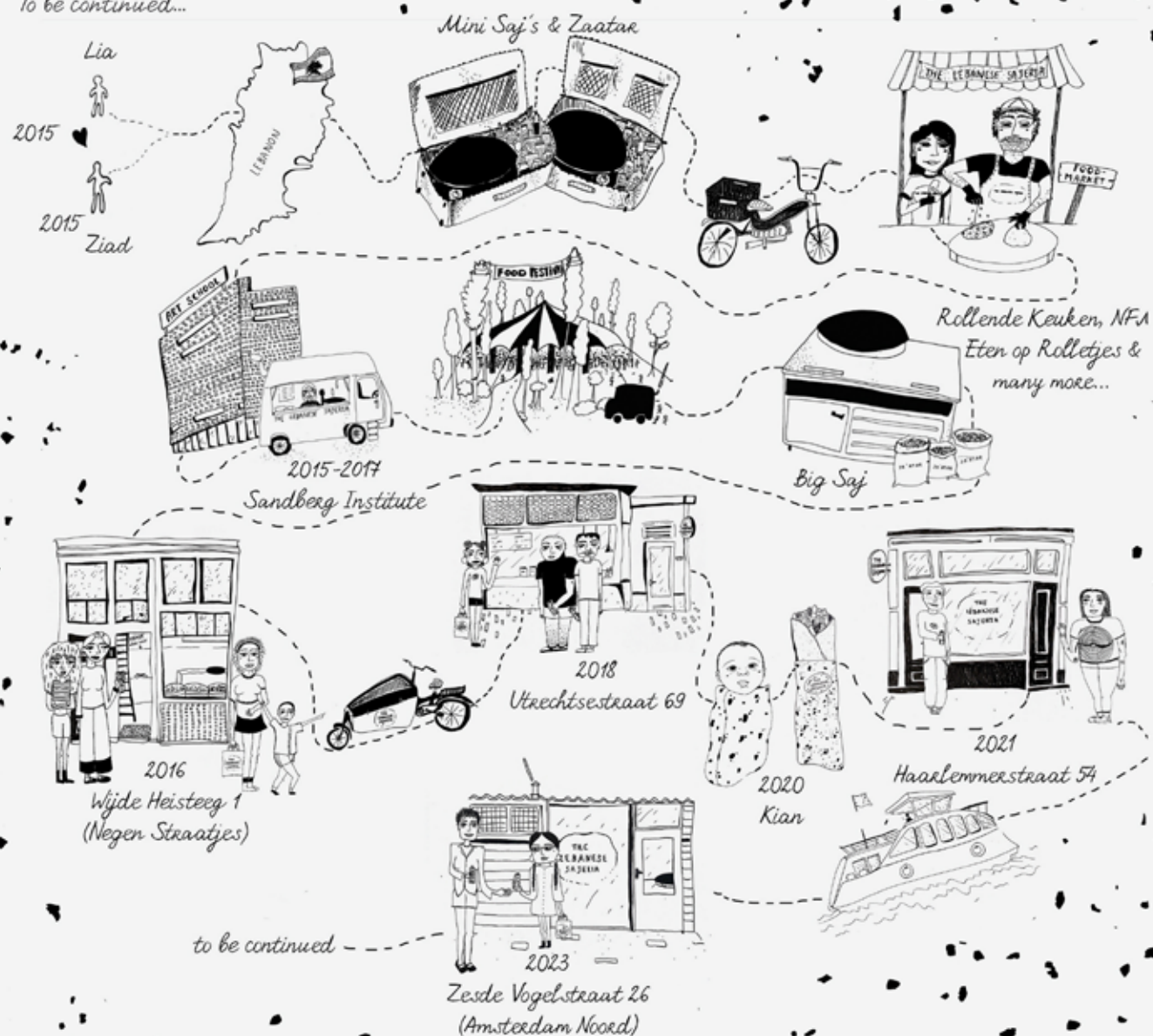


OUR STORY

From foodtruck to restaurant.
Check out our milestones below.
To be continued...



PANTRY PRODUCTS

We sourced the most flavourful ingredients we could find in Lebanon and packed them up for you to enjoy in the comfort of your own kitchen. Our pantry products all come from Fairtrade farming cooperatives and pass our discerning standards for texture and taste. Pick up a jar (or few) and get creative with your home cooking.

