

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 artichoke

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

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

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

Sallads

17. FATOUSH 135 kr ✓
lebanese salad with roasted bread

19. TABBOULI 135 kr ✓
lebanese national salad

18. HEALTH SALAD 145 kr ✓
lettuce with grilled halloumi, beans, quinoa, sundried figs, walnuts and oriental dressing

20. SHRIMP SALAD 165 kr
lettuce with shrimps, avocado, pomegranate and coriander dressing

✓ = 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.

Shawarma

21. Pork 149 kr

servered with fries, vegetables and chili aioli

22. Chicken 149 kr

servered with fries, vegetables, taratour sauce and tzatziki

23. Beef 169 kr

servered with fries, vegetables, taratour sauce and hoummos

Lebanese home cooking

Chicken

24. MAKLOUBI 199 kr

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

25. SUDR DJEJ AND HALLOUMI 219 kr

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

Meat

26. YAKHNI 210 kr

oxe stew served in a mud pot with burgull

27. 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

28. SAYADIEH 229 kr

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

29. SHISH SAMAK 229 kr

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

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

30. KIDS GRILL *a chicken or kebab skewer served with fries and tzatziki*

31. MINI GYROS PLATE *pork pieces served with fries and tzatziki*

32. GRILLAD HALLOUMI *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

33. LEBANESE BURGER 169 kr

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

34. KOCKENS SPECIAL 259 kr

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

35. HOUSE PLATE 229 kr

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

36. 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

37. BAKAR 299 kr

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

38. GHANAM 299 kr

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

Lebanese Meza

39. PAPPAS MEZA 229 kr

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

40. 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.

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

16 warm and cold meza

42. 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

43. LIBANESISK BURGARE 169 kr

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

44. FASOULIA ARIDA 189 kr *vegan*

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

45. MAKHLOTA 189 kr *vegan*

oriental bean stew. Served in a mud pot with burgull

46. MAKLOUBI 199 kr

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

47. ORIENTAL HALLOUMI 199 kr

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

48. 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

49. 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

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

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Dessert

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| 50. Kid's ice cream <i>a scoop of vanilla ice cream with strawberry and chocolate sauce</i> | 45 kr |
| 51. Baklawa <i>stuffed with pine and cashew nuts</i> | 79 kr |
| 52. Baalbek <i>baklawa topped with vanilla ice cream</i> | 110 kr |
| 53. Qatayef <i>deep-fried walnut stuffed mini-pancakes with pistachio and vanilla ice cream</i> | 120 kr |
| 54. Husets glass <i>vanilla ice cream with chocolate and strawberry sauce, pistachios and fresh fruit</i> | 120 kr |
| 55. Tin <i>cognac flambé figs with pine nuts and raisins. Served with whipped cream and vanilla ice cream</i> | 159 kr |
| 56. Byblos <i>lebanese coffee ,4cl arak and baklawa</i> | 179 kr |

Coffee

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| Coffee/tea | 29 kr |
| Espresso | 29 kr |
| Qahua <i>(lebanese coffee with cardamom)</i> | 35 kr |
| Bhalib <i>(lebanese coffee with hot milk)</i> | 49 kr |
| Dubble espresso | 39 kr |
| Cappuccino | 49 kr |
| Macciato | 49 kr |
| Latte | 49 kr |
| Hot chocolate | 49 kr |

Non-alcoholic

| | |
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| Soft Drinks <i>soda 33cl</i> | 35 kr |
| Juice | 35 kr |
| Sparkling water <i>33cl</i> | 35 kr |
| Low-alcohol beer <i>33 cl</i> | 35 kr |
| Non-alcoholic beer/cider <i>33 cl</i> | 45 kr |
| Non-alcoholic Cocktail | 59 kr |
| Non-alcoholic wine <i>(red/white)</i> | 59 kr |

Snacks

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| Olives | 55 kr |
| Nuts | 55 kr |

Wine

| | | glas | flaska |
|-------------------|-------|-------|--------------|
| House Wine | white | | 75 kr 295 kr |
| | rosé | 75 kr | 295 kr |
| | red | 75 kr | 295 kr |

Spaerking wine

| | |
|-----------|--------------|
| Prosecco | 89 kr 495 kr |
| Champagne | 849 kr |

White wine

| | glas | flaska |
|---|--------|--------------------------|
| Domaine des Tourelles (Lebanon) <i>Viogner, Chardonnay, Obeid, Muscat d'Alexandrie</i> | 130 kr | 495 kr |
| Chateau Ka (Lebanon) | 149 kr | 579 kr <i>Chardonnay</i> |

Red wine

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|--|--------|--------|
| Domaine des Tourelles (Lebanon) <i>Cabarnet Sauvignon, Syrah, Cinsault, Carignan</i> | 110 kr | 395 kr |
| Nipozzano Chianti Rufina (Italien) <i>Sangiovese. The nose opens with a strong fruit component of blackberry, blueberry and cherry.</i> | 129 kr | 459 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 Led 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

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| Heineken | 39 kr/25 cl | 59 kr/40 cl |
| Krusovice Imperial | 55 kr/30 cl | 85 kr/50 cl |

Bottle beer

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

Cider

Briska 33cl 59 kr

Sangria

Choose between red, white or rosé.
The seasons fruits and fruit soda
Glass 89kr/ Carafe 349kr

Champagne Drinks

Bellini 99kr

Prosecco, Peach juice

French 75 149 kr

3cl Gin, prosecco, lime, simple syrup

Cocktails

Classic Drinks

4cl/149 kr 6cl/185 kr

Tequila sunrise 149 kr

3cl Tequila, pineapple juice, grenadine

Mojito 149kr

*4 cl Rom, lime, mint, simple syrup,
club soda*

Coffee Drinks

Irish coffee 129 kr

*3cl Jameson, espresso, Lebanese coffee,
simple syrup, whipped cream*

Beirut coffee 149 kr

*3cl Arak, Lebanese coffee, whipped cream,
lemon zest*

Liquor

Arak

30 kr/ 1cl

Strong liquor

starting from 24 kr/ 1cl