

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	
Homemade Beef sausages	48
With garlic confit, thyme. Served with fried onions and Sauerkraut	
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	

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	

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	

BEER

Estrella Damm	29
1/3 Weihenstephan	30
Goldstar	26
Beck's (bottle)	24
Noam	32

Soup of the Day	38
Bread & Butter	18
Pickled plate	22
Tahini	12

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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 ageing process.

SOFT DRINKS

Soft drinks 15
Perrier S / L 15 / 32
Acqua Panna 750 ml 32

MAIN COURSE

Served with a side dish of your choice:

Homemade Beef Sausages 92
With garlic confit, thyme. Served with fried onions and Sauerkraut

Grilled Chicken 88
Chicken steak prepared on the grill served with BBQ Sauce

Schnitzel 78
Breaded Chicken Breast

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

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 served with bone marrow

Toppings

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



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



* Service is not include
Payment by cash or credit only