סטקיית הבוקרים
STEAK HOUSE

MENU

Starters

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

Hummus with Tahini / Sautéed Mushrooms ..... ₪42
Hummus topped with tahini or warm mushrooms, chickpeas, and olive oil.

Seasoned Galilee Tahini ..... ₪39
Smooth tahini with olive oil and mild spices.

"Haifa-Style" Falafel Balls ..... ₪35
Golden fried falafel with seasoned Galilee tahini.

Crispy Onion Rings – NY Style ..... ₪38
Served with spicy mayo sauce.

"Dvora's" Chopped Chicken Liver ..... ₪42
Classic chicken liver with caramelized onions.

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

Baladi Eggplant with Labaneh / Tahini ..... ₪42
Topped with authentic labaneh cheese or seasoned tahini, served hot.

Cucumber & Chicken Salad ..... ₪59 / ₪42
Cucumber strips, chicken breast, peanut butter, coconut milk, garlic, ginger, green onion, and crushed peanuts.

Authentic Labaneh Cheese with Olive Oil ... ₪38

Roasted Cauliflower Flowers with Tahini .... ₪39

Tempura-Fried Cauliflower ..... ₪42
Served with Galilee tahini or sweet chili sauce.

Cauliflower Tabbouleh Salad ..... ₪64 / ₪39
Cauliflower pearls, cranberries, parsley, mint, coriander, green onion, and nuts in orange vinaigrette.

Caesar Salad – New Jersey Style ..... ₪64
(+Grilled Chicken add ₪18)
Romaine lettuce, croutons, parmesan, and anchovy-egg Caesar dressing.

The Cowboys Salad ..... ₪64
Lettuce, tomatoes, cucumbers, onions, sautéed mushrooms, hard-boiled egg, feta cheese, black olives, corn, and sunflower seeds in a classic vinaigrette.

Root Salad with Asian Peanut Dressing... ₪64/38
Carrot, cabbage, celery, kohlrabi, radish, purple onion, green onion, herbs, and sunflower seeds.

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.

Fattoush Salad ..... ₪64 / ₪38
Tomato wedges, purple onion, Kalamata olives, radish, feta cheese, and tortilla crisps.

Spicy Spanish Tomato Salad ..... ₪64 / ₪38
Tomatoes, pickled lemon, hot pepper, Kalamata olives, and olive oil.

Arugula Salad ..... ₪64 / ₪38
Arugula leaves, cranberries, purple onion, nuts, lemon, and olive oil

Quinoa Salad..... ₪64 / ₪38
red bell pepper, radishes, green onion, celery, parsley, dried cranberries and walnuts, dressed with lemon and olive oil.

Appetizers

Empanadas Muchaleros (4 pcs) ..... ₪42
Traditional Buenos Aires–style beef empanadas.

Buffalo Chicken Wings from the Grill ..... ₪48
Grilled wings in a smoky BBQ marinade.

Chorizo Sausages (2 pcs) ..... ₪48
South American–style beef sausages, traditionally spiced.

Merguez Sausages (4 pcs) ..... ₪48
North African–style veal sausages, spicy and flavorful.

Country-Style Chicken Liver Pâté ..... ₪58
Served with toasted brioche, pear in wine, and homemade onion jam.

Beef Carpaccio – American Classic ..... ₪58
With confit garlic, balsamic glaze, olive oil, parmesan, and arugula.
Served with toast (optional without cheese).

Cigar Rolls (2 pcs) ..... ₪64
Filled with veal sweetbreads and beef short rib in a spicy seasoning.

Arayes (4 quarters) ..... ₪69
Grilled pita quarters stuffed with veal and lamb,herbs, pine nuts, and spices.Served with Galilee tahini.

Spanish Sausage (approx. 400g) ..... ₪89
Veal sausage with traditional Spanish spices, served on sauerkraut with cabanossi slices.

Italian Sausage (approx. 400g) ..... ₪89
Lightly smoked veal sausage with Italian herbs, served on sauerkraut and cabanossi.

Dutch Sausage (approx. 400g) ..... ₪89
Veal sausage filled with gouda cheese, served on sauerkraut and cabanossi.

Foie Gras on Brioche Toast (2 pcs) ..... ₪95
Served with homemade onion jam.

Soups

The Cowboys Soups
One bowl ..... ₪32
Up to 3 bowls per guest ..... ₪54
self-service

Wok Dishes

Vegetarian Stir-Fry (≈350 cal) ..... ₪64
Broccoli, cabbage, zucchini, red pepper, carrot, mushrooms, and onion in Asian sauce.

Chicken Stir-Fry (≈450 cal) ..... ₪75
Chicken breast strips, broccoli, cabbage, zucchini, red pepper, carrot, mushrooms, and onion in Asian sauce.

