

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

e.g. Jane doe

EMAIL

e.g. jane.doe@hotmail.com

PHONE

e.g. (888) 000-0000

DATE

2023 - 10 - 26

PARTY SIZE

e.g. 4

ALLERGIES

e.g. gluten

CANCEL

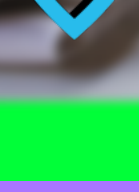
REQUEST



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