

HARVEY'S

SMOKEHOUSE

Welcome to Harver’s Smokehouse, where the culinary delights of authentic Southern American BBQ meet the warm hospitality of Jerusalem. Enjoy our mouth-watering deep smoked meats and home-style sides, cold refreshing craft beers and creative cocktails.

LET’S GET THIS PARTY STARTED!

TEXAS BBQ NACHOS **56**
SMOKED CHORIZO, BRISKET & BLACK BEAN CHILI, FRESH PICCO DE GALLO SALSA, GUACAMOLE AND PICKLED JALAPENOS

BURNT ENDS **64**
A KANSAS CITY TRADITION, TENDER CUBES OF BRISKET CARMELIZED IN BBQ SAUCE, SERVED WITH YAM CHIPS *(Burnt ends are in limited supply and may sell out based on demand)*

RIB EYE RIBLETS **68**
ENTRECOTE RIBLETS SMOKED AND GLAZED WITH CHIPOTLE HONEY BBQ SAUCE

POPCORN CHICKEN **54**
SUPER CRISPY CHICKEN TENDERS SERVED WITH CHIPOTLE MAYO AND SWEET CHILI SAUCE. JUST POP’EM IN YOUR MOUTH!

FIRE POPPERS **58**
POPCORN CHICKEN TOSSED IN FIERY HOT BUFFALO SAUCE, SERVED WITH COOL RANCH DRESSING

CHICKEN WINGS **48**
TOSSED IN YOUR CHOICE OF FIERY HOT BUFFALO SAUCE OR OUR "JACK & COKE" BBQ SAUCE, SERVED WITH VEGETABLES AND RANCH DRESSING

CHIMICHANGA **48**
CRISPY BEEF BURRITO SERVED WITH FRESH PICCO DE GALLO SALSA AND GUACAMOLE

FILLET CARPACCIO **68**
SPICY AIOLI, CANDIED GARLIC, PICCO DE GALLO, SCALLIONS, OLIVE OIL AND BALSAMIC VINEGAR

CHARRED EGGPLANT BALADI **46**
CHIMICHURRI CHERRY TOMATOES, ROASTED PEPPERS, ROASTED GARLIC TEHINA

GREENS’N THINGS

HARVEY’S SMOKEHOUSE SALAD **78**
GRILLED BBQ CHICKEN BREAST, SMOKED LAMB FACON BITS, ROMAINE LETTUCE, TOMATO, AVOCADO (SEASONAL), CRISPY ONIONS AND CREAMY RANCH DRESSING

CAESAR SALAD **42**
HEARTS OF ROMAINE, CROUTONS, CREAMY CAESAR DRESSING, CASHEW PARMESAN
ADD GRILLED CHICKEN **22**

PANZANELLA SALAD **48**
TOMATO, CUCUMBER, RED ONION, CHARRED PEPPERS, GARLIC CROUTONS, FRESH BASIL, BALSAMIC AND OLIVE OIL
ADD GRILLED CHICKEN **22**
ADD SMOKED BRISKET **36**

GRILLED GARLIC FOCCACIA **18**
ROASTED PEPPER AIOLI AND ROASTED GARLIC TEHINA

FROM OUR OLE HICKORY PITS SMOKER
WE SMOKE OUR MEATS DAILY IN SMALL BATCHES, WITH HICKORY WOOD BLOCKS IMPORTED FROM THE USA.
(Please note, we may sell out of selected items when demand is high)

