

For your Reservations &
Special Events : (786) 899-7999

Call Us : (954) 367-2461



BISSALEH FUSION MEAT HOUSE

BISSALEH HOMEMADE BREAD

Traditional Bissaleh bread made in house served with a whipped & lightly smoked chipotle butter, walnuts, beets & caviar spread.

SOUP OF THE DAY

Ask your waiter what our soup of the day is.

SALADS

CHICKEN SALAD

A marinated bed of kale serves as the salad base, topped with quinoa, tortilla rice noodles, chicken & topped with a savory ginger sesame dressing.

FUSION GRILL STEAK SALAD

Perfectly grilled steak placed on a bed of arugula & watercress served with a sweet mango & crunchy peanut dressing.

LAND & SEA APPETIZER

CEVICHE SALMON

A classic salmon ceviche with beetroot medallions, dashes of fresh cilantro, sliced red onion, chilli peppers & avocado topped with olive oil, lime & spicy wasabi cream.

BEEF TARTARE

Beef tartare with quail egg, topped with our homemade beet creme fraiche for a rich balance served with a side of tortilla chips.

BAKED STUFFED EGGPLANT

Oven-baked eggplant stuffed with gently seasoned 100% ground aged ribeye beef.

BUTTERNUT SQUASH SAKI MAKI

A Saki Maki roll comprised of tapioca, butternut squash, pine nuts & perfectly poached chicken.

SPINACH TAKI MAKI

A Taki Maki roll of fresh-caught Atlantic salmon and smooth spinach greens.

BEEF TATAKI

Thinly sliced beef served with a delicious side of pickled shiitake mushrooms.

WAGYU HOT STONE

A marbled cut of Wagyu beef cooked tableside using the traditional hot stone method served with a delicious & tangy pepper sauce.

SALMON FALAFEL

Salmon falafel served with oven-roasted eggplant, pickled lemons & topped with a fresh tahini sauce.

CHICKEN LIVER PATE

Savory chicken liver pate served with a slow cooked sweet potato confiture, sprinkled with caramelized pistachios.

BISSALEH WINGS

Crispy breaded chicken wings.

VEGETARIAN APPETIZER

ROASTED CAULIFLOWER

Slow roasted cauliflower baked to perfection served with a tangy lemon tahini sauce & served with fresh grilled tomatoes.

KATAIFI AUBERGINE

Crispy & sweet, homemade kataifi crust stuffed with roasted eggplant aubergine and pine nuts.

JAPANESE AUBERGINE

Grilled eggplant medallions marinated in a savory Japanese rice vinaigrette.

BRUSSEL SPROUTS

Crispy roasted Brussel sprouts with a smoky Japanese Tobiko sauce.

CARPACCIO AUBERGINE

Thinly sliced, oven-roasted eggplant drizzled with pure raw sesame tahini & silan, topped with candied nuts and freshly squeezed lime.

STEAK & MAIN COURSE

All steaks are USDA Certified Prime aged for 28 days minimum

16 OZ BONE-IN RIB EYE STEAK

16 oz bone-in rib-eye steak, aged for thirty days & then grilled to perfection with our house dry rub, served with your choice of sauce.

16 OZ CENTER CUT BONELESS RIBEYE

16 oz center cut boneless ribeye, aged for thirty days & then grilled with our house dry rub, served with your choice of sauce.

\$10

MP

\$26

\$32

\$18

\$22

\$24

\$16

\$16

\$22

\$22

\$18

\$18

\$12

\$14

\$18

\$14

\$14

\$18

\$52

\$54

8 OZ FILET MIGNON

Tender cut filet mignon served with a rich bone marrow & porcini mushroom sauce.

8 OZ BISSALEH RESERVE CUT STEAK

8 oz reserve cut steak, grilled to your liking & served with a rich flavorful porcini mushroom sauce.

48 OZ ALIANI TOMAHAWK

Grilled with our house dry rub, served with choice of sauce, /146 - 48 oz Tomahawk steak grilled to perfection with our house dry rub, served with your choice of sauces.

SHORT RIBS

Juicy braised short ribs in our Chef Aliani's delicious signature red wine sauce.

PUMPKIN LAMB CHOPS

Delicious lamb chops made with a blend of spices & sweet, savory pumpkin topped with a ginger wine sauce.

RACK OF LAMB

8 rib rack of lamb grilled to perfection with our aromatic house dry rub.

BEEF CHEEKS CASSEROLE

Fresh beef cheeks straight from the oven, with a mixture of chickpeas, pepper & aromatic garlic.

PARGIOT CASSEROLE

Boneless chicken thighs slowly cooked and served with roasted sweet potatoes & carrots cooked in a savory chilli mirin sauce.

FISH

NORWEGIAN SALMON

Norwegian salmon filet served on top of an aromatic saffron sauce.

BRANZINO

Scaled & gutted whole branzino served with a sweet potato mash.

