



À LA CARTE



PALESTINIAN CUISINE WITH AUTHENTIC FLAVOURS

Sweet  Salti



Tasting menus

Mini meze

12 cold & hot meze

Hummus, Baba Ghanouj, Makdous, Muhammara, Tabbouleh, Labneh, Yalanji, Kubbeh, Cheese Rolls, Olives, Halloumi Fries, Musakhan Rolls & Khoboz.

*VEGETARIAN ALTERNATIVE
(Manakish Za'atar & Falafel)*

249 per person

Minimum two persons
to order

Big meze

18 cold & hot meze

Hummus, Baba Ghanouj, Labneh, Muhammara, Makdous, Yalanji, Falafel, Tabbouleh, Zahra, Börek, Batata Harra, Olives, Manakish Za'atar, Manakish Jibneh, Kubbeh, Cheese Rolls, Halloumi Fries, Musakhan Rolls & Khoboz.

349 per person

Minimum two persons
to order

Vegan meze

10 cold & hot meze

Hummus, Makdous, Yalanji, Tabbouleh, Falafel, Batata Harra, Olives, Lentil soup, Manakish Za'atar, Vegan Zahra & Vegan Khoboz.

249 per person

Minimum two persons
to order

Lux dinner

10 cold & hot meze

Hummus, Baba Ghanouj, Labneh, Muhammara, Makdous, Yalanji, Olives, Kubbeh, Halloumi Fries, Tabbouleh & Khoboz.

Main dish of your choice
(per person / Mansaf is not included)

Dessert: Layali Lebnan

399 per person

Minimum two persons
to order































Appetizer



Cold meze

-  Hummus (Chickpea dip) **75**
-  Baba Ghanouj (eggplant dip) **75**
-  Tzatziki (yogurt & cucumber dip) **75**
-  Labneh (cream cheese with Za'atar) **75**
-  Muhammara (roasted red pepper & walnut dip) **80**
-  Makdous (pickled stuffed baby eggplant with walnuts & garlic) **75**
-  Yalanji (stuffed grape leaves with rice & vegetables) **75**
-  Zaytoon (olives) **45**
-  Torshi (pickles) **45**
-  Tabbouleh (parsley salad with bulgur & tomatoes) **95**
-  Tahini Sallad (tomato & cucumber with homemade Tahini-yogurt sauce) **95**
-  Fattoush (sweet & Sour salad with crispy bread , tomatoes, cucumber & pickled red onions) **95**

Hot meze

-  Halloumi Fries **79**
-  Cheese Rolls **79**
-  Zahra (fried cauliflower & garlic dressing) **79**
-  Falafel (served with chili sauce) **79**
-  Batata Harra (chili potatoes) **75**
-  Fries & Ketchup **45**
-  Khobos (homemade pita bread) **35**
-  Börek (mini cheese phyllo pie) **45**
-  Adas (lentil soup with crispy bread) **79**
-  Manakish Za'atar (Flatbread with Palestinian herbs) **55**
-  Manakish Jibneh (Flatbread with cheese) **79**
-  Kubbeh (stuffed bulgur balls with minced beef & onions) **79**
-  Musakhan Rolls (chicken rolls with sweet caramelized onions & sumac) **89**
-  Jawaneh Djaj (fried chicken wings) **89**

 **VEGAN**

 **VEGETARIAN**

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.



Main Course

- 1 FAKHED DJAJ MAHSHI: (20 - 25 min) 195**

Palestinian stuffed chicken thigh with rice, carrots & green peas topped with roasted nuts. Served with tzatziki & side salad.
- 2 TRADITIONAL MUSAKHAN (20 - 25 min) 205**

Roasted chicken fillet with sumac, olive oil & caramelized onions, served on Taboon Bread & topped with roasted nuts. Served with tzatziki & side salad.
- 3 MOLOKHIA-GRYTA (15 - 20 min) 195**

Egyptian spinach with lemon & garlic, baked chicken fillet & rice topped with roasted nuts. Served with side salad.
- 4 KUBBEH LABANYEH (15 - 20 min) 205**

Stuffed bulgur balls with minced beef & onions in warm yogurt sauce topped with roasted parsley, garlic & pine nuts. Served with rice & side salad.
- 5 SHUSH-BARAK (15 - 20 min) 205**

Dumplings stuffed with minced beef & onions in warm yogurt sauce topped with roasted parsley, garlic & pine nuts. Served with rice & side salad.

