillet	132
Prepared on the grill, polenta crust, topped with roasted tomato salsa and herb oil	
Pork Tenderloin 300 gr'	132
Pork fillet slices seared on the grill	
Spare Ribs 300 gr' / 400 gr'	142 / 158
Prepared on the grill with orange and chili sauce	

SIDE DISHES

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

18

HAMBURGERS

HAMBURGER 250 gr'	88
Served on a bun with vegetables	
LAMB HAMBURGER 250 gr'	88
Served on a bun with vegetables	
WINE BURGER 250 gr'	98
Selected beef, chopped and prepared in wine and served with bone marrow	

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



* Service is not include
Payment by cash or credit only
