



Overview

In the heart of the city of Jerusalem, across from the Mamila Mall and a short walk from the old city, is Black Restaurant.

The restaurant is equipped to host private and business gatherings of up to 160 people, and offers a comprehensive and delicious menu of dishes designed by Chef Tzachi Buchester.

Come enjoy the unique design of the covered and air-conditioned balcony boasting a panoramic view of the Old City walls. The balcony is fully equipped for digital presentations and professional gatherings in a private area for up to 70 people, including high quality food which promises to be an enjoyable culinary experience for every guest.

www.blackbarburger.co.il

Black Group and Event Prices

Menu	Afternoon Price (until 5:00pm)	Night Price
Black Afternoon	85	100
Black Student	100	115
Black Classic	120	135
Black Mix Grill	150	165
Black VIP	180	195

- * Price is the net price to the agent and does not include VAT and 12% service charge.
- * Wine and Alcohol may be ordered at the meal at a 10% discount off the regular price.

Name/Company: _____ Phone/Cell: _____
 Type of Event: _____ Event Date: _____
 Contact Person: _____ Cellphone #: _____
 Time of Arrival: _____ Number of guests: _____ Number of children: _____
 Form of Payment: Cash / Credit / Check / Deferred payment
 Menu Choice: Student / Afternoon / Classic / Mix Grill / VIP
 Comments: _____

Date: _____ Name: _____ Signature: _____



Black Afternoon

Black Afternoon

First Courses (in the center of the table)

Hot and Tasty Bread

House Dips – salsa, parsley-olive oil, tehina

*Choice of 4 dishes:

Healthy Vegetable Salad with tehina and olive oil

Grilled Eggplant with chili sauce and orange-flavored tehina

Hot Wings – juicy chicken wings with crispy coating

Spicy Chili con Carne – ground beef with red beans, tomatoes, and hot peppers

Baby Black Salad – lettuce mix, baby leaves, carrots, red onions, cherry tomatoes, silan vinaigrette

Torte Di Carne – seasoned ground beef on top of a thin focaccia with parsley and diced onions (additional 10 shekels)

Four-Colored Salad – purple cabbage, kohlrabi, and parsley with tehina and peanuts (additional 10 shekels)

Main Dishes (served in the center of the table)

*Choice of 3 dishes

Chicken Liver – chicken livers sautéed with lots of fried onions, served on a bed of mashed potatoes

Sliders – 100gr hamburgers made from high quality beef

Grilled Chicken Salad – mixed lettuces and baby greens with grilled chicken breast, sliced almonds and silan vinaigrette

House Shnitzel – thin chicken breast in crispy coating

Corned Beef Sandwich – a heaping tower of thinly sliced hot smoked beef served hot on buns, served with Dijon mustard

Side Dishes (served with main dishes in the center of the table)

French Fries/Spicy Fries

Home Fries – cubed potatoes fried and served in a chili sauce

Dessert (served in the center of the table)

Bittersweet chocolate bars with crushed hazelnuts

Mini panna cotta with berries

Drinks

Soft Drinks – pitchers of orange juice and lemonade



Black Student

Black Student

First Courses (in the center of the table)

Hot and Tasty Bread

House Dips – salsa, parsley-olive oil, tehina

*Choice of 4 dishes:

Healthy Vegetable Salad with tehina and olive oil

Grilled Eggplant with chili sauce and orange-flavored tehina

Hot Wings – juicy chicken wings with crispy coating

Spicy Chili con Carne – ground beef with red beans, tomatoes, and hot peppers

Baby Black Salad – lettuce mix, baby leaves, carrots, red onions, cherry tomatoes, silan vinaigrette

Four-Colored Salad – purple cabbage, kohlrabi, and parsley with tehina and peanuts

Torte Di Carne – seasoned ground beef on top of a thin focaccia with parsley and diced onions

Santa Sinta – thin slices of sirloin pickled with salt and olive oil (additional 10 shekels)

Main Dishes (served in the center of the table)

*Choice of 4 dishes

Chicken Liver – chicken livers sautéed with lot of fried onions, served on a bed of mashed potatoes

Sliders – 100gr hamburgers made from high quality beef

Grilled Chicken Salad – mixed lettuces and baby greens with grilled chicken breast, sliced almonds and silan vinaigrette

House Shnitzel – thin chicken breast in crispy coating

Corned Beef Sandwich – a heaping tower of thinly sliced hot smoked beef served hot on buns, served with Dijon mustard

Black Style – Juicy spring chicken on mini-hamburger buns with a mushroom, tomato and white wine sauce

Side Dishes (served with main dishes in the center of the table)

French Fries/Spicy Fries

Home Fries – cubed potatoes fried and served in a chili sauce

Green beans – sautéed with walnuts

Dessert (served in the center of the table)

Bittersweet chocolate bars with crushed hazelnuts

Mini panna cotta with berries

Drinks

Soft Drinks – pitchers of orange juice and lemonade/sodas in personal bottles

Hot drinks (black coffee/tea)



Black Classic

Black Classic

First Courses (in the center of the table)

Hot and Tasty Bread

House Dips – salsa, parsley-olive oil, tehina

*Choice of 4 dishes:

Healthy Vegetable Salad with tehina and olive oil

Grilled Eggplant with chili sauce and orange-flavored tehina

Hot Wings – juicy chicken wings with crispy coating

Spicy Chili con Carne – ground beef with red beans, tomatoes, and hot peppers

Baby Black Salad – lettuce mix, baby leaves, carrots, red onions, cherry tomatoes, silan vinaigrette

