

איציק הגדול
SINCE 1995

MENU



WAGYU

The wagyu meat, which originated in Japan, captures the chefs of the world, thanks to the quality and dispersion of its fat, which gives the meat tenderness and flavors, unlike any other meat.

Our wagyu calves grow in the breeding farm in northern Israel.

Excellent variety of the wagyu meat are served at our restaurant.

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All wagyu products can be purchased at our factory store across from the restaurant.

**For reservations tel:
03-7773337**

ON THE TABLE

Selection of house salads are served unlimited. The salads are fresh and made daily. Served with laffa from the taboon and falafel.

Our homemade salads contains allergenic ingredients
· Gluten and Fava beans ·

Unlimited salad refills

42 NIS per person*

* When ordering main courses (two skewers per person)

60 NIS per person without main courses

Selection of salads for a single diner

7 types of salads from the Unlimited Salads and falafel
35 NIS

STARTERS

Hummus 31

Hummus with fresh mushrooms 37

Tahini 33

Grilled vegetables 10

Whole roasted eggplant

On citrus charcoal grill, garlic, olive oil, lemon, sea salt and parsley 42

Fries 33

Fresh golden champignon mushrooms

Sauteed in onions, served hot 38

Grilled portobello mushrooms 48

Chopped liver 20

Vegetable salad 38

Margez / spicy sausages 70

SOUPS FROM THE CAULDRON

· In Winter Time ·

Vegetable soup 28

Bean soup 28

Winter special (ask the waiter)



Butcher's cut 250g 230

Fillet 250g 270

Rib roast 88 ·

Sirloin 96 ·

· Price per 100g ·

BEEF AND LAMB

· Fresh ·

Beef fillet steak 250g 210

Beef fillet medallions 250g 210

Rossini steak Combination of tenderloin
steak with Foie gras medallion 280

Chateaubriand 250g
Steak from the center of the fillet,
Recommended medium-rare 220

Lamb chops 360g 225

Veal entrecote 300g 180

Local beef sirloin 300g 190

Rib roast 60 ·

· Price per 100g ·

MINCED MEAT

· freshly minced meat ·

House kebab
With lamb fat (two skewers) 98

Romanian kebab 98

Lamb kebab 98

Hamburger 250g 80

For more specials ask the waiter

· All weights shown on the menu are before roasting ·

SKEWERS

• 2 skewers in the dish •

Can be varied • The price is for two skewers

Beef fillet 160

Entrecôte 150

Mix A dish that combines five types of meat on one skewer: chicken, lamb, piece of butchers, filet and kebab 130

Veal sweetbread 220

Spine 90

Lamb 150

Lamb fat 130

Goose liver (One skewer) 165

Goose liver medallion 120

CHICKEN

Pullet 98

Chicken liver 76

Chicken hearts 76

Turkey testicles 160

Marinated chicken breast 75

FISH

Sea Bass

Open, grilled on a citrus charcoal grill 130

Local Barramundi skewer

Open, grilled on a citrus charcoal grill 110

COLD BEVERAGES

Acqua Panna

mineral water 750ml 28

San Pellegrino

750ml, light sparkling 28

Perrier

330ml, light sparkling 15

Neviot

mineral water 500ml 13

Carbonated Beverages 14

Juices 14

Lemonade

250ml / 1 liter 13 / 29

Heineken / Carlsberg /

Stella / Paulaner bottle 27

Black Malt / Diet 15



