

Take-away & catering

Meze

13 mezes
239 per person

classic meze

hoummos

creamy mix of chickpeas spiced with caraway

labneh ^(L)

spiced yogurt

tabbouli ^(G)

salad of fine chopped parsley with tomato, onion & bulgur

batata hara

fried potatoes with coriander, lemon & garlic

baba ghanouj

smoked aubergine with sesame paste, garlic & lemon

jej msahab

chicken thigh

rkakat ^{(L) (G)}

fried rolls filled with mozzarella

sojok

sausage with vegetables

mhamara ^(N)

peppers & walnuts marinated in olive oil & oriental spices

sambosek ^{(L) (G)}

pastry filled with minced beef & onion

kebbe trabolsie ^(G)

fried bulgur stuffed with minced beef

salata shawandar ^{(L) (N)}

beetroot salad

khobez ^{(L) (G)}

bread

vegetarian meze

hoummos

creamy mix of chickpeas spiced with caraway

labneh ^(L)

spiced yogurt

tabbouli ^(G)

salad of fine chopped parsley with tomato, onion & bulgur

batata hara

fried potatoes with coriander, lemon & garlic

baba ghanouj

smoked aubergine with sesame paste, garlic & lemon

falafel

fried cakes of chickpeas spiced with caraway

rkakat ^{(L) (G)}

fried rolls filled with mozzarella

fatayer ^{(L) (G)}

pastry filled with spinach, onion & lemon

mhamara ^(N)

peppers & walnuts marinated in olive oil & oriental spices

balila

boiled chickpeas spiced with lemon, caraway & garlic

warak inab

grape leaves stuffed with rice, vegetables, mint & lemon

salata shawandar ^{(L) (N)}

beetroot salad

khobez ^{(L) (G)}

bread

please inform us of any food allergies

^(L) lactose

^(G) gluten

^(N) nuts