

LIBANESEN

الليباني

Meza

Cold 69 kr

1. BABAGHNOUGE ✓
eggplant dip with bread

2. HOUMMOS ✓
chickpea dip with bread

3. TZATZIKI ✓
yoghurt with mint and bread

4. MHAMARA ✓
eggplant, walnut and sweet pepper dip with bread

5. WARAK ARISH ✓
stuffed wine leaf rolls

6. LOBIEH BZEIT ✓
green beans with tomatoes, garlic and olive oil

Warm 75 kr

7. GRILLAD HALLOUMI ✓
grilled halloumi

8. FRITERADE OSTRULLAR ✓
fried cheese rolls

9. FRITERAD CALAMARI
fried calamari with garlic mayo

10. SUZJUK
grilled, spicy oriental sausage

11. JAWANEH DJAJ
chicken wings with chili aioli

12. BATATA HARRA ✓
diced potatoes with garlic, coriander and chili

Appetizers

13. ARDISHAUKI 110 kr ✓
marinated artichocke

14. ADDASS BIHAMED 125 kr ✓
lentil soup with lemon and chard

15. FALAFELTALLRIK 115 kr ✓
vegetarian buns with vegetables, hoummos, mhamara and bread

16. THIMAR AL BAHR 145 kr
fried prawns and blue mussels in white wine sauce, garlic and coriander. Served with fried bread

Sallads

17. TABBOULI 135 kr ✓
lebanese national salad

18. FATOUSH 135 kr ✓
lebanese salad with roasted bread

✓ = vegetarian

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.

Lebanese home cooking

Chicken

19. MAKLOUBI 199 kr

grilled chicken fillét pieces, eggplant, tomatoes, onion, seasoned rice, cashew nuts, marinerated vegetables, tzatziki and mom's salad

20. SUDR DJEJ OCH HALLOUMI 219 kr

grilled chicken fillét and halloumi with oriental sauce. Served with burgull, tzatziki och mom's salad

Meat

21. YAKHNI 210 kr

oxe stew served in a mud pot with burgull

22. OZI 229 kr

grilled lamb pieces with pine nuts, almond nuts and raisins. Served on seasoned rice with tzatziki, vegetables and mom's salad

Fish

23. SAYADIEH 229 kr

salmon fillet and seafood stew with saffron rice, marinated vegetables and tabbouli

24. SHISH SAMAK 229 kr

*two grilled fish skewers (salmon, scampi and cod).
Served with tabbouli, garlic mayo and vegetables. Choose between burgull or rice*

25. SAMAKE HARRA 229 kr

*sea bass in coriander (choose spiciness mild, medium or hot). Served with tabbouli, garlic mayo and vegetables.
Choose between burgull or rice*

Kids menu 99 kr *(only for children up to 12 years old)*

26. KIDS GRILL *a chicken or kebab skewer. Served with fries and tzatziki*

27. GRILLED HLLLOUMI *served with fries and tzatziki*

Bread is served to all main courses. For extra sides an additional cost of 25-35 kr will apply.

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From the grill

28. LEBANESE BURGER 169 kr

200 g with bread, mozzarella, lettuce, onion, oriental dressing and grilled tomatoes.
Served with fries

29. KOCKENS SPECIAL 259 kr

chicken thigh cutlet and ribs. Served with garlic mayo, mhamara, marinated vegetables, potato wedges and mom's salad

30. HOUSE PLATE 229 kr

choose between 2 skewers, chicken or lamb.
Served on a bed of vegetables with hoummos and potato wedges

31. GRILL LIBANESEN 329 kr

grilled chicken fillét, minced lamb, beef fillét and vegetables on skewers. Served with tzatziki, babaghanouge, hoummos, garlic mayo, marinated vegetables, seasoned potato wedges and tabbouli

Lerstek

Served on a mud plate

32. BAKAR 299 kr

grilled entrecote
Served with garlic mayo, mhamara, mashed potatoes and grilled vegetables

33. GHANAM 299 kr

grilled lamb fillet
Served with garlic mayo, mhamara, mashed potatoes and grilled vegetables

Lebanese Meza

34. PAPPAS MEZA 229 kr

sujuk (spicy sausage), falafel, hoummos, mhamara, tzatziki, wine leaf rolls, grilled halloumi, fried calamari, mom's salad and potato wedges.

35. MEZA BRICKA - BELLEDI 229 kr

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 tabbouli.

36. MEZA (minimum 2 persons. Also vegetarian) 329 kr/pers

16 warm and cold meza

37. MEZA GRILL (min 2 persons. Also vegetarian) 469 kr/pers

16 warm and cold meza
with mixed grill, coffe and baklawa

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Vegetarian menu

38. HALLOUMI BURGARE 169 kr

grilled halloumi with bread, mozzarella, lettuce, onion, oriental dressing and grilled tomatoes. Served with fries

39. FASOULIA ARIDA 189 kr *vegan*

bean stew with coriander. Served in a mud pot with rice

40. MAKHLOTA 189 kr *vegan*

oriental bean stew. Served in a mud pot with burgull

41. MAKLOUBI 199 kr

grilled halloumi and falafel, eggplant, tomatoes, onion, seasoned rice, cashew nuts, marinated vegetables, tzatziki and mom's salad

42. ORIENTAL HALLOUMI 199 kr

grilled halloumi with oriental sauce. Served with burgull, tzatziki och mom's salad

43. PAPPAS MEZA 229 kr

falafel, hoummos, mhamara, tzatziki, wine leaf rolls, grilled halloumi, fried cheese roll, small spinach baguette, mom's salad and potato wedges

44. MEZA BRICKA - BELLEDI 229 kr

small baguette with (falafel, garlic mayo), small baguette with (spinach, mozzarella, sun-dried tomatoes), spinach pies, fried cheese roll, tzatziki, babaghanouge, hoummos, wine-leaf rolls, marinated vegetables and tabbouli

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