MAHALLE SPECIAL

MANDI NEW

Half grilled chicken with with cold smoked paprika sauce and garlic aoli. Served with rice, bulgur 199:or batata harra

MAHALLES LAMB SKEWER NEW

Grilled lamb skewer with cold smoked paprika sauce and garlic aoli. Served with rice, bulgur or batata harra 249:-

MAHALLES SHISH TAWOK NEW

Grilled chicken skewer with cold smoked paprika sauce and garlic aoli. Served with rice, bulgur or batata harra

229:-

MAHALLES MIX NEW

Lamb skewer or shish tawok with cold smoked paprika sauce and garlic aoli. Served with rice, bulgur or batata harra

239:-

SANIYEET KOFTA BE BANADURA

Minced beef with onion, parsley & tomatoes 139:-Served with rice or bulgur

SANIYEET KOFTA BE TAHINI

Minced beef with onion, parsley & tahini Served with rice or bulgur

OUZI

Rice platter with peas & minced beef 109:-

FATTEH

Yoghurt with chickpeas & toasted bread 99:-

MAHALLE SPECIAL

LEBANESE MORNINGMEZZE

Lebanese yoghurt, zeit & zaatar, hummus, grilled halloumi cheese, arabic olives, muhammara, arabic flatbread & arabic tea

LEBANESE MORNINGPLATTER

Menemen (eggs with tomatoes & green bell peppers add sausage +10,-)) feta, fresh fruits, hummus, Arabic olives, Arabic flatbread & 169:-

LEBANESE HALLOUMI SALAD

Arabic flatbread, grilled halloumi cheese, hummus, avocado topped with pomegranate & mint

129:-

MAHALLE SPECIAL (HALLOUMICHEESE OR FALAFEL)

Halloumi cheese, avocado, pomegranate, sesame, beetroot-humus, mint and Arabic flatbread 129:-

LEBANESE FALAFEL SALAD



Arabic flatbread, homemade falafel, hummus, avocado topped with pomegranate & mint 129:-

HUMMUS BEL LAHME

Hummus topped with minced beef, pomegranate, mint & walnuts

99:-

HALLOUMI BURGER MENU



With batata harra & salad

FALAFEL BURGER MENU

With batata harra & salad

139:-

139:-



MAHALLES KITCHEN

LABNE	
Yoghurt with müsli & fruits	79:-
SAHEN ARABI	
Arabic flatbread with feta, jam, butter	
& fresh fruits	79:-
ARABIC CITRUS SALAD	
Fresh orange, grape & lime topped with	
pomegranate, walnuts & mint	89:-
SHORBET ADAS Y	
Lentil soup topped with roasted bread	89:-
SALTET ZAYTOUN	
Olive salad with spring onions &	
pomegranate syrup	79:-
SAWDA	
Chicken liver cooked with onions	
& pomegranate syrup	89:-
BULGUR ALA BANADURA Y	
With tomatoes, served w. Lebanese yoghurt	89:-
MUJADARAA	
Lentil platter with rice & fried onions	89:-
MAQLUBE	
Rice, potatoes, pulled chicken & cauliflower	
Served with salad & Lebanese yoghurt	
FOUL Y	
Mashed chickpeas w. broad bens, lemon,	
garlic & tahini	79:-
BATATA HARRA	
Fried potatoes w. coriander, chili & garlic	89:-
FATTOUSH	
Green salad with pomegranate, radishes,	
lettuce & toasted bread	89:-
TABBLOUEH Y	

With onion, tomato, lemon and bulgur

89:-



TAPAS

١	TZATZIKI Drained yoghurt mixed with finely chopped cucumber & garlic	79:-
	HUMMUS Y	89:-
	HUMMUS HARRA With chili	89:-
	HUMMUS KHASKHAS Y Hummus with fried flatbread	89:-
	HUMMUS WITH AVOCADO OR SHAMANDAR Hummus with avocado or beetroot	89:-
	MUHAMMARA Y	89:-
	Grilled red bell peppers with walnuts BABA GANOUSH	
	Mashed grilled eggplants with tahini LEBANESE YOGHURT	89:-
	With olive oil & zaatar	79:-
Ī	LABNE ARABIYE - 5 pcs. 5 pieces of Lebanese yoghurt balls	79:-
	FETA With sesame	69:-
ı	HALLOUMI SLICES Grilled halloumi cheese topped with pomegranate & a slice of lemon	89:-
	ARABIC OLIVES With zaatar	59:-
	ZAYTOUN BEL LOZ, TOUM OR FELFEL Y Arabic olives stuffed with almonds Arabic olives stuffed with garlic Arabic olives stuffed with pepper	69:- 69:- 69:-
	KHOBES ARABI Y Arabic flatbread	22:-
	FRESH FRUITS TOPPED WITH MINT	89:-