BUILD YOUR PERSONAL BBQ PLATTER

14 HR. SMOKED BEEF BRISKET - PER 100G. **36**

12 HR. SMOKED NY STYLE PASTRAMI - PER 100G. **38**

18 HR. SMOKED PULLED BEEF SHOULDER - PER 100G. **38**

12 HR. SMOKED PULLED LAMB - PER 100G. **48**

4 HR. SMOKED ROAST BEEF - PER 100G. **38**
(Served MR at room temperature)

2 HR. SMOKED BBQ CHICKEN LEG **28**

1 HR. SMOKED CHORIZO SAUSAGE - (2 SAUSAGES) **28**

CHOOSE YOUR SIDES

HOUSE FRIES **22/36**

YAMS FRIES **32/46**

HAND CRAFTED ONION RINGS **34**

HOUSE COLESLAW **14**

GARDEN SALAD **22**

CHAR-GRILLED VEGETABLES **36**

SMOKED CHORIZO, BRISKET & BLACK BEAN CHILI **38**

BASMATI RICE WITH SMOKED BRISKET BAKED BEANS **34**

SMOKEHOUSE MAINS

SERVED WITH COLESLAW AND YOUR CHOICE OF:
HOUSE FRIES, RICE W/ SMOKED BRISKET BAKED BEANS OR GREEN SALAD

LAMB SPARERIBS **48**
12 HR. HICKORY SMOKED FALL-OFF-THE BONE TENDER LAMB RIBS
*(*Servings vary from 500g-1,000g. Prices are per 100g of meat. Please consult your Server.)*

ASADO ON THE BONE **42**
12 HR. HICKORY SMOKED BEEF RIBS SERVED WITH CHIPOTLE
*(*Servings vary from 500g-1,000g. Prices are per 100g of meat. Please consult your Server.)*

HONEY BBQ SAUCE SMOKED CHICKEN BREAST **98**
GLAZED WITH OUR "JACK & COKE" BBQ SAUCE

FISH OF THE DAY **129**
PREPARED IN A CAJUN SPICE,
TOPPED WITH FRESH PICCO DE GALLO SALSA

FIRE GRILLED STEAKS

SERVED WITH COLESLAW, DEMI GLACE SAUCE AND YOUR CHOICE OF:
HOUSE FRIES, RICE W/ SMOKED BRISKET BAKED BEANS OR GREEN SALAD

FILLET MIGNON MEDALLIONS - 250G. **MARKET PRICE**

CHATEAUBRIAND - 500G. **MARKET PRICE**

AGED ARGENTINIAN RIB EYE STEAK - 350G. **195**

HAND CRAFTED SANDWICHES

SERVED WITH HOUSE FRIES OR GREEN SALAD
Substitute Hand Crafted Onion Rings - 10 / Yam Fries - 8

HARVEY’S TEXAS BEEF DIP **98**
14 HOUR SMOKED BRISKET, CARAMELIZED ONIONS, TOMATO, GRAINY MUSTARD AIOLI, PAN DRIPPIN’S AU JUS

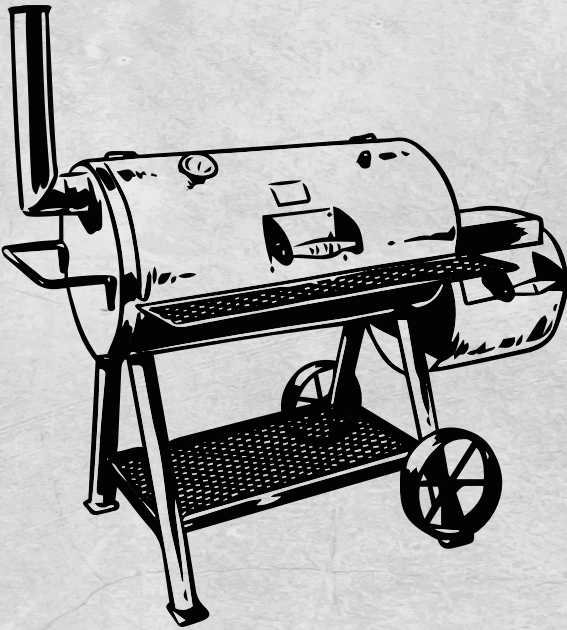
AMERICAN CHORIPAN **98**
AMERICAN BBQ MEETS ARGENTINA - HICKORY SMOKED PULLED BEEF SHOULDER, GRILLED, CHORIZO SAUSAGE, CHIMICHURRI SAUCE, ROASTED GARLIC CONFIT AND GRAINY MUSTARD AIOLI

TEX MEX CHICKEN CLUB WRAP **84**
POPCORN CHICKEN, CHERRY WOOD SMOKED LAMB FACON, CHIPOTLE MAYO, GUACAMOLE, LETTUCE AND TOMATO

