

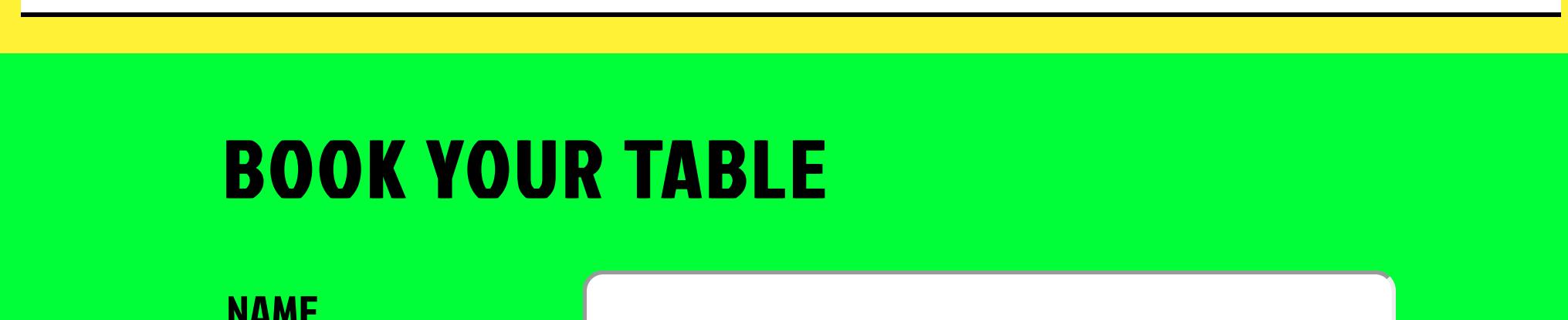
# DRIZZLE TAHINI CHICKPEAS

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** →



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

## BOOK YOUR TABLE

NAME

EMAIL

PHONE

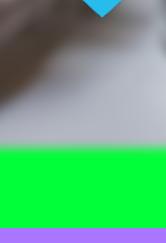
DATE

PARTY SIZE

ALLERGIES

CANCEL

REQUEST



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