

Dessert

sweets

Dates baklava | baklava dough filled with dates and walnut on a mint sauce of mascarpone served with vanilla ice cream 7,50

Knafeh | Angelshair dough filled with sweet Lebanese cheese vanilla ice and pistachio 9,50

Booza | Lebanese style ice roll with a crunch of pistachio served with a rosey mascarpone sauce 8,50

Tameriye | Dates and oreo crunch cookie in a light sweet coffee sauce (glutenvrij) 8,50

special coffees

Irish Coffee | Jameson 9,50

French Coffee | Grand Marnier 9,50

Italian Coffee | Disaronno Amaretto 9,50

Spanish Coffee | Licor 43 9,50

cognac

Remy Martin VSOP 7,50

Hennessy VS 8,50



dessert cocktail

Blue sky | lychee sorbet, blue curacao, gin, lime 9,50

liqueurs

Grand Marnier 6,50

Cointreau 6,50

Disaronno Amaretto 6,50

Baileys 6,50

Tia Maria 6,50

Licor 43 6,50

Licor 43 chocolate 6,50

warm drinks

Coffee/ Lebanese Coffee / Decafe Coffee 3,20

Espresso 3,20

Espresso Macchiato 3,50

Dubble espresso 3,50

Cappucino, Cafe latte 3,50

Latte Macchiato 3,50

Diffferent flavors of tea 3,00

Fresh mint tea 3,50

Ginger tea /orange/lemon/mint of combo va. 3,50

Lunch

12:00 TILL 16:00 hours

boerenlandbrood

our sandwiches are made with dutch farmhouse bread

Ghudar bl' hummus | grilled vegetables of eggplant, zucchini, yellow bell pepper with a melange of arugula, cherry tomato, hummus and feta-cheese 10,50

Muhammara bl' djej | mild red pepper paste with caramelized onion, spinach leaves, grilled chicken and a truffle mayonaise 13,50

Awarma bl' beid | candied lamb served with 2 sunny side eggs and a grilled tomato 15,50

wrap | saj

Saj is a homemade flatbread from the tannour oven and is served with a side of fatoush salad

Tawook Saj | wrap with grilled chicken, Lebanese style pickles and a cream of garlic 14,50

Kebab Saj | wrap with minced meat skewer, tomato salsa, mozzarella cheese and a cream of garlic 16,50

Steak Saj | wrap with medium grilled entrecote and a thyme pepper sauce 18,50

Falafel Saj | wrap with shaped chickpeas, Lebanese style pickles and a tahini sauce 13,50

lunch menu from 2 persons

7 sharing dishes | selection of the chef selection of meat and vegetarian dishes, salade, cold and warm dishes 24,50 p.p.

salads and soup

Lentils soup served with Lebanese bread and a slice of lemon 🍋 supplement: candied lamb	7,50 3,00
Ghudar Mashwi grilled vegetable salad, with eggplant, zucchini, feta-cheese, arugala, walnuts pinenuts, cherry tomato, and a yogurt dressing ✓	12,50
Fatoush a Lebanese garden salad made from romaine lettuce, tomato, cucumber, onion, mint 🍃 yellow bell pepper, sumac and a crunch of Lebanese bread with pomegranate-molasses	11,50
Tabbouleh parsleysalad with fine bulgur, tomato, onion , lemon and olive oil 🍋	12,50

cold sharing

Chanklish Lebanese style cheese, served with a salso of onion and tomato ✓	8,50
Kibbeh nayyeh Lebanese style steak tartar, bulgur, and a garnish of , onion, tomato, parsley finished off with a cream of garlic and olive oil	18,50
Muhammara paste of mild red peppers with caramelized onion, and crunch of walnut 🍌	8,50
Hummus melange of chickpeaspuree with sesamepaste and olive oil 🍋	8,50
Salmon smoked salmon on a bed of sesame sauce with a bite of masago 🍣	14,50
Mutabal puree of charcoal smoked eggplant, with sesame paste and olive oil 🍋	8,50
Tuna tartar of tuna with avocado and a soft cream of garlic 🍣	16,50
Labneh strained yogurt served with chili flakes, nigela seeds, pistachio, garlic, mint ✓ and a drizzle of olive oil	9,50
Tarator djej tartar of slowly seared chicken with sesame paste and slighty spicy chili flakes	8,50
Baba ganoush smoked eggplant filled with fresh vegetables and a sauce of pomegranate 🍋	11,50

warm sharing

Fatar Mahshi Mushrooms from the oven filled with feta-cheese, on a bed of tomato and parsley 🍄	10,50
Rakakat filodough filled with feta-cheese, served with a onion sauce ✓	9,50
Falafel shaped chickpeas, served with a sauce of tahini ✓ and a garnish of Lebanese style pickles	9,50
Tuna mashwi grilled tuna cuts in a sesame sauce with a crunch of pistachio 🍣	17,50
Karides harra spicy gambaś from the oven served in a cream sauce with mushrooms 🍄	17,50
Fatta awarma candied lamb served in a warm yogurt sauce, on a bed of Lebanese bread	16,50
Batinjan bl' djej whole grilled eggplant filled with spiced grilled chicken cuts	12,50
Hummus bl' awarma a bed of home made hummus filled with a candied lamb	15,50
Warak enab grapeleaves filled with beef and rice	9,50
Kibbeh hamis fine shaped bulgur filled with beef and onion supplement: in a warm yogurt sauce	9,50 3,00

sea on the grill

Salmon served with a sauce of tahini 🍣	23,-
Tiger shrimps served on a bed of seafoodrice 🍣	25,-
Loukous mashwi seabass filet grilled on charcoal on a bed of baked vegetables 🍣	22,-

meat the grill

Turnedos 250 gr. of South American grain fed beef	35,-
Entrecote 250 gr. of South American grain fed beef	25,-
Rib-eye 300 gr. of South American grain fed beef	32,-
Tomahawk 1000 gr. served with 1 side of your choice	94,-
Mixed grill platter 1100 gr. mixed grill with accompanied sauces served with 2 sides of your choice	99,-
Veal-spareribs of choice in a garlic or spicy marinade	26,-
Tawook marinated chicken filet cuts from the skewer in a sweet pepper oil served with a cream of garlic	200g 15,- 400g 25,- 1000g 45,-
Kebab minced meat kebab skewer on a garnish of sumac and onions served with a side of rice	17,- 27,- 55,-
Riyash lambchops served with a cream of garlic	25,- 40,- 85,-

sides

Rice ✓	4,50	Parmesan fries from zuyd ✓	7,50
Baked potatoes marinated in garlic 🍋	7,50	Sweet potato fries ✓	7,50
Loubieh bl' zeit Haricotes verts in a sauce of tomato 🍋	7,50	Grilled tomato filled with creamy potato puree ✓	5,50
Arnabeet baked cauliflower with a sauce of tahini 🍋	7,50	Padron peppers grilled green mild peppers 🍋	9,50
Mushrooms served with a cream of cheese ✓	9,50	Grilled vegetables	9,50

..... menus of fenicie

Our sharing menus start from 2 person and go per whole table serving only.
The dishes are selected by the chef from the a'la carte menu
we serve you salads, cold and warm dishes, combination of fish, meat and vegetarian.

mazza

11 sharing dishes
fish, meat and vegetarian
salads, cold and warm dishes

39,50 p.p

menu

11 sharing dishes
fish, meat and vegetarian
salads, cold and warm dishes
grill dish
dessert

55,- p.p

special

14 sharing dishes
fish, meat and vegetarian
salads, cold and warm dishes
grill specialties
dessert

79,50 p.p

If you have any allergies please let us know!