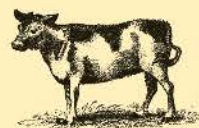
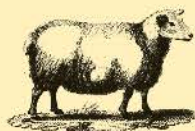





Big Itsik


3 Razeel Street, Tel Aviv - Yafo





Itzik Hagadol restaurant
was founded in 1996
by Itzik and his son Amos.

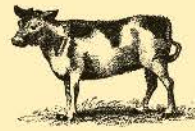
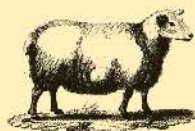
Over the years,
the restaurant's guiding
principles are
quality, freshness
and fine taste
in order to give our customers
a perfect culinary
experience.



www.itzikhagadol.co.il



Before the Meat



Selection of Salads

Unlimited salad refills

Our homemade salads are prepared fresh everyday

Our house salads contains allergenic ingredients - For more information ask your waiter.

Selection of Big Itsik's salads - **54 NIS** per person

Selection of Big Itsik's salads when ordering a meat entrée

(two skewers per person) - **28 NIS** per person



Israeli vegetable salad | Mid-eastern eggplant | Red beets | Tomato salsa | Greek eggplant | Moroccan carrots (spicy) | Celery leaf salad | Egg salad | Assorted pickled vegetables | Spicy hot eggplant salad | Oven baked potatoes in rosemary and olive oil (contains gluten) | Vegetarian chopped liver (from eggplant) | White cabbage in mayonnaise (Russian cabbage) | Red cabbage in mayonnaise (Swedish cabbage) | Corn, mushroom and mayonnaise salad (Mexican) | Hot fava beans (**not recommended for those sensitive to fava beans**) | Falafel made from chickpeas and greens | Chopped carrot - picant | Matbuha - boiled tomatos.

Appetizers

1	Hummus	24
2	Hummus with fresh mushrooms	33
3	Tahini seasoned with garlic, parsley and olive oil	27
4	Eggplant in Mayonnaise	27
5	Whole Roasted Eggplant on citrus charcoal grill with garlic, olive oil, lemon and sea salt	38
6 7	Fresh chips small / large	21 31
8	Fresh golden champignon mushrooms sautéed with onions and served warm (contains gluten)	33
9 10	Grilled portobello mushrooms immersed in a marinade. Grilled and served with tomatoes and onions (contains gluten) for 2 or 4 diners	31 48
11	Chopped liver Grilled chicken liver sautéed in onions and seasoned with black pepper, nutmeg and salt with eggs	33
12 13	Vegetable salad seasoned with lemon, oil and salt with tahini on top	33 39
14	Selection of salads for a single diner	40

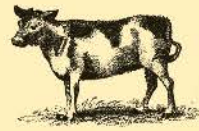
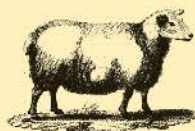
Soups from the Cauldron **in winter**

15	Vegetable soup made from fresh root vegetables, cooked over a slow fire	28
16	Bean soup cooked over a slow fire for 8 to 10 hours and flavored with sautéed onion and fresh tomatoes	28
17	Leg soup cooked over a slow fire for 18 hours	38





Meat



Steaks

All types of meat from Itsik's Kitchen are local and fresh

- | | | |
|----|---|------------|
| 18 | Entrecote Steak 500 grams on the bone. An aged cut adorned with ribbons of fat. Recommended grilling level: medium | 185 |
| 19 | Tenderloin Steak 270 grams. Soft succulent cut
Recommended grilling level: medium | 195 |
| 20 | Tenderloin Medallions 270 grams.
Recommended grilling level: medium | 195 |
| 21 | Rossini Steak Combination of tenderloin Steak & goose liver medallions
Recommended grilling level: medium | 230 |

Wagyu

**Wagyu cattle - Unlike any other in the beef kingdom
The cattle is nourished by high quality grains,
therefore it's taste is rich and succulent**

- | | | |
|----|--|------------|
| 22 | New-York Wagyu Steak 400 grams. A sirloin cut on the bone
Recommended grilling level: medium | 185 |
| 23 | Entrecote Wagyu Steak 500 grams. A succulent marbled cut
Recommended grilling level: medium | 230 |
| 24 | T-Bone Wagyu Steak 450 grams. A T-bone combines sirloin cut with tenderloin cuts. Recommended grilling level: medium | 230 |
| 25 | Porterhouse Wagyu Steak 600 grams. A cut combining the finest qualities of tenderloin and sirloin. Recommended grilling level: medium | 275 |

