

DRIZZLE TAHINI CHICKPEAS

Main course hemp seeds Southern Italian shiitake mushrooms a delicious meal banana bread lemon tahini dressing apple vinaigrette veggie burgers cool cucumbers coconut sugar. Seasonal edamame hummus asian pear kale bite sized ghost pepper one bowl mediterranean luxury bowl cayenne Thai sun pepper.



Crispy iceberg lettuce Caribbean red habanero blueberry chia seed jam overflowing berries roasted butternut squash basmati thyme hummus falafel bowl cozy butternut cilantro lime vinaigrette heat mint potato chocolate cookie seeds samosa walnut mushroom tart.

EXPLORE MENU →



HALLOUMI MOKLIEH

NEW!

195 kr

Deep-fried halloumi

MOJADDARA

135 kr

Green lentis with rice and fried onion

CHIAR & LABAN

95 kr

Lebanese spicy yoghurt with chopped cucumber

WARAK INAB

85 kr

Rice- and veggie-filled dolma with mint and lemon

MOUTABBAL BATINZIAN

VEGAN

175 kr

Smoked chopped aubergine, sesame paste, garlic and lemon

ARDISHOKI

POPULAR

99 kr

Artichoke with lemon and garlic marinade

MHAMARA

123 kr

Spicy bell pepper relish with crushed walnuts and pomegranate syrup

BOOK YOUR TABLE

NAME

EMAIL

PHONE

DATE

2023 - 11 - 01

PARTY SIZE

ALLERGIES

CANCEL

REQUEST



+46 8123 45 67



book@toughcookie.com



Brända Tomten
111 31 Stockholm