

LIBANESEN

الليباني

Meza - Small dishes 89kr

Cold

1. **BABAGHNOUGE** eggplant dip *vegan*
2. **HOUMMOS** chickpea dip *vegan*
3. **LABNEH** (tzatziki) *v*
4. **MHAMARA** eggplant, walnut and sweet pepper dip *vegan*
5. **WARAK ARISH** stuffed vine leaf rolls *vegan*
6. **QRAIDIS MTABBAL** marinated hand-peeled prawns

Warm

7. **HALLOUMI MASHWI** grilled halloumi *v*
8. **RAQAQAT JIBNI** fried cheese rolls *v*
9. **FRIED CALAMARI** calamari rings with toum
10. **SUZJUK** grilled, spicy oriental sausage
11. **JAWANEH DJAJ** chicken wings with chili aioli
12. **BATATA HARRA** potatoes with garlic, coriander and chili

Appetizers

13. **ARDISHAUKI 159 kr** *vegan*
marinated artichoke

14. **ADDASS BIHAMED 159 kr** *vegan*
lentil soup with lemon and chard

15. **FALAFEL PLATE 159 kr** *vegan*
vegetarian buns with vegetables, hoummos, mhamara

16. **THIMAR AL BAHR 179 kr**
scampi and green mussels in wine, garlic and cilantro sauce.

Salads

17. **TABBOULI 169 kr** *vegan*
lebanese national salad (parsley and tomato)

18. **FATTOUSH 169 kr** *vegan*
lebanese farmer's salad with green apple and fried pita bread

19. **HEALTH SALAD 179 kr** *v*
grilled halloumi, beans, quinoa, sundried figs, walnuts, and oriental dressing

20. **CHICKEN SALAD 189 kr**
chicken fillet, chickpeas, sundried tomatoes, almonds, raisins, and oriental dressing

21. **PRAWN SALAD 199 kr**
hand-peeled prawns, avocado, pomegranate, and cilantro dressing

Grilled baguettes

22. **TAOUK 169 kr**
filled with chicken fillet, toum, fresh tomato, and pickled cucumber. Served with fries and salad

23. **AL MADINA 169 kr**
filled with marinated spinach, mozzarella, and sundried tomato. Served with fries and salad

Pita bread is served with all dips. Additional sides from 40 kr.

NOTE: If you have allergies, ask the staff. If you choose to share a dish, an extra charge of 60 kr applies. We reserve the right for any potential typos or printing errors

Pita bread roll 119kr

GYROS shredded pork with chili aioli

CHICKEN with toum

FALAFEL with tahini dressing *v*

SUJUK (oriental sausage) with hoummos

HALLOUMI with mhamara *v*

SUJUK & HALLOUMI

All rolls contain salad, onion, tomato, and pickled vegetables

Stekt Shawarma

24. PORK (GYROS) 189 kr

french fries,
mom's salad and chili aioli

25. CHICKEN 189 kr

french fries, tahini dressing,
mom's salad and labneh

26. BEEF 229 kr

french fries, tahini dressing,
mom's salad and hummus

Lebanese Home Cooking

Chicken

27. MAKLOUBI 249 kr

fried chicken fillet pieces, eggplant, tomato, onion, spiced rice, cashew nuts, labneh and mom's salad

28. SUDR DJEJ AND HALLOUMI 259 kr

grilled chicken fillet and halloumi with oriental sauce. Served with burgull, labneh and mom's salad

Meat

29. YAKHNI 269 kr

oxgryta serveras i lergryta med burgull

30. OZI 269 kr

lamb pieces with pine nuts, almonds and raisins. Served on a bed of spiced rice with labneh and mom's salad

Fish

31. SAYADIEH 289 kr

salmon fillet and seafood stew. Served with saffron rice, marinated vegetables, toum, and tabbouli

32. SAMAKE HARRA 289 kr

cod fillet (choose between mild, medium, or spicy) with coriander flavor. Served with tabbouli, toum, and burgull

33. SHISH SAMAK 289 kr

two fish skewers (salmon, scampi, and cod) served with tabbouli, homemade toum, and vegetables. Choose between burgull or saffron rice

Kids' Menu 125kr (only valid for children under 12 years old)

choose between: -shredded chicken fillet -shredded pork -grilled halloumi *v*.

Served with tzatziki and french fries

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From the grill (lava stone)

34. LEBANESE BURGER 199 kr

chuck roll mince with bread, mozzarella, salad, red onions oriental dressing, grilled tomato, and french fries

36. CHEF'S SPECIAL 349 kr

chicken thigh fillet and lamb racks. Served with toum, mhamara, potato wedges, and mom's salad

38. BAKAR 399 kr

grilled ribeye. Served with toum, mhamara, potato wedges, and mom's salad

35. HOUSE GRILL 289 kr

one chicken skewer and one lamb skewer. Served with mom's salad, hoummos, toum, and potato wedges

37. GRILL LIBANESEN 449 kr

chicken fillet, lamb kebab, beef tenderloin, and vegetable skewers. Served with labneh, baba ghanoush, hoummos, mhamara, toum, potato wedges, and tabbouli

