

# LIBANESEN

## الليباني

### Meza 89kr

#### 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. 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 159 kr** ✓

*marinated artichoke*

**15. FALAFELTALLRIK 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*

### Salads

**17. FATOUSH 159 kr** ✓

*lebanese salad with roasted bread*

**18. HEALTH SALAD 169 kr** ✓

*lettuce with grilled halloumi, beans, quinoa, sundried figs, walnuts and oriental dressing*

**19. TABBOULI 159 kr** ✓

*lebanese national salad*

**20. SHRIMP SALAD 189 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 60 kr will apply. We reserve the right to any text and typographical errors.

## Pita Bread Roll 110 kr

**R1. Gyros** with chili aioli

**R2. Chicken** with aioli

**R3. Falafel** with tarator sauce ✓

**R4. Sujuk** (oriental sausage) with hummus

**R5. Halloumi** with mhamara ✓

**R6. Sujuk and Halloumi**

All rolls contain lettuce, onion, tomato and pickled vegetables

## Shawarma

**21. Pork 179 kr**

*served with fries, vegetables and chili aioli*

**22. Chicken 179 kr**

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

**23. Beef 219 kr**

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

## Lebanese home cooking

### Chicken

**24. MAKLOUBI 249 kr**

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

**25. SUDR DJEJ AND HALLOUMI 249 kr**

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

### Meat

**26. YAKHNI 269 kr**

*oxe stew served in a mud pot with burgull*

**27. 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

**28. SAYADIEH 279 kr**

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

**29. SHISH SAMAK 279 kr**

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

## Kids menu 119 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 199 kr

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

### 35. KOCKENS SPECIAL 329 kr

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

### 37. BAKAR 399 kr

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

### 34. HOUSE PLATE 289 kr

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

### 36. 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*

### 38. GHANAM 399 kr

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

## Lebanese Meza

### 39. PAPPAS MEZA 289 kr

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

### 41. MEZA 399 kr/pers

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

### 40. 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.*

### 42. MEZA GRILL 579 kr/pers

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

## Vegetarian menu

### 43. FASOULIA ARIDA 179 kr *vegan*

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

### 45. MAKLOUBI 249 kr

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

### 47. 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*

### 49. LEBANESE HALLOUMI BURGER 199 kr

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

### 44. MAKHLOTA 179 kr *vegan*

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

### 46. ORIENTAL HALLOUMI 249 kr

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

### 48. 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*

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## 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. Baklawa</b> <i>stuffed with pine and cashew nuts</i>	99 kr
<b>52. Hamdi</b> <i>baklawa 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>	179 kr
<b>55. Tin</b> <i>cognac flambé figs with pine nuts and raisins. Served with whipped cream and vanilla ice cream</i>	199 kr
<b>56. Byblos</b> <i>lebanese coffee, 4cl arak and baklawa</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>	45 kr
<b>Light beer</b> 33 cl	45 kr
<b>Non-alcoholic beer/cider</b> 33 cl	59 kr
<b>Non-alcoholic wine</b>	59 kr
<b>Non-alcoholic cocktail/wine</b>	99 kr

## Snacks

<b>Olives/Nuts</b>	79 kr
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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*

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

## Draught beer

Heineken	45 kr/25 cl	69 kr/40 cl
Krusovice Imperial	59 kr/30 cl	99 kr/50 cl

## Bottle beer

Beirut Beer 33cl 4.6% (Lebanon)	69 kr
961 Pale Ale 33cl 6.2% (Lebanon)	79 kr
961 Red Ale 33cl (Lebanon)	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 (medium-strong) 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**  
4cl /129 kr

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