# **Appetizers**

1	Up to 30 platters of different appetizers	1.50 €		
	Mostly vegetarian and vegan appetizers that will take you on a journey through the Orient. Allow us to surprise you with our selection! In case of any allergies please inform us while ordering. A, C, E, H, J, K, G, F, R	per platter		
_	Our recommendation: (Depending on how hungry you are) 3 to 5 appetizers per person			
2	Hummus	5.50 €		
	Chickpeas, pureed with sesame sauce, lemon and olive oil H			
3	Flabbouleh Flabbouleh	5.50 €		
	Finely chopped parsley with tomatoes, onions, bulgur wheat, spring onions, fresh mint, lemon and olive oil $_{\rm A}$			
4	Mohamara	5.50 €		
	Creamy paste made of walnut, red bell peppers, onions, chili and olive oil A, E, H			
5	Mtebbel	5.50 €		
	Creamy paste made of grilled eggplants, sesame sauce and olive oil J, H			
	Soups			
6	Lentil soup	5.50€		
	Soup made of threshed red lentils			
7	Chicken soup	6.50 €		
	Soup made of chicken, peas and carrots <sub>G</sub>			
	Salads and platters			
8	Fattoush	6.50 €		
	Mixed salad containing tomatoes, cucumbers, salad, bell peppers, onions and fresh herbs, garnished with crispy bread $_{\rm A}$			
9	Mixed salad K	6.50 €		
10	Mixed salad with grilled chicken breast fillet K, G	8.90€		
11	Mixed salad with grilled lamb fillet k	10.90€		
12	Falafel Platter	7.90 €		
	Vegetarian balls made of chickpeas and different herbs, chopped and fried,			
40	served with salad, sesame sauce, spicy dip and bread A, H, J, K	7 00 C		
13	Eggplant Platter	7.90 €		
	Fried eggplant slices with tomato-sauce, served with salad, yogurt dip and bread			
14	Arajes (vegetarian)	7.90 €		
	Flatbread filled with spinach and soft cheese, served with salad and dips (spicy			
15	and yogurt) A, H, J, K	8.90 €		
15	Arajes (minced meat)	0.90 €		
	Flatbread filled with minced meat, served with salad and dips (spicy and yogurt) A, H, J, K, R			
16	Kubba	11.50 €		
	Minced bulgur wheat and lamb patties, stuffed with filling of minced meat and			
17	onions, served with salad and dips (spicy and yogurt) A, H, J, K, R	12.50 €		
17	Sambousek (for two)  Fried stuffed pastries with different fillings (vegetarian entions included), served	12.50 €		
	Fried stuffed pastries with different fillings (vegetarian options included), served with dips (spicy and yogurt) A, H, G, J, K, R			

# Lamb and Weal

20	$\begin{tabular}{ll} \textit{Lamb fillet "grilled"} \\ Served on homemade cheese-sauce, vegetables of the season and basmatirice, garnished with toasted almonds $E_i$, $J$ \\ \end{tabular}$	23.90 €
21**	Lamb Cutlets Served with gravy, vegetables of the season and basmati rice, garnished with toasted almonds $_{\text{E}}$	20.90 €
22**	$\label{eq:Mensef} \textit{Mensef "Lamb Shoulder"} \\ \text{Traditional, baked lamb shoulder, served with vegetables of the season and basmati rice on a piquant yogurt-sauce, garnished with toasted almonds _{\text{E, J}}$	17.90 €
23	Lamb skewers "grîlled" Marinated boneless lamb loin grilled on skewer, served with sautéed vegetables of the season, basmati rice and dips, garnished with toasted almonds $_{E,H,J}$	17.90 €
24	Shish Kebab "grilled" Minced meat (lamb and beef) grilled on skewer, served with sautéed vegetables of the season, basmati rice and dips, garnished with toasted almonds $_{\rm E,H,J,R}$	14.90 €
25	$\label{eq:Mashwipat ''Grill Platter'} \begin{subarray}{ll} \textbf{Lamb, chicken breast fillet and minced meat (kebabs), grilled on skewers, served with sautéed vegetables of the season, basmati rice and dips, garnished with toasted almonds _{E,H,J,K,R}$	22.90€
26	Weal fillet "grilled"  Marinated veal fillet, served with gravy, sautéed vegetables of the season and basmati rice, garnished with toasted almonds E, J  *Limited supply	20.90 €
27	$m{\mathcal{M}\textit{akluba}}$ "Lamb" Rice dish with eggplants, cauliflower and lamb strips, garnished with toasted almonds $E, H, J$	15.90 €
28	Quzi Shami "Lamb" Rice dish with peas, carrots, onions and lamb strips baked in puff pastry, garnished with toasted almonds A, E, H, J	17.90 €
29	Couscous "Lamb"  Bulgur wheat with zucchini, eggplants, cauliflower, bell peppers, onions, chickpeas in tomato sauce, served with lamb strips A, E	15.90 €

