

EST 1994

MEATBAR

DINNER

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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.

CUTS ON THE BONE

*Per 100g
According to available weights
Served with a side dish of your choice*

New York 56
Sirloin cut on the bone

T-Bone 60
Sirloin and Tenderloin on the bone

Porterhouse 62
Sirloin and Tenderloin on the bone

Prime Rib 64
Entrecote cut on the bone

STEAKS

Sirloin 300g 192
Entrecote 300g 204
Beef Fillet 250g 219

Lamb Chops
3 / 5 pcs 168/264

MAIN COURSE

Side Dishes French fries / Mashed potatoes / Potato crumble / Fried cauliflower / Green beans / Green salad / Meatbar salad

Schnitzel 86
Breaded chicken breast

Chicken Breast 84
Marinated with herbs

Pullet Steak 89
Chicken steak prepared on the grill served with BBQ Sauce

Salmon Fillet 128
In lemon grass glaze

Sea Fish Fillet 138
Fish stock, tomato butter and Pernod

Chorizo Sausage 92
In-house crafted from selected premium cuts

Tomato Pasta 86
Sweet cherries, confit garlic, chili, sage, basil, parmesan

Soft drinks 15 | **Perrier / Evian** 750 ml 32 | **1/3 Weihenstephan** 30 | **1/3 Estrella Damm** 29 | **Goldstar** 26 | **Becks** 24 | **Noam** 32

WINE

White

Côtes du Rhone 42/168
La Gardine / Rhone Valley, France.

Shvo Sauvignon Blanc 48/192
Shvo Vineyards / Upper Galilee, Israel.

Sancerre 50/200
Pascal Jolivet / Loire Valley, France.

Chablis Le Finage 52/208
La Chablisienne / Bourgogne, France.

Rosé

Minuty M Rosé 48/192
Minuty / Provence, France.

Red

Côtes du Rhone Vilage 44/176
La Gardine / Rhone Valley, France.

Yiron 46/184
Galil Mountain / Upper Galilee.

Yarden Cabernet Sauvignon 54/216
Golan Heights Winery / Golan Heights, Israel.

Amarone 56/224
Zenato / De la Valpolicella, Italy.

Petit Castel 58/232
Domaine du Castel / Judea Mountains, Israel.

Châteauneuf-du-Pape 64/256
Chateau de La Gardine / Rhone Valley, France.

STARTERS

Bread & Butter 24 / Pickled plate 16 / Tahini 12 / Spicy plate 18

Carpaccio of Beef Fillet 72
Thinly sliced beef fillet raw in olive oil, aged balsamic vinegar, Parmesan and Basil

Sirloin Strip 89
Roasted Sirloin in Japanese based Carmel Toffee sauce

Chicken Liver Terrine 46
Baked in Cassis and Red Port wine, served with pear cont

Chorizo Sausage 48
In-house crafted from selected premium cuts

Egg Salad 44
With fried onions, Schmaltz and years of tradition

Baladi Eggplant 58
Served with tahini, tomato salad, green chili, coriander and "Hameiri" cheese

Shrimp 74
Fish stock, white wine, tomato - butter, coriander and garlic

Sea Fish Ceviche 72
Avocado, olive oil, lime, chili, coriander on tomato vinaigrette

Cherry Tomato & Bouche 56
A mix of Tomatoes, Bouche cheese and Avocado

Garden Greens 64
A mix of lettuce and endive, caramelized peacans, Saint Maure cheese, served with citrus vinaigrette sauce

"Shuk" Salad with Hameiri Cheese 68
"Shuk" vegetables with olive oil, lemon juice and Hameiri cheese

Caesar Salad 62
Lettuce hearts, croutons in Caesar dressing, Parmesan

BURGER

Hamburger 250 g 92
Served on a bun with vegetables

Wine Burger 250 g 98
Red wine & beef stock, roasted mushrooms, served with bone marrow

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

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