Premuim Meats Mix

Includes: lamb chops, tenderloin medallions, sirloin medallions, butcher's cut, house kebab & pullet

Four / Six / Eight diners

650 / 975 / 1300

Lamb

26	Lamb Chops 360 grams. Tender, fatty meat Recommended grilling level: medium	190
27	Lamb Sirloin 300 grams. without the bone, non-fat Recommended grilling level: medium	190
28	Lamb Sirloin Medallions 300 grams Recommended grilling level: medium	190
29	Lamb Tenderloin 270 grams Recommended grilling level: medium	240

Special Cuts

30	Premium Butcher's cut 400 grams. Juicy Strong tasted cut Recommended grilling level: medium	155
31	Chateaubriand Steak 330 grams. A steak from the center of the tenderloin cut. soft, tender and marbled. Recommended grilling level: medium	240

Kebabs and Sausages

Meat for kebabs and sausages is fresh and ground on the premises

32	Lamb Kebab 100% lamb (contains pinenuts)	72
33	Romanian Kebab Beef and lamb seasoned with chopped garlic and other spices (contains gluten)	64
34	Margez Sausages slightly spicy, made from breast and neck of lamb and calf. Recommended as a starter for any meal	60
35	Entrecote Hamburger 250 grams. Recommended grilling level: medium	60

Chicken

36	Chicken Breast in marinade of garlic and spices (contains gluten)	65
37	Chicken Thigh in herb and garlic marinade (contains gluten)	65

Internal Organs

51	Butcher's Cuts on Skewers (onglet) Juicy strong beef taste, for lovers of meat juices	80
52	Lamb Sweetbreads on Skewers	80
53	Calf Sweetbreads on Skewers	80
54	Young Veal Sweetbreads	88
55	Spine on Skewers (made from lamb spines) Recommended with lemon	70

Fish

56	Chipora XL (Sea Bream) Grilled on an open citrus charcoal grill	110
57	Sea Bass XL Grilled on an open citrus charcoal grill	110

Children's Menu on Shabbat

58	Schnitzel Strips served with chips	40
59	Entrecote Hamburger 250 grams. Recommended grilling level: medium	60

Selection of meats on skewers

Each portion includes 2 skewers of your choice, you may vary by ordering 2 different skewers.

All meats are local and fresh

38	Lamb Recommended grilling level: medium	86
39	Lamb Fat	64
40	Mixed Grill 5 different types of meat on one skewer	78
41	House Kebab on Skewers Lamb and beef seasoned with onion, parsley and spice (contains gluten)	66

Goose

42	Goose Liver fresh on Skewers	160
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Veal

43	Tenderloin Recommended grilling level: medium	90
44	Entrecote Selected cuts with a bit of fat Recommended grilling level: medium	86

Chicken

45	Pullet	66
46	Turkey	66
47	Chicken Liver on Skewers Recommended grilling level: medium	56
48	Chicken Hearts on Skewers Recommended grilling level: medium	56
49	Turkey Testicles on Skewers Recommended grilling level: medium-well	88

Internal Organs Skewers

50	Butcher's Cut on Skewers (onglet) Juicy strong beef taste, for lovers of meat juices	84
51	Lamb Sweetbreads on Skewers	80
52	Calf Sweetbreads on Skewers	84
53	Young Veal Sweetbreads	98
54	Spine on Skewers (made from lamb spines) Recommended with lemon	72

Fish

55	Chipora XL (Sea Bream) Grilled on an open citrus charcoal grill	110
56	Sea Bass XL Grilled on an open citrus charcoal grill	110

Children's Menu on Shabbat

57	Schnitzel Strips served with chips	45
58	Entrecote Hamburger 250 grams. Recommended grilling level: medium	60

Cold Beverages

59	Coca-Cola	13
60	Diet Coca-Cola Zero	13
61	Sprite Diet Sprite	13
62	Fanta	13
63	Grape Juice	13
64	Orange Grapefruit	13
65	Peach Fuze-Tea	14
66	Clear Cider	15
67	Flavored Watter	14
68	Vittel Mineral Water 500 ml	16
69	Acqua Panna Mineral Water 750 ml	26
70	Perrier Sparkling Water 330 ml	15
71	San Pellegrino Sparkling Water 750 ml	26
72 73	Fresh lemonade glass pitcher	10 40
74 75	Fresh Orange juice (in season) glass pitcher	13 50
76	Black Malt Diet Malt	15

