

Meny - Underbar

MEZA - COLD APPETIZER

- Mkhallal libanese pickles 65:-
- Waraq Arish vegetarian stuffed wine leaves 69:-
- Hommus creamy chickpea dip 75:-
- Labne Bel Toum yoghurt with garlic and mint 75:-
- Baba Ghanoush Motabel grilled eggplant dip 75:-
- Creme Sharamander Lebanese beetroot dip with feta cheese 75:-
- Alb Ardechoke marinated artichoke hearts 75:-
- Taratour chicken dip with sesame paste 75:-
- Lobje Bel Zeit tomato stew with haricots verts 79:-
- Makdous mini eggplants stuffed with walnuts 85:-
- Muhammara spicy pepper dip with walnuts 85:-
- Fatoush lebanese mixed salad topped with toasted bread and pomegranates 85:-
- Motabel Mix four different Lebanese dips 85:-
- Shanklish aged and dried Lebanese cheese 85:-
- Each vegetarian bulgur dish on romaine lettuce 85:-
- Hommus Bel Lahme creamy chickpea dip with tenderloin and roasted pine nuts 95:-
- Tabboule finely chopped parsley, tomato and onion salad 99:- Rocca arugula salad with feta cheese, garlic, chili and pomegranates 99:-
- Kebbe Nejje Lebanese tartar

MEZA - WARM APPETIZER

- Patata Harra potatoes fried with coriander and chili 75:-
- Falafel chickpea croquettes served with beetroot hommus 75:-
- Fhettere compote of fried onions and wild mushrooms with pomegranate syrup 75:-
- Arnabit Beltoum deep fried cauliflower with garlic and lemon 79:-
- Fatayer pirogue filled with spinach 89:-

Sambousek pirogue filled with ground beef 89:-
Raqaqat Bel Jebne Lebanese cheese rolls 89:-
Ardechoke whole artichoke with lemon & garlic 89:-
Jowaneh Moqli chicken wings marinated in lemon & garlic 89:-
Arayes Msassa grilled bread with halloumi & mint 89:-
Spanech fried spinach with pine nuts topped with roasted onion 89:-
Makanek spicy sausages in bread served with aioli and pepper sauce 95:-
Sammak Moqli deep fried small fish 95:-
Halloumi served with grilled tomato 109:-
Underbar Arayes grilled bread with ground beef & halloumi 109:-
Kebbe Trablousie Lebanese meatballs served with Labne Bel Toum 119:-
Kraydes Bel Toum chili and garlic fried scampi 129:-
Castaletta lambracks served with creme toum 199:-
Sahen Mashawi ground beef, fillet of lamb, fillet of chicken & tenderloin 199:-

A L - M A S H A W I

All dishes served with bulgur, salad, and 4 Lebanese dips. Fried potatoes can be chosen instead of burgul.

Vegetarian plate with a mix of Lebanese hot and cold dishes 215:-
Shish Kebab Kafta ground beef on skewer 229:-
Shish Taouk fillet of chicken on skewer 239:-
Shish Kebab Urfali fillet of lamb on skewer 259:-
Shish Kebab Kashkash fillet of lamb on skewer with spicy sauce 259:-
Shish Ihgil fillet of tenderloin on skewer 279:-
Mashawi Mix fillet of lamb, fillet of chicken and ground beef on skewer 289:-

FRESH AND CURED MEATS

Sudjuk Lebanese sausage spiced with garlic 89:-
Mortadella spiced beef with pistachio nuts 109:- B

asterma air dried beef fillet 139:-

Monthly special ask us

HILWIAT

Boza Fistak homemade pistachio ice cream 79:-

Baqlawas Lebanese pastry with honey & pistachio nuts served with 79:-

vanilla ice cream Chocolate mousse topped with white chocolate and fresh berries 79:-

Sorbet of the day ask us 79:-

Halawe pastry with tahini served with pistachio nuts and raspberries 79:-

Baqlawas Shake ice cream shake with baqlawa 79:-

Katajef & Boza deep fried walnut dumpling served with vanilla ice cream 95:-

Fawakeh fresh fruit of the season 95:-

Knafel Jebne Lebanese cake stuffed with cheese and topped 109:-

with white syrup