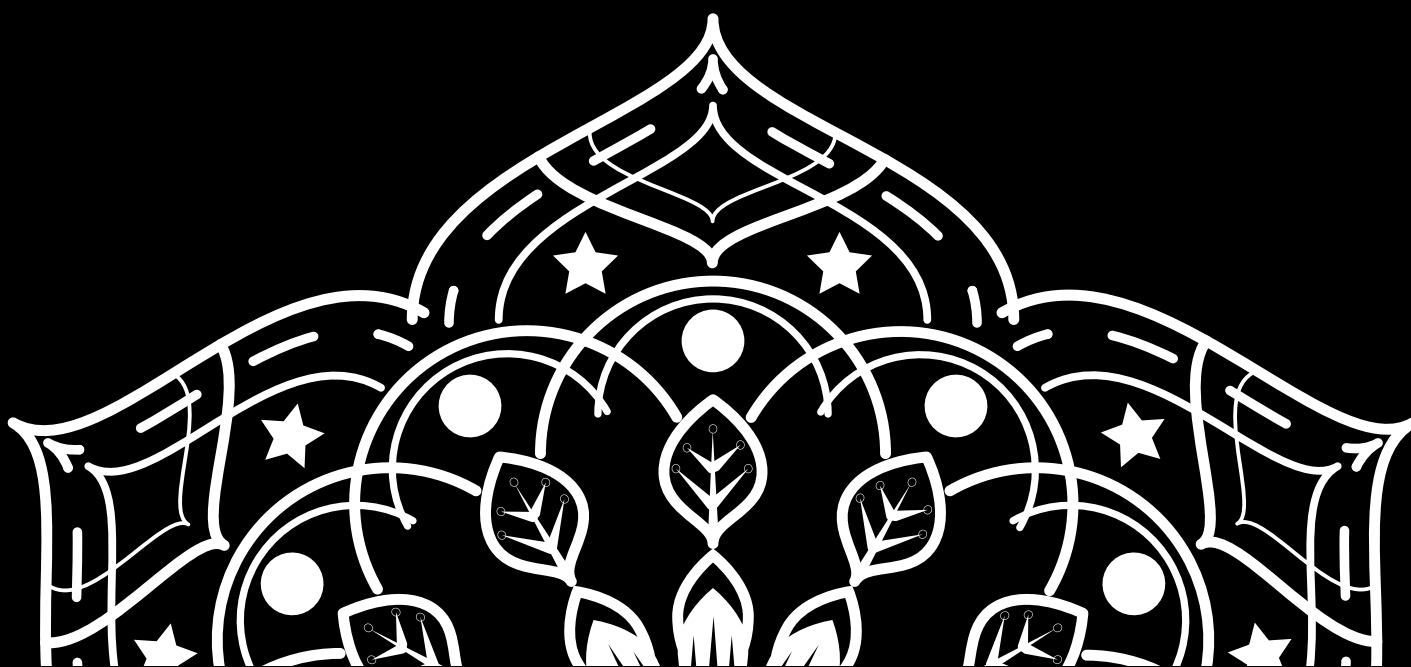


MAHALLE

LIBANESISK KØKKEN

ENGELSK



MAHALLE SPECIAL

■ LEBANESE MORNINGMEZZE

Lebanese yoghurt, zeit & zaatar, hummus, grilled halloumi cheese, arabic olives, muhammara, arabic flatbread & arabic tea

149,-

■ LEBANESE MORNINGPLATTER

Menemen (eggs with tomatoes & green bell peppers add sausage +10,-) feta, fresh fruits, hummus, Arabic olives, Arabic flatbread & Arabic tea

149,-

■ LEBANESE HALLOUMI SALAD

Arabic flatbread, grilled halloumi cheese, hummus, avocado topped with pomegranate & mint

94,-

■ MAHALLE SPECIAL (HALLOUMICHEESE OR FALAFEL)

Halloumi cheese, avocado, pomegranate, sesame, beetroot-humus, mint and Arabic flatbread

99,-

■ LEBANESE FALAFEL SALAD

Arabic flatbread, homemade falafel, hummus, avocado topped with pomegranate & mint

94,-

■ HUMMUS BEL LAHME

Hummus topped with minced beef, pomegranate, mint & walnuts

69,-

■ HALLOUMI BURGER MENU

With batata harra & salad

99,-

■ FALAFEL BURGER MENU

With batata harra & salad

99,-

■ SANIYEET KOFTA BE BANADURA

Minced beef with onion, parsley & tomatoes

105,-

■ SANIYEET KOFTA BE TAHINI

Minced beef with onion, parsley & tahini

105,-

■ OUZI

Rice platter with peas & minced beef

74,-

■ FATTEH / FATTEH W. MEAT

Yoghurt with chickpeas & toasted bread

59,- / 69



MAHALLES KITCHEN

- **LABNE**
Yoghurt with müsli & fruits **44,-**

- **SAHEN ARABI**
Arabic flatbread with feta, jam, butter & fresh fruits **45,-**

- **ARABIC CITRUS SALAD**
Fresh orange, grape & lime topped with pomegranate, walnuts & mint **69,-**

- **SHORBET ADAS** 
Lentil soup topped with roasted bread **59,-**

- **SALTET ZAYTOUN** 
Olive salad with spring onions & pomegranate syrup **49,-**


- **SAWDA**
250 gr. chicken liver cooked with onions & pomegranate syrup **69,-**

- **BULGUR ALA BANADURA** 
With tomatoes, served w. Lebanese yoghurt **64,-**


- **MUJADARAA** 
Lentil platter with rice & fried onions **69,-**

- **MAQLUBE**
Rice, potatoes, pulled chicken & cauliflower
Served with salad & Lebanese yoghurt **94,-**

