

Appetizers

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| 1 | <p><i>Up to 30 platters of different appetizers</i> <small>A, C, E, H, J, K, R, G, F</small></p> <p>Mostly vegetarian and vegan appetizers served with Arabic flat bread, 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!</p> <p>Our recommendation prior to main course: (Depending on hunger level) 3 to 5 appetizers p. person</p> | 1.80
per platter |
| 2 | <p><i>Hummus</i></p> <p>Chickpeas, pureed with sesame sauce, lemon and olive oil, served with bread <small>A, H</small></p> | 6.50 |
| 3 | <p><i>Tabbouleh</i></p> <p>Finely chopped parsley with tomatoes, onions, bulgur wheat, spring onions, fresh mint, lemon, and olive oil <small>A</small></p> | 6.50 |
| 4 | <p><i>Mohamara</i></p> <p>Creamy paste made of walnut, red bell peppers, onions, chili, and olive oil, served with bread <small>A, E, H</small></p> | 6.50 |
| 5 | <p><i>Mtebbel</i></p> <p>Creamy paste made of grilled eggplants, sesame sauce and olive oil, served with bread <small>A, H, J</small></p> | 6.50 |

Soups

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| 6 | <p><i>Lentil soup</i></p> <p>Soup made of threshed red lentils, garnished with crispy bread <small>A</small></p> | 7.50 |
| 7 | <p><i>Chicken soup</i></p> <p>Soup made of chicken, peas and carrots <small>G</small></p> | 8.50 |

Salads and platters

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| 8 | <p><i>Fattoush</i></p> <p>Mixed salad containing tomatoes, cucumbers, lettuce, bell peppers, onions and fresh herbs, garnished with crispy bread <small>A</small></p> | 9.50 |
| 9 | <p><i>Mixed salad</i> <small>K</small></p> | 8.50 |
| 10 | <p><i>Mixed salad with grilled chicken breast fillet</i> <small>K, G</small></p> | 10.50 |
| 11 | <p><i>Mixed salad with grilled lamb fillet</i> <small>K</small></p> | 12.50 |
| 12 | <p><i>Falafel Platter</i></p> <p>Vegetarian fried balls made of chickpeas and different herbs, served with salad, sesame sauce, spicy dip and bread <small>A, H, J, K</small></p> | 9.90 |
| 13 | <p><i>Eggplant Platter</i></p> <p>Fried eggplant slices with tomato-sauce, served with salad, yogurt dip and bread <small>A, H, J, K</small></p> | 8.90 |
| 14 | <p><i>Arajes (vegetarian)</i></p> <p>Flatbread filled with spinach and soft cheese, served with salad and dips (spicy and yogurt) <small>A, H, J, K</small></p> | 8.90 |
| 15 | <p><i>Arajes (minced meat)</i></p> <p>Flatbread filled with minced meat (lamb and beef), served with salad and dips (spicy and yogurt) <small>A, H, J, K, R</small></p> | 10.50 |
| 16 | <p><i>Kubba</i></p> <p>Minced bulgur wheat and lamb patties, stuffed with filling of minced meat and onions, served with salad and dips (spicy and yogurt) <small>A, H, J, K, R</small></p> | 11.50 |
| 17 | <p><i>Sambousek (for two)</i></p> <p>Fried stuffed pastries with different fillings (vegetarian options included), served with dips (spicy and yogurt) <small>A, H, J, K, R, G</small></p> | 12.50 |

Lamb and Veal

All dishes require some preparation time, so we recommend ordering e.g. our #1 „Mezze“ as starter

20**	<i>Lamb fillet "grilled"</i> Served with homemade cheese-sauce, blanched vegetables and basmati rice, garnished with toasted almonds E, J	25.90
21**	<i>Veal fillet "grilled"</i> Marinated grilled veal fillet, served on homemade gravy, sautéed mixed vegetables and basmati rice, garnished with toasted almonds E, J <i>*Re exclusive *Limited supplies</i>	22.90
22**	<i>Lamb cutlets "grilled"</i> Served with homemade mushroom-cream-sauce, basmati rice and blanched vegetables, garnished with toasted almonds E, J	22.90
23**	<i>Mensef "lamb shoulder"</i> Traditional, baked lamb shoulder, served with basmati rice on a piquant yogurt-sauce and blanched vegetables, garnished with toasted almonds E, J	18.90
24	<i>Lamb skewers "grilled"</i> Marinated boneless lamb loin grilled on skewer, served with sautéed mixed vegetables, basmati rice and dips, garnished with toasted almonds E, H, J	19.90
25	<i>Kebab "grilled"</i> Minced meat (lamb and beef) grilled on skewer, served with sautéed mixed vegetables, basmati rice and assorted dips, garnished with toasted almonds E, H, J, R	17.90
26	<i>Mashvīyat "mixed grill"</i> Lamb, chicken breast fillet and minced meat (kebabs), grilled on skewers, served with sautéed mixed vegetables, basmati rice and assorted dips, garnished with toasted almonds E, H, J, K, R	25.90
27	<i>Makluba "lamb"</i> Rice dish with eggplants, cauliflower and lamb strips, garnished with toasted almonds, served with assorted dips E, H, J	16.90
28	<i>Quzi "lamb"</i> Rice dish with peas, carrots, onions and lamb strips baked in puff pastry, garnished with toasted almonds, served with assorted dips A, E, H, J	18.90
29	<i>Couscous "lamb"</i> Bulgur wheat with zucchini, eggplants, cauliflower, bell peppers, chickpeas in tomato sauce, served with lamb strips A, E	16.90

