

In 1970, in the Machane Yehuda Market, a Jerusalem legend was born. The Jerusalem Mixed Grill, an assortment of different meats cooked on a flat top grill and seasoned with a secret spice mixture, was invented at Hatzot. Since then Hatzot has become an institution of authentic Jerusalem flavors. This tradition now lives and breathes in Modiin, with a new branch that opened in 2022



## Josef Burgers

The kosher hamburger brand, popular in Jerusalem, is now on our menu. Our patties are made from 100% prime Angus beef. The burgers are juicy and cooked on a piping hot grill, served with a soft bun, seasoned to perfection, just like in Jerusalem. Chef's kiss

### American Mac

Angus beef patty, homemade mac sauce  
caramelized onion jam, vegan cheddar, Lalique  
lettuce, tomato, and pickled red onion – 82

### Paris Umami

A juicy Angus burger with truffle aioli  
grilled mushrooms and nutritional yeast  
fresh arugula, and topped with a sunny-side up egg – 86

### Angus Machane Yehuda

Josef's famous Jerusalem patty from  
Machane Yehuda Market. Made from juicy freshly  
ground Angus beef, served with vegetables of choice – 60

### Buenos Loco

Our crazy burger, an Angus patty coated in BBQ sauce  
pulled beef short ribs, and homemade spicy chili jam  
Lalique lettuce, and red onion – 89

### Jerusalem Lamb

A juicy and flavorful burger mixture made from fatty lamb and  
Angus beef, cooked on a piping hot grill. Served in a  
soft bun with vegetables and condiments of choice – 65

### Jerusalemite in Mexico

Juicy Angus beef patty with bits of jalapeno and  
a mildly spicy traditional Mexican sauce. Served in a soft bun  
with vegetables and condiments of choice – 62

### Vegan Sensational

A vegan burger made from pea protein, super juicy  
and tasty, served in a soft bun with vegetables of choice – 62

### Upgrade your meal

Add a side dish + choice of soft drink – 25



## Burger Toppings

Sunny-side up egg – 10  
Pulled beef short ribs – 22  
Onion jam – 10  
Spicy chili pepper jam – 10  
Vegan cheddar – 10  
220 gram Angus beef patty – 30

## Side Dishes

### Hot crispy fries – 20

### Seasoned fries

Hot fries lightly seasoned with herbs and paprika – 20

### Hot chips

With mild seasoning for herbs and paprika – 20

### Israeli salad

Chopped salad with Lalique lettuce, cucumber, tomato, and red onion  
lightly dressed with olive oil and lemon juice – 20

### Majadra

A dish made of rice, green lentils, and fried onion – 20

### Hatzot's crunchy potato chunks

Cooked hand-torn potatoes, fried until crispy perfection on the outside  
and soft on the inside, with Hatzot's seasoning – 22

### Rice – 20

Rice and beans – 20

Onion rings – 20

## Dessert

Classic and tasty warm chocolate cake – 22  
Nespresso espresso – 10  
Turkish coffee – 10  
Green tea – 10

## From Grill to Plate

Hot chargrilled meats, properly seasoned, and  
served on a plate with a side dish of choice

### Hatzot's Jerusalem mixed grill

Legendary Jerusalem mixed grill, seasoned and piping hot off  
the flat top grill, served with pickles, tahin  
quarter laffa flatbread, amba, and homemade schug  
Just like in Jerusalem – 79

### Grilled chicken breast

Cooked and seasoned to juicy perfection on a piping hot flat top  
grill, served with a small salad, tahini spread  
grilled onion and tomato – 76

### Grilled veal kebab

Authentic Jerusalem kebab, homemade from fresh meat and fat  
slowly chargrilled, served with tahini  
onion and sumac salad, grilled tomato and green onion – 78

### Chargrilled boneless skinless chicken thigh

Hatzot-seasoned tender juicy boneless skinless chicken thigh  
served with a fresh tomato salad, tahini spread  
and grilled onion and tomato – 80

### Grilled entrecote strips

Thinly sliced entrecote sauteed on a piping hot flat top grill  
with fried onion, served with a small salad, tahini  
spread, and grilled onion and tomato – 82

### Vegan Jerusalem mixed grilled

A juicy vegan version of the quintessential Jerusalem dish  
served with pickles, tahini, a quarter laffa flatbread, and amba or  
spicy condiment, depending on how you feel – 79

### Jerusalem meat platter

A celebration of grilled meats, spicy merguez sausages  
Jerusalem mixed grill, boneless skinless chicken thigh, and  
veal kebab served on a giant platter with grilled  
vegetables and chunks of crunchy potatoes – 220

## From Plancha to Pita

The flavor of Hatzot in a pita

Juicy seasoned meats cooked on a flat top grill  
Served in a soft warm pita baked on the premises  
Served with two pickles on the side, and the option of  
adding fried onion as a topping. Inside the pita you can add  
your spread of choice-tahini, hummus, amba, or schug

### Hatzot's mixed grill

Legendary Jerusalem mixed grill, cooked  
on a piping hot flattop grill, served in a soft  
pita, with the same taste from 1970 – 58

### Chicken breast

Cooked and seasoned to juicy perfection  
on a piping hot flat top grill – 55

### Grilled veal kebab

Authentic Jerusalem kebab made from fresh  
meat and fat, slowly chargrilled – 55

### Hatzot seasoned boneless skinless chicken thigh

Hatzot seasoned tender juicy boneless  
skinless chicken thigh, cooked on a piping  
hot flat top grill – 58

### Grilled entrecote strips

Thinly sliced entrecote sauteed on a piping hot  
flat top grill with fried onion – 67

### Vegan Jerusalem mixed grill

A vegan version of the quintessential Jerusalem dish  
Tasty and unique – completely Hatzot – 58

### Upgrade your meal

Add a side dish + choice of soft drink – 25



## Homemade schnitzel

Homemade schnitzel strips in a crispy golden coating  
Served hot with a side dish of choice – 60

### Kids Angus burger

gram Angus beef patty from prime cuts-120  
served in a soft bun and vegetables of choice  
Served with a side dish of choice – 60

### Chicken hot dogs

Quality hot dogs, halved, cooked on a piping hot grill  
and served with a side dish of choice – 60

## Soft Drinks

All drinks cost 12 NIS  
Beer on tap - 30/26