



## Hatzot Classic

### A selection of fresh salads made daily

\*Torshi- homemade pickled vegetables \*Carrot salad with parsley and lemon \*Turkish salad\*

\*Cooked beet salad \*Creamy cabbage and carrot coleslaw \*Slow cooked eggplant and tomato \*Eggplant mayonnaise salad\*

\*Tasty homemade tahini \*Fenugreek spread \*Garlic spread \*Amba (pickled mango sauce) \*Harissa \*Spicy schug\*  
\*Roasted spicy pepper \*Matbucha\*

And an additional 3 chef salads.

Served with warm pita / laffa flatbread

### Our appetizers

**Farm-fresh eggplant** Fire roasted eggplant | raw tahini | coarse salt | parsley

**Hatzot hummus** Whole chickpeas | sauteed mushrooms | parsley | olive oil

### Our side dishes

Rice with beans, chopped Israeli salad, fries

### Our entrees (served to the center of the table)

**Hatzot's Jerusalem mixed grill**

**Homemade kebab**

(Choice of) **chicken breast / chicken livers**

**Chicken wings** in a honey soy sauce

### For vegetarians and vegans

**Vegan Jerusalem mixed grill** - soy strips sauteed with onions and seasoned with Hatzot's special spice blend

**For vegetarians only - Salmon fillet** pan roasted and served with teriyaki sauce

### Beverages (individual bottles)

Coca Cola, Coke Zero, pitchers of lemonade, pitchers of water

### **Dessert**

Turkish coffee / Tea with fresh mint

Baklava

\*Glass of house wine / Beer on tap - 30 NIS per diner

\*Bottomless beer and wine for a surcharge of 60 NIS per diner



## Hatzot Plus

### A selection of fresh salads made daily

\*Torshi- homemade pickled vegetables \*Carrot salad with parsley and lemon \*Turkish salad\*

\*Cooked beet salad \*Creamy cabbage and carrot coleslaw \*Slow cooked eggplant and tomato \*Eggplant mayonnaise salad\*

\*Tasty homemade tahini \*Fenugreek spread \*Garlic spread \*Amba (pickled mango sauce) \*Harissa \*Spicy schug\*  
\*Roasted spicy pepper \*Matbucha\*

And an additional 3 chef salads.

Served with warm pita / laffa flatbread

### Our appetizers

**Farm-fresh eggplant** Fire roasted eggplant | raw tahini | coarse salt | parsley

**Hatzot hummus** Whole chickpeas | sauteed mushrooms | parsley | olive oil

### Our side dishes (choice of 3 - please circle)

Rice with beans, chopped Israeli salad, fries, okra in tomato sauce, majadra - rice with lentils and fried onion

### Our entrees (served to the center of the table)

**Hatzot's Jerusalem mixed grill**

**Homemade kebab**

**Juicy spiced boneless skinless chicken thigh**

**Grilled chicken livers** on a bed of fried onion

### For vegetarians and vegans

**Vegan Jerusalem mixed grill** - soy strips sauteed with onions and seasoned with Hatzot's special spice blend

**For vegetarians only - Salmon fillet** pan roasted and served with teriyaki sauce

### Beverages (individual bottles)

Coca Cola, Coke Zero, pitchers of lemonade, pitchers of water

### **Dessert**

Turkish coffee / Tea with fresh mint

Crème brûlée / Baklawa

\*Glass of house wine / Beer on tap - 30 NIS per diner

\*Bottomless beer and wine for a surcharge of 60 NIS per diner



## Hatzot Extras

### A selection of fresh salads made daily

\*Torshi- homemade pickled vegetables \*Carrot salad with parsley and lemon \*Turkish salad\*

\*Cooked beet salad \*Creamy cabbage and carrot coleslaw \*Slow cooked eggplant and tomato \*Eggplant mayonnaise salad\*

\*Tasty homemade tahini \*Fenugreek spread \*Garlic spread \*Amba (pickled mango sauce) \*Harissa \*Spicy schug\*  
\*Roasted spicy pepper \*Matbucha\*

And an additional 3 chef salads.

Served with warm pita / laffa flatbread

### Our appetizers

**Farm-fresh eggplant** Fire roasted eggplant | raw tahini | coarse salt | parsley

**Hatzot hummus** Whole chickpeas | sauteed mushrooms | parsley | olive oil

**Merguez sausages** A unique recipe | mildly spicy | mustard | chimichurri

### Our side dishes (choice of 4 - please circle)

Rice with beans / chopped Israeli salad / fries / okra in tomato sauce / majadra - rice with lentils and fried onion

### Our entrees (served to the center of the table)

**Hatzot's Jerusalem mixed grill**

**Homemade kebab**

**Juicy spiced boneless skinless chicken thigh**

**Grilled chicken livers** on a bed of fried onion

### For vegetarians and vegans

**Vegan Jerusalem mixed grill** - soy strips sauteed with onions and seasoned with Hatzot's special spice blend

**For vegetarians only - Salmon fillet** pan roasted and served with teriyaki sauce

### Beverages (individual bottles)

Coca Cola, Coke Zero, pitchers of lemonade, Sprite, pitchers of water

### Dessert

Turkish coffee / Tea with fresh mint

**Dessert platter** choice of 3: **Hot chocolate cake / Apple tart / Cookie kinder / Cremino / Lemon tart**

\*Glass of house wine / Beer on tap - 30 NIS per diner

\*Bottomless beer and wine for a surcharge of 60 NIS per diner



## Hatzot Premium

### A selection of fresh salads made daily

\*Torshi- homemade pickled vegetables \*Carrot salad with parsley and lemon \*Turkish salad\*

\*Cooked beet salad \*Creamy cabbage and carrot coleslaw \*Slow cooked eggplant and tomato \*Eggplant mayonnaise salad\*

\*Tasty homemade tahini \*Fenugreek spread \*Garlic spread \*Amba (pickled mango sauce) \*Harissa \*Spicy schug\*  
\*Roasted spicy pepper \*Matbucha\*

And an additional 3 chef salads.

Served with warm pita / laffa flatbread

### Our appetizers

**Hatzot eggplant** Fire roasted eggplant | chopped veal | raw tahini | silan | coarse salt | parsley

**Hatzot hummus** Whole chickpeas | sauteed mushrooms | parsley | olive oil

**Merguez sausages** A unique recipe | mildly spicy | mustard | chimichurri

### Our side dishes

Rice with beans / chopped Israeli salad / fries / okra in tomato sauce / majadra - rice with lentils and fried onion

### Our entrees (served to the center of the table)

**Hatzot's Jerusalem mixed grill**

**Strips of aged Argentinean angus steak**

**Homemade kebab**

**Juicy spiced boneless skinless chicken thigh**

### For vegetarians and vegans

**Vegan Jerusalem mixed grill** - soy strips sauteed with onions and seasoned with Hatzot's special spice blend

**For vegetarians only - Salmon fillet** pan roasted and served with teriyaki sauce

### Beverages (individual bottles)

Coca Cola, Coke Zero, pitchers of lemonade, Sprite, pitchers of water

### **Dessert**

Turkish coffee / Tea with fresh mint

**Dessert platter** choice of 4: **Hot chocolate cake / Apple tart / Cookie kinder / Cremino / Lemon tart**

\*Glass of house wine / Beer on tap - 30 NIS per diner

\*Bottomless beer and wine for a surcharge of 60 NIS per diner