JO JO’S CHARCOAL GRILLED BBQ BURGER **89**
250G. FRESHLY GROUND ENTRECOTE, HOUSE BBQ SAUCE, LETTUCE, TOMATO, PICKLES, RED ONION AND GRAINY MUSTARD AIOLI

BURGER TOPPINGS

CHERRY WOOD SMOKED LAMB FACON **20**
VEGAN CHEDDAR CHEESE **9**





HARVEY'S

SMOKEHOUSE

We put the Bar in Bar-B-Que

SOFT DRINKS

SODA	14
ORANGE / LEMONADE	14
ORANGE / LEMONADE PITCHER	30
APPLE CIDER	14
GINGER ALE	14
AQUA PANNA MINERAL WATER	29
NEVIOT MINERAL WATER 500 ML	16
SAN PELLEGRINO SPARKLING WATER	29
KINLEY SODA	12
TONIC	14
GINGER BEER	14

WHITE WINE

HAR ODEM VOLCANIC CHARDONNAY	150
TURA SNOW	132
YARDEN SAUVIGNON BLANC	138
GVAOT GOFNA CHARDONNAY CABERNET	162
ADIR ROSE (SEASONAL)	130

RED WINE

GAMLA CABERNET SAUVIGNON (HALF BOTTLE)	82
RAMAT NEGEV MALBEC	132
HAR ODEM YAAR ODEM	145
TURA LIMITED EDITION	148
ADIR CABERNET SAUVIGNON	158
GALIL YARON	189
LUERIA TERRACE	156
LUERIA ROSSO	170
GVAOT MERLOT	169
GVAOT GOFNA CABERNET SAUVIGNON	198
GVAOT GOFNA CABERNET FRANC	198
PETIT CASTEL	210

HOT DRINKS

ESPRESSO	10
DOUBLE ESPRESSO	14
TURKISH COFFEE	8
MINT TEA	10
CEREMONIE TEA	14

VODKA

ABSOLUT	35
KETEL ONE	44
GREY GOOSE	58

GIN & RUM

GORDON'S	35
BOMBAY	38
BACARDI	40
BACARDI GOLD	45
MALIBU	36

TEQUILA

CUERVO GOLD	36
1800 REPOSADO	48
1800 ANEJO	50

ANIS

ARAK ELIT	29
OUZO PLOMARI	32

LIQUEURS / DIGESTIF

AMARETTO DISARONNO	32
APEROL	30
FRANGELICO	42
KAHLUA	38
COINTREAU	46

APERITIFS

MARTINI BIANCO / ROSSO / DRY	36
CAMPARI	38

WHISKY / BOURBON

WOODFORD RESERVE	65
BUFFALO TRACE	48
JIM BEAM	31
JOHNNY WALKER BLACK	48
JACK DANIELS	48
JAMESON	38

SINGLE MALT WHISKY

GLENMORANGIE QUINTA RUBEN	79
LAPHROAIG SELECT	42
GLENLIVET FOUNDERS RESERVE	46
GLENLIVET 15	86
THE BALVENIE 14	84

COCKTAILS

SMOKY	46
BOURBON LAPHROAIG, MANGO, LIME, AGAVE, LEMON	
MANGO MOJITO	44
RUM, MANGO, PINEAPPLE ORANGE, LEMON, MINT	
COSMOPOLITAN	42
CITRON VODKA, CRANBERRY, TRIPLE SEC	
MEXICAN MULE	48
TEQUILA, CINNAMON, LEMON, GINGER BEER	
PINEAPPLE MARGARITA	42
TEQUILA, PINEAPPLE, SOUR, LEMON	
CARIBBEAN ISLAND	49
RUM, APEROL, ROSETTA, PINEAPPLE, LEMON	
PINK LADY	46
GIN, PASSOA, MANGO, LEMON	

FLAVORED ALCOHOLIC BEVERAGES

BUSTER'S CRANBERRY LEMONADE	28
BUSTER'S HARD LEMONADE	28
GRAPEFRUIT ARAK	28

BEER ON TAP

STELLA ARTOIS	26/32
LEFFE BLOND	28/34
SHEVET ICE MANN LAGER	30/36
SHEVET HOP GURU IPA	30/36
SHEVET FARM MAMA WHEAT	30/36
SHEVET WEE LADDIE SCOTTISH ALE	30/36