Veal Fillet Stir-Fry (≈480 cal) ..... ₪99
Beef fillet strips with vegetables in Asian sauce.

Norwegian Salmon Stir-Fry (≈450 cal) ..... ₪99
Salmon cubes with vegetables in teriyaki sauce.

Kids Menu ..... ₪59

For children up to age 7 (dine-in only).
Includes main dish + soft drink + dessert (ice cream, chocolate balls, or birthday cake).

- 200g Hamburger + Fries
- Chicken Schnitzel / Nuggets + Fries
- 200g Grilled Chicken Breast + Fries
- Grilled Chicken Sausages “Lucy” + Fries
- Chicken Hearts / Thigh Skewer + Fries
- Mini Kebabs + Fries

MAIN COURSES ARE SERVED WITH ONE SIDE OF YOUR CHOICE:
French Fries / Mashed Potatoes / Baked Potatoes /
Rice with Corn & Carrots / Fresh Vegetable Salad / Oven-Roasted Vegetables
SAUCES: Chimichurri / Creamy Pepper Sauce / Creamy Mushroom Sauce
HOT SIDE DISH (without main course) 16/24 ₪

From the Kitchen

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

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

Homemade Chicken Liver ..... ₪84
Sautéed with caramelized onions, served on warm pita bread.

Chicken Livers and Mushrooms ..... ₪89
Sautéed with onion and mushrooms, served on pita.

Beef Stroganoff (≈250g) ..... ₪169
Beef fillet strips sautéed with onion, mushrooms, and mustard in a creamy sauce.

Beef Fillet Strips (≈250g) ..... ₪169
Sautéed in pepper or mushroom cream sauce.

Chicken Scaloppini (≈300g) ..... ₪94
Chicken medallions sautéed in pepper or mushroom cream sauce.

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

Hummus with Chickpeas & Pulled Kebab ..... ₪84
Grilled minced kebab with caramelized onion and olive oil.

Hummus with Chickpeas & Chicken Thighs ...₪84
Grilled marinated chicken pieces with onion and spices.

Hummus with Chickpeas, Pulled Kebab & Merguez Sausage ..... ₪90
Spicy mix of veal kebab and merguez sausage with caramelized onion.

Traditional Lasagna ..... ₪85
Ground beef, pasta sheets, and creamy béchamel cheese sauce.

Vegan Shawarma (≈300g) ..... ₪86
Tomato and onion stir-fried plant-based shawarma.

Cowboys Burgers
Around the World Specials

All burgers served with lettuce, tomato, and onion

Texas Beef Burger
From 200g ..... ₪79
₪10 per extra 100g

Chicago Burger ..... ₪105
200g beef burger topped with cheddar, spicy jalapeños, and crispy lamb.

Provence Burger ..... ₪105
200g beef burger topped with pulled asado and onion or fig jam.

New Orleans Burger ..... 105₪
200g beef burger topped with Saint-Maure cheese and smoked goose breast.

Louisiana Burger ..... 179₪
200g beef burger topped with foie gras, gouda, and onion or fig jam.

Dallas Burger ..... 179₪
200 g beef burger topped with sliced veal picanha and melted Gouda cheese.

Sloppy Joe ..... 105 ₪
300g pulled beef burger with onions and mushrooms in BBQ–teriyaki glaze.

Steakburger ..... 105₪
350g premium patty made from aged ribeye, sirloin, and fillet.

Chicken Burger (≈200g) ..... 74 ₪
Grilled chicken breast served in a bun.

Vegan Burger ..... 84 ₪

Extra Toppings
Fried Egg / Fried Onion / Garlic Confit / Hot Jalapeño / Onion Rings ..... 8₪
Onion Jam / Fig Jam / Peanut Butter ..... 10₪
Portobello Mushrooms / Chili Con Carne ..... 12₪
Pulled Asado / Smoked Goose / Hot Corned Beef / Crispy Lamb ..... 16₪
Cheeses: Emmental / Saint-Maure / Cheddar / Orange Cheddar / Gouda ..... 14₪
Foie Gras 100g ..... 95₪

From the Grill

Kebab

Kebab Skewers on Cinnamon Sticks... 79/ 89 ₪
Veal & lamb with parsley, onion & pine nuts
approx. 180 / 300 g

Kebab Patties ..... 79 / 89 ₪
Veal & lamb with parsley, onion & pine nuts
approx. 180 / 300 g

Romanian "Bucharest" Kebab ..... 79 / 89 ₪
Beef patties with garlic & house spices.
approx. 180/300 g

Jerusalem Mix ..... 89 ₪

Grilled on a hot flattop, approx. 300 g.
A mix of chicken thighs, livers & hearts with tomato & onion, in classic Jerusalem seasoning, served on warm pita bread.

