

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 <div>NEW!</div>	Deep-fried halloumi	195 kr
MOJADDARA	Green lentis with rice and fried onion	135 kr
CHIAR & LABAN	Lebanese spicy yoghurt with chopped cucumber	95 kr
WARAK INAB	Rice- and veggie-filled dolma with mint and lemon	85 kr
MOUTABBAL BATINZIAN <div>VEGAN</div>	Smoked chopped aubergine, sesame paste, garlic and lemon	175 kr
ARDISHOKI <div>POPULAR</div>	Artichoke with lemon and garlic marinade	99 kr
MHAMARA	Spicy bell pepper relish with crushed walnuts and pomegranate syrup	123 kr

BOOK YOUR TABLE

NAME

EMAIL

PHONE

DATE

2023 - 11 - 01

PARTY SIZE

ALLERGIES

CANCEL

REQUEST



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