39. GHANAM 399 kr

grilled lamb fillet. Served with toum, mhamara, potato wedges, and mom's salad

Libanese Meza

40. DAD'S MEZA 289 kr

sujuk (spiced sausage), falafel, hoummos, mhamara, labneh, vine leaf dolma, grilled halloumi, fried calamari, mom's salad, and potato wedges

42. MEZA 399 kr/pers

16 warm and cold small dishes (minimum 2 people, vegetarian available)

41. MEZA PLATTER - BELLEDI 289 kr

small taouk baguette, small al madina baguette, spinach fatayer, meat pie, labneh, baba ghanoush, hoummos, vine leaf dolma, and tabbouli

43. MEZA GRILL 589 kr/pers

16 warm and cold small dishes with mixed grill, coffee, and baklawa (minimum 2 people, vegetarian available)

Vegetarisk meny

44. FASOULIA ARIDA 179 kr *vegan*

white bean stew with coriander flavor. Served in a clay pot with saffron rice

46. MAKLOUBI 249 kr

grilled halloumi and falafel, aubergine, tomato, onion, spiced rice, cashews, labneh, and mom's salad

48. PAPPAS MEZA 289 kr

falafel, fried cheese roll, spinach fatayer, grilled halloumi, hoummos, mhamara, labneh, vine leaf dolma, mom's salad, and potato wedges

45. MAKHLOTA 179 kr *vegan*

oriental mixed bean stew with cumin flavor. Served in a clay pot with burgull

47. ORIENTAL HALLOUMI 249 kr

grilled halloumi with oriental sauce. Served with burgull, labneh, and mom's salad

49. MEZA PLATTER - BELLEDI 289 kr

small falafel baguette, small al madina baguette, spinach fatayer, fried cheese roll, vine leaf dolma, labneh, baba ghanoush, hoummos, marinated vegetables, and tabbouli

50. LIBANESE HALLOUMI-BURGER 199 kr

grilled halloumi with bread, mozzarella, salad, red onion, oriental dressing, and grilled tomato. Served with french fries

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Red wines

House red wine 79kr / 299kr

Château Heritage Blend 99kr / 389kr

Cinsault, Cabernet Sauvignon, Syrah, Mourvèdre, Carignan, Grenache, Tempranillo, Merlot, Cabernet Franc. Fruity flavor with notes of plum, coffee, blackberries, blackcurrants, tobacco, and pepper.

Ixsir Altitudes Rouge 149kr / 599kr

Cabernet Sauvignon, Syrah, Tempranillo och Caladoc. A full-bodied red wine known for its smooth and elegant character, with notes of blackcurrants, blackberries, and spices.

Château Heritage Saint Elie 165kr / 649kr

Cabernet Sauvignon 50%, Cinsault 50%. Smakrikt, kraftigt vin med smak av mörka bär, kanel, kaffe och choklad.

Wardy Syrah 199kr / 799kr

A full-bodied wine with characteristics of dark berries, spices, and oak barrels with slightly smoky notes. Well-balanced and concentrated with a long, spicy finish.

Wardy Château les Cédres 275kr / 1100kr

Syrah 40%, Cabernet Sauvignon 45%, Merlot 15%. Powerful and elegant expression. Deep, complex aroma of dark berries, blackcurrants, mint, and vanilla. Perfect for game, lamb, or slow-cooked stews.

White wines

House white/rosé 79kr / 299kr

Wardy Beqaa Valley 139kr / 549kr

28% Viognier, 10% Chardonnay, Obeidy, 31%, Sauvignon Blanc 31%. Intensely aromatic aroma of papaya, pineapple, grapefruit, pomelo, and peach.

Château Heritage Cuvée Saint Elie 165kr / 649kr

Chardonnay 80%, Obeidy 20%. Large, full-bodied aroma with exotic fruit and melon.

Rosé wines

Château Heritage Cuvée Saint Elie 165kr / 649kr

Excellent aroma of red fruits and candy, with very fine spices.

Prosecco 99 kr / 559 kr

Sparkling Brut (Lebanon) 175kr / 850kr

Chardonnay, Obeidy, Sauvignon Blanc.

Sangria 110 kr glas/425 kr carafe

Choose between red, white, or rosé. Seasonal fruits with lemon-lime soda.

Draught beer

Heineken (*netherlands*) 45 kr / 25 cl 69 kr / 40 cl

Krusovice Imperial (*czech republic*) 59 kr / 30 cl 99 kr / 50 cl

Bottled beer

Beirut 33cl Pilsner 4.6% (*lebanon*) 89 k

Pale Ale 6.2% 33cl (*lebanon*) 99 kr

Medium-strength beer 33cl 69 kr

Brutal Brewing Ipa 33cl (*sweden*) 79 kr

Mariestads 50cl (*sweden*) 89 kr

Norrlands Guld 50cl (*sweden*) 79 kr

Cider

Briska 33cl 79 kr

Non-alcoholic

Soda/Water/Juice/Light beer 45 kr

Alcohol-free öl/cider 33cl 59 kr

Alcohol-free cocktail/wine 99 kr

Sprit

Arak 129kr / 4 cl

Spirits from 28 SEK/cl

Tilltugg

Olives/Nuts/Crisps 69 kr

Cashew nuts 89 kr