



**MEATSHO[S]**  
Butchery & charcuterie

**WEEKEND MENU**



## Entrees

Bread and sauces 27

## The butcher's wife appetizers

Carpaccio 62

Lamb Kebab with Tehina 49

Spicy Sausage 49

Chorizos Meatshos (Pistachio inside) 62

Asado in BBQ sauce 65

Mini lamb T-bone 62

filet tartare 67

Grilled eggplant with tehina 52

Butcher cut with onions 52

Fresh local salad in olive oil 49

Green salad 49

lettuce with onion and nuts

## Main dishes

Beef Hamburger - 220 gr. 72

Beef & lamb Hamburger - 220 gr. 79

Entrecote and Fillet Hamburger - 220 gr. 99

(served with lettuce leaves, tomato, onion and pickle + fried chips)

### Toppings

Yellow cheese 13

Garlic butter 11

Onion Marmalade 13

Asado & BBQ sauce 17

Sweet potato fried chips 18

Onion rings 20

## Something else

Vegetarian hamburger - Beyond meat 72

Vegetarian lasagna 82

## Main dishes from the coop

Served with: French fries | Rosted vegetables | mashed potatoes

Pullet medallion 99

Grilled chicken breast 89

## Alcohol

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**Scotch Whisky** Chivas Regal 12Y - 41 | chivas regal 18 - 81 | chivas royal s. 21 - 148 | Johnnie Walker red - 31  
Johnnie Walker black - 40 | johnnie w.gold - 66 | ballantines finest - 33 | **Single malt Whisky** Macallan 12 - 85  
Glen morangie original - 53 | Glenmorangie nectar 12 - 75 | Glenmorangie 12 - 95 | Balvnei 12 - 75  
Balvnei 14 - 107 | Glenfiddich 12Y - 51 | Glenfiddich 15 - 72 | Glenfiddich 18 - 103 | Glenlivet ESTD 1824 - 56  
Glenlivet 12 - 70 | Glenlivet 15 - 83 | Glenlivet 18 - 124 | Tomatin 14 - 85 | Dalmore 12 - 41 | Jura 10 - 57  
Jura 21 - 115 | Edradour 10 - 48 | Edradour 12 - 68 | Edradour 15 - 94 | **Irish Whisky** Jameson - 30  
Jamson black - 36 | Bushmills - 25 | **American Whisky** Jack Daniel's - 45 | Jack daniels singel b - 69  
Jack Daniel Gentleman - 60 | Four roses s.batch - 49 | Four Roses Single barrel - 49 | Four roses kentucky - 25

## Golan Height's Butchers Gril

### The meat in Meatshos is at local growth

Served with: French fries | Rosted vegetables | mashed potatoes

Beef Entrecote Steak - 350 gr.	162
Beef Entrecote Steak - Extra 100 gr.	46
Beef Sirloin Steak - 350 gr.	154
Beef Sirloin Steak - Extra 100 gr.	42
Beef Filet - 220 gr.	169
Beef Filet - Extra 50 gr.	41
Lamb Ribs - 300 gr.	195
Prime Rib Steak - 450 gr.	176
T-bone Steak - 500 gr.	173
New York Steak - 500 gr.	168
Butcher's Parrilla - 800 gr.	345 per couple

Selected cuts and meat on the "parrilla" (open fire charcoal grill): entrecote and sirloin on skewers, lamb cuts, chorizos and antranya. **Extra 400 gr per third person - 167**

## Large portion by weight

Prime Rib Steak	42 per 100 gr.
Porter House Steak	48 per 100 gr.

Ask the waiter for large portion by weight

## Beverages

Coca Cola / Coca Cola Zero	14
Sprite / Sprite zero	14
Fanta	14
Soda	13
Malt	27
Mineral sparkling water 750 ml	24
Clear Apple juice	16
Grape juices	14
Lemonade - Glass	14
Lemonade - Pitcher	34

## Draught beers

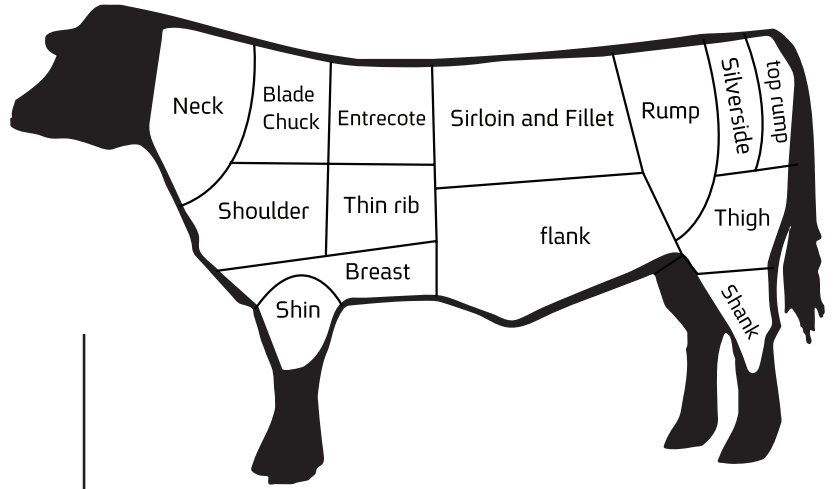
Bazelet Wheat 400 ml	35
Bazelet pils 400 ml	35

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Makers mark - 41 | Jim beam - 30 | **Taquila** Patron reposado - 50 | Patron silver - 59 | Patron anejo - 65  
**Rum** Havana club - 33 | Saint james - 22 | Bacardi - 26 | **Vodka** Stolichnaya - 30 | Finlandia - 26 | Absolut felyx - 45  
 Absolut - 23 | Belvedere - 44 | **Anise** sambuca - 25 | Pernod - 24 | Pastis 51 - 34 | Pastis ricard - 34  
 Ouzo Metaxa - 28 | Araak - 32 | **Liquore** Amaretto - 39 | Limoncello Villa massa - 33 | **GRAPA** Riserva b.porto - 65  
 Riserva b.sherry - 70 | Poli morbida - 42 | **Bitter** Campari - 36 | Fernet-Branca - 47 | Becherovka - 36  
 Jagermeister - 30 | **Gin** beefeater - 29 | Beefeater 24 - 34 | Plymouth - 22 | **Vermut** Martini bianco - 14  
 Verouth bianco - 12 | Verouth rosó - 12 | **cognac** Remy martin vsop - 60 | Hennessy vs - 50 | Camus - 72  
 Camus ile de re - 64

- Fillet** Low fat and unique on its soft texture.
- Entrecote** Usually well marbled (embedded in fat). The fat "flower centerpiece" makes for easy identification.
- Sirloin** Low fat. When roasted, The single strip of fat becomes crispy.
- Prime rib** Entrecote on a bone, provides flavors and depth. Roasting gives this well marbled cut its unique taste.
- NY Steak** Aged Sirloin on the bone, close to the Entrecote. Strips of crispy fat line the sides of the steak. The bone improves the meat's flavor.



# MEATSH[ ]S

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**Did you know?!**

40% of cattle in Israel is reared in the Golan Heights.

**Did you know?!**

Cowboys from the Golan heights mostly ride American Quarter horses.

**Did you know?!**

25,000 heads of cattle are reared in the Golan Height.

**Did you know?!**

The pasture for rearing cows measures 525 dunam. Each cow has a living space of 21 dunam (1/4 acre)

**Did you know?!**

Duration of meat aging is between three to five weeks

**Did you know?!**

Life expectancy of a cow is 16 years.