



Starters

Beef Carpaccio – American Classic ₪58

With confit garlic, balsamic glaze, olive oil, parmesan, and arugula.

Served with toast (optional without cheese).

Country-Style Chicken Liver Pâté ₪58

Served with toasted brioche, pear in wine, and homemade onion jam.

Cigar Rolls (2 pcs) ₪64

Filled with veal sweetbreads and beef short rib in a spicy seasoning.

Buffalo Chicken Wings from the Grill ₪48

Grilled wings in a smoky BBQ marinade.

Mixed Sausage Platter ₪75

Approx. 400 g – 2 Chorizo + 4 Merguez

★

Roasted Cauliflower Flowers with Tahini.. ₪39

Hummus and Chickpeas ₪38 Fresh hummus with whole chickpeas, parsley, paprika, and olive oil.

Crispy Onion Rings – NY Style ₪38

Served with spicy mayo sauce.

Baladi Eggplant Fillet ₪38 Roasted and seasoned with lemon and olive oil, served warm.

★

Caesar Salad – New Jersey Style ₪64

(+Grilled Chicken add ₪18) Romaine lettuce, croutons, parmesan, and anchovy-egg Caesar dressing.

Israeli Chopped Salad ₪64 / ₪38

Tomatoes, cucumber, onion, parsley, olive oil, and lemon juice.

Green Field Salad ₪64 / ₪38 Baby greens, lettuce mix, purple onion, and citrus vinaigrette.

Spicy Spanish Tomato Salad ₪64 / ₪38

Tomatoes, pickled lemon, hot pepper, Kalamata olives, and olive oil.

Sausages

Spanish Sausage..... ₪89

Approx. 400 g veal sausage with traditional Spanish seasoning, served on sauerkraut with kabanos slices

Italian Sausage..... ₪89

Approx. 400 g lightly smoked veal sausage with traditional Italian seasoning, served on sauerkraut with kabanos slices

Dutch Sausage ₪89

Approx. 400 g veal sausage filled with authentic gouda cheese.

★

Golan Heights Aged Meats

Ribeye Steak

Starting at 300g ₪179

Additional 100g ₪54

Beef Fillet Steak

Starting at 200g ₪159

Additional 100g ₪64

Sirloin Steak

Starting at 300g ₪179

Additional 100g ₪54

★

Ribeye on the Bone

Starting at 700g ₪359

Additional 100g ₪54

T-Bone Porterhouse Steak

Starting at 700g ₪359

Additional 100g ₪54

Special Cuts

Meat Lovers' Delight

Not served on Fridays, Saturdays, or holidays

Mixed Grill Platter For Two ... 540 ₪

Approx. 1.2 kg of premium meats:

- 2 pcs aged veal ribeye steaks
- 2 pcs veal fillet medallions
- 2 pcs lamb chops
- 2 pcs kebabs on cinnamon sticks
- 2 pcs chicken steaks
- 2 pcs veal chorizo sausages
- 2 pcs spicy merguez sausages

+ Two hot side dishes of your choice

Mixed Grill Platter For Four..... 1,040 ₪

Approx. 2.4 kg of premium meats:

- 4 pcs aged veal ribeye steaks
- 4 pcs veal fillet medallions
- 4 pcs lamb chops
- 4 pcs kebabs on cinnamon sticks
- 4 pcs chicken steaks
- 4 pcs veal chorizo sausages
- 4 pcs spicy merguez sausages

+ Four hot side dishes of your choice

+ Complimentary bottle of Cava wine

Cowboys Burgers

Around the World Specials

All burgers served with lettuce, tomato, and onion

Texas Beef Burger

From 200g ₪79

₪30 per extra 200g

Steakburger 105₪

350g premium patty made from aged ribeye, sirloin, and fillet.

