

EST 1994

# MEATBAR

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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 / Grilled potatoes / 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  
**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

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

## 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

Soup 38 / Bread & Butter 16 / Tahini 12

**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

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

**Meatbar Salad** 48  
Sliced tomatoes and red onions with balsamic vinegar, olive oil

**Egg Salad** 44  
With fried onions, schmaltz and years of tradition

**Chorizo Sausage** 48  
In-house crafted from selected premium cuts

**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 / Saint Maure - 15

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