

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.

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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

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Dessert

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

Coffee

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

Non-alcoholic

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

Snacks

Olives/Nuts	69 kr
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Wine

		glass	bottle
House Wine	white/red/rosé	75 kr	295 kr
Sparkling wine			
Prosecco		89 kr	495 kr
Champagne			849 kr
White wine			
Domaine des Tourelles (Lebanon)		129 kr	499 kr
<i>Viogner, Chardonnay, Obeid, Muscat d'Alexandrie</i>			
Red wine			
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>			
Sangria			
<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
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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