



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, Jawaneh, 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

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Hummus
(Chickpea dip) **75**


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Baba Ghanouj
(eggplant dip) **75**


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Tzatziki
(yogurt & cucumber dip) **75**


- 



Labneh
(cream cheese with Za'atar) **75**


- 



Muhammara (roasted
red pepper & walnut dip) **79**


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Makdous
(pickled stuffed baby egg-
plant with walnuts & garlic) **75**


- 



Yalanji (stuffed grape lea-
ves with rice & vegetables) **79**


- 



Zaytoon
(olives) **45**


- 



Torshi
(pickles) **45**


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Tabbouleh (parsley salad
with bulgur & tomatoes) **95**


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Tahini Sallad
(tomato & cucumber with
homemade Tahini-yogurt
sauce) **95**


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Fattoush (sweet & sour
salad with crispy bread,
tomatoes, cucumber &
pickled red onions) **95**





Hot meze

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Halloumi Fries **79**


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Cheese Rolls **79**


- 



Zahra (fried cauliflower
& garlic dressing) **79**


- 



Falafel
(served with chili sauce) **79**


- 



Batata Harra
(chili potatoes) **75**


- 



Fries
(served with ketchup) **45**


- 



Khobos
(homemade pita bread) **35**


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Adas (lentil soup
with crispy bread) **79**


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Manakish Za'atar
(Flatbread with
Palestinian herbs) **55**


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Manakish Jibneh
(Flatbread with cheese) **79**


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Kubbeh
(stuffed bulgur balls with
minced beef & onions) **79**


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Musakhan Rolls
(chicken rolls with sumac &
sweet caramelized onions) **89**


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Jawaneh Djaj
(fried chicken wings) **89**





Main Course

1 FAKHED DJAJ MAHSHI فخذ دجاج مهشّي

195 kr



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



2 TRADITIONAL MUSAKHAN مسخنه تقليدي

205 kr



Roasted chicken fillet with sumac, olive oil & caramelized onions, served on Taboon Bread & topped with roasted nuts. Served with tzatziki & side salad. (20 - 25 min).



3 KYCKLING MOLOKHIA ملوخية دجاج

195 kr



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



4 KUBBEH LABANYEH كبة لبنية

205 kr



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



5 SHUSH-BARAK ششبارك

205 kr



Dumplings stuffed with minced beef & onions in warm yogurt sauce topped with roasted parsley, garlic & pine nuts. Served with rice & side salad. (15 - 20 min)



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



Main Course



6 KOFTA BIL BANDOURA كفتة بالبندورة

239 kr



Baked minced lamb & veal with tomatoes & chili peppers, covered with a bread. Served with rice, tzatziki & side salad. (20 - 25 min)



7 FOKHARET LAHEM فخارة لحم

239 kr



Beef Stew with vegetables, rosemary, pomegranate molasses & pine nuts, covered with a bread. Served with rice, tzatziki & side salad. (20 - 25 min)



8 MAKLOUBEH مقلوبة

239 kr



Palestinian upside-down 4-hour lamb shank cooked with rice & vegetables topped with roasted nuts. Served with tzatziki & side salad. (20 - 25 min)



9 MANSAF JAMEED منسف جميد

299 kr



4-hour lamb shank in Jameed (a soup made of dried sheep milk). Served with flat bread & rice topped with parsley & roasted nuts. (25 - 30 min)



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Vegetarian

10 VEGETARIAN MEZE PLATE صحنه مزة نباتي

225 kr



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



11 MOLOKHIA BIL FALAFEL ملوخية بالفلفل

195 kr



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



12 MUJADDARA مجدرة

195 kr



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

Vegan option (Cauliflower & Hummus)



13 KIDS MENU وجبة أطفال

95 kr



Chicken nuggets, fries, ketchup & side salad.



Dessert

Basbousa بسبوسة

Semolina cake with coconut, saffron, cardamom, pistachio nuts & drizzled with homemade syrup. Served with vanilla ice cream.

65 kr



Layali Lebnan لبالي لبنان

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

65 kr



Kunafeh كنافة

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

110 kr



Add vanilla ice cream (+25 kr).

Drinks



Cold Drinks

Soft Drinks **35**

(Fritz Kola/ Fritz Kola zero sugar/
Fritz Limo Orange)

Sparkling Water **25**

(Natural/ Pomegranate /Lemon)

Kid's Juice **15**

Orange Juice **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**

Hot Drinks

Palestinian Coffee in a pot **45**

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

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|-----------------|--------------|
| 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 | |