

Hi - Kifkon - Ça Va?

Set Menu Price Per Guest/ Min 2 Guests

THE OUMMI *349:- With Grill mix Or Fish 479:-

HUMMUS

Classic Pureed Chickpeas Dip

BABA GANOJ

Smokey Roasted Eggplant Dip, Parsley & Pomegranate

SEASONAL LABNE

Filtered Yogurt, Mint & Olive Oil

MHAMARA BEL JOUZ

Chili & Walnut Dip

TARATOR DJEJ

Creamy Chicken Mix, Sesame paste & Pickled Wild Cucumber

SPICY SHRIMPS

Fried Scampi in Oummi Chili Sauce And Sesame

SWEET HALLOUMI

Friterad Cheese, Honey, Walnuts & Black Cumin

CHEESE ROLLS

Cheese & Truffle Oil

SAMBOSEK

Small Pasties Filled With Beef Mince & Onion

FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac

SUJUK

Pan Fired Beef Sausage, Tomato, Chili & Onion

JOWANEH BEL KUZBARA

Chicken Wings Marinated in Coriander, Lemon, Garlic & Chili

TABBOULEH

Sour Parsley Salad, Tomato, Onion, Lemon & Wheat Grain

THE VEGETARIAN *349:- With Fried Vegetables 419:-

HUMMUS

Classic Pureed Chickpeas Dip

BABA GANOJ

Smokey Roasted Eggplant Dip, Parsley & Pomegranate

SEASONAL LABNE

Filtered Yogurt, Mint & Olive Oil

BATATA HARRA

Fried Potato Wedges, Coriander, Lemon, Garlic & Chili

CHEESE ROLLS

Cheese & Truffle Oil

FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac

FALAFEL

Fried Chickpea Balls & Tahini Sauce

MAKDOUS

Picklad Haricots Verts, Valnötter & Chili

SWEET HALLOUMI

Friterad Cheese, Honey, Walnuts & Black Cumin

ITCH

Bulgur, Tomato, Chili, Parsley & Spring Onion

FATTE

Warm Chickpeas, Garlic Yogurt, Browned Butter, Pine Nuts & Pita Croutons

MOUSSAKA BATINJAN

Roasted Eggplant, Garlic, Onion, Tomato & Olive Oil

FATTOUCH

Seasonal Salad, Lemon, Pita Croutons & Pomegranate

THE SIGNATURE *349:- With Grill Mix Or Fish 449:-

Price Per Guest/ Min 2 Guests

SEASONAL HUMMUS

Pureed Chickpeas, Basil & Fresh Tomatoes

SEASONAL LABNE

Filtered Yogurt, Mint & Olive Oil

OUMMI STYLE KEBBE

Filled Bulgur Bowls With Minced Beef, Onion & Pine nuts

SPICY SHRIMPS

Fried Scampi in Oummi Chili Sauce And Sesame

BURRATA BEL ZATAR

Creamy Mozzarella, Thyme & Tomato Tapenade

MHAMARA BEL JOUZ

Chili & Walnut Dip

CHEESE ROLLS

Cheese & Truffle Oil

SWEET HALLOUMI

Friterad Cheese, Honey, Walnuts & Black Cumin

CRISPY CHICKEN

Panko Fried Chicken Thighs, Aioli & Sweet & Sour Dip

FATTOUCH

Seasonal Salad, Lemon, Pita Croutons & Pomegranate

Chef Kris Gergi

Självklart tar vi hänsyn till allergier och specialkost

Hi - Kifkon - Ça Va?

