



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, Laliq
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
Laliq 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

:Condiments of choice

Ketchup, mayonnaise, BBQ sauce
garlic sauce, zaatar aioli
preserved lemon aioli, harissa

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 Laliq 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, tahini
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

SALAD

Double meat – 30 *

An assortment of meats served atop a large and colorful salad chopped fresh each morning A mix of lettuce, cherry tomatoes, carrots, red onion, cucumber, and arugula dressed with olive oil and lemon juice, served with tahini spread on the side



A great choice for active people

Chicken breast salad – approx. 65 grams of protein

Strips of grilled juicy chicken breast
lightly seasoned and grilled to perfection – 65

Grilled kebab salad – approx. 50 grams of protein

Well-seasoned grilled veal kebab – 70

Homemade crispy schnitzel salad – approx. 65 grams of protein

Strips of golden and juicy crispy schnitzel
made from fresh chicken breast – 65

Vegan shawarma salad

Vegan shawarma mix, grilled on a hot flat
top grill with an authentic grilled flavor – 70

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

KIDS

Meals that Kids Love
Happy kids, happy parents

Appetizers

Spicy grilled merguez sausages

Juicy, well-seasoned, chargrilled merguez sausages
served with mustard, a quarter
of a warm laffa flatbread, and homemade cabbage salad – 45

Fresh tapas from the market

Fresh homemade salads that we prepare every morning in our
kitchen, just like in the Machane Yehuda Market
Served with our house pitas, seasoned and lightly chargrilled – 27

Hatzot's wings

Super crispy wings in a golden coating and sweet chili-soy sauce
with toasted sesame seeds. A special
sweet-savory combo with the perfect crunch
Regular – 40, Large – 70

Fire roasted wings

Juicy wings lightly charred on an open flame, with classic
seasoning that takes you back to the nights at
the Machane Yehuda Market
Regular – 40, Large – 70

Shuk Arayes

Piping hot chargrilled arayes. A crispy layer of pita wrapped
in tender and spiced meat, served with Jerusalem
tahini and chargrilled vegetables – 48

Cauliflower with harissa and preserved lemon

Perfectly fried cauliflower florets that are crunchy on the
outside and tender on the inside, served with a preserved
lemon aioli and mild harissa spread
Served with a tangy tomato and greens salad – 45

Plate of hummus

Velvety hummus, warm chickpeas, tahini, olive oil and
warm pitas – 32

Savta's bean stew

A thick and rich slow-cooked white bean soup that smells
like home, with the warmth of a Jerusalem
dish and an unforgettable taste – 25

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

Soft Drinks

All drinks cost 12 NIS

Beer on tap - 30/26