

About Lebanon

Lebanon is a mixture of beautiful Mediterranean coast, rugged alpine peaks and green fertile valleys. All packaged in an area which is 225km long and 46km wide, an area about the size of Cyprus.

Capital: Beirut

Official language: Arabic (Lebanese)

Government: Republic

Lebanon Surface area: 10 452 km² (Sweden's 449 964 km²)

Population: 4 510 301 (Sweden's : 9 858 794)

Population density: 428 /km² (Sweden's : 22/km²)

Highest point Qurnat as Sawda ' : 3 087 meters above sea l.

National Day November 22

Lebanon is the only country where one can ski in the morning and take a dip in the Mediterranean Sea in the afternoon. This is possible thanks to the mild climate and the steep mountains that rise above the narrow coastal strip. The mountain range is located 45 minutes drive from the coast, offering spectacular views including the Mediterranean Sea. Today, Lebanon has six ski system of groomed slopes.

Are you traveling to Lebanon, do not miss to visit these places of which five are listed on the UNESCO World Heritage List: The city of Anjar, the temples of Baalbek, the world's oldest port town Byblos (7000 years old), Tyre - a city with Roman ruins, cedar wood Arz el-Rab, the Sacred Valley Quadi Qadisha and Jeita - intertwined limestone caves extending approx. 9km.

LEBANON



LIBANESEN

الليباني

Högalidsgatan 40 • Tel 08-20 90 03

Traditional lebanese dishes.
Also take away.



À la carte Monday-Friday 17-22
Saturday 13-23
Sunday 13-21

NOTE: In fine summer weather, we open earlier on weekdays!

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Desserts



34- Kids Ice cream 35:-
A scoop of vanilla ice cream with strawberry and chocolate sauce



35- Baklawa 65:-
stuffed with pine och cashewnuts.



36- Qatayef 99:-
Deep-fried walnut stuffed pancakes with vanilla ice cream.



37- Husets glass 99:-
vanilla ice cream with chocolate, strawberry, pistachios and fresh fruit.



38- Tin 110:-
cognak flaming figs with pine nuts, raisins served with cream or vanilla ice cream.

39- Chef's Tips

Coffee

Qahua Lebanese coffee	29:-	Bhalib Lebanese coffee with hot milk	45:-
Coffee latte	45:-	Espresso	26:-
Macciato	45:-	Double espresso	35:-

Small appetizers

	small portion	
1- Babaghanouge aubergine dip with pita bread	50:-	95:-
2- Hoummos chickpea purée with pita bread	45:-	85:-
3- Tzatsiki yoghurt with mint taste with pita bread	40:-	75:-
4- Mhamara eggplant, walnut and red pepper salad with pita bread	50:-	95:-
5- Ardishauki marinated artichoke		95:-
6- Warak arish wine-leaf rolls	40:-	75:-
7- Fried Haloumi	45:-	85:-
8- Fried Calamaris with aioli	35:-	65:-
9- Suzjuk grilled, spicy Lebanese sausage	35:-	65:-

Starters

10-Falafel plate vegetarian buns with exciting vegetables, hummus, mhamara and pitabred.	99:-
11- Adass bihamed lentil soup with lemon and chard	99:-
12- Fatoush carved cucumber, tomato, onion, parsley, mint, spices and roasted bread.	115:-
13- Tabbouli finely chopped parsley, tomato and onion	115:-
14- Thimar Al Bahr Fried prawns and blue mussels in white wine sauce, garlic and coriander served with fried pita.	115:-

Sandwiches

15- Taouk Baguette with chicken, aioli, pickles, salad and pommes frites	99:-
16- Almadina Baguette with spinach, mozzarella, sun-dried tomatoes, sallad and pommes frites	99:-

Libanesisk Meza

17- Pappas Meza (Even vegetarian) Sujuk (spicy sausage), falafel, hummus, mhamara, tzatziki, wine-leaf rolls, grilled halloumi, mother's salad and potato wedges.	189:-
18- Meza plate-belledi (Even vegetarian) small baguette with (chicken fillet, homemade garlic mayonnaise), small baguette with (spinach, mozzarella, sun dried tomatoes), spinach pirog and meat pirog, tzatsiki, aubergine dip, chickpea purée, wine-leaf rolls, marinated vegetable and tabbouleh	189:-
19- Meza grill (min 2 persons. Even vegetarian / fish) price per person chicken fillet, shishkebab, beef and vegetables on skewers, small baguette with (chicken, tomato & homemade garlic mayonnaise), meat pies, small baguette with (spinach, mozzarella and sundried tomatoes), spinach pies, fried haloumi, tzatsiki, suzjuk, babaghanouge, mhamara, fried calamares, hoummos, wine-leaf rolls, artichoke, marinated vegetables and tabbouleh, including coffee and baklawa.	395:-

