

The Hala Menu

Amuse bouche

Combination from the legendary Lebanese Mezza

Main Course

One main course or three hot appetizers of your choice

Desert

Sweet Temptation variation of Baklawa, mini orange crème brûlée, mini chocolate fondant with cardamom and Sorbet

39,00 each person

Mezza

Combination of 6 from the legendary cold Lebanese Mezza

€ 14,00 each person and € 2,50 for each more favorite kind

Halloumi (grilled cheese with water melon and thyme)	8,00
Grilled goat cheese with honey and cinnamon	6,50
Stuffed mini aubergine with spiced sheep's cheese	7,50
Falafel (chickpea and herb balls) on sesame and parsley vinaigrette	7,50
Calamari with fresh coriander and aioli à la Lebanese	10,50
King prawns with sesame	9,50
Hummus with shredded lamb Fillet	13,50
Makanek (homemade lamb sausages with pine nut)	7,50
Chicken shawarma in peanuts sauce	7,50
Stuffed mini courgette with minced lamb, mint and pine nut	8,50
Kibbé, stuffed bulgur balls with spiced Beef	6,50
Herb marinated veal kebab	11,00

Main Courses

Oriental rice dish with aubergine, yoghurt mint sauce, vegetables and dates	19,50
Falafel (chickpea and herb balls) on sesame and parsley vinaigrette with salad and lemon and olive oil dressing	18,00
King prawns and calamari vegetable stir fry with chili, coriander and rice	24,00
Sea bass fillet on lobster-tarragon sauce with baby spinach and chili coriander potatoes	24,00
Chicken in Peanuts-Harissa-sauce, fennel and rice	19,90
Corn chicken breast with pistachio crust, on goat's cheese and leek, fresh figs and sweet potatoes frites	25,00
Duck breast with vegetables sauté, apricot sauce and cinnamon rice	25,00
Merguez (lamb sausages with pine nut) salad with pomegranate dressing and rosemary potatoes	20,50
Lamb fillet on sheep's cheese sauce, vegetables sauté and rice	26,00
Herb marinated veal kebab on a yoghurt sage sauce with green beans and thyme potatoes	24,50
Mixed meat plate of a lamb chop, merguez, veal kebab, chicken-shawarma, chili-Houmos, labné, salad and sweet potatoe frites	27,00