Araies Four grilled pita quarters..... 82 ₪

filled with veal & lamb, herbs, pine nuts & mild spices, served with Galilee tahini.

Chicken

Cajun Chicken Breast
approx. 200 / 300 g ..... 79 / 89₪

Chicken Steak traditionally seasoned,
approx. 180 / 300 g ..... 79 / 89₪

Chicken Thigh Skewers traditional seasoning,
approx. 180 / 300 g ..... 79 / 89₪

Chicken Heart Skewers Skewers may be combined.
approx. 180 / 300 g ..... 79 / 89₪

Texas Fried Chicken ..... 99 ₪

Premium chicken fillet strips in a secret house recipe, approx. 700 g.

Lamb Chops (Premium)From 400 g... 199 ₪

Each additional 100 g < 58 ₪

Corned Beef (NY Deli Style)

Approx. 160 / 300 g ..... 99 / 119 ₪
Lightly smoked veal corned beef, sliced & served in a hamburger bun with garlic sauce.

Spareribs

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

Grilled Foie Gras

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

Sausages

Spanish Sausage..... 99 ₪
Approx. 400 g veal sausage with traditional Spanish seasoning, served on sauerkraut with kabanos slices

Italian Sausage.....99 ₪
Approx. 400 g lightly smoked veal sausage with traditional Italian seasoning,
served on sauerkraut with kabanos slices

Dutch Sausage .....99 ₪
Approx. 400 g veal sausage filled with authentic gouda,
served on sauerkraut with kabanos slices

Spicy Merguez Sausages .....89 ₪
Approx. 400 g North African–style spicy veal sausages

Chorizo Sausages .....89 ₪
Approx. 400 g South American beef sausages with traditional seasoning

Mixed Sausage Platter .....89 ₪
Approx. 400 g – 2 Chorizo + 4 Merguez

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

Hanger Steak (Aged Butcher's Cut)
Starting at 200g ..... ₪159
Additional 100g ..... ₪54

Steak & Eggs (≈200g) ..... ₪160
Beef fillet strips topped with two sunny-side-up eggs.

Ribeye on the Bone
Starting at 700g ..... ₪359
Additional 100g ..... ₪54

T-Bone Porterhouse Steak
Starting at 700g ..... ₪359
Additional 100g ..... ₪54

Tomahawk Ribeye Steak
Prime bone-in ribeye, sliced for serving.
From 1 kg ..... 550 ₪
Each additional 100 g < 54 ₪

Add-On Indulgence:
Grilled Foie Gras – 100 g · 95 ₪

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

Chateaubriand ..... ₪299
Premium fillet steak, available only in Medium or Medium-Rare. **≈350g**

Tournedos Rossini ..... ₪318
Veal fillet and foie gras
≈400g (≈300g fillet + 100g foie gras).

The Good Life Single / Double
Approx. 300 / 600 g ..... 230 / 420 ₪
Grilled veal fillet medallions served on a bed of roasted tomatoes, onions & seasoned potatoes.

Carnivores' Celebration..... 249 ₪
Approx. 450 g of aged veal ribeye,
sliced into two portions, served grilled to Medium Well / Well Done only.

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.

Real Chocolate Mousse ..... ₪45
Rich chocolate with hot sauce and Oreo cookie crumble.

New York Brownies ..... ₪47
Classic brownies with chocolate & caramel sauce, nuts, and vanilla ice cream.

Birthday Chocolate Cake ..... ₪45
Served with chocolate sauce and ice cream.

Ruth Sirkis Chocolate Balls ..... ₪35
Coated with coconut flakes.

Apple Strudel (Regular / Sugar-Free) ..... ₪47
Served warm with ice cream.

Mini Dutch Pancakes ..... ₪43
With chocolate, maple syrup, and strawberries.

"Snow Pavlova" ..... ₪47
Meringue with vanilla ice cream and forest fruit sauce.

Monte Carlo Profiteroles ..... ₪49
Cream puffs with vanilla ice cream and chocolate or berry sauce.

Ice Cream / Sorbet ..... ₪43
Flavors: Strawberry, Forest Fruit, Salty Pretzel, Salted Caramel, Cookies & Cream, Coconut Crunchy with White Chocolate.

Extra Ice Cream Scoop ..... ₪16

Drinks

Draft Beer (1/3 | 1/2)
Carlsberg ..... ₪29 / ₪34
Tuborg ..... ₪29 / ₪34
Weihenstephan ..... ₪31 / ₪36

Bottle Beer ..... ₪29
Heineken / Goldstar / Corona

Beer Jug (640ml) ..... ₪58

Beer Tower (3L)
Carlsberg / Tuborg ..... ₪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