Four-Colored Salad – purple cabbage, kohlrabi, and parsley with tehina and peanuts

Torte Di Carne – seasoned ground beef on top of a thin focaccia with parsley and diced onions

Santa Sinta – thin slices of sirloin pickled with salt and olive oil (additional 10 shekels)

Main Dishes (served in the center of the table)

*Choice of 4 dishes

Chicken Liver – chicken livers sautéed with lots of fried onions, served on a bed of mashed potatoes

Black Bangkok – skewers of ground beef with mint leaves, basil, and hot pepper, served on rice

Black Style – Juicy spring chicken on mini-hamburger buns with a mushroom, tomato and white wine sauce

Grilled Chicken Salad – mixed lettuces and baby greens with grilled chicken breast, sliced almonds and silan vinaigrette

House Shnitzel – thin chicken breast in crispy coating

Corned Beef Sandwich – a heaping tower of thinly sliced hot smoked beef served hot on buns, served with Dijon mustard

Side Dishes (served with main dishes in the center of the table)

French Fries/Spicy Fries

Home Fries – cubed potatoes fried and served in a chili sauce

Green beans – sautéed with walnuts

Dessert (served in the center of the table)

Bittersweet chocolate bars with crushed hazelnuts

Mini panna cotta with berries

Drinks

Soft Drinks – pitchers of orange juice and lemonade/sodas in personal bottles

Hot drinks (black coffee/tea)



Black Mix Grill

Black Mix Grill

First Courses (in the center of the table)

Hot and Tasty Bread

House Dips – salsa, parsley-olive oil, tehina

*Choice of 4 dishes:

Healthy Vegetable Salad with tehina and olive oil

Grilled Eggplant with chili sauce and orange-flavored tehina

Hot Wings – juicy chicken wings with crispy coating

Spicy Chili con Carne – ground beef with red beans, tomatoes, and hot peppers

Baby Black Salad – lettuce mix, baby leaves, carrots, red onions, cherry tomatoes, silan vinaigrette

Four-Colored Salad – purple cabbage, kohlrabi, and parsley with tehina and peanuts

Torte Di Carne – seasoned ground beef on top of a thin focaccia with parsley and diced onions

Mixed dumplings – crispy dough filled with seasoned ground beef or mashed potatoes

Main Dishes (served in the center of the table)

*Mix Grill (platter of meats)

Sliders – 100gr hamburgers made from high quality beef

Corned Beef Sandwich – a heaping tower of thinly sliced hot smoked beef, served hot

Steak – entrecote steak, aged to perfection

Black Style – Juicy spring chicken

Veal sausages – paired with sweet chili sauce

Side Dishes (served with main dishes in the center of the table)

*Choice of 3 dishes:

French Fries/Spicy Fries

Home fries – cubed potatoes fried and served in a chili sauce

Green beans – sautéed with walnuts

Rice

Mashed potatoes

Dessert (served in the center of the table)

Bittersweet chocolate bars with crushed hazelnuts

Mini panna cotta with berries

Chocolate Soufflé

Drinks

Soft Drinks – pitchers of orange juice and lemonade/sodas in personal bottles/1/3 liter beer/glass of wine/cocktail

Hot drinks (espresso/Americano/black coffee/tea)



Black VIP

Black VIP

First Courses (in the center of the table)

Hot and Tasty Bread

House Dips – salsa, parsley-olive oil, tehina

*Choice of 5 dishes:

Healthy Vegetable Salad with tehina and olive oil

Grilled Eggplant with chili sauce and orange-flavored tehina

Hot Wings – juicy chicken wings with crispy coating

Spicy Chili con Carne – ground beef with red beans, tomatoes, and hot peppers

Baby Black Salad – lettuce mix, baby leaves, carrots, red onions, cherry tomatoes, silan vinaigrette

Four-Colored Salad – purple cabbage, kohlrabi, and parsley with tehina and peanuts

Torte Di Carne – seasoned ground beef on top of a thin focaccia with parsley and diced onions

Mixed dumplings – crispy dough filled with seasoned ground beef or mashed potatoes

Santa Sinta – thin slices of sirloin pickled with salt and olive oil (additional 10 shekels)

Main Dishes (served in the center of the table)

*Choice of 5 dishes

Sliders – 100gr hamburgers made from high quality beef

Corned Beef Sandwich – a heaping tower of thinly sliced hot smoked beef served hot on buns, served with Dijon mustard

Steak – entrecote steak, aged to perfection

Black Style – Juicy spring chicken

Chicken Liver – chicken livers sautéed with lots of fried onions, served on a bed of mashed potatoes

Grilled Chicken Salad – mixed lettuces and baby greens with grilled chicken breast, sliced almonds and silan vinaigrette

Side Dishes (served with main dishes in the center of the table)

*Choice of 4 dishes

French Fries/Spicy Fries

Home Fries – cubed potatoes fried and served in a chili sauce

Green beans – sautéed with walnuts

Rice



Black VIP

Dessert (served in the center of the table)

Bittersweet chocolate bars with crushed hazelnuts

Mini panna cotta with berries

Chocolate Soufflé

Apple Crumble – hot and crispy apple crumble with a scoop of ice cream

Cassata in chocolate bath – halva ice cream between 2 chocolate cookies surrounded by warm chocolate sauce

Drinks

Soft Drinks – pitchers of orange juice and lemonade/sodas in personal bottles/1/3 liter beer/glass of wine/cocktail

Hot drinks (espresso/Americano/black coffee/tea)