

# LIBANESEN

ENGLISH

## الليباني

### Small appetizers

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

### Appetizers

10. <b>Falafel plate</b> <i>vegetarian buns with vegetables, hoummos, mhamara and bread.</i>		109 kr
11. <b>Thimar Al Bahr</b> <i>fried prawns and blue mussels in white wine sauce, garlic and coriander. Served with fried bread.</i>		115 kr

### Salad

12. <b>Fatoush</b> <i>lebanese salad with roasted bread</i>		115 kr
13. <b>Tabbouli</b> <i>lebanese national salad</i>		115 kr
14. <b>Health Salad</b> <i>lettuce with grilled halloumi, beans, quinoa, sundried figs, walnuts and oriental dressing.</i>		135 kr
15. <b>Shrimp Salad</b> <i>lettuce with shrimps, avocado, pomegranate and coriander dressing.</i>		155 kr

### Sandwiches

16. <b>Taouk</b> <i>baguette with chicken, garlic mayo, tomatoes, pickles, lettuce and fries</i>		109 kr
17. <b>Almadina</b> <i>baguette with spinach, mozzarella, sun-dried tomatoes, lettuce and fries</i>		109 kr

### Kids menu (only for children up to 12 years)

18. <b>Kids grill</b> <i>a chicken or kebab skewer served with fires and tzatsiki</i>		89 kr
19. <b>Mini Shawrma plate</b> <i>chicken pieces served with fires and tzatsiki</i>		89 kr
20. <b>Mini Gyros plate</b> <i>pork pieces served with fires and tzatsiki</i>		89 kr

**NOTE:** In case of allergies please contact the staff. When sharing a dish, an extra charge of 50 kr will apply.  
We reserve the right to any text and typographical errors.

## From the grill

- 21. Gyros plate** *pork pieces served with homemade chili garlic, fries and vegetables* 139 k
- 22. Homemade lebanese burger** *200 grams with bread, mozzarella, lettuce, onion, oriental dressing and grilled tomatoes. Served with fries* 149 kr
- 23. House plate** *choose between 2 skewers, chicken or lamb. Served on a bed of vegetables with hoummos and potato wedges* 189 kr
- 24. Shawarma** *spicy beef or chicken pieces. Served with burgull, taratour sauce, mom's salad and hoummos.* 189 kr
- 25. Beftek Bakgar** *grillad entrecote served with mom's salad, potato wedges, garlic mayo and pickled vegetables.* 220 kr
- 26. Beftek Ghanam** *grilled lamb tenderloin served with tzatsiki, marinated vegetables and tabbouli. Choose between potato wedges or burgull.* 249 kr
- 27. Grill Libanesen** *grilled chickenfillét, minced lamb beef, beef fillét and vegetables on skewers. Served with tzatsiki, babaghanouge, hoummos, garlic mayo, marinated vegetables, seasoned potato wedges and tabbouli* 289 kr

## Libanese home cooking

- 28. Makloubi** *(also vegetarian) grilled chickenfillét pieces, eggplant, tomatoes, onion, seasoned rice, cashew nuts, marinated vegetables, tzatsiki and mom's salad.* 189 kr
- 29. Sudr djej and halloumi** *grilled chickenfillét and halloumi with oriental sauce. Served with burgull, tzatsiki och mom's salad.* 199 kr
- 30. Ozi** *grilled lamb pieces with pine nuts, almond nuts and raisins. Served on seasoned rice with tzatsiki, vegetables and mom's salad.* 189 kr
- 31. Sayadieh** *salmonfillet and seafood stew with tomatoes, zucchini, onions, saffron rice, marinated vegetables and tabbouli.* 199 kr
- 32. Shish samak** *two grilled fish skewers (salmon, scampi and cod) served with tabbouli, garlic mayo and vegetables – choose between burgull or rice.* 199 kr

## Lebanese Meza

- 33. Pappas Meza** *(also vegetarian) sujuk (spicy sausage), falafel, hoummos, mhamara, tzatsiki, wine leaf rolls, grilled halloumi, fried octopus, mom's salad and potato wedges.* 189 kr
- 34. Meza plate – belledi** *(also vegetarian) 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 tabbouli.* 189 kr
- 35. Meza grill** *(min 2 persons. Also vegetarian) Chicken fillét, shishkebab, beef and vegetables on skewers, small baguette with (chickenfillét, tomatoes and garlic mayo), meat pies, small baguette with (spinach, mozzarella and sun-dried tomatoes), spinach pies, fried halloumi, tzatsiki, suzjuk, babaghanouge, mhamara, fried calamari, hoummos, wine leaf rolls, artichocke, marinated vegetables and tabbouli. Including coffe and baklawa.* 395 kr/pers

