

LET'S  MEAT  
*Kosher Steak House*

## Menu

14:00 to 22:00

# LET'S MEAT

*Higher Steak House*

## Starters

### **Burnt ends lollipops - 350**

Brisket tips in barbecue sauce with a touch of honey mustard

### **Smoked Croquettes - 280**

shredded beef, wrapped in a layer of mashed potatoes in a breaded crust

### **Birria Empanadas - 320**

Fried empanadas stuffed with birria stew served with chimichurri and birria broth

### **Mexi Fries - 280**

French fries with birria, pico de gallo and guacamole

### **Salmon Ceviche - 300**

Marinated salmon with tomato, mango, chili, cilantro and sprouts

### **Tuna Tostaditas - 330**

Raw tuna cubes marinated in ponzu sauce on top of 2 mini fried tortillas, with avocado, chipotle mayonnaise, cilantro and alfalfa sprouts

### **Rib Eye Tostada - 350**

Roasted on a tostada with avocado cream, pico de gallo, radish, cabbage and a touch of serrano chili.

### **Guacamole - 240**

Avocado, onion, tomato and cilantro served with tortilla chips

## Salads

### **House salad - 250**

Lettuce, spinach, cherry tomatoes, red onion, mushrooms, carrots, toasted almonds and honey mustard dressing

### **Caribbean - 280**

Lettuce, mango, grapefruit, jicama, cherry tomatoes, caramelized pecans, with hibiscus dressing

### **Caesar - 220**

Romaine, cherry tomatoes, house caesar dressing, croutons

### **Israeli - 220**

Tomato, cucumber, red onion, lettuce, parsley, served with a citrus vinaigrette

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## Sandwich & Burgers

\*All Served with fries

### **Baby Chicken Sandwich - 340**

Marinated parguit with spices, sweet pepper jam, tomato, lettuce and sprouts on challah bread

### **Crispy Chicken Sandwich - 360**

Schnitzel, coleslaw, tomato and tartar sauce on challah bread

### **Pulled Brisket Burger - 400**

seasoned in barbecue sauce with guacamole and red cabbage slaw

### **Classic Burger <sup>9oz</sup> - 400**

tomato, lettuce, pickle and onion with mayonnaise

### **Dirty Burger <sup>9oz</sup> - 440**

fried onion, fried egg and sautéed mushroom, tomato & lettuce

### **House Burger <sup>9oz</sup> - 520**

tomato jam, guacamole and picanha slices, tomato & lettuce

## Mexican Flavors

### **Birria Tacos - 320**

covered with pickled onion, served with pico de gallo and spicy sauce

### **Beef Tacos - 320**

Marinated and sautéed with tomatoes & onions, covered with fresh onion & cilantro dressed with sweet pepper cream

### **Chicken Tacos - 300**

Marinated and sautéed with tomatoes & onions, covered with carrots & cabbage dressed with sweet pepper cream

### **Burritos**

avocado cream, roasted peppers & onions, rice, beans & pico de gallo

### **Chicken - 340 / Beef - 440**

### **Pollo Pibil - 550**

Baked with Mexican spices, accompanied with roasted potatoes, pickled onions & tortillas.

### **Fajitas**

sautéed peppers, onions & mushrooms with dips & corn tortillas

### **Chicken - 480**

### **Skirt steak - 650**

### **Mix - 580**

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## Main dishes

### **Grilled Chicken Breast - 380**

Marinated chicken breast with sauteed green beans & mushrooms, soy sauce and sesame seeds.

### **Schnitzel - 380**

breaded chicken breast served with french fries

### **Short Ribs <sup>15oz</sup> - 1100**

slow cooked, glazed with onion jam & red wine, served with grilled vegetables

### **Smoked Brisket <sup>14oz</sup> - 900**

slow cooked with barbecue sauce, served with mashed potatoes

### **Fillet Skewers <sup>11oz</sup> - 1100**

with peppers & onions, accompanied by rice & roasted corn

### **Salmon - 480**

seasoned with light Cajun spices, served on a bed of curry rice & vegetables

### **Tuna - 520**

Grilled & served with sautéed mushrooms & wasabi sauce

## Steaks

### **Rib Eye Black Angus <sup>16oz</sup> - 2900**



Served with a baked potato & onions, accompanied by arugula salad, tomato & crunchy onion

### **Cowboy Black Angus <sup>30oz</sup> - 4500**



Served with arugula salad, tomatoes, vinaigrette and baked potato

### **Denver <sup>14oz</sup> - 1200**

Served with Caesar salad and chimichurri

### **Filet <sup>12oz</sup> - 1800**

Served with mashed potatoes and mushrooms demiglass

### **Entrecot <sup>16oz</sup> - 1400**

Served with Caesar salad and chimichurri

### **Skirt Steak <sup>13oz</sup> - 1600**

Served with grilled vegetables and chimi churri

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## Kids Menu

**Chicken fingers - 250**  
crispy breaded strips served with french fries

**Burger Slider - 250**  
mini burger (4 oz) served with fries, with vegetables on the side

**Pasta Bolognesa - 250**  
fettuccine pasta in bolognese sauce



## Sides

**White Rice - 120**

**Green Beans - 140**  
and mushrooms sauteed with soy sauce and sesame

**Mashpotato - 150**

**French Fries - 120**

**Spinach with salted mushrooms - 150**

## Desserts

**Fruits panacota - 280**  
Light vanilla cream with seasonal fruits and blueberry sauce



**Halva Sweet Roll - 260**  
served with vanilla sauce

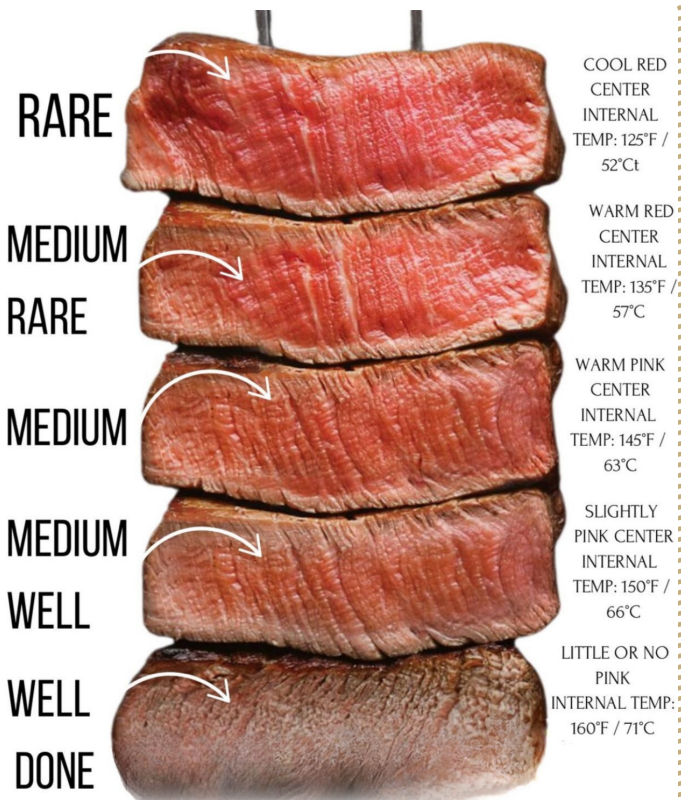
**Double Chocolate Cake - 260**  
Dark chocolate cake, filled with ganache with a touch of peanuts & walnuts

**Banana pudding cake - 300**  
served with fried banana and ice cream

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# Please let your waiter know your preference



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