

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

EXPLORE MENU 



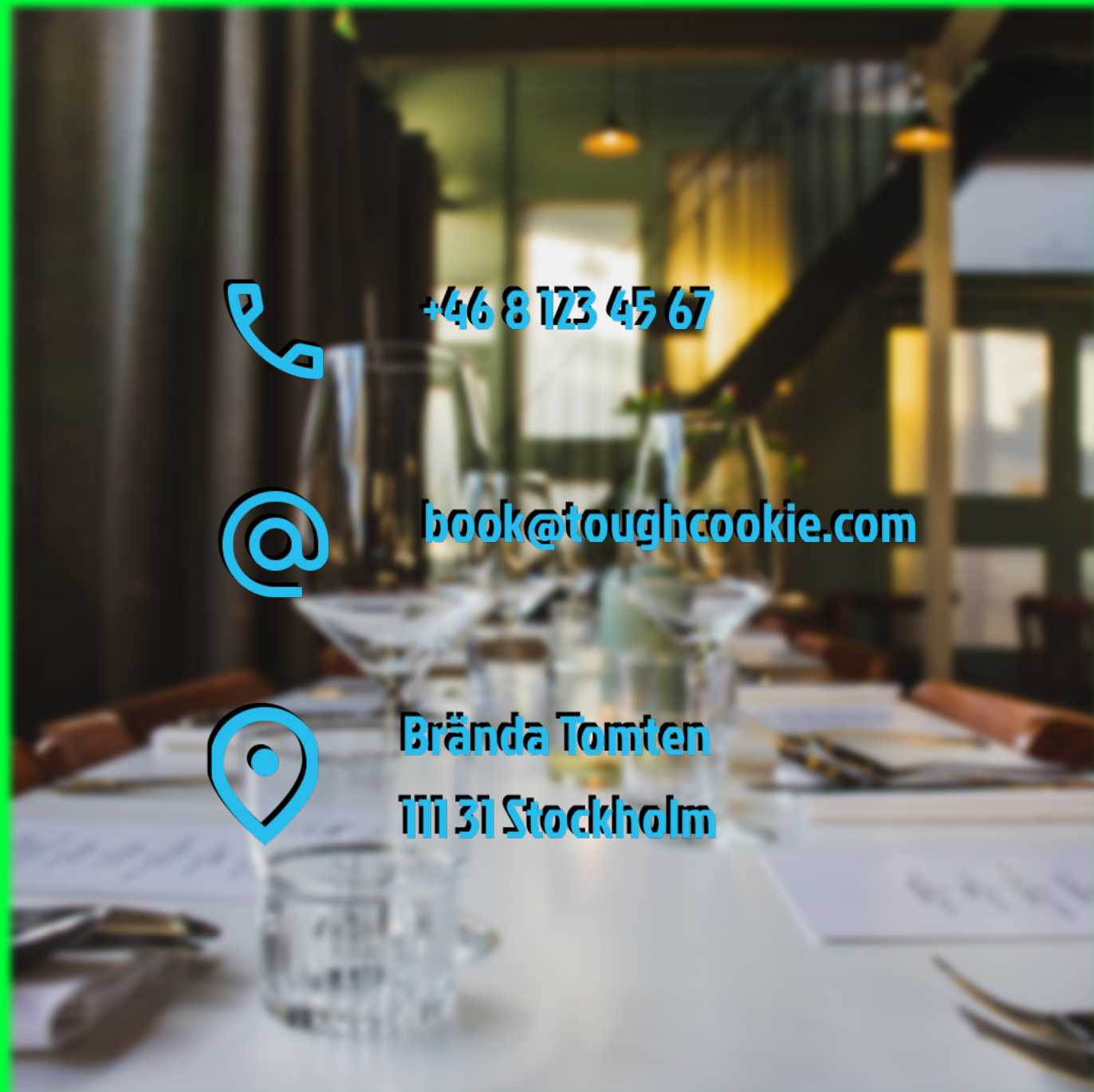
HALLOUMI MOKLIEH	NEW!	Deep-fried halloumi	195 kr
MOJADDARA		Green lentis with rice and fried onion	135 kr
CHIAR & LABAN		Lebanese spicy yoghurt with chopped cucumber	95 kr
WARAK INAB		Rice- and veggie-filled dolma with mint and lemon	85 kr
MOUTABBAL BATINZIAN	VEGAN	Smoked chopped aubergine, sesame paste, garlic and lemon	175 kr
ARDISHOKI	POPULAR	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	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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DECLINE

ACCEPT