TAPAS

AJAJ Omelet with onions and parsley	79:-
SAHEN KHODRA V Vegetable platter consisting of cucumber p tomatoes, pickles, radishes & scallion	
FALAFEL - 5 pcs.	79 :-
FALAFEL MAHSHI - 6 pcs. Falafel stuffed with fried onions & chili	89:
SAMBUSEK BELJEBNE 5 pieces of feta cheese samosa rolls with mint	89:-
SAMBUSEK BEL KHODRA 5 pieces of vegetable samosa rolls	89:-
SAMBUSEK BEL LAHME 5 pieces of beef samosa rolls	89:
KEBAH-1pc. Fine bulgurdough stuffed with ground beef & pine nuts	39 :-
KEBAH VEGETARIAN - 1 pc. Y Fine bulgur dough stuffed with chickpeas, parsley, thyme and red onion	39:-
MAKDOUS \(\text{Cooked} \) Cooked and pickled eggplants stuffed with nuts & red bell peppers	49:-
WARAK ENAB - 5 pcs. Y Wine leaves stuffed with rice, parsley & tomatoes	79:-
ZEIT & ZAATAR V Olive oil with Arabic spice; mix of thyme, sesame, sumac & citrus	39 :-
Fried eggplant slices w. pomegranate syrup	69:-
ARNABEET MAKLI Fried cauliflower with lemon	69:-



DRINKS

AMERICANO	49:-
LATTE	49:-
CAPPUCCINO	49:-
CORTADO	49:-
ESPRESSO	39: -
ARABIC COFFEE W. CARDAMOM	49:-
CHAILATTE	59: -
ICE COFFEE	49:-
MAHALLES HOT CHOCOLATE W. WIPED CREAM	69:-
HERBAL TEA	49:-
FRESH MINT TEA	49:-
ARABIC TEA	39: -
AYRAN	29:-
BIO JUICE	49:-
SODA	39:-
HEINEKEN BEER 0.0%	39: -
FRITZ KOLA	39: -
SPARKLING WATER BOTTLE FILTERED W. MAGNESIUM	52: -
SPARKLING WATER GLAS	29:-
VATTEN FLASKA	39: -

MAHALLES HOMEMADE DRINKS

ICE LEMONADE W. MINT	89:-
FRESHLY SQUEEZED JUICE ORANGE OR GRAPE	79:-
FRESHLY SQUEEZED CARROT JUICE +ORANGE 5,-	79:-
FRESHLY SQUEEZED APPLE +ORANGE 5,-	79:-
FRESHLY POMEGRANATE JUICE	89:-
NARAA NARAA POMEGRANATE W. SPRITE	79:-
GINGER SHOT	39:-
MOJITO W. pomegranate/lime or passion fruit/lime	89:-
MAHALLE SPECIAL Freshly squeezed apple, ginger, pomegranate	

& lemonade

89:-



WINE

WHITE WINE BOTTLE

White wine glas 349:-

RED WINE BOTTLE

Red wine glas 349:-89 :-

ROSÉ BOTTLE

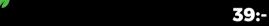
Rosé glas 89 :-349:-

THE SWEET TOOTH

KNAFE NABULSI

Traditional arabic dessert 89:-

MEDJOUL DATES - 3 pcs.



MEDJOUL DATES - 3 pcs.



Stuffed with walnuts

59:-

BAKLAWA - 3 pcs.

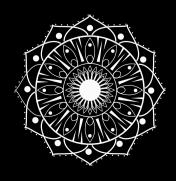
Filo pastry with chopped nuts **59:-**

MAHALLE BEIRUT

Choose between: Hazelnut, Yuzu 99:or raspberry. Served with fresh berries, mint and chocolate sauce

MAHALLES ICE DREAM

Chocolate bowl with chocolate and 89:vanilla ice cream. Served with fresh berries, mint and caramel sauce







MAHALLE

LIBANESISK KØKKEN

In our cafés we have many vegetarian and vegan dishes on the menu, which of course are made from fresh ingredients, which guarantee you the best taste journey.

At Mahalle, you can dream yourself far away to a Middle Eastern atmosphere. With us, you are guaranteed a genuine Lebanese taste experience and cozy and evocative surroundings.

Did you know that, at Mahalle, you also have the opportunity to organize events in our cafés?

If you wish to do so, we would happily help you plan your day, so you can enjoy the cozy and relaxing surroundings with your guests.