**** Please refrain from any changes of these dishes as these have been put together with care and consideration. Sides may be ordered separately (see next page).
Thank you for your understanding!**

Poultry dishes

All dishes require some preparation time, so we recommend ordering e.g. our #1 „Mezze“ as starter

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| 33** | Dejaj Roulades
Baked chicken breast fillet filled with spinach and soft cheese, served with homemade tomato-sauce, basmati rice and assorted dips, garnished with toasted almonds E, H, J, K, G
<i>*Re exclusive</i> | 17.90 |
| 34 | Mesahhab "grilled"
Grilled filleted chicken with sesame sauce, served on orientally prepared fried potatoes (Batata Harra), with assorted dips H, K, G | 18.90 |
| 35** | Batt
Fried duck breast served on pomegranate-sauce, served with sautéed mixed vegetables and basmati rice, garnished with toasted almonds E, K, G
<i>*Limited supplies</i> | 20.90 |
| 36 | Shish Tauok "grilled"
Marinated chicken breast fillet with sautéed mixed vegetables, served with basmati rice and assorted dips, garnished with toasted almonds E, H, J, K, G | 17.90 |
| 37 | Makluba "chicken"
Rice dish with eggplants, cauliflower and chicken breast fillet strips, served with assorted dips, garnished with toasted almonds E, H, J, K, G | 15.90 |
| 38 | Quzi "chicken"
Rice dish with peas, carrots, onions and chicken breast fillet strips baked in puff pastry, served with assorted dips, garnished with toasted almonds A, E, H, J, K, G | 17.90 |
| 39 | Couscous "chicken"
Bulgur wheat with zucchini, eggplants, cauliflower, bell peppers, chickpeas in tomato-sauce, served with chicken breast fillet strips A, E, K, G | 15.90 |

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Thank you for your understanding!**

Fish

All dishes require some preparation time, so we recommend ordering e.g. our #1 „Mezze“ as starter

41	<i>Samak Makli</i>	18.90
	Fried sea bream fillet, served with orientally prepared fried potatoes (Batata Harra) and sesame sauce H, F	
42	<i>Gambari Makli</i>	21.90
	Fried king prawns, served on estragon-cream-sauce, with orientally prepared fried potatoes (Batata Harra) B, J	

Vegetarian dishes

All dishes can also be served **vegan** on request (except for #56)

56	<i>Vegetable casserole</i>	14.90
	Mixed vegetables baked with cheese on top, refined with Arabic spices J	
57	<i>Makluba</i>	14.90
	Rice dish with eggplants and cauliflower, served with assorted dips, garnished with toasted almonds E, H, J	
58	<i>Quzi</i>	16.90
	Rice dish with peas, carrots, onions baked in puff pastry, garnished with toasted almonds, served with assorted dips and oriental salad A, E, H, J	
59	<i>Couscous</i>	14.90
	Bulgur wheat with zucchini, eggplants, cauliflower, bell peppers, chickpeas in tomato-sauce A, E	

For the little guests

60	<i>Children 's platter</i>	9.90
	Chicken nuggets and fries A, C, G	

Sides to all meals

Rice, garnished with toasted almonds	3.50
Sautéed vegetables	6.50
Fries / Potato wedges	5.-
Orientally prepared fried potatoes (Batata Harra)	6.50
Warm sauce (tomato / piquant yogurt / pomegranate...)	3.50
Spicy dip / garlic- / sesame- / mint-yogurt-dip	1.50
Ketchup / Mayonnaise	1.-

Menu for Two

—Meat—

70 1.) 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, R, G, F

2.) Grill platter

Different meats (lamb, chicken, kebabs and lamb cutlets), served with basmati rice, potato wedges, sautéed mixed vegetables, salad and assorted dips E, J, K, R, G

3.) Baklava

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

69.90

71 ... Menu for Three – Meat

104.90

Menu for Three

—Lamb shoulder—

**Limited supply (Pre-order recommended!)*

73 1.) 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, R, G, F

2.) Lamb shoulder

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

3.) Baklava

Puff pastry filled with pistachios, with Vanilla-Ice cream on a platter for three A, E, J

95.90

Desserts

81	<i>Laban Miasal</i> Middle Eastern yogurt with honey, grated pistachios and cinnamon E, J	4.90
82	<i>Baklava</i> Puff pastry filled with pistachios, served with a scoop of vanilla ice cream A, E, J	6.90
83	<i>Kunafa</i> 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>Ice Cream</i> Vanilla ice cream with honey and grated pistachios E, J	4.90

All Prices in €

Allergens

A Gluten
J Lactose

B Crustaceans

C Eggs

E Nuts (almonds, walnuts, pistachios)

K Mustard

R Beef

G Poultry

H Sesame seeds

F Fish

Website:

www.arabesque-essen.de

Opening times of our kitchen

(Subject to exceptions)

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