HAMBURGER

BURGER

100% ribeye ground beef, hand-formed into a patty, grilled to your liking, topped with spicy red cabbage.

LAMB BURGER

100% ground lamb, hand-formed into a patty, grilled to your liking, served with our homemade pepper & cilantro ketchup.

VEGGIE BURGER

Grilled portobello mushrooms formed into a patty & served with arugula relish & chilli peppers.

SLIDERS BURGER

Mini slider burgers served with sweet caramelized onion.

SIDES

FRENCH FRIES

CREAMY MASHED POTATOES

SEASONAL VEGGIE SIDE

KIDS

SHNITZELONIM

Breaded chicken tenders served with a side of French fries.

KIDS BURGER: 100% ground beef

100% ground beef burger served with a side of French fries.

HOT DOG BUN

Grilled hot dog in a bun served with a side of French fries.

DESSERT

CHOCOLATE LAVA

Warm chocolate lava cake served with vanilla ice cream

KNAFEH

Middle Eastern sweet speciality of delicious tofu cheese soaked in a sweet, sugar-based syrup, encased in a semolina dough & kataifi, sprinkled with halva.

CARAMEL FILO

A crunchy patisserie delight, stuffed with fresh cream, and drizzled in a banana and caramel sauce.

BISSALEH FILO

Crispy filo pastry dough cigars filled with rich chocolate and drizzled in a caramel and wild fruit coulis.

\$55

\$50

\$146

\$44

\$66

\$155

\$38

\$34

\$34

\$38

\$32

\$30

\$24

\$24

\$7

\$7

\$7

\$12

\$12

\$10

\$12

\$14

\$12

\$14

HOT DRINKS

| | |
|---|------|
| ESPRESSO | \$4 |
| DOUBLE ESPRESSO | \$6 |
| AMERICANO | \$4 |
| HERB TEA | \$4 |
| MINT TEA | \$4 |
| BISSALEH CELEBRATION TEAPOT AND INFUSER | \$16 |

HOOKAH | NARGILA

SHISHA TOBACCO FLAVOR

\$25

SOFT DRINKS & SPRING WATER

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|--------------------------------|-----|
| CLUB SODA | \$2 |
| COKE | \$3 |
| DIET COKE | \$3 |
| COKE 0 | \$3 |
| SPRITE | \$3 |
| DIET SPRITE | \$3 |
| SPRITE 0 | \$3 |
| FANTA | \$3 |
| GINGER ALE | \$3 |
| PITCHER | \$8 |
| HERB ICE TEA | \$5 |
| SARATOGA WATER 828ML | \$8 |
| SARATOGA SPARKLING WATER 828ML | \$8 |
| SARATOGA WATER 355ML | \$5 |
| SARATOGA SPARKLING 355ML | \$5 |
| WATER ZEPHYRHILLS | \$3 |

JUICE

REGULAR

| | |
|-----------|-----|
| ORANGE | \$4 |
| GRAPE | \$4 |
| MANGO | \$4 |
| APPLE | \$4 |
| LEMONADE | \$4 |
| LEMONAANA | \$5 |

PITCHER

| | |
|-----------|-----|
| ORANGE | \$9 |
| GRAPE | \$9 |
| MANGO | \$9 |
| APPLE | \$9 |
| LEMONADE | \$9 |
| LEMONAANA | \$9 |

XI ENERGY

\$5

BEER

| | |
|----------------|-----|
| HEINEKEN | \$6 |
| CORONA | \$6 |
| YINGLING LAGER | \$6 |
| BUD LIGHT | \$6 |
| BLUE MOON | \$6 |
| ASAHI | \$9 |

BISSALEH COCKTAILS

| | |
|---|------|
| LONELY COW LOST IN THE MIDDLE OF A FOGGY FARM | \$18 |
| SMOKE ON THE WATER | \$16 |
| COMFORTABLY NUMB | \$16 |
| FIRE DOWN BELOW | \$16 |
| DIRTY MARTINI | \$13 |
| APPLE MARTINI | \$13 |
| VODKA MARTINI | \$13 |
| COSMOPOLITAN | \$13 |
| SPICY MARGARITA | \$13 |
| BLACK RUSSIAN | \$13 |
| MARGARITA | \$13 |
| MOJITO | \$13 |
| FIRE DOWN BELOW | \$16 |
| FLAMING BISSALEH | \$16 |
| ESPRESSO MARTINI | \$13 |



BISSALEH MEAT HOUSE

A LONGING DREAM LED ME ON A QUEST TO FIND FIRE.

The one who hovered from NewYork to Miami at nights between past and future, blazing and blowing igniting the imagination flickering with flames around the table, stirring hearts. I did not stop until I found this flame and we re-ignited it.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." For your convenience an 18% gratuity has been Add to your check.

(954) 367-2461, (786) 899-7999

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