

*English*

*Menu*

# *The Hala Menu*

*Amuse gueule*

*Mezza*, Variation of Lebanese appetisers

Corn chicken breast stuffed with pistachio on peanut sauce and fennel

Prawn and vegetables stir fried with coriander and chili

Lamb fillet with zaatar crust (a mixture of herbs and spices) on sauteed vegetables and sheep's cheese sauce

Sweet Temptation variation of Baklava, mini orange crème brûlée, mini chocolate fondant with cardamom and walnut ice cream

47,50

# *Menu 2*

## *Appetisers*

Variation of four cold Mezza

## *Main Course*

One main course or three hot appetisers of your choice

## *Desert*

Desert of the Day

32,50

# *Cold Appetisers*

Hummus (Chickpea puree)	5,50
Tabouleh (parsley salad with tomatoes, mint, lemon and olive oil)	6,00
Tajin, Lebanese style (sesame paste with roasted pepper and leeks, almonds and coriander)	6,50
Olive salad with roasted pistachios, pomegranate and fresh oregano	6,50
Labneh (cottage cheese with walnut, mint and a touch of garlic)	6,00

# *Cold Appetisers*

Beetroot salad with toasted sesame and fresh thyme	5,50
Bulgur à l'orientale with Harissa and pomegranate	6,50
Baba Ghannouj, smoked aubergine with estragon	6,50
Mezza, a variation of nine cold vegetarian appetisers	17,50
Mezza, a variation of twelve cold vegetarian appetisers	21,00

# *Hot Appetisers*

Halloumi (grilled cheese with water melon and thyme)	7,40
Grilled goat cheese with honey and cinnamon	6,00
Stuffed aubergine with spiced sheep's cheese	6,90
Falafel (chickpea and herb balls) on sesame and parsley vinaigrette	6,90
Calamari with fresh coriander and aioli à la Lebanese	7,90
King prawns with sesame	8,90

# *Hot Appetisers*

Hummus with shredded lamb fillet	10,50
Makanek (homemade lamb sausages with pine nuts)	6,90
Snails cooked in herb and chili butter	7,50
Jawaneh (chicken wings) marinated in garlic and coriander	6,00
Kibbé, stuffed bulgur balls with spiced Beef	6,00
Herb marinated veal kebab	8,90

# *Main Courses*

Oriental rice dish with aubergine, yogurt mint sauce, vegetables and dates	18,50
Falafel (chickpea and herb balls) on sesame and parsley vinaigrette with salad and lemon and olive dressing	17,50
King prawns on lobster-estragon sauce with vegetables and basmati rice	22,50
King prawns and calamari vegetable stir fry with chili, coriander and rice	22,50
Mix fishers (sea bass fillet, seabream fillet), beluga lentils with mustard-saffron sauce and thyme potatoes	23,50



# *Main Courses*

Duck breast on sautéed vegetables, apricot sauce and sweet potatoes fries	22,00
Chicken-Schawarma with Hummus and salad	19,50
Corn chicken breast stuffed with pistachio, on goat's cheese and leek, fresh figs and chili coriander potatoes	22,50
Herb marinated veal kebab on a yogurt sage sauce with green beans and thyme potatoes	21,50
Homemade merguez (lamb sausages with pine nuts) salad with pomegranate dressing and rosemary potatoes	19,50
Lamb fillet with zaatar crust (a mixture of herbs and spices) on cinnamon-cardamom-rice, date and almonds, sautéed vegetables and sheep's cheese sauce	25,50

