

EST 1994

MEATBAR

LUNCH

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STARTERS

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 caramel toffee sauce

Chicken Liver Terrine 46

Baked in Cassis and red port wine, served with pear cont

Baladi Eggplant 58

Served with tahini, tomato salad, green chili, coriander and 'Hameiri' cheese

Egg Salad 44

With fried onions, schmaltz and years of tradition

Meatbar Salad 44

Sliced tomatoes and red onions with balsamic vinegar, olive oil

Chorizo Sausage 48

In-house crafted from selected premium cuts

Sea Fish Ceviche 72

Avocado, olive oil, lime, chili, coriander on tomato vinaigrette

CUTS ON THE BONE

Per 100g

Served with a starter of your choice

Carpaccio, chicken liver terrin, egg salad, meatbar salad, baladi eggplant

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

SALADS

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

Soup of the Day 38

Bread & Butter 24

Tahini 12

MAIN COURSE

Served with bread & butter | Starter for choice: Green Salad/Soup | Beverage: Soda / Lemonade

Schnitzel 86

Breaded chicken breast

Chicken Breast 84

Marinated with herbs

Pullet Steak 89

Chicken steak prepared on the grill served with BBQ sauce

Sea Fish Fillet 138

Prepared on the grill, polenta crust, topped with roasted tomato salsa and herb oil

Chorizo Sausage 92

In-house crafted from selected premium cuts

Lamb Short Ribs 400g 158

In orange, soy and chilli sauce

Side Dish: French Fries / Mashed potatoes / Fried cauliflower / Green beans / Green salad / Grilled potatoes

BURGER

Hamburger 250g 92

Served on a bun with vegetables

Wine Burger 250g 98

Red wine & beef stock, roasted mushrooms, served with bone marrow

Toppings

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

Soft drinks 15 | Perrier / Evian 750 ml 32 | 1/3 Estrella Damm 29 | White / Red Wine Glass 34

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