

# LIBANESEN

## الليباني

### Meza

#### Cold 75 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*

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

**14. ADDASS BIHAMED 149 kr** ✓  
*lentil soup with lemon and chard*

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

### Salads

**17. FATOUSH 149 kr** ✓  
*lebanese salad with roasted bread*

**19. TABBOULI 149 kr** ✓  
*lebanese national salad*

**18. HEALTH SALAD 159 kr** ✓  
*lettuce with grilled halloumi, beans, quinoa, sundried figs, walnuts and oriental dressing*

**20. SHRIMP SALAD 179 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 165 kr

*served with fries, vegetables and chili aioli*

### 22. Chicken 165 kr

*served with fries, vegetables, taratour sauce and tzatziki*

### 23. Beef 195 kr

*served with fries, vegetables, taratour sauce and hoummos*

## Lebanese home cooking

### Chicken

#### 24. MAKLOUBI 229 kr

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

#### 25. SUDR DJEJ AND HALLOUMI 239 kr

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

### Meat

#### 26. YAKHNI 249 kr

*oxe stew served in a mud pot with burgull*

#### 27. 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

#### 28. SAYADIEH 259 kr

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

#### 29. SHISH SAMAK 259 kr

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

## Kids menu 110 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 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

### 33. LEBANESE BURGER 179 kr

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

*Served with fries  
(also vegetarian)*

### 35. KOCKENS SPECIAL 299 kr

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

### 37. BAKAR 369 kr

*grilled entrecote*

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

### 34. HOUSE PLATE 269 kr

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

### 36. 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*

### 38. GHANAM 369 kr

*grilled lamb fillet*

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

## Lebanese Meza

### 39. PAPPAS MEZA 269 kr

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

### 40. 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.*

### 41. MEZA 389 kr/pers

*16 warm and cold meza*

*(minimum 2 persons. Also vegetarian)*

### 42. MEZA GRILL 549 kr/pers

*16 warm and cold meza*

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

## Vegetarian menu

### 43. FASOULIA ARIDA 199 kr *vegan*

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

### 45. MAKLOUBI 229 kr

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

### 47. 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*

### 44. MAKHLOTA 199 kr *vegan*

*oriental bean stew. Served in a mud pot with burgull*

### 46. ORIENTAL HALLOUMI 239 kr

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

### 48. 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.

## Dessert

<b>50. Kid's ice cream</b> <i>a scoop of vanilla ice cream with strawberry- and chocolate sauce</i>	55 kr
<b>51. Baklava</b> <i>stuffed with pine and cashew nuts</i>	89 kr
<b>52. Hamdi</b> <i>baklava and qatayef with vanilla ice cream</i>	139 kr
<b>53. Qatayef</b> <i>deep-fried walnut stuffed mini-pancakes with pistachio and vanilla ice cream</i>	139 kr
<b>54. Knefeh osmalieh</b> <i>qatayef-threads filled with creamy cheese, topped with pistachio and syrup</i>	159 kr
<b>55. Tin</b> <i>cognac flambé figs with pine nuts and raisins. Served with whipped cream and vanilla ice cream</i>	179 kr
<b>56. Byblos</b> <i>lebanese coffee, 4cl arak and baklava</i>	199 kr

## Coffee

<b>Coffee/tea</b>	35 kr
<b>Espresso/Dubble espresso</b>	35 kr/49 kr
<b>Qahua</b> <i>(lebanese coffee with cardamom)</i>	45 kr
<b>Bhalib</b> <i>(lebanese coffee with hot milk)</i>	69 kr
<b>Cappuccino/Latte</b>	59 kr

## Non-alcoholic

<b>Soft Drinks/sparkling water/juice</b>	39 kr
<b>Light beer</b> 33 cl	39 kr
<b>Non-alcoholic beer/cider</b> 33 cl	45 kr
<b>Non-alcoholic cocktail/wine</b>	79 kr

## Snacks

<b>Olives/Nuts</b>	69 kr
--------------------	-------

## Wine

		glass	bottle
<b>House Wine</b>	white/red/rosé	75 kr	295 kr
<b>Sparkling wine</b>			
Prosecco		89 kr	495 kr
Champagne			849 kr
<b>White wine</b>			
Domaine des Tourelles (Lebanon)		129 kr	499 kr
<i>Viogner, Chardonnay, Obeid, Muscat d'Alexandrie</i>			
<b>Red wine</b>			
Domaine des Tourelles (Lebanon)		129 kr	499 kr
<i>Cabarnet Sauvignon, Syrah, Cinsault, Carignan</i>			
Wardy (Lebanon)		169 kr	699 kr
<i>Syrah. Powerful and rich wine with a scent of dark barries and spices</i>			
<i>With elements of slightly smoky tones.</i>			
Wardy Cheteau Led Cedres (Lebanon)			799 kr
<i>Cabarnet Sauvignon, merlot, syrah and tempranillo.</i>			
<i>Stored 12-18 months in french oak barrel. Divine scent of dark</i>			
<i>barries, vanilla and spicy tones.</i>			
<b>Sangria</b>			
<i>Choose between red, white or rosé. The seasons fruits and fruit soda</i>		Glass 99 kr/	Carafe 399 kr

*For temporary supply of wines, please ask the staff.*

## Draught beer

Heineken	39 kr/25 cl	59 kr/40 cl
Krusovice Imperial	59 kr/30 cl	89 kr/50 cl

## Bottle beer

Beirut Beer 33cl ( <i>Lebanon</i> )	69 kr
961 Pale Ale 33cl ( <i>Lebanon</i> )	79 kr
961 Red Ale 33cl ( <i>Lebanon</i> )	79 kr
Norrlands Guld Export 50cl	69 kr
Mariestads 50cl	79 kr
Medium-strong beer 33cl	59 kr
Brutal Brewing Ipa 33cl	69 kr
Ginger Joe ( <i>medium-strong</i> ) 33cl	75 kr

## Cider

Briska 33cl	69 kr
-------------	-------

## Champagne Drinks

**Mango Bellini 99 kr**  
*Prosecco, mango juice*

**French 75 199 kr**  
*Gin, prosecco, lime, simple syrup*

## Cocktails

**Classic Drinks**  
4cl/199 kr 6cl/249 kr

**Les Cédres 199 kr**  
*lebanese gin, sprite, lime, fresh mint*

## Coffee Drinks

**Coffee Sickla 199 kr**  
*Baileys, kahlua, espresso, whipped cream*

**Coffee Beirut 199 kr**  
*Arak, Lebanese coffee, whipped cream, brown sugar  
lemon zest*

## Liquor

**Arak**  
36 kr/cl

**Strong liquor**  
starting from 28 kr/cl