



## About us...

The "Hatzot" Steak House ("Midnight" Steak House) was founded in 1970 by two brothers, Abraham and Michael Ajami, and for decades has been a cornerstone of Jerusalem culinary culture. The brothers caught the public eye years ago by creating the original "mixed grill" dish, which has become known nationally and worldwide as the "Jerusalem mixed grill."

Throughout the years, the family-operated Hatzot has served as a constant meeting point for numerous celebrities in the elite of Israeli, politics, sports and entertainment as can be seen by a small sample of their photographs that decorate the walls.

Hatzot is characterized by its distinct culinary experience. Meats are grilled a la plancha at a piping hot 250 Celsius (480 Fahrenheit) and are seasoned with our secret spices, thus producing the unique colors, aromas and most importantly rare flavors that cannot be found anywhere else.

Hatzot's popular and trendy location on the border between Mahane Yehuda Market and the Nahlaot neighborhood contributes to its authentic Jerusalem atmosphere. This locale, together with the exceptional food, turns dining at Hatzot into an unforgettable experience.



★ חצות ★

★ The original Jerusalem mixed grill ★

KOSHER

## Starters

Hummus/Hummus with tehina garnished with fresh parsley and olive oil.....	25
Hummus with whole chickpeas/warm mushrooms garnished with fresh parsley and olive oil.....	27
Roasted baladi eggplant on a bed of tehina and olive oil .....	32
Baladi eggplant topped with minced veal, date honey and seasoned on the grill.....	45
Fried cauliflower with a crispy coating and aioli dip.....	35
Garlic and za'atar pita bread .....	15
Spicy Merguez sausages char grilled and served with mustard .....	38
Mallard duck breast skewer (fatty) .....	45
Goose liver skewer served with toast and date honey .....	80
2 grilled vegetable skewers (cherry tomatoes, onion, mushroom, red pepper, hot pepper)...	16
Rice/rice and beans "Jerusalem style" .....	22
Rice and okra in tomato sauce.....	25
Okra in tomato sauce.....	25
Majadara rice, lentils and fried onion .....	25
French fries.....	20
Fresh garden salad with chopped vegetables, olive oil and lemon juice .....	20
Slow cooked hearty bean soup .....	25
Orange lentil soup with carrots and onion (in the winter) .....	25
Soup of the day (in the winter) ask the waiter .....	25
Platter of homemade salads, per person .....	25

## Main Courses

Served with homemade salads, warm pita bread, and 2 side dishes of choice  
Side dishes: French fries/salad/rice/Majadara/okra

Hatzot's famous Jerusalem Mixed Grill .....	79
Chicken breast thinly sliced and well-seasoned .....	79
Succulent boneless skinless chicken thighs.....	82
chicken hearts.....	82
Homemade veal kebab made from minced seasoned veal .....	79
Grilled chicken livers .....	76
2 Mallard duck breast skewers (fatty).....	100
330 gram aged entrecote steak best cooked medium, served with grilled vegetables served with red wine, soy and honey sauce. ....	135
2 Goose liver skewers served with toast and date honey.....	170
Hatzot Duet 330 gram entrecote steak topped with a goose liver skewer .....	180
*Fresh Tilapia fillet grilled with lemon, garlic, thyme, and olive oil, served with a vegetable medley.....	80
*Fresh Sea Bream fillet grilled with lemon, garlic, thyme, and olive oil, served with a vegetable medley.....	95
*The fish dishes come with one side dish	

Customers that do not order a main course will be charged 20NIS for the house salads, pita breads, and pickled vegetables



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חובה לראות!

סטקיית חצות |  

## Healthy Warm salads

Chicken salad strips of chicken breast with honey soy sauce, almonds, and fried onion .....	63
Entrecote salad strips of entrecote, salt and pepper, with honey soy sauce, almonds and fried onion .....	72
Warm Portobello salad Portobello mushrooms in a honey soy sauce with almonds and fried onion.....	63

Our salads are served with lettuce, cherry tomatoes, mushrooms, red pepper, onion, and green bean

## Vegan Meals

Grilled Baladi eggplant topped with seasoned vegan mince.....	52
Vegan Jerusalem Mixed Grill stir fried tofu, mushrooms and onions seasoned with house spices. include 2 side dishes of choice: French fries/salad/rice/Majadara/okra.....	70

## Children's Meals

Hotdogs served with 2 side dishes of choice .....	50
Schnitzel nuggets served with 2 side dishes of choice .....	50

## Soft Drinks

Coca-Cola / Cola Zero / Diet Coke .....	12
Sprite / Diet Sprite / Fanta .....	12
Soda water / Mineral water .....	10/12
Grapefruit juice / Grape juice .....	12
Flavored water / Nestea .....	12
San Pellegrino (750 ml) sparkling water .....	28
Glass of natural lemonade / Pitcher of lemonade / pitcher of mint lemonad.....	12/30
Homemade mint lemonade granita .....	25
Carlsberg/Tuborg/Goldstar .....	21
Draft Stella beer 1/3-1/2 L .....	26/30
Shapiro Beer (Jerusalem boutique beer) .....	27

## Hot Drinks

Tea.....	8
Tea with fresh mint.....	8
Turkish coffee.....	8
Espresso/double espresso.....	10/14
Hot Cider with a cinnamon stick (in the winter) / with red wine..	19/29

## Alcoholic Beverages

Arak mint lemonade .....	28
Arak mint lemonade granita .....	38
Chaser of Arak / Flavors .....	12/14
Johnnie Walker Black Label .....	44
Vodka chaser / shot.....	20/38



**For Private Events**  
Inquire for more information