# Poultry

33	Shish Tauok "grilled" Marinated chicken breast fillet with sautéed vegetables of the season, served with basmati rice and dips, garnished with toasted almonds $E, H, J, K, G$	15.90 €
34	extstyle  ext	16.90€
35	$m{\mathcal{M}\textit{esahhab}}$ "grilled" Grilled filleted chicken, served with sesame sauce, orientally prepared fried potatoes (Batata Harra) and dips $_{\text{H, K, G}}$	18.90€
36**	Fried duck breast served on pomegranate-sauce, served with sautéed vegetables of the season and basmati rice, garnished with toasted almonds E, G, K *Limited supply	18.90€
37	$m{\mathcal{M}\textit{akluba}''\textit{chicken''}}$ Rice dish with eggplants, cauliflower and chicken breast fillet strips, served with dips, garnished with toasted almonds $E, H, J, G$	14.90 €
38	Quzi Shami "chicken" Rice dish with peas, carrots, onions and chicken breast fillet strips baked in puff pastry, served with dips, garnished with toasted almonds A, E, H, J, K, G	16.90 €
39	Couscous "chicken"  Bulgur wheat with zucchini, eggplants, cauliflower, bell peppers, onions, chickpeas in tomato-sauce, served with chicken breast fillet strips A, E, K, G	14.90 €

<sup>\*\*</sup>Please refrain from changing the side dishes of these meals as these have been put together with care and consideration

# Fish

41	Samak Makli Fried sea bream fillet, served with orientally prepared fried potatoes (Batata Harra) and sesame sauce H, F	17.90 €
42	<b>Gambari Makli</b> Fried king prawns, served on estragon-cream-sauce, with orientally prepared fried potatoes (Batata Harra) B, J	18.90€
	Wegetarian	
	All dishes may also be served <b>vegan</b> on request (except for the casserole).	
56	Wegetable Casserole  Baked vegetables topped with cheese, refined with Arabic spices J	13.90 €
57	${\it Makluba}$ Rice dish with eggplants and cauliflower, served with dips, garnished with toasted almonds $_{\rm E,H,J}$	13.90 €
<i>5</i> 8	Quzi Shami Rice dish with peas, carrots, onions and chicken breast fillet strips baked in puff pastry, served with dips, garnished with toasted almonds A, E, H, J	15.90 €
59	$\begin{tabular}{ll} \pmb{\textit{Couscous}}\\ \textbf{Bulgur wheat with zucchini, eggplants, cauliflower, bell peppers, onions, chickpeas in tomato-sauce}_{A, E} \end{tabular}$	13.90 €
	For the little guests	
60	Children 's platter Chicken nuggets and fries A, C, G	7.90 €
Sid	es to all meals	
Ketch Rice, Sauté Fries	dip / garlic- / sesame- / mint-yogurt-dip up / Mayonnaise garnished with toasted almonds ed vegetables / Potato wedges cally prepared fried potatoes (Batata Harra) sauce (tomato / piquant yogurt / gravy / pomegranate)	1.50 € 1.00 € 3.00 € 5.00 € 4.50 € 5.50 € 3.00 €

# Menu for Two

## —Grilled meat—

### 70 10 different appetizers

Randomly selected cold appetizers and warm appetizers such as Sambousek. Allow us to surprise you with our selection! A, C, E, H, J, K, G, F, R

#### Grill platter

Different meats (lamb, chicken, kebabs and lamb cutlets), served with basmati rice, potato wedges, sautéed vegetables of the season, oriental salad and dips <sub>E, J, K, R, G</sub>

### Baklava

Puff pastry filled with pistachios, with Safran-Pistachio-Ice cream on a platter for two A, E, J

59.90€

71 ... Menu for Three – Grilled meat

89.90€



## —Lamb shoulder—

\*Limited supply (Pre-order recommended)

### 73 12 different appetizers

Randomly selected cold appetizers and warm appetizers such as Sambousek. Allow us to surprise you with our selection! A, C, E, H, J, K, G, F, R

### Lamb shoulder

Whole baked lamb shoulder in marinated sauce, served with basmati rice, sautéed vegetables of the season and salad, with a piquant yogurt-sauce and tomato-sauce A, E, J

#### Baklava

Puff pastry filled with pistachios, with Safran-Pistachio-Ice cream on a platter for two A, E, J

89.90 €

## Desserts

81	Laban Miasal Middle Eastern yogurt with honey, grated pistachios and cinnamon $_{E,J}$	4.90 €
82	Baklawa Puff pastry filled with pistachios, served with a scoop of vanilla ice cream A, E, J	6.90€
83	<b>Kunafa</b> Warm, traditional Arabic dessert made of a special, fine dough, on a sweet cheese-cream-layer, garnished with pistachios A, E, J	6.90 €
84	<i>9ce Cream</i> Vanilla ice cream with honey and grated pistachios $E_{\mu,\nu}$	4.90€

### **Allergens**

A Gluten
J Lactose
B Crustaceans
C Eggs E Nuts (almonds, walnuts, pistachios)
R Beef G Poultry
H Sesame seeds
F Fish

## Opening times of our kitchen

## Lunch

Tuesdays to Fridays: 11:30 - 15:30

### Dinner

Tuesdays to Thursdays: 17:30 - 21:30 Fridays and Saturday: 17:30 - 22:00

Sundays: 12:00 - 21:00