### **Cold Mezze**

Hommos Pureed chickpeas with sesame sauce and extra virgin olive oil	11.50
Baba Ghanoush Pureed aubergines with sesame sauce, lemon and olive oil	12.50
<b>Tabbule</b> Finely chopped parsley salad, wheat barley, onions, tomatoes, lemon juice and olive oil	12.50
Warak Inab Grape leaves stuffed with rice, tomatoes and parsley	11.50
Schmandar Lebanese spiced beetroot salad, pureed with almonds	11.50
Labneh Homemade cream cheese, olive oil	12.50
Couscous	10.50
Muhammara Homemade puree consisting of paprika and walnuts	12.50
Loubieh bil time Sautéed green beans cooked with tomatoes and onions enriched with Lebanese spices	11.50

### Warm Mezze

Kibbeh (3 pcs) Deep-fried minced beef in crushed wheat pockets filled with pine nuts	11.50
<b>Kibbeh vegetarian (3 pcs)</b> Deep-fried potato and wheat patties filled with vegetables	11.50
Fatayer Sbenekh (3 pcs) Baked dumplings filled with spinach, onions and pine nuts	11.50
Hoummous with lame Hoummous with minced beef and fried pine nuts	17.50
Samboussek (3 pcs)  Dumplings filled with feta cheese and parsley	11.50
Fatayer Lahme (3 pcs)  Dumplings filled with beef and pine nuts	11.50
Rakakat (4 pcs) Crispy puff pastry rolls filled with cheese	11.50
Falafel (5 pcs)  Deep-fried chickpea balls made from pureed field beans with parsley in a sesame sauce	11.50
Patata Harra Golden yellow fried potato cubes with garlic enriched with fresh coriander, spicy	12.50

Falafel plate Chickpeas, field beans, parsley, sesame sauce, tabbouleh served with hommos	20.50
Shish Taouk Marinated chicken breast skewers with garlic, served with hommos and tabbule	23.50
Chicken shawarma plate Chicken shawarma (BRA) Hommos, tabboules, French fries	24.50
Lamb shawarma plate Lamb shawarma (NZL) Hommos, tabboules, chips	26.50
Suyuk plate Beef tartare with hot spices, garlic sauce, served with hommos, tabboules and chips	22.50
Kafta Maschoui Beef tartare with parsley, onions and Lebanese spices, served with hommos and tabbule	24.50
Mezze plate 8 cold mezze, 4 warm mezze	24.50
Mixed Grill 3 different grilled meat skewers shawarma, kafta and chicken breast Served with hommos, tabboules and chips	27.50

<b>Vegi plate</b> 8 cold mezze, 4 warm mezze, Falafel, Rakakat Jbneh, Kibeh Vegi, Fatayer Sbenekh	21.50
raiaiei, kakakat julieli, kideli vegi, ratayel suellekli	
Gluten-free plate	21.50
7 cold mezze, 4 pcs. falafel	
Vegan plate	21.50
7 cold mezze, 4 warm mezze	
French fries	08.00
TT 11	10.50
	12.50
Halloumi (portion) fried cheese with olive oil, fresh mint, tomatoes	12.50

## Sandwich variations

Falafel Hommos, raw vegetables, parsley, sesame sauce	11.00
Labneh Homemade cream cheese, fresh mint, tomatoes, cucumber	11.00
Shawarma Chicken, parsley, gherkins, raw vegetables, garlic sauce	11.00
<b>Kefta</b> Minced beef with fresh parsley, onions, raw vegetables, hommos.	11.00
Sujuk Minced beef with onions, garlic, spices and raw vegetables.	11.00
Merguez Lamb sausages, raw vegetables, garlic sauce.	11.00
Halloumi Halloumi, fresh mint, tomatoes, cucumber.	10.00
Falafel/Halloumi combination	12.50
Lamb fillet sandwich Hommos, salad, grilled tomatoes, onions	12.50

# For the whole Family

#### Various discs

Mixed platter (2 persons) Seven cold and eight warm mezze	54.00
<b>Vegi plate</b> Seven cold and eight warm mezze	48.00
Mixed grill platter, 2 persons 8 cold mezze, kafta, sujuk and chicken shawarm	<b>67.00</b>
Mixed grill platter, 3 persons 8 cold mezze, kafta, sujuk and chicken shawarm	<b>96.00</b> na
Extra meat Shawarma, kafta, sujuk, lamb	Per portion additional <b>12.00</b>

### Mezze from 2 persons

Mezze, 2 persons 4 cold and 4 warm mezze to choose from.	64.00
Mezze, 3 persons 5 cold and 5 warm mezze to choose from.	93.00
Mezze, 4 persons 7 cold and 6 warm mezze to choose from.	121.00

### Non-Alcoholic Drinks

Coca Cola	5.0dl	05.00
Sprite	5.0dl	05.00
Rivella blue/red	5.0dl	05.00
Iced tea	5.0dl	05.00
Carbonated mineral water	5.0dl	05.00
Mineral water without carbon dioxide	5.0dl	05.00
Apple spritzer	5.0dl	05.00
Apple juice	5.0dl	05.00
Red Bull	2.5dl	05.00
Ayran	3.3dl	05.00
Schweppes & Bitter Lemon	5.0dl	05.00
Homemade drinks		
Laimunada (on request)	5.0dl	06.00
Warm drinks		
fresh peppermint tea		05.00
Arabic black tea	Served in jug	10.00

### **Alcoholic Drinks**

Beer				
Beirut Beer, Lebanon			3.3dl	06.00
Almaza, Lebanon			3.3dl	06.00
Feldschlösschen			5.0dl	05.50
Red wine				
Musar Jeune	7.50dl	42.00	1.0dl	06.50
Les Breteches	7.50dl	45.50	1.0dl	07.00
Les Coteaux Kefraya	7.50dl	45.50	1.0dl	07.00
Le Prieurè Ksara	7.50dl	42.00	1.0dl	06.50
White wine				
Ksara, Chardonnay	7.50dl	49.00	1.0dl	07.00
Kefraya, La Dame Blanc	7.50dl	49.00	1.0dl	07.50
Kefraya Breteches blanc	7.50dl	49.00	1.0dl	07.00