



# HARVEY'S

## SMOKEHOUSE

Welcome to Harvey’s Smokehouse, Jerusalem’s 1st authentic American BBQ Smokehouse.  
Enjoy our mouth-watering deep smoked meats and home-style sides, cold refreshing craft beers and Southern inspired cocktails and feel the warmth of true Southern American hospitality!

### LET’S GET THIS PARTY STARTED!

**TEXAS BBQ NACHOS** **48**  
SMOKED CHORIZO, BRISKET & BLACK BEAN CHILI, SALSA ROJA, GUACAMOLE AND PICKLED JALAPENOS

**BURNT ENDS** **64**  
A KANSAS CITY TRADITION, TENDER CUBES OF CARAMELIZED BRISKET IN A KANSAS CITY STYLE BBQ SAUCE, SERVED WITH YAM CHIPS (BURNT ENDS ARE IN LIMITED SUPPLY AND MAY SELL OUT BASED ON DEMAND)

**POPCORN CHICKEN** **52**  
SUPER CRISPY CHICKEN TENDERS SERVED WITH CHIPOTLE MAYO AND SWEET CHILI SAUCE, JUST POP EM IN YOUR MOUTH!

**FIRE POPPERS** **56**  
POPCORN CHICKEN TOSSED IN FIERY HOT BUFFALO SAUCE, SERVED WITH COOL RANCH DRESSING

**CHARCOAL CHICKEN WINGS** **48**  
CHARCOAL & MESQUITE GRILLED WINGS TOSSED IN YOUR CHOICE OF FIERY HOT BUFFALO SAUCE OR OUR "JACK & COKE" BBQ SAUCE

**CHIMICHANGA** **46**  
CRISPY BEEF BURRITO SERVED WITH SALSA ROJA AND GUACAMOLE

**FILLET CARPACCIO** **58**  
SPICY GARLIC AIOLI, CANDIED GARLIC, RADISH, OLIVE OIL AND BALSAMIC VINEGAR

**CHARRED EGGPLANT BALADI** **42**  
CHIMICHURRI CHERRY TOMATOES, ROASTED PEPPERS, ROASTED GARLIC TEHINA

### GREENS N’ THINGS

**HARVEY’S SMOKEHOUSE SALAD** **68**  
GRILLED BBQ CHICKEN BREAST, SMOKED LAMB FACON BITS, ROMAINE LETTUCE, TOMATO, RADISH, AVOCADO (SEASONAL), CRISPY ONIONS AND CREAMY RANCH DRESSING

**JERUSALEM CHOPPED SALAD** **36**  
FRESH CUCUMBER, TOMATO, AND RED ONION WITH OLIVE OIL, PARSLEY AND FRESH SQUEEZED LEMON

**PANZANELLA SALAD** **38**  
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 WITH HICKORY WOOD BLOCKS IMPORTED FROM THE USA IN SMALL BATCHES, ALL DAY EVERY DAY, AS SUCH, IT IS NOT UNCOMMON THAT WE SELL OUT WHEN ITEMS ARE IN HIGH DEMAND!

### BUILD YOUR PERSONAL BBQ PLATTER

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

**12 HR. SMOKED ASADO (MIN 300G) - PER 100G.** **48**

**18 HR. SMOKED PULLED BEEF SHOULDER - PER 100G.** **36**

**12 HR. SMOKED PULLED LAMB - PER 100G.** **42**

**4HR. SMOKED ROAST BEEF - PER 100G.** **38**  
(SERVED MR AT ROOM TEMPERATURE)

**4 HR. SMOKED HONEY GLAZED TURKEY BREAST** **24**  
(SERVED AT ROOM TEMPERATURE) - PER 100G.

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

**1 HR. SMOKED MERGUEZ SAUSAGE – (2 SAUSAGES)** **28**

### CHOOSE YOUR SIDES

HOUSE FRIES	20/34
YAMS FRIES	28/42
HAND CRAFTED ONION RINGS	32
HOUSE COLESLAW	12
GARDEN SALAD	18
SMOKED CHORIZO, BRISKET & BLACK BEAN CHILI	36
BASMATI RICE WITH SMOKED BRISKET BAKED BEANS	32

### SMOKEHOUSE MAINS

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

**SMOKED LAMB SPARERIBS** **48**  
12 HR. HICKORY SMOKED FALL OFF THE BONE LAMB RIBS PER 100G.

**GRILLED CHICKEN BREAST** **98**  
GLAZED WITH OUR "JACK & COKE" BBQ SAUCE, SERVED WITH YAM CHUTNEY

**FISH OF THE DAY** **129**  
FRESH CATCH OF THE DAY PREPARED IN A CAJUN STYLE  
\*SERVED OVER CREOLE PASTA WITH PICANTE PEPPERS, CHERRY TOMATOES, ONIONS AND GARLIC