From the grill

00- Kids Grilled Applies only to children under 15 years A chicken or kebab skewers with fries choose between tzatsiki or hoummos.	89:-
20- Homemade Lebanese hamburger 200 grams with bread around mozzarella cheese, lettuce, red onion, oriental dressing and grilled tomato served with fries.	135:-
21- House Plate (Choose 2 skewers of chicken or lamb kebabs) served on a bed of vegetables with exciting hoummos and fries.	189:-
22- Beftek Bakgar Grilled entrecote served with mom's salad, potato wedges, aioli and pickled vegetables.	220:-
23- Shawarma Spicy beef or chicken pieces. Served with Burgul, Taratour Sauce, Mammal's Salad and Hommus	189:-
24- Beftek Ghanam Grilled lamb tenderloin with tzatsiki, marinated vegetables and tabbouleh. Choose between potato wedges or burgull.	249:-
25- Grill libanesen grilled chicken fillet, grilled minced lamb beef, grilled fillet of beef on stick, with tzatsiki, aubergine dip, chickpea purée, marinated vegetable, aioli, tabbouleh and seasoned potatoes	289:-

Libanesisk home cooking

26- Makloubi (Even vegetarian) Grilled chicken, eggplant, tomato, onion, seasoned rice, cashew nuts, marinated vegetables, tzatsiki and mother's salad.	189:-
27- Sudr djej o halloumi Grilled chicken fillet and halloumi with oriental sauce, served with burgull, tzatziki and mother's salad.	199:-
28- Kibbeh Mechwieh Traditionell Lebanese dish with baked nuts, onion and spices in minced meat. Served with tabbouleh, tzatsiki and marinated vegetables.	189:-
29- Ozi Grilled lamb pieces with pine, almond nuts and raisins served on seasoned rice bed with tzatsiki, vegetables and mother's salad.	199:-
30- Sayadieh salmon fillet, seafood stew with tomatoes, zucchini, onion, saffron rice, marinated vegetables and tabbouleh.	199:-
31- Shish samak Two skewers grilled fish (salmon, scampi and cod) served with tabbouleh, homemade aioli and vegetables - choose from: burgull or rice.	199:-
32- Samake Harra (Choose between mild, medium or hot) Nil Perch fillet with vegetables in a coriander flavor served with tabouleh and aioli. Choose between burgull or rice.	220:-

31- Chef's special dish

Wine of the house

	1 glass	Red	Rosé	White
	Bottel ½	75:-	75:-	75:-
	Bottel	150:-	150:-	150:-
		295:-	295:-	295:-

Alcohol-free wine

Spumante (sparkling wine)

Sparkling wine	89:-/glass	395:-/bottle
Champagne, France		795:-/bottle

White wine

Sauvignon Blanc, Lebanon	135:-/glass	495:-/bottle
Fresh, full-bodied, crispy		

Red wine

Cabernet Sauvignon, Lebanon	135:-/glass	495:-/bottle
Good fruit sweetness, well balanced, spicy, pleasant acidity.		

Syrah, Lebanon	135:-/glass	450:-/bottle
Full-bodied and peppery, taste of forest-berries		

Chateau Les Cedres, Lebanon	165:-/glass	595:-/bottle
Elegant, oak-barrel tone, pleasant sweetness, long and full balanced.		

Beer & Cider

961 Red Ale Lebanon 33 cl 55:-	Fat	30 d / 40 d 35:-/45:-
961 Pale Ale Lebanon 33 cl 59:-	Beirut Beer	33 cl / 50 cl 55:-/69:-
Krusovice 33 cl 55:-	Mariestads	50 cl 65:-
Cider 33 cl 55:-	Alcohol-free	35:-

Beer of the Month:

Sprit & Cognac

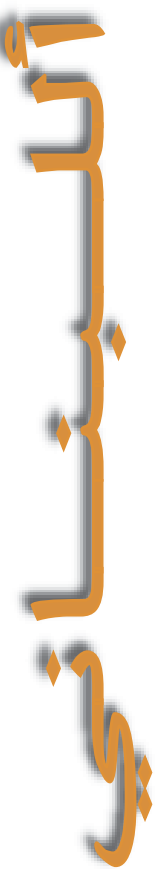
Arak 53% 4cl 99:-	Spirits	24:-/cl
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Soft drinks & water

Mineral water 29:-	Low-alcohol beer	29:-
Soft drinks/Juice 29:-	Water	10:-

Snacks

Peanuts /olives 35:-	Cashew	55:-
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NOTE: In case of allergies to ingredients contact the staff.
We reserve the right to any text and typographical errors.

Dear Guests: when choosing to split the dish for an extra charge of 50 :-/ person does not apply to children under 10 years.