



Hatzot [Midnight] restaurant in Jerusalem has been open for more than 40 years. The renowned Jerusalem institution's claim to fame is its unparalleled traditional and unique seasoning for its Jerusalem Mix. Brothers Avraham and Michael Ajami founded the restaurant in 1970 and the family's second generation is now continuing the tradition. Brothers Chaim, Oren and Sefi gave the restaurant a facelift and integrated the concept the atmosphere of the adjacent Mahane Yehuda Market with an authentic warm and inviting retro décor. The restaurant's location on Agripas Road in the midst of the Nachlaot neighborhood and the trendy Mahane Yehuda Market have made Hatzot a perfect culinary destination for hosting events and meals for groups traveling in the area or looking for somewhere with an authentic Jerusalem atmosphere.

The menu at Hatzot is based on a selection of high quality meats seasoned with the restaurant's secret mix that has people constantly coming back for more. We heat a griddle to a temperature of 250 degrees Celsius to grill chicken breast, boneless skinless chicken thighs, chicken hearts, turkey shishlik, chicken livers, homemade kebab, strips of entrecote, goose liver, beef fillet, and of course our famous Jerusalem Mix. Cooking on such a hot griddle gives the meat a nice brown color and seals in the meat's natural juices. Thanks to the restaurant's proximity to the Mahane Yehuda Market, the salads are amazingly fresh, diverse, and based on seasonal produce.





Price List for Groups and Events

Menu	Afternoon Cost Per Person	Evening Cost Per Person
Hatzot Classic	105	120
Hatzot Deluxe	130	145
Hatzot Indulgence	150	165
Hatzot Premium	170	185

The menus include VAT but do not include a 12% service surcharge.

Please complete and sign the Event Reservation Form and submit it to the restaurant

Name of person making the reservation _____ Tel/Mobile _____
 Fax _____ Type of event _____ Date of event _____
 Contact person on day of event _____ Mobile no. _____
 Time of arrival _____ Number of diners _____ Name and number of bookkeeping _____

Please circle the preferred method of payment –

Cash / Credit / Check (dated for the day of the event)

Service: Cash / Included in the account

- * A 30% deposit must be paid when the reservation form is signed.
- * If the event is cancelled 72 hours before the scheduled time, the customer will be charged a 50% cancellation fee for the losses incurred on the date of the event.
- * If the event is cancelled up to 24 hours before the scheduled time, the customer will be charged a 100% cancellation fee for the losses incurred on the date of the event.
- * The restaurant manager must be informed of any changes in the menu or the number of guests up to 24 hours before the event. The restaurant must approve and confirm the changes.
- * The final cost will be calculated according to the final number of guests that attend the event, and no less than the minimum number of guests on the reservation form.

Selected Menu: Hatzot Classic / Hatzot Deluxe / Hatzot Indulgence / Hatzot Premium

Remarks / requests to the restaurant / menu:

All dishes are served to the entire table.

The evening menu applies from 16:00.

Glass of house wine / 1/3 L of beer from the tap - 22 NIS

Date _____ **Name of person making the reservation** _____ **Signature** _____

Company stamp _____ **Number of people** _____ **Signature of the guide** _____
 (Signature by the guide on the day of the event)

Oren – Event Manager 054-2229688

Please note! The reservation is not confirmed until a signed fax / email has been received.

Please complete all the details in the form and fax to 02-5703077.



Hatzot Classic

Appetizers

A choice of 6 house salads

- * Torshi – homemade pickled vegetables
- * Spicy carrot with parsley
- * Turkish salad
- * Pickled vegetables
- * Raw marinated salad
- * Creamy coleslaw
- * beet salad
- * Delicious tehina
- * eggplant mayonnaise

First Courses

Grilled baladi eggplant with tehina

Hummus with tehina and warm chick peas

Warm pitas, garlic spread, amba and green zhug

Main Courses (served to the center of the table)