Vegan Burger 84 ₪

Extra Toppings

Fried Egg / Fried Onion / Hot Jalapeño /

Onion Rings 8₪

Onion Jam 10₪

Crispy Lamb 16₪

Cheeses: Cheddar

Foie Gras 100g 95₪

MAIN COURSES ARE SERVED WITH ONE SIDE OF YOUR CHOICE:

French Fries / Mashed Potatoes / Baked Potatoes / Fresh Vegetable Salad

SAUCES: Chimichurri / Creamy Pepper Sauce / Creamy Mushroom

Sauce HOT SIDE DISH (without main course) 16/24 ₪

From the Grill

Lamb Chops (Premium) From 400 g... 199 ₪
Each additional 100 g < 58 ₪

Chicken Thigh Skewers traditional seasoning, approx. 300 g 89 ₪

Cajun Chicken Breast
approx. 300 g 89 ₪

Kebab Patties 89 ₪
Veal & lamb with parsley, onion & pine nuts
approx. 300 g

Grilled Foie Gras
Approx. 200 g, 210 ₪ served with onion jam & wine-poached pear.

From the Kitchen

Texas Fried Chicken 99 ₪
Premium chicken fillet strips in a secret house recipe, approx. 700 g.

Chicken Schnitzel / Chicken Strips (300g).. 84 ₪
Golden-crust chicken schnitzel in crispy breadcrumbs.

Veal Wiener Schnitzel (≈300g) 94 ₪
Crispy breaded veal cutlet in golden coating.

Helena's Country Goulash 85 ₪
Beef stew slow-cooked with carrots in paprika sauce.

Norwegian Salmon Stir-Fry (≈450 cal) 134 ₪
Salmon cubes with vegetables in teriyaki sauce.

Spareribs

Approx. 600/800g /1 kg 190/240 /290 ₪
Lightly smoked veal ribs in BBQ marinade.

Kids Menu 59 ₪

For children up to age 13 (dine-in only).
Includes main dish + soft drink + dessert (ice cream or birthday cake).

- 160g Hamburger + Fries
- Chicken Schnitzel / Nuggets + Fries
- Chicken Sausages "Lucy" + Fries

Desserts

Hot Chocolate Fondant (Soufflé) ₪49

Served with chocolate sauce and ice cream.

Crème Brûlée à la Paris ₪49

Bavarian Cream with Chocolate & Nuts
₪48

Tiramisu – Memories from Rome ₪48

“Crembo” – The Crazy Dessert ₪50

Malabi The Cowboys Style ₪43

With forest fruit syrup and coconut flakes.

Coconut Malabi ₪43 With
rose syrup and candied peanuts.

Birthday Chocolate Cake ₪45

Served with chocolate sauce and ice cream.

Apple Strudel (Regular / Sugar-Free) ₪47

Served warm with ice cream.

“Snow Pavlova” ₪47

Meringue with vanilla ice cream
and forest fruit sauce.

Ice Cream / Sorbet ₪43

Extra Ice Cream Scoop ₪16

Drinks

Draft Beer (1/3 | 1/2)

Carlsberg ₪29 / ₪34

Shikma ₪29 / ₪34

Weihenstephan .. ₪31 / ₪36

Bottle Beer ₪29

Heineken / Goldstar / Corona / alexander

Beer Jug (640ml) ₪58

Beer Tower (3L)

Carlsberg / Shikma ₪185

Weihenstephan ₪199

Cider

Apple Cider (4.5% alc) ₪22

Soft Drinks

Coca-Cola / Zero / Sprite / Zero / Fanta
₪14

Kinley Soda ₪13

Fuze Tea ₪14

Mineral Water ₪13

Flavored Water (Peach) ₪14

Apple / Grapefruit / Grape Juice ₪14

Malty Black Beer ₪14

Ferrarelle Sparkling Water (750ml) ₪27

Energy Drink ₪14

Natural Juice (Glass | ½ L | 1 L)

Lemonade / Orange ₪14 | ₪20 | ₪30

Hot Drinks

Espresso Short / Long ₪12

Double Espresso / Café Latte / Americano
₪14

Black Coffee ₪12

Macchiato Short / Long ₪12

Tea ₪12

Cocktails (₪45 each)

Ask the waiter