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## Dessert

<b>36. Kid's ice cream</b> <i>a scoop of vanilla ice cream with strawberry and chocolate sauce.</i>	35 kr
<b>37. Baklawa</b> <i>stuffed with pine and cashewnuts</i>	65 kr
<b>38. Baalbek</b> <i>Baklawa topped with vanilla ice cream</i>	99kr
<b>39. Qatayef</b> <i>deep-fried walnut stified mini- pancakes with pistachio and vanilla ice cream</i>	99 kr
<b>40. House Ice Cream</b> <i>vanilla ice cream with chocolate and strawberry sauce, pistachios and fresh fruit</i>	99 kr
<b>41. Tin</b> <i>ccognac flambé figs with pine nuts and raisins. Served with whipped cream and vanilla ice cream</i>	99 kr
<b>42. Byblos</b> <i>lebanese coffee ,4cl arak and baklawa</i>	110kr
	145 kr

## Coffee

<b>Coffee/tea</b>	25 kr
<b>Espresso</b>	25 kr
<b>Qahua</b> (lebanese coffee with cardamum)	29 kr
<b>Bhalib</b> (lebanese cofee with hot milk)	39 kr
<b>Dubble espresso</b>	39 kr
<b>Cappuccino</b>	39 kr
<b>Macciato</b>	39 kr
<b>Latte</b>	39 kr
<b>Hot chocolate</b>	39 kr

## Non-alcoholic

<b>Soft Drinks</b> <i>soda 33cl</i>	29 kr
<b>Juice</b>	29 kr
<b>Sparkling water</b> <i>33cl</i>	29 kr
<b>Low-alcohol beer</b> <i>33 cl</i>	29 kr
<b>Non-alcoholic beer/cider</b> <i>33 cl</i>	39 kr
<b>Non-alcoholic Cocktails</b>	59 kr
<b>Non-alcoholic wine</b> (red/white)	59 kr

## Wine

		glass	half bottle	bottle
House	white	75 kr	150 kr	295 kr
wine	rosé	75 kr	150 kr	295 kr
	red	75 kr	150 kr	295 kr

## Sparkling wine

Prosecco	89 kr/glass	495 kr
Champange		849 kr

## White wine

	glass	bottle
Sarcerre Blanc (france) <i>Sauvignon blanc. Dry and fruity with elements of blackcurrant leaves and green apples.</i>	130 kr	495 kr
Wardy (lebanon) <i>Chardonnay. Stored in french oak barrel for 8 months. Scent of mango and tropical fruits.</i>	149 kr	579 kr

## Red wine

Coto De Imaz (spain) <i>Tempranillo. Rich taste with elements of blackberry, plum, vanilla and spices.</i>	110 kr	395 kr
Nipozzano Chianti Rufina (italy) <i>Sangiovese. Elegant, dry taste with elements of morello, roasted coffee, dark chocolate and herbs.</i>	129 kr	495 kr
Wardy (lebanon) <i>Syrah. Powerful and rich wine with a scent of dark barries and spices With elements of slightly smoky tones.</i>	139 kr	539 kr
Wardy Cheteau Les Cedres (lebanon) <i>Cabarnet Sauvignon, merlot, syrah and tempranillo. Stored 12-18 months in french oak barrel. Divine scent of dark barries, vanilla and spicy tones.</i>	169 kr	649 kr

## **Draught beer**

Heineken	39 kr/25 cl	59 kr/40 cl
Krusovice Imperial	55 kr/30 cl	85 kr/50 cl
Sleepy Bulldog (organic)	59 kr/30 cl	75 kr/40 cl

## **Bottle beer**

Almaza 50cl ( <i>Lebanon</i> )	79 kr
Beirut Beer 33cl ( <i>Lebanon</i> )	59 kr
961 Pale Ale 33cl ( <i>Lebanon</i> )	69 kr
961 Red Ale 33cl ( <i>Lebanon</i> )	69 kr
Norrlands Guld Export 50cl	69 kr
Mariestads 50cl	69 kr
Mariestads ( <i>medium-strong</i> ) 33 cl	49 kr
Brutal Brewing Ipa 33cl	59 kr
Ginger Joe ( <i>medium-strong</i> ) 33cl	65 kr

## **Cider**

Briska 33cl 55 kr

## **Sangria**

Choose between red, white or rosé.  
The seasons fruits and fruit soda.

Glass 89kr/ Carafe 349kr

## **Champagne Drinks**

### **Bellini**

*Prosecco, Peach juice*  
99 kr

### **French 75**

*Gin, prosecco, lime, simple syrup*  
149 kr

## **Cocktails**

### **Classic Drinks**

4cl/109 kr 6cl/149 kr

### **Tequila sunrise**

*Tequila, pineapple juice, grenadine*  
149 kr

### **Mojito**

*Rom, lime, mint, simple syrup, club soda*  
149 kr

## **Coffee Drinks**

### **Irish coffee**

*Jameson, espresso, Lebanese coffee,  
simple syrup, whipped cream*  
129 kr

### **Beirut coffee**

*Arak, Lebanese coffee, whipped cream,  
lemon zest*  
149 kr

## **Liquor**

### **Arak**

30 kr/ 1cl

### **Strong liquor**

starting from 24 kr/ 1cl