



BASIC GRILL HOUSE MENU

Soft drinks on the table - pitchers of Orange Juice, Lemonade, Pepsi and Pepsi Max

Moroccan House Bread

6 Mediterranean Mezza Salads

FIRST COURSE –SERVED FAMILY STYLE

Grilled eggplant served on white tahini with tomatoes and parsley leaves

Homemade hummus with baby lamb stew and moroccan paprika

Green salad with our house vinaigrette – baby lettuce mix

MAIN COURSE –SERVED FAMILY STYLE

Healthy chicken breast on "orange" cream

Lamb kebabs on grilled eggplant

BBQ chicken wings

Chicken Livers in red wine and date honey served on mashed potatoes

SIDE DISHES

Rice garnished with Toasted Almonds

Potato Duet –Potatoes and Sweet Potatoes roasted with Rosemary and Garlic

EXTRAS

A Platter of Entrecote (Rib-Eye) Skewers (about 5) with Steak House Cut French Fries – 100sh a platter

A Platter of French Fries –18sh

DESSERTS—SERVED FAMILY STYLE

Chocolate Soufflé, Halva Parfait and Wild Berry Parfait

Hot drinks: Coffee and Tea

www.joy-gb.co.il
13 MAMILA AVENUE, JERUSALEM. 02-5020555

EVENTS DEPARTMENT 054-5700020



EVENT MENU- FAMILY STYLE

Soft drinks on the table - pitchers of Orange Juice, Lemonade, Pepsi and Pepsi Max

Moroccan House Bread

6 Mediterranean Mezza Salads

FIRST COURSE -SERVED FAMILY STYLE

Homemade hummus with baby lamb stew and moroccan paprika

Caesar Salad with chicken strips, croutons and beets chips

Chicken Liver Pate served with Seasonal Homemade Confiture

Grilled eggplant served on white tahini with tomatoes and parsley leaves

MAIN COURSE -FAMILY STYLE

Select 3:

- Siniya –Lamb Kebabs with Real Tehina, Parsley and Almonds
- Moroccan Beef Tagine –Root Vegetables, Whole Hummus and Moroccan Paprika
- Mediterranean Mixed Grill – Pargiyot (dark meat chicken), Chicken Breast Strips, Chicken Livers, Onions and Cajun spice
- Chicken Livers Sautéed with Red Onions and Red Wine
- Sea Fish Filet in a Preserved Lemon and Herb Sauce
- Spring chicken (pargiyot) marinated in sweet beets and herbs - (10sh extra per person)

SIDE DISHES

Rice garnished with Toasted Almonds

Potato Duet –Potatoes and Sweet Potatoes roasted with Rosemary and Garlic

Couscous garnished with Almonds, Dried Apricots and Prunes



EXTRAS

A Platter of Entrecote (Rib-Eye) skewers (about 5) with steak sauce cut french fries – 100sh a platter

A Platter of french fries –18sh

DESSERTS—SERVED FAMILY STYLE

Chocolate Soufflé, halva parfait and wild berry parfait

Hot drinks: Coffee and Tea

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CLASSIC J'JOY MENU –INDIVIDUAL SERVINGS

Soft drinks on the table - pitchers of Orange Juice, Lemonade, Pepsi and Pepsi Max

Moroccan House Bread

6 Mediterranean Mezza Salads

FIRST COURSE –SERVED FAMILY STYLE

Grilled eggplant served on white tahini with tomatoes and parsley leaves

Moroccan Cigars filled with a sweet chicken ragout with onions, prunes and almonds

Caesar Salad with Chicken Strips, Croutons, and beets Chips

BBQ Chicken Wing

CHOICE OF MAIN COURSE

Healthy chicken breast on "orange" cream

Spring chicken (pargiyot) marinated in sweet beets and herbs

Sirloin Steak (New York Cut), 250g, Grilled with Olive Oil and Course Salt

Grilled Lamb Kebabs on seared eggplant tahini

Chicken Livers in red wine and date honey with mashed potatoes and fried onions

Fish of the Day with Seared Vegetables

Grilled Entrecote (Rib-Eye) Steak –25sh extra

Beef fillet in red wine sauce and chestnuts – 50sh extra

*DESSERTS—*INDIVIDUAL PORTIONS*

Chocolate Soufflé, halva parfait and wild berry parfait

Hot drinks: Coffee and Tea

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