COLD MEZA

HUMMUS

Classic Pureed Chickpeas Dip

SEASONAL HUMMUS

Pureed Chickpeas, Basil & Fresh Tomatoes

BABA GANOUIJ

Smokey Roasted Eggplant Dip, Parsley & Pomegranate

SEASONAL LABNE

Filtered Yogurt, Mint & Olive Oil

MHAMARA BEL JOUZ

Chili & Walnut Dip

TARATOR DJEJ

Creamy Chicken Mix, Sesame paste & Pickled Wild Cucumber

BURRATA BEL ZATAR

Creamy Mozzarella, Thyme & Tomato Tapenade

MOUSSAKA BATINJAN

Roasted Eggplant, Garlic, Tomato & Olive Oil

ITCH

Bulgur, Tomato, Chili, Parsley & Spring Onion

TABBOULEH

Sour Parsley Salad, Tomato, Onion, Lemon & Wheat Grain

FATTOUCH

Seasonal Salad, Lemon, Pita Croutons & Pomegranate

MAKDOUS

Pickled Haricots Verts, Chili, Walnut & Garlic

KEBBE NAJE

Lebanese Beef Tartare, Bulgur, Chili, Allspice & Onion

KAFTA NAJE

Lebanese Beef Tartare, Parsley, Spring Onion, Bulgur Chili, Allspice & Onion

WARM MEZA

79 JOWANEH BEL KUZBARA

Chicken Wings Marinated in Coriander, Lemon, Garlic & Chili

85 OUMMI STYLE KEBBE

Filled Bulgur Bowls With Minced Beef, Onion & Pine nuts

85 SWEET HALLOUMI

Friterad Cheese, Honey, walnuts & Black Cumin

85 SAMBOSEK

Small Pasties Filled With Beef Mince & Onion

85

FALAFEL

Fried Chickpea Balls & Tahini Sauce

85

FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac

95

SPICY SHRIMPS

Fried Scampi in Oummi Chili Sauce And Sesame

85

CHEESE ROLLS

Cheese & Truffle Oil

85

BALILA

Warm Chickpeas, Cumin, Chili, Olive Oil & Lemon

95

FATTE

Warm Chickpeas, Garlic Yogurt, Browned Butter, Pine Nuts & Pita Croutons

95

BATATA HARRA

Fried Potato Wedges, Coriander, Lemon, Garlic & Chili

85

KRAYDES

Scampi, Coriander, Garlic, Lemon & Chili

165

CRISPY CHICKEN

Panko Fried Chicken Thighs, Aioli & Sweet & Sour Dip

165

SUJUK

Pan Fired Beef Sausage, Tomato, Chili & Onion

FOUL

Lukewarm Fava Beans, Tomato, Parsley & Onion

Chef Kris Gergi

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MAIN COURSE

DJEJ MISHWE Boneless Chicken Thighs, Hummus, Baba Ganouj & Garlic Cream	259	KASTALETTA MISHWE Grilled Lamb Racks, Hummus, Baba Ganouj & Garlic Cream	289
KAFTA MISHWE Grilled Beef Skewers, Hummus, Baba Ganouj & Garlic Cream	259	MAKALI A Mix of Fried Vegetables, Hummus, Tahini Sauce & Hot Tomato Sauce	249
LAHME MISHWE Grilled Entrecôte Skewers, Hummus, Baba Ganouj & Garlic Cream	289	SAMKE MISHWIE Grilled Fish (Catch Of The Week) Tahini & Hot Coriander Dip	279
FALAFEL Fried Chickpea Balls, Mix Of Fried Vegetables, Tahini Sauce, Hummus & Tarator	249	MIX MASHEWE Entrecôte Skewers, Boneless Chicken Thighs, Lamb Racks, Beef Skewers, Hummus, Baba Ganouj & Garlic Cream	299

All Main Courses Are Served With
Optional Potato, Bulgur Or Salad

SIDES

BATATA HARRA Fried Potato Wedges, Coriander, Lemon, Garlic & Chili	75
DOUBLE COOKED FRIES Truffle & Parmesan	65
ITCH Tomato Bulgur, Parsley & Spring Onion	85
FATTOUCH Seasonal Salad, Lemon, Pita Croutons & Pomegranate	95
TABBOULEH Sour Parsley Salad, Tomato, Onion, Lemon & Wheat Grain	95

SAUCES

OUMMI CHILISÅS Sötstark Chilisås	75	25
CREAM TOUM Garlic Cream	65	25
HET TOMATOSALSA Tomato, Olive Oil & Chili	85	25
TARATOR Tahini Sauce	95	25
SPICY KORIANDERDIPP Spicy & Sour Coriander Dip	95	25

Chef Kris Gergi