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Main Course

6 KOFTA BIL BANDOURA (20 - 25 min) 239

Baked minced lamb & veal with tomatoes & chili peppers, covered with a bread. Served with rice, tzatziki & side salad.

7 FOKHARET LAHEM (TAGINE) (20 - 25 min) 239

Beef Stew with vegetables, rosemary, pomegranate molasses & pine nuts, covered with a bread. Served with rice, tzatziki & side salad.

8 MAKLOUBEH (15 - 20 min) 239

Palestinian upside-down 4-hour lamb shank cooked with rice & vegetables topped with roasted nuts. Served with tzatziki & side salad.

9 MANSAF JAMEED (25 - 30 min) 299

4-hour lamb shank in Jameed (a soup made of *dried sheep milk*). Served with flat bread & rice topped with roasted nuts.



IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.



Vegetarian

10 VEGETARIAN MEZE PLATE

225

Hummus, Baba Ghanouj, Labneh, Muhammara, Tabbouleh, Makdous, Yalanji, Falafel, Halloumi Fries, Zahra, Olives & Khoboz.

11 VEGAN MOLOKHIA-STEW (15 - 20 min)

195

Egyptian spinach with lemon & garlic, falafel & rice topped with roasted nuts. Served with side salad.

12 VEGETARIAN MUJADDARA: (15 - 20 min)

195

Green lentils with rice, caramelized onions, chickpeas & halloumi. Served with tzatziki & side salad.

Vegan option (Cauliflower & Hummus)



13

KIDS MENU

Chicken nuggets, fries & ketchup

Available for kids under 12 years old.

95

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Dessert

Basbousa:

Semolina cake with couconut, saffron & cardamom drizzled with a homemade syrup & served with vanilla ice cream.

65

Layali Lebnan:

Semolina pudding with Qeshta (arabic thick cream), pistachio nuts & drizzled with homemade syrup.

65

Kunafeh

Shredded phyllo dough stuffed with Akkawi cheese, pistachio nuts & drizzled with homemade syrup.

110

Add vanilla ice cream (+25 kr).



Drinks

Cold Drinks

Soft Drinks (Fritz Kola/ Fritz Kola zero sugar/ Fritz Limo Orange)	35
Sparkling Water (Natural/Pomegranate/Lemon)	25
Kid's Juice	15
Orange Juice	45
Vimto (concentrated berry flavored drink)	45
Ayran (Turkish yogurt)	45

Alcohol-Free

Classic Mojito 0%	65
Blackberry Mojito 0%	65
Pink Grapefruit Lemonade	45
Ginger Beer	45
Mystic Mango Lemonade	45
Cherry Blossom Tonic	45
Bitter Lemon	45

Warm Drinks

Palestinian Coffee	35
Mint Tea	35
Maramiyeh Tea (Sage)	35
Filter Coffee	25





Sumac

Sumac or berry sumac has a sour taste and it's very popular in the Middle East. It is an important ingredient in our traditional Musakhan and it is used for various appetizers such as "Kubbeh, Hummus, Halloumi Fries, Tabbouleh & Fattoush" and it is also used in Za'atar mixture.



Za'atar

Za'atar is a famous Mediterranean seasoning, consisting of a blend of wild thyme, sesame seeds, sumac & salt. Za'atar can be mixed with olive oil or it can simply be eaten on its own with fluffy pita bread or baguette. It can also be used in salad dressing, or as a seasoning for both lamb and chicken.



Our Fantastic Spices

- | | |
|-----------------|--------------|
| Paprika Powder | Dried mint |
| Cinnamon Powder | Cumin |
| Cinnamon Stick | Bay leaf |
| black Pepper | Curry |
| Oregano | Star Anise |
| Chili Flakes | Turmeric |
| Ginger Powder | Nutmeg |
| Seven Spices | Sea Salt |
| Cardamom Powder | Baking Soda |
| Cardamom Pods | Sesame |
| Garlic Powder | Black sesame |
| Onion Powder | Saffron |
| Dried Coriander | |