

APPETIZERS

Carpaccio of Beef Fillet	58
Thinly sliced Beef Fillet served raw in olive oil, aged balsamic vinegar, Parmesan and basil	
Sirloin Sashimi	62
thin slices of sirloin with asian sauce	
Chicken Liver Terrine	34
Baked in Cassis and Red Port Wine, served with pear confit	
Baladi Eggplant	48
Roasted on an open flame and served with Tahini and a pomodoro datterini salsa, radish, chickpeas and pine nuts	
Egg Salad	38
With fried onions, Schmaltz and years of tradition...	
MeatBar Salad	42
tomatoes and red onions with balsamic vinegar	
Cherry Tomato and Bouche	48
A mix of Tomatoes, Bouche cheese and Avocado	
Sea Fish Ceviche	56
Olive oil, lemon juice, chili, orange fillets and coriander	
Soup of the Day	18/36
Bread and Butter	18
Pickled plate	22

MEAT

Served with First Course for choice: Carpaccio of Beef Fillet, Chicken Liver Terrine, Egg Salad, MeatBar Salad and Side dish for Choice

CUTS ON THE BONE Price per 100 gr.	
New York Sirloin cut on the bone.....	37
T-BONE Sirloin and Tenderloin on the bone.....	39
Porterhouse	44
Sirloin and Tenderloin on the bone	
Prime Rib Entrecote cut on the bone.....	42

STEAKS

Sirloin 300 gr.....	152
Entrecote 300 gr.....	168
Beef Fillet 250 gr.....	172
Lamb chops 3pcs/3pcs.....	138/216
Local Lamb meat, delicate taste	

SALADS

"Shuk" salad with "Hameiri" cheese	56
"Shuk" vegetables with olive oil, lemon juice and "Hameiri" cheese	
Caesar Salad with Feta / Chicken	52/62
Lettuce hearts, croutons in Caesar dressing	
Straccetti Salad	64
Seared beef sitting on top of cherry tomatoes, rocket leaves, pine nuts and red onion in olive oil and balsamic vinegar	

MAIN COURSE

Served with side dish for Choice: French Fries / Mashed Potatoes / Potato Crumble / Rice / Green Beans / Green Salad

Schnitzel	58
Breaded Chicken Breast	
Chicken Breast	62/74
Prepared on the grill with herbs sauce / Cream sauce	
Homemade Beef Sausages	72
with garlic confit, thyme and balsamic vinegar, served with fried onions and sauerkraut	
Pasta Pappardelle	64
With roasted tomatoes, basil and artichoke	
Pasta Bolognese	68
Chopped beef fillet in red wine with root vegetables and tomato sauce	
Veal Gnocchi	92
Cheek of Veal in beef stock, root vegetables and truffle oil	
Grilled Chicken Steak	78
Prepared on the grill and served with BBQ Sauce	
Grilled Chicken	68
Marinated in paprika and herbs	
Rump Steak Brochettes	86
Served with a Port wine and Portobello mushroom sauce	

HAMBURGER

250 gr

Served on a bun with vegetables

68
NIS

TOPPINGS - Onions / Mushrooms / Gouda Cheese / Eggs Sunny Side Up - 8
Smoked goose breast / BoucheCheese - 13

LAMB HAMBURGER

250 gr

Served on a bun with vegetables

68
NIS

WINE BURGER

Select beef, chopped and prepared in wine and bone marrow

79
NIS

DRINKS

Soft Drinks.....	13
Perrier S/L.....	15/28
Acqua panna750ml.....	28
Weihenstephan Draft 1/3.....	24
Stela Artois Draft 1/3.....	22
Glass of Red / White Wine...19	

FISH

Salmon Fillet	118
Grilled with our herbs sauce	
Sea water fish fillet	128
Prepared on the grill with herbs sauce	