



## Soup

**Lentils soup** | fresh homemade soup 🌱 7,50  
*supplement: chicken, shrimp or lamb €2*

## Salads

**Fatoush** | Lebanese garden salad 🌱  
 with baked lebanese bread

small 8,50  
 normal 11,50

**Tabbouleh** | Parsley salad 🌱  
 with bulgur

small 8,50  
 normal 11,50

**Ghudar Mashwi** | Grilled vegetable salad ✓  
 with feta cheese, rucola, cherrytomato  
 pinenuts, walnut, parsley  
 and a yogurt dressing

9,50 12,50

**Akhtubut** | Octopus salad 🌊  
 with a melange of rucola, pepers  
 and fresh spices

15,50

## Cold Sharing

**Hummus** | Chickpeas melange 🌱  
 with sesamepaste

small 6,50  
 normal 8,50

**Baba Ganoush** | Smoked eggplant 🌱  
 filled with fresh vegetables  
 and a pomegranate sauce

small 8,50  
 normal 11,50

**Muhammara** | Mild red pepper paste 🌱  
 with pomegranate, caralamised onion  
 and walnut

6,50 8,50

**Shakshuka** | Stew of eggplant 🌱  
 with pepers and tomato

6,50 8,50

**Mutabal** | Smoked eggplant puree 🌱  
 on charcoal with sesamepaste

6,50 8,50

**Samak al Loukous** | Seabass filet 🌊  
 marinated in lemon juice and fresh spices

11,50

**Tuna** | Tartar of tuna 🌊  
 with a soft creme of garlic

16,50

**Salmon Naihe** | Marinated salmon 🌊  
 in pomegranate and a melange of rucola

12,50

**Kibbeh Naihe** | Steak tartar  
 with mediteranean spices and garlic creme

18,50

**Labneh** | Soft cheese yogurt ✓  
 served with mediteranean spices, garlic and mint

6,50 8,50

**Tarator Djelj** | Tartar of slow cooked chicken  
 with sesame paste

6,50 8,50

**Chanklish** | Homade made Lebanese cheese ✓  
 on a bed of fresh tomato and onion sauce

6,50 8,50

## Warm Sharing

**Rakakat** | Filodough filled with fetacheeses ✓  
 served with a onion sauce

small 6,50  
 normal 9,50

**Batinjan BI' Djelj** | Whole grilled eggplant  
 filled with a melange of grilled chicken

normal 12,50

**Falafel** | Chickpeas ✓  
 served with a tahini sauce  
 and lebanese pickles

6,50 9,50

**Loubieh BI' Zeit** | Haricotes verts 🌱  
 in a tomato melange

7,50

**Kibbeh Hamis** | Bulgur  
 filled with minced meat and onion  
 supplement: in a warm yogurt sauce € 2,-

6,50 9,50

**Arnabeet** | Baked cauliflower 🌱  
 with a sauce of tahini

7,50

**Warak Enab** | Grape leaves  
 filled with rice and beef, served  
 with a yogurt dip

6,50 9,50

**Tuna Mashwi** | Grilled tuna strips 🌊  
 with a sauce of sesame

17,50

**Fatar Mahshi** | Mushrooms from the oven ✓  
 filled with fetacheese, garlic and parsley

7,50 10,50

**Karides Harra** | Spicy oven shrimps 🌊  
 served in a melange of vegetables and Lebanese cheese

14,50

**Awarma BI' Beid** | Candied lamb  
 Baked with sunny side eggs

11,50 15,50

**Jawaneh** | Marinated chicken wings  
 with a garlic and bell pepper oil

10,50

**Makanek** | Libanese Grilled sausages  
 quenched with a garlic and lemon oil

11,50

## Fatta style sharing

bed of lebanese bread and yogurt sauce with

**Sajehe** | Candied lamb 15,50  
**Djej** | Grilled chicken 15,50  
**Kebab** | Minced meat skewer 16,50

## Hummus style sharing

bed of hummus with a filling of

**Shakshuka** | Stew of eggplant 🌱 11,50  
**Awarma** | Candied lamb 15,50  
**Djej** | Grilled chicken 15,50

# Sharing Menu's

start from 2p. and are the best per whole table

we serve you fish/ meat andvegetarian or fish and vegetarian dishes  
 the dishes are selected by fenicie and contain salads, cold and warm dishes

## Chef Mazza

11 sharing dishes  
 fish, meat and vegetarian

34,50 p.p

## Fish Mazza

11 sharing dishes  
 fish and vegetarian

38,50 p.p

## Chef Special

sharing specials

75,- p.p

## Meat the grill

**Tournedos**

35,-

**Entrecote**

25,50

**Rib-eye**

28,50

**Veal-spareribs**

23,50

spicy or garlic marinated

**Landhoender** | Grilled half chicken  
 deboned and served with sauces

18,50

**Steakplatter** | Rib-eye | Entrecote

400gr 42,50  
 600gr 65,-

## Sharing grill

200gr 400gr 1000gr

**Tawook** | Chicken skewer

14,50 24,50 40,50

**Kebab** | Minced meat skewer  
 served with rice

16,50 26,50 44,50

**Shekhaf** | Beef cuts skewer

24,50 39,50 76,50

**Riyash** | Lamb chops

24,50 39,50 76,50

**Vlees Platter** | 1400 gr.

variety of different kinds of meat served wih sauces

82,50

## The Greens ✓

**Batinjan BI' Hummus** | Whole grilled eggplant  
 filled with hummus and soft cheese

12,50

**Falafel BI' Saj** | Chickpeas  
 with tahini and Lebanese pickles

12,50

**Fatta Batinjan** | Baked eggplant  
 on a bed of Lebanese bread and yogurt sauce

12,50

## Sea on the grill

**Salmon** | Grilled salmon  
 served with a sauce of tahin

22,50

**Hibaar Mahshi** | Filled squid  
 with fetacheese , spinach,onion, pine nuts  
 and mediteranean spices

18,50

**Loukous Mashwi** | Grilled seabass filet  
 on a bed of baked vegetables

21,50

## Sides

**Fries**

5,50

**Sweet potato fries**

7,50

**Jacked potato** | filled with a truffel yogurt ✓

5,50

**Rice**

4,50

**Grilled vegetables**

5,50

**Batata Harra** | Baked potatos 🌱  
 in a lemon and garlic marinade

7,50

*if there are specific allergies you are not allowed to have  
 please feel free to inform with our staff. We love to advice you*