### FROM THE CHARCOAL GRILL

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.** **172**

**CHATEAUBRIAND – 500G.** **349**

**AGED RIB EYE STEAK – 350G.** **169**

### HAND CRAFTED SANDWICHES

SERVED WITH HOUSE FRIES OR GREEN SALAD

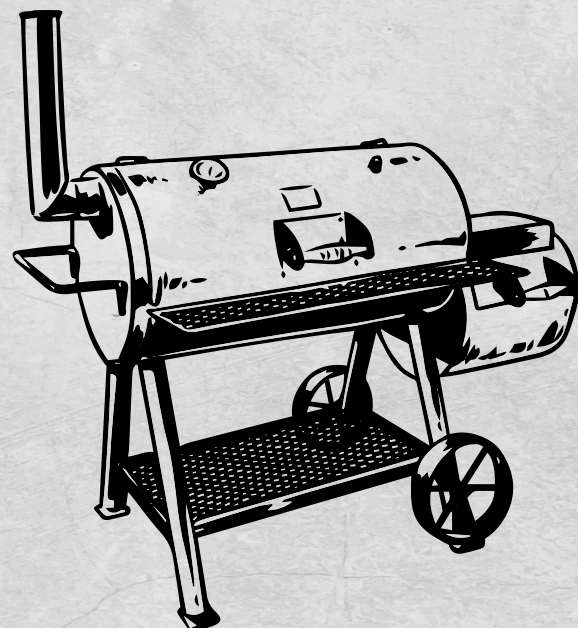
**HARVEY’S TEXAS BEEF DIP** **89**  
14 HOUR SMOKED BRISKET, CARAMELIZED ONIONS, TOMATO, GRAINY MUSTARD MAYO, PAN DRIPPIN’S AU JUS

**WE’RE IN KANSAS CITY TOTO** **89**  
18 HOUR HICKORY SMOKED PULLED BEEF SHOULDER, PICKLES, KANSAS CITY BBQ SAUCE, COLESLAW AND GRAINY MUSTARD MAYO

**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** **84**  
250G. FRESHLY GROUND ENTRECOTE, HOUSE BBQ SAUCE, LETTUCE, TOMATO, PICKLES, RED ONION AND GRAINY MUSTARD MAYO

**BURGER TOPPINGS**  
**CHERRY WOOD SMOKED LAMB FACON** **18**  
**VEGAN CHEDDAR CHEESE** **8**







# 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	10
TONIC	14
GINGER BEER	14

### HOT DRINKS

ESPRESSO	10
DOUBLE ESPRESSO	14
TURKISH COFFEE	8
MINT TEA/ FLAVORED TEABAGS	10

### WHITE WINE

TURA SNOW	129
YARDEN SAUVIGNON BLANC	136
GVAOT GOFNA CHARDONNAY CABERNET	162
RAMAT NEGEV ROSE (SEASONAL)	108

### RED WINE

GAMLA CABERNET SAUVIGNON (HALF BOTTLE)	79
RAMAT NEGEV, NEGEV	118
RAMAT NEGEV CABERNET SAUVIGNON	128
RAMAT NEGEV MALBEC	132
GALIL MOUNTAIN, ALON	140
GVAOT VINEYARD DANCE	178
GVAOT NEVE	156
TURA LIMITED EDITION	148
TURA MERLOT	189
PETIT CASTEL	210
YARDEN CABERNET SAUVIGNON	220

### VODKA

ABSOLUT	35
KETEL ONE	44
GREY GOOSE	58

### GIN & RUM

GORDON'S	35
TANQUERAY	38
BACARDI	40
NEGRITA	38
CAPTAIN MORGAN SPICED GOLD	45
MALIBU	36

### TEQUILA

MILAGRO REPOSADO	50
DON JULIO REPOSADO	60

### ANIS

ARAK	29
ARAK EL NAMROUD	34
OUZO PLOMARI	32

### LIQUEURS / DIGESTIF

AMARETTO DISARONNO	32
APEROL	30
DRAMBUIE	42
COINTREAU	46

### APERITIFS

MARTINI BIANCO / ROSSO / DRY	36
CAMPARI	38

### WHISKY / BOURBON

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

### SINGLE MALT WHISKY

GLENMORANGIE QUINTA RUBEN	79
LAPHROAIG 10	41
GLENLIVET FOUNDERS RESERVE	46
GLENLIVET 15	86
MACALLAN 12	76
THE BALVENIE 14	84

### COCKTAILS

SMOKY	42
BOURBON LAPHROAIG, MANGO, LIME, AGAVE, LEMON	
MANGO MOJITO	44
RUM, MANGO, PINEAPPLE ORANGE, LEMON, MINT	
COSMOPOLITAN	42
CITRON VODKA, CRANBERRY, TRIPLE SEC	
MEXICAN MULE	47
TEQUILA, CINNAMON, LEMON, GINGER BEER	
PINEAPPLE MARGARITA	42
TEQUILA, PINEAPPLE, SOUR, LEMON	
CARIBBEAN ISLAND	49
RUM, APEROL, ROSETTA, PINEAPPLE, LEMON	
DAILY COCKTAIL SPECIAL	45

### BEER ON TAP

STELLA ARTOIS	26/32
LEFFE BLOND	28/34
SHAPIRA PALE ALE	28/34
SHAPIRA IPA	30/36
SPECIAL TAP	MARKET PRICE