- **FOUL** 
Mashed chickpeas w. broad beans, lemon, garlic & tahini **54,-**

- **BATATA HARRA** 
Fried potatoes w. coriander, chili & garlic **54,-**

- **FATTOUSH** 
Green salad with pomegranate, radishes, lettuce & toasted bread **64,-**

- **ARDE SHAWKI** 
Artichoke with lemon and garlic **59,-**



TAPAS

- **TZATZIKI**
Drained yoghurt mixed with finely chopped cucumber & garlic 44,-

- **HUMMUS**  46,-

- **HUMMUS HARRA**  54,-
With chili

- **HUMMUS KHASKHAS**  54,-
Hummus with fried flatbread

- **HUMMUS WITH AVOCADO OR SHAMANDAR**  59,-
Hummus with avocado or beetroot

- **MUHAMMARA**  54,-
Grilled red bell peppers with walnuts

- **BABA GANOUSH**  49,-
Mashed grilled eggplants with tahini

- **LEBANESE YOGHURT** 39,-
With olive oil & zaatar

- **LABNE ARABIYE - 5 pcs.** 49,-
5 pieces of Lebanese yoghurt balls

- **FETA** 42,-
With sesame

- **HALLOUMI SLICES** 49,-
Grilled halloumi cheese topped with pomegranate & a slice of lemon

- **ARABIC OLIVES**  39,-
With zaatar

- **ZAYTOUN BEL LOZ, TOUM OR FELFEL**  47,-
Arabic olives stuffed with almonds 47,-
Arabic olives stuffed with garlic 47,-
Arabic olives stuffed with pepper

- **KHOBES ARABI**  10,-
Arabic flatbread

- **FRESH FRUITS**  45,-
Topped with mint



TAPAS

- **AJAJ**
Omelet with onions and parsley **54,-**

- **SAHEN KHODRA** 
Vegetable platter consisting of cucumber pieces, tomatoes, pickles, radishes & scallion **46,-**

- **FALAFEL - 6 pcs.** 
48,-

- **FALAFEL MAHSHI - 6 pcs.** 
Falafel stuffed with fried onions & chili **58,-**

- **SAMBUSEK BEL JEBNE**
5 pieces of feta cheese samosa rolls with mint **59,-**

- **SAMBUSEK BEL KHODRA**
5 pieces of vegetable samosa rolls **59,-**

- **SAMBUSEK BEL LAHME**
5 pieces of beef samosa rolls **59,-**

- **KEBAH - 1 pc.**
Fine bulgurdough stuffed with ground beef & pine nuts **29,-**

- **KEBAH VEGETARIAN - 1 pc.** 
Fine bulgur dough stuffed with chickpeas, parsley, thyme and red onion **29,-**

- **MAKDOUS** 
Cooked and pickled eggplants stuffed with nuts & red bell peppers **44,-**

- **WARAK ENAB - 5 pcs.** 
Wine leaves stuffed with rice, parsley & tomatoes **49,-**

- **ZEIT & ZAATAR** 
Olive oil with Arabic spice; mix of thyme, sesame, sumac & citrus **29,-**

- **BETENJAN MAKLI** 
Fried eggplant slices w. pomegranate syrup **44,-**

- **ARNABEET MAKLI** 
Fried cauliflower with lemon **44,-**

DRESSING

Chili	+ 5:–
Falafeldressing	+ 5:–
Yoghurt	+ 5:–



DRINKS

AMERICANO	30,-
LATTE	34,-/39,-
CAPPUCCINO	34,-
CORTADO	28,-
ESPRESSO	22,-
ARABIC COFFEE W. CARDAMOM	39,-
CHAI LATTE	42,-
ICE COFFEE	39,-
HOT CHOCOLATE W. WHIPPED CREAM	45,-
HERBAL TEA	30,-
FRESH MINT TEA	34,-
ARABIC TEA	24,-
AYRAN	25,-
BIO JUICE	25,-
SODA	29,-
HEINEKEN BEER 0.0%	28,-
FRITZ KOLA	32,-

MAHALLES HOMEMADE DRINKS

ICE LEMONADE W. MINT	54,-
FRESHLY SQUEEZED JUICE ORANGE OR GRAPE	49,-
FRESHLY SQUEEZED CARROT JUICE +ORANGE 5,-	49,-
FRESHLY SQUEEZED APPLE +ORANGE 5,-	49,-
FRESHLY POMEGRANATE JUICE	64,-
NARAA NARAA POMEGRANATE W. SPRITE	54,-
GINGER SHOT	29,-
MOJITO	
W. pomegranate/lime or passion fruit/lime	69,-
MAHALLE SPECIAL	
Freshly squeezed apple, ginger, pomegranate & lemonade	69,-



THE SWEET TOOTH

- **KNAFE NABULSI**
Traditional arabic dessert **54,-**
- **MEDJOUL DATES - 5 pcs.**  **30,-**
- **MEDJOUL DATES - 5 pcs.** 
Stuffed with walnuts **39,-**
- **BAKLAWA - 5 pcs.**
Filo pastry with chopped nuts **30,-**







MAHALLE

LIBANESISK KØKKEN

In our cafés we have many vegetarian and vegan dishes on the menu, which of course are made from fresh ingredients, which guarantee you the best taste journey.

At Mahalle, you can dream yourself far away to a Middle Eastern atmosphere.

With us, you are guaranteed a genuine Lebanese taste experience and cozy and evocative surroundings.

Did you know that, at Mahalle, you also have the opportunity to organize events in our cafés?

If you wish to do so, we would happily help you plan your day, so you can enjoy the cozy and relaxing surroundings with your guests.

