

# LIBANESEN

الليباني

ENGLISH

## Small appetizers

	small portion	
1. Babaghanouge <i>eggplant dip with bread</i>	50 kr	95 kr
2. Hoummos <i>chickpea dip with bread</i>	45 kr	85 kr
3. Tzatsiki <i>yoghurt with mint and bread</i>	40 kr	75 kr
4. Mhamara <i>eggplant, vwalnut and sweet pepper dip with bread</i>	50 kr	95 kr
5. Ardishauki <i>marinated artichocke</i>		95 kr
6. Warak Arish <i>stuffed wine leaf rolls</i>	40 kr	75 kr
7. Fried/Grilled Halloumi <i>fried/grilled sheep cheese</i>	45 kr	85 kr
8. Fried Calamari <i>fried octopus with garlic mayo</i>	35 kr	65 kr
9. Suzjuk <i>grilled, spicy oriental sausage</i>	35 kr	65 kr

## Appetizers

10. Falafel plate <i>vegetarian buns with vegetables, hoummos, mhamara and bread.</i>		99 kr
11. Addass bihamed <i>lentil soup with lemon and chard</i>		99 kr
12. Fatoush <i>lebanese salad with roasted bread</i>		115 kr
13. Tabbouli <i>lebanese national salad</i>		115 kr
14. Thimar Al Bahr <i>fried prawns and blue mussels in white wine sauce, garlic and coriander. Served with fried bread.</i>		115 kr

## Sandwiches

15. Taouk <i>baguette with chicken, garlic mayo, tomatoes, pickles, lettuce and fries</i>		99 kr
16. Almadina <i>baguette with spinach, mozzarella, sun-dried tomatoes, lettuce and fries</i>		99 kr

## Lebanese Meza

17. Pappas Meza <i>(also vegetarian/fish) sujuk (spicy sausage), falafel, hoummos, mhamara, tzatziki, wine leaf rolls, grilled halloumi, fried calamari, mom' s salad and potato wedges.</i>		189 kr
18. Meza plate - belledi <i>(also vegetarian/fish) small baguette with (chicken, garlic mayo), small baguette with (spinach, mozzarella, sun-dried tomatoes), spinach pies, meat pies, tzatsiki, babaghanouge, hoummos, wine-leaf rolls, marinated vegetables and tabbouleh.</i>		189 kr
19. Meza grill <i>(min 2 persons. Also vegetarian/fish) Chicken fill é t, shishkebab, beef and vegetables on skewers, small baguette with (chickenfill é t, tomatoes and garlic mayo), meat pies, small baguette with (spinach, mozzarella and sun-dried tomatoes), spinach pies, grilled halloumi, tzatsiki, suzjuk, babaghanouge, mhamara, fried calamari, hoummos, wine leaf rolls, artichocke, marinated vegetables and tabbouleh. Including coffe and baklawa.</i>		395 kr/pers

## From the grill

20. Kids grill <i>(only for children up to 15 years) A chicken or kebabskew with fires. Choose between tzatsiki or hoummos.</i>		89 kr
21. Homemade lebanese burger <i>200 grams with bread, mozzarella, lettuce, onion, oriental dressing and grilled tomatoes. Served with fries.</i>		135 kr
22. House plate <i>choose between 2 skewers, chicken or lamb. Served on a bed of vegetables with hoummos and potato wedges.</i>		189 kr
23. Beftek Bakgar <i>grillad entrecote served with mom' s salad, potato wedges, garlic mayo and pickled vegetables.</i>		220 kr
24. Shawarma <i>spicy beef or chicken pieces. Served with burgull, taratour sauce, mom' s salad and hoummos.</i>		189 kr
25. Beftek Ghanam <i>grilled lamb tenderloin served with tzatsiki, marinated vegetables and tabbouleh. Choosese between potato wedges or burgull.</i>		249 kr
26. Grill libanesen <i>grilled chickenfill é t, minced lamb beed, beef fill é t and vegetables on skewers. Served with tzatsiki, babaghanouge, hoummos, garlic mayo, marinated vegetables, seasoned potato wedges and tabbouleh.</i>		289 kr

## Lebanese home cooking

27. Makloubi <i>(also vegetarian) grilled chickenfill é t pieces, eggplant, tomatoes, onion, seasoned rice, cashew nuts, marinerated vegetables, tzatsiki and mom' s salad.</i>		189 kr
28. Sudr djej and halloumi <i>grilled chickenfill é t and halloumi with oriental sauce. Served with burgull, tzatziki och mom' s salad.</i>		199 kr
29. Kibbeh Mechwieh <i>traditional lebanese dish with baked nuts, onion and spices in minced meat. Served with mom' s salad, tzatsiki and marinated vegetables.</i>		189 kr
30. Ozi <i>grilled lamb pieces with pine nuts, almond nuts and raisins. Served on seasoned rice with tzatsiki, vegetables and mom' s salad.</i>		199 kr
31. Sayadieh <i>salmonfillet and seafood stew with tomatoes, zucchini, onions, saffron rice, marinated vegetables and tabbouleh.</i>		199 kr
32. Shish samak <i>two grilled fish skewers (salmon, scampi and cod) served with tabbouleh, garlic mayo and vegetables - choose between burgull or rice.</i>		199 kr
33. Samake Harra <i>(choose between mild, medium or hot) nile perch fill é t with vegetables with a taste of coriander. Served with tabouleh and garlic mayo. Choose between burgull or rice.</i>		199 kr
34. Chef' s special dish		

## Dessert

35. Kid' s ice cream <i>a scoop of vanilla ice cream with strawberry and chocolate sauce.</i>		35 kr
36. Baklawa <i>stuffed with pine and cashewnuts.</i>		65 kr
37. Qatayef <i>deep-fried walnut stiffed mini- pancakes with pistachio and vanilla ice cream</i>		99 kr
38. House Ice Cream <i>vanilla ice cream with chocolate and strawberry sauce, pistachios and fresh fruit</i>		99 kr
39. Tin ccognac flamb é figs <i>med pine nuts and raisins. Served with whipped cream and vanilla ice cream</i>		110kr
40. Chef' s tip		

**NOTE:** In case of allergies to ingredients please contact the staff. We reserve the right to any text and typographical errors.

Fully licensed