

LIBANESEN

الليباني

Meza 89 kr

Cold

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

7. GRILLAD HALLOUMI ✓

grilled halloumi

8. FRIED CHEESE ROLLS ✓

9. 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 149 kr ✓

marinated artichoke

15. FALAFEL PLATE 149 kr ✓

vegetarian buns with vegetables, hoummos, mhamara and bread

14. ADDASS BIHAMED 159 kr ✓

lentil soup with lemon and chard

16. THIMAR AL BAHR 179 kr

fried prawns and blue mussels in white wine sauce, garlic and coriander. Served with fried bread

Sallads

17. TABBOULI 159 kr ✓

lebanese national salad

18. FATOUSH 159 kr ✓

lebanese salad with roasted bread

✓ = vegetarian

NOTE: In case of allergies, please contact the staff. When sharing a dish, an extra charge of 60 kr will apply. We reserve the right to any text and typographical errors.

Lebanese home cooking

Chicken

19. MAKLOUBI 249 kr

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

20. SUDR DJEJ AND HALLOUMI 249 kr

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

Meat

21. YAKHNI 269 kr

oxe stew served in a mud pot with burgull

22. OZI 269 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 279 kr

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

24. SAMAKE HARRA 279 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 119 kr *(only for children up to 12 years old)*

25. KIDS GRILL *chicken 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.

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From the grill

27. LEBANESE BURGER 199 kr

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

29. KOCKENS SPECIAL 329 kr

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

31. BAKAR 399 kr

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

28. HOUSE PLATE 289 kr

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

30. GRILL LIBANESEN 429 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

32. GHANAM 399 kr

*grilled lamb fillet
Served with garlic mayo, mhamara, marinated vegetables, potato wedges and mom's salad*

Lebanese Meza

33. PAPPAS MEZA 289 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 289 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 399 kr/pers

*16 warm and cold meza
(minimum 2 persons. Also vegetarian)*

36. MEZA GRILL 579 kr/pers

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

Vegetarian menu

37. FASOULIA ARIDA 179 kr *vegan*

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

38. MAKHLOTA 179 kr *vegan*

oriental bean stew. Served in a mud pot with burgull

39. MAKLOUBI 249 kr

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

40. ORIENTAL HALLOUMI 249 kr

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

41. PAPPAS MEZA 289 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 289 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

43. LEBANESE HALLOUMI BURGER 199 kr

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

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

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Red wines

House Wine 79 kr /299 kr

Château Heritage Blend9 - 99kr / 389kr
Cinsault, Cabernet Sauvignon, Syrah, Mourvèdre, Carignan, Grenache, Tempranillo, Merlot, Cabernet Franc.

Domaine des Tourelles 129kr / 499kr
40% Syrah, 40% Cabernet sauvignon, 15% Cinsault, 5% Carignan. Fruity and aromatic with flavors of red and dark berries, minerals and spices.

Vieilles Vignes Cinsault 159kr / 599 kr
flavorful wine with hints of red and dark berries, spices and herbs. Soft and fine tannins, good acidity with a nice roundness in the finish.

Wardy Syrah 199kr / 759kr
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

Château Heritage 199kr / 759kr
Syrah 60%, Cabernet Sauvignon 40%
Spicy, with hints of dried red fruits and berries, Mediterranean herbs, leather, coffee and chocolate

White wines

House Wine 79 kr /299 kr

Domaine des Tourelles 129kr / 499kr
65% Viognier, 20% Chardonnay, 10% Obedei, 5% Muscat d'Alexandria. Fresh and floral with character of citrus, exotic fruit and mineral.

Château Heritage Cuvée Saint Elie 149kr / 549kr
Chardonnay 80%, Obedy 20%
full of scent with exotic fruit and melon.

Wardy Sauvignon blanc 199kr / 759kr
Fresh, dry and aromatic with hints of gooseberry, blackcurrant leaves, citrus and apples.

Rosé wines

Château Heritage Cuvée Saint Elie 149kr / 549kr
Excellent aroma of red fruits, sweets, with very fine spices.

Prosecco 99 kr / 559 kr

Sangria 110 kr glass/425 kr carafe
Choose between red, white or rosé.
The seasons fruits and fruit soda

Draught beer 30cl / 55 kr 40cl / 69 kr

Bottled Beer

Beirut 33cl 4.6%(Lebanon) 79 kr
961 Pale Ale 6.2%(Lebanon) 89 kr
Mariestads 50cl (Sweden) 89 kr

Sierra Nevada Pale Ale (USA) 79 kr
Brutal Brewing Ipa 33cl (Sweden) 79 kr
Schneider Weisse 50cl (Germany) 109 kr
Mellanöl 33cl 69 kr

Cider

Briska 33cl 79 kr

Liquor

Arak 4cl / 129 kr
Strong liquor 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