Hatzot's original Jerusalem Mix

Lamb kebab served on slices of char grilled tomato

Grilled juicy chicken breast

Grilled seasoned chicken wings

Vegetarians - Place an advance order for a grilled fillet of Tilapia

Vegans – Vegan Jerusalem mixed grill

Side Dishes

Rice with green bean dish, chopped salad, French fries

Beverages

Lemonade, coca cola, diet sprite, cold water in pitchers

Desserts

Turkish coffee, tea with fresh mint

Baklava



Hatzot Deluxe

Appetizers

- * Torshi – homemade pickled vegetables
- * Spicy carrot with parsley
- * Turkish salad
- * Pickled vegetables
- * Raw marinated salad
- * Creamy coleslaw
- * beet salad
- * Delicious tehina
- * eggplant mayonnaise

First Courses

- Grilled baladi eggplant with tehina
- Hummus with tehina and warm chick peas
- Warm pitas, garlic spread, amba and green zhug

Main Courses (served to the center of the table)

- Hatzot's original Jerusalem Mix
- Lamb kebab served on slices of char grilled tomato
- Juicy seasoned boneless skinless chicken thighs
- Chicken livers and onions on the griddle
- Vegetarians** - Place an advance order for a grilled fillet of Tilapia
- Vegans** – Vegan Jerusalem mixed grill

Side Dishes (choice of 3)

- Rice with green bean dish / chopped salad / French fries / okra in tomato sauce / Majadara – rice with lentils and fried onions

Beverages

- Lemonade, coca cola, diet sprite, mineral water

Desserts

- Turkish coffee, tea / with fresh mint
- Baklava and homemade Malabi with assorted accompaniments served to the center of the table



Hatzot Indulgence

Appetizers

- * Torshi – homemade pickled vegetables
- * Spicy carrot with parsley
- * Turkish salad
- * Pickled vegetables
- * Raw marinated salad
- * Creamy coleslaw
- * beet salad
- * Delicious tehina
- * eggplant mayonnaise

First Courses

- Grilled baladi eggplant with tehina
- Hummus with tehina and warm chick peas
- Spicy Merguez sausages
- Grilled pitas brushed with olive oil and za'atar
- Warm pitas, garlic spread, amba and green zhug

Main Courses (served to the center of the table)

- Hatzot's original Jerusalem Mix
- Lamb kebab served on slices of char grilled tomato
- Juicy seasoned boneless skinless chicken thighs
- Chicken livers and onions on the griddle

Vegetarians - Place an advance order for a grilled fillet of Tilapia

Vegans – Vegan Jerusalem mixed grill

Side Dishes (choice of 4)

- Rice with green bean dish / chopped salad / French fries / okra in tomato sauce / Majadara – rice with lentils and fried onions

Beverages

- Lemonade, coca cola, diet sprite, mineral water

Desserts

- Turkish coffee, tea / with fresh mint, Baklava, 3 scoops of sorbet, and homemade Malabi with assorted accompaniments served to the center of the table



Hatzot Premium

Appetizers

- * Torshi – homemade pickled vegetables
- * Spicy carrot with parsley
- * Turkish salad
- * Pickled vegetables
- * Raw marinated salad
- * Creamy coleslaw
- * beet salad
- * Delicious tehina
- * eggplant mayonnaise

First Courses

- Grilled baladi eggplant with minced meat and tehina
- Hummus with tehina and warm chick peas
- Spicy Merguez sausages
- Grilled pitas brushed with olive oil and za'atar
- Warm pitas, garlic spread, amba and green zhug

Main Courses (served to the center of the table)

- Hatzot's original Jerusalem Mix
- Strips of Argentinean steak
- Juicy seasoned skinless chicken thighs
- Calf kebabs on sliced tomatoes on the grill

Vegetarians - Place an advance order for a grilled fillet of Tilapia

Vegans – Vegan Jerusalem mixed grill

Side Dishes

Rice with green bean dish / chopped salad / French fries / okra in tomato sauce / Majadara – rice with lentils and fried onions

Beverages

Lemonade, coca cola, diet sprite, Oranges, san.Pellegrino (soda), mineral water

Desserts

Turkish coffee, tea / with fresh mint, Baklava, 3 scoops of sorbet, warm chocolate soufflé, and homemade Malabi with assorted accompaniments served to the center of the table