



Hala Menu

Amuse bouche

Mezza

Assemblage of different vegetarian lebanese starters

Main course

One main course or two warm mezza of your choice

Dessert

Assemblage of Mini Crème brûlée à l'orange, Baklawa, Mini-Fondant au Chocolat and sorbet

€ 44,00 per person

Cold Mezza

Houmus, chickpeas paste (6,11)	7,50 €
Taboulé, parsley salad (9)	8,50 €
Marinated beetroot with sesame and thyme (6)	7,50 €
Bulgur with harissa and pomegranate seeds (9)	7,50 €
Labné, cottage cheese with walnut, mint and garlic (4,11)	8,50 €
Baba Ghannousch, smoked aubergine with walnuts and tahiné (6,11)	8,50 €
Spicy Ratatouille à l'orientale	8,00 €
Mushrooms with harissa-sheep cheese (4)	7,50 €
Moujaddara, spicy beluga lentil salad	7,50 €

Cold Mezza

Fried Eggplant with Feta cheese and harissa (4)	7,50 €
Fried cauliflower with sesame Vinaigrette (4,6)	7,50 €
Flat green beans in tomato-chili sauce	7,50 €
Kalamata olives with oregano pomegranate seeds	8,00 €

Assemblage of various cold starters, of the cuisine's choice

6 different sorts of Mezza à 65g	18,50 €
9 different sorts of Mezza à 65g	24,50 €
12 different sorts of Mezza à 65g	29,50 €

Warm Mezza

Sweet potato fries with zaatar (spice mixture) (6,11)	5,50 €
Baked goat cheese with honey and cinnamon (4)	10,50 €
Halloumi, grilled cheese with watermelon (4)	10,50 €
Falafel, chickpeas and herb balls on a sesame vinaigrette (4,6)	9,00 €
King prawns with sesame (3,4,5,6,9)	13,50 €
Calamaretti with fresh coriander and aioli à la lebanese (14)	13,00 €
Lamb meatballs with almonds (11)	13,00 €
Jawaneh, chicken wings with chili, garlic & coriander	9,00 €
Chicken-Shawarma with apple-curry sauce (4)	11,50 €
Hummus with minced mint-lamb (6,11)	12,50 €
Makanek, homemade lamb sausages with pine nuts (4, 6,11)	9,50 €
Portion basmati rice	3,00 €

Main Courses

Oriental rice dish with eggplant on a yogurt-mint sauce with almonds and vegetables sauté (4,11)	21,50€
Falafel (chickpea and herb balls) on sesame and parsley vinaigrette with salad and lemon and olive oil dressing (4,6)	20,50 €
King prawns on lobster-tarragon sauce, vegetables and rice (1,3,9)	32,50 €
King prawns and calamari vegetable stir fry with chili, coriander and basmati rice (1,3,9,14)	31,00 €
Sea bass fillet, sesame-mousse, leek, pimentos and rosemary-potatoes (2,4,6,12)	32,50€
Chicken roulade filled with feta on vegetables sauté, peppers-olive sauce and basmati-rice (4, 9)	29,00€

Main Courses

Chicken ġiros, houmos, salad, lemon olive oil dressing (6, 9)	25,50 €
Chicken shawarma in peanut harissa sauce with vegetables and basmati rice (4, 8, 9)	28,00 €
Homemade lamb sausages with pine nuts on ratatouille and roasted potatoes	26,00 €
Stuffed eggplant with mint minced beef, yogurt-coriander sauce and rice (4, 9)	26,50 €
Duck breast, apricot-vanilla sauce, vegetables and thyme-potatoes (6)	32,00 €
Saddle of lamb fillet on yogurt-mint sauce with vegetable sauté and Cinnamon cardamom rice (4)	33,50 €

Dessert

Knefi, angel hair with sweet mozzarella in orange blossom water and pistachio ice cream (1,4,9)	6,00 €
Crème brûlée à l'orange (1,4)	6,00 €
Fondant au chocolat with vanilla ice cream (1,4,9)	6,50 €
Chocolate coated fruit with nuts and walnut ice cream (4,11)	6,00€
Baklawa lebanese style, pastry with different nut filling (1,4,8,9,11)	6,00 €
Assemblage of mini crème brûlée à l'orange, baklawa, mini-fondant au chocolat and sorbet (1,4,8,9,11)	10,50€

Allergen list

1. eggs and egg products *
2. fish and fish products
3. Crustaceans and crustacean products
4. Milk and milk products (including lactose) *
5. Celery and celery products
6. sesame seeds and sesame seed products
7. Sulfur dioxide and sulphites in a concentration of more than 10 mg / kg or 10 mg / l indicated as SO₂
8. peanuts and peanut products
9. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelled, etc.) and products made from them
10. lupins and products made from them
11. nuts, d. H. Almond (*Amygdalus communis* L.), hazelnut (*Corylus avellana*), walnut (*Juglans regia*), cashew nut (*Anacardium occidentale*), pecan nut (*Carya illinoensis* (Wangenh.)), Brazil nut (*Bertholletia excelsa*), pistachio (*Pistacia vera*.), Queensland nut (*Macadamia ternifolia*) and products made from it
12. Mustard and mustard products
13. soy and soy products
14. mollusks and products made from them