

MENU

Oude Haven

Salades	Mezza
Tabbouleh €8.00 Fresh parsley salad with bulgur, tomatoes, cucumbers, onions, & herbs	Hummus €7.00 Creamy chickpea dip served with pita bread.
Fattoush €8.00 Mixed salad with tomatoes, cucumbers, radishes, feta cheese, mint, and crispy pita bread, seasoned with a refreshing lemon-olive oil dressing.	Baba ganoush €7.00 Smoky eggplant dip made with tahini, garlic, and lemon juice.
Cucumber & Yogurt Salad €6.00	Stuffed Grape Leaves with Rice €7.00 Grape leaves stuffed with rice, tomatoes, parsley, and lemon juice. 7pieces
	Stuffed Grape Leaves with Meat €8.00 Food description here, please explain the ingredients, details, etc 7pieces
	Spicy Potatoes € 7.00 Spicy potatoes sautéed with garlic, coriander, and paprika.
	Labneh with Za'atar €5,50 Thick and creamy strained yogurt served with olive oil, za'atar seasoning, and pita bread.
	Falafel € .850 Deep-fried chickpea patties. (8pieces)
	Kibbeh nayyeh (raw kibbeh) € 8.00 Traditional Lebanese dish minced raw lamb mixed with fine burgul and spices (olive oil ,mint geen onions)
	Mezza of the day € 2.50 Kiba :fried burgul balls stuffed with the meat and nuts . 1pc

DAGSCHOTEL

Oude Haven

Zondag

- Rice with Chicken** € 19.90
with nuts
Rice cooked with chicken.
- Loubia Bzeit** € 15.00
Green beans cooked with tomatoes, garlic, and spices. (with lam meat +€3)
- Chorbet Khodra** € 6.50
Vegetable soup made with a variety of fresh vegetables.

Maandag

- Kafta B'Senye** € 19.90
Baked kafta dish made with seasoned ground meat, onions, and spices.
- Kafta B'Thine**
- Red Mojadara** € 14.00
Lentils and bulgur cooked together and topped with caramelized onions. served with pickles
- Lentil Soup with** € 6.50
Lemon
A lentil soup with a hint of lemon.

Dinsdag

- Syediye** € 19.00
Traditional fish and rice dish cooked with aromatic spices.
- Chorbet Khodra** € 6.50
Vegetable soup made with a variety of fresh vegetables.
- Bemye** € 15.00
Okra stewed with tomatoes, onions, and herbs. (withw lam meat +€3) served with rice

Woensdag

- Rice with Beef with nuts** € 21.00
Rice cooked with beef.
- Bemye** € 15.00
Okra stewed with tomatoes, onions, and herbs. (withw lam meat +€3) served with rice
- Chorbet Djej** € 7.50
Chicken soup made with tender chicken pieces and flavorful broth.

Donderdag

- Chicken with** € 19.90
Oven Potatoes
Oven-baked chicken served with potatoes.19.90€
- Loubia Bzeit** € 15.00
Green beans cooked with tomatoes, garlic, and spices. (with lam meat +€3)
- Chorbet Khodra or champgion** € 15.00
Vegetable soup made with a variety of fresh vegetables.

Oude Haven

DRANKJES

Mint Lemonade	€ 3.00
Refreshing mix of lemon juice, fresh mint leaves, and sugar.	
Orange Juice	€ 3.00
Mint Tea.	€ 2.50
Ginger Tea.	€ 2.50
Black Tea.	€ 2.50
Coffee	€ 2.50
Arabic Coffee.	€ 4.00
Water	€ 0.00

DESSERTS

Baklava	€ 5.00
Sweet pastry made of layers of phyllo dough filled with nuts and honey syrup.	
Muhallabia	€6.00
Creamy milk pudding flavored with rose water and sprinkled with finely chopped pistachios.	
Dibs Kharroub B'Thine	€5.00

WINE

CHATEAU KEFRAYA WEINE	PRICE/GLASS	BOTTLE PRICE
RED WINE(LES BRETECHE ROUGE)	€ 7.60	€ 38.00
WHITE WINE (BRETECHE BLANC)	€ 7.60	€ 38.00
ROSE WINE (LES BRETECHES)	€ 7.60	€ 38.00
RED WINE (LES COTEAUX)	€ 13.20	€ 66.00
ROSE WINE (AURORA)	€ 13.60	€ 68.00
WHITE WINE (BLANC DE BLANC)	€ 11.60	€ 58.00
CHATEAU KSARA WEINE		
RED WINE(RESERVE DU COUVENT)	€ 7.12	€ 35.60
WHITE WINE(BLANC DU BLANC)	€ 8.00	€ 40.00
ROSE WINE (SUNSET)	€ 7.60	€ 38.00
RED WINE(THOMAS LES EMIRS)	€ 10.80	€ 54.00
WHITE WINE (MUSAR JEUNE WEISS)	€ 10.80	€ 54.00
ROSE WINE (IXSIR GRAND RESERVE ROSE)	€ 17.60	€ 88.00
MASSAYA WEINE		
RED WINE (CAP EST)	€ 13.20	€ 66.00
ROSE WINE(CHATEAU ST. THOMAS/NOOR EL AIN THE DIAMOND)	€ 14.40	€ 72.00
WHITE WINE (ADYAR ST. MIKAEL)	€ 15.20	€ 76.00
LEBANON ARAK	€ 8.00	€ 80.00-
BEER (LAZIZA)		€ 3.50