

LIBANESEN

اللبناني

ENGLISH

Small appetizers

1. Babaghanouge eggplant dip with bread
2. Hoummos chickpea dip with bread
3. Tzatsiki yoghurt with mint and bread
4. Mhamara eggplant, walnut and sweet pepper dip with bread
5. Ardishauki marinated artichoke
6. Warak Arish stuffed wine leaf rolls
7. Fried/Grilled Halloumi fried/grilled sheep cheese
8. Fried Calamari fried octopus with garlic mayo
9. Suzuk grilled, spicy oriental sausage

small portion

50 kr	95 kr
45 kr	85 kr
40 kr	75 kr
50 kr	95 kr
	95 kr
40 kr	75 kr
45 kr	85 kr
35 kr	65 kr
35 kr	65 kr

Appetizers

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

99 kr
99 kr
115 kr
115 kr
115 kr

Sandwiches

15. Taouk baguette with chicken, garlic mayo, tomatoes, pickles, lettuce and fries
16. Almadina baguette with spinach, mozzarella, sun-dried tomatoes, lettuce and fries

99 kr
99 kr

Lebanese Meza

17. Pappas Meza (also vegetarian/fish) sujuk (spicy sausage), falafel, hoummos, mhamara, tzatziki, wine leaf rolls, grilled halloumi, fried calamari, mom's salad and potato wedges.
18. Meza plate - belledi (also vegetarian/fish) small baguette with (chicken, garlic mayo), small baguette with (spinach, mozzarella, sun-dried tomatoes), spinach pies, meat pies, tzatziki, babaghanouge, hoummos, wine-leaf rolls, marinated vegetables and tabbouleh.
19. Meza grill (min 2 persons. Also vegetarian/fish)
Chicken fillé t, shishkebab, beef and vegetables on skewers, small baguette with (chickenfillé t, tomatoes and garlic mayo), meat pies, small baguette with (spinach, mozzarella and sun-dried tomatoes), spinach pies, grilled halloumi, tzatziki, sujuk, babaghanouge, mhamara, fried calamari, hoummos, wine leaf rolls, artichoke, marinated vegetables and tabbouleh. Including coffee and baklawa.

189 kr
189 kr
395 kr/pers

From the grill

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

89 kr
135 kr
189 kr
220 kr
189 kr
249 kr
289 kr

Lebanese home cooking

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

189 kr
199 kr
189 kr
199 kr

34. Chef's special dish

Dessert

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

35 kr
65 kr
99 kr
99 kr
110kr