

LIBANESEN

الليباني

Meza

Cold 79 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 vine leaf rolls

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

Warm 85 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 139 kr ✓
marinated artichoke

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

15. FALAFELTALLRIK 139 kr ✓
vegetarian buns with vegetables, hoummos, mhamara and bread

16. THIMAR AL BAHR 169 kr
fried prawns and blue mussels in white wine sauce, garlic and coriander. Served with fried bread

Sallads

17. TABBOULI 149 kr ✓
lebanese national salad

18. FATOUSH 149 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 229 kr

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

20. SUDR DJEJ OCH HALLOUMI 239 kr

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

Meat

21. YAKHNI 249 kr

oxe stew served in a mud pot with burgull

22. OZI 259 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 259 kr

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

24. SAMAKE HARRA 259 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 110 kr *(only for children up to 12 years old)*

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

26. GRILLED HALLOUMI *served with fries and tzatziki*

Bread is served to all main courses. For extra sides an additional cost of 30-40 kr will apply.

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

27. LEBANESE BURGER 179 kr

minced ribs with bread, mozzarella, lettuce, onion, oriental dressing and grilled tomatoes.

*Served with fries
(also vegetarian)*

29. KOCKENS SPECIAL 299 kr

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

28. HOUSE PLATE 269 kr

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

30. GRILL LIBANESEN 389 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

31. BAKAR 369 kr

grilled entrecote

Served with garlic mayo, mhamara, marinated vegetables, potato wedges and mom's salad

32. GHANAM 369 kr

grilled lamb fillet

Served with garlic mayo, mhamara, marinated vegetables, potato wedges and mom's salad

Lebanese Meza

33. PAPPAS MEZA 269 kr

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

34. MEZA BRICKA - BELLEDI 269 kr

small baguette with (chicken, garlic mayo), small baguette with (spinach, mozzarella, sun-dried tomatoes), spinach pies, meat pies, tzatziki, babaghanouge, hoummos, vine leaf rolls, marinated vegetables and tabbouli.

35. MEZA 389 kr/pers

16 warm and cold meza

(minimum 2 persons. Also vegetarian)

36. MEZA GRILL 549 kr/pers

16 warm and cold meza

*with mixed grill, coffee and baklava
(minimum 2 persons. Also vegetarian)*

Vegetarian menu

37. FASOULIA ARIDA 199 kr *vegan*

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

38. MAKHLOTA 199 kr *vegan*

oriental bean stew. Served in a mud pot with burgull

39. MAKLOUBI 229 kr

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

40. ORIENTAL HALLOUMI 239 kr

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

41. PAPPAS MEZA 269 kr

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

42. MEZA BRICKA - BELLEDI 269 kr

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

Bread is served to all main courses. For extra sides an additional cost of 30-40 kr will apply.

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.

White wines

The house's white/rosé 85 kr glass/325 kr bottle

Domaine des Tourelles (Lebanon)

Viogner, Chardonnay, Obeid, Muscat d'Alexandrie
129 kr glass/499 kr bottle

Sparkling wine

Prosecco 89 kr glass/495 kr bottle

Champagne 849 kr

Sangria

Choose between red, white or rosé. The seasons fruits and fruit soda
99 kr glass/399 kr carafe

Red wines

The house's red 85 kr glass/325 kr bottle

Domaine des Tourelles (Lebanon)

Cabarnet Sauvignon, Syrah, Cinsault, Carignan
129 kr glass/499 kr bottle

Wardy (Lebanon)

Syrah. Powerful and rich wine with a scent of dark berries and spices. With elements of slightly smoky tones.
169 kr glass/699 kr bottle

Wardy Cheteau Led Cedres (Lebanon)

Cabarnet Sauvignon, merlot, syrah and tempranillo. Stored 12-18 months in french oak barrel. Divine scent of dark berries, vanilla and spicy tones.
799 kr

For temporary supply of wines, please ask the staff.

Draught beer

Mellerud ecological pilsner

45 kr/30 cl 59 kr/40 cl

Flasköl

Beirut 33cl *strong* (lebanon) 69 kr
961 Pale Ale (lebanon) 79 kr
961 Red Ale (lebanon) 79 kr
Mariestads 50cl 79 kr

Eriksberg 50cl 79 kr
Medium-strong beer 33cl 59 kr
Glutenfree beer 33cl 79 kr
Ginger Joe 33cl *medium-strong* 75 kr

Cider

Briska 33cl

69 kr

Liquor

Arak
Strong liquor

36 kr/cl
starting from 28 kr/cl

Non-alcoholic

Soft drinks/sparkling water/juice 39 kr
Light beer 33cl 39 kr
Non-alcoholic beer/cider 33cl 45 kr
Non-alcoholic cocktail/wine 79 kr

Snacks

Olives/nuts

69 kr