ZAATAR 7.95

Lebanese spice mix made of wild thyme, sumac, roasted sesame seeds & salt.

SUMAC 5.85

100% pure ground sumac berries.

TAHINI 9.65

100% pure sesame seed paste.

PICKLED WILD CUCUMBERS 8.50

Salty, sour, crunchy pickles.

FIG JAM 6.85

Lebanese figs & sesame.

ZAATAR HONEY 6.95

Our special own creation; a mix of flower honey with zaatar. Try it with feta or on your yogurt.

OLIVE OIL FROM LEBANON 5.95

100% pure lebanese olive oil.

THE
LEBANESE
SAJERIA

MENU

EAT IN/TAKEAWAY/CATERING

Zesde Vogelstraat 26
1022 XE Amsterdam
020 235 21 54
(only pick up & delivery)

Haarlemmerstraat 54
1013ES Amsterdam
020 612 73 24

Wijde Heisteeg 1
1016AS Amsterdam
020 737 33 86

Utrechtsestraat 69
1017VJ Amsterdam
020 737 18 14

info@thesajeria.com
www.thesajeria.com
IG: @thelebanesesajeria

AVAILABLE ON UBEREATS OR
CLICK & COLLECT VIA OUR WEBSITE



SIDES & SOUP

HUMMUS (VEGAN)* 5.50

Homemade with lemon, garlic & tahini served with zaatar-roasted bread or gluten-free crackers.

BABAGANOIJ (VEGAN)* 5.95

Homemade creamy roasted aubergine dip served with zaatar-roasted bread or gluten-free crackers.

LABNEH (VEGETARIAN)* 5.50

Homemade yogurt-based cheese served with zaatar-roasted bread or gluten free crackers.

PICKLED WILD CUCUMBERS 8.50

A jar of our salty, sour & crunchy pickles.

OLIVES WITH ZAAATAR OR SUMAC 5.45

Black olives with zaatar or green olives with sumac.

ZAAATAR & HONEY CASHEWS* 4.95

Oven roasted cashews with zaatar & honey.

ZAAATAR & HONEY PECANS* 5.95

Oven roasted pecans with zaatar & honey.

CUP OF LENTIL SOUP (VEGAN)* 5.25

Red lentil soup with coconut milk. Ask for a taster!

BOWL OF LENTIL SOUP (VEGAN)* 8.95

Red lentil soup with coconut milk served with zaatar-roasted bread or gluten-free crackers.

FOR YOUR FREEZER* 6.95

450ml of our red lentil soup for your freezer!

MANOUSHEH *All our doughs are homemade & contain zero sugar or additives.*

CHOOSE YOUR DOUGH: white whole wheat sourdough fermented 36 hours +0.65€

VEGETARIAN

ZAAATAR & HALLOUMI 9.95

Zaatar, cheese, fresh mint, tomatoes & cucumbers.

AUBERGINE & LABNEH 10.75

Roasted aubergines with lentils, caramelized onions & cinnamon, labneh, salad, tomatoes & cranberries.

ZAAATAR & LABNEH 8.75

Zaatar, labneh, fresh mint, tomatoes, cucumbers.

HIBISCUS & LABNEH 9.00

Pan-fried hibiscus flowers with caramelized onions, chickpeas, labneh, salad, tomatoes & crunchy bread.

VEGAN

BABAGANOIJ & GREENS 7.95

Homemade roasted aubergine dip with tahini, salad, tomatoes, pomegranate-sumac dressing & crunchy bread.

AUBERGINE & TARATOR 10.50

Roasted aubergines with lentils & onions, tarator (tahini dip), salad, tomatoes & cranberries.

HIBISCUS & HUMMUS 9.00

Pan-fried hibiscus flowers with caramelized onions, chickpeas, hummus, salad, tomatoes & crunchy bread.

MEAT

BEEF & LABNEH 11.50

Lebanese-spiced minced beef with pomegranate molasses, pine nuts, your choice of labneh or hummus, fresh mint & tomatoes.

CHICKEN & YOUR CHOICE OF LABNEH / BABAGANOIJ / HUMMUS 11.95

Lemon paprika chicken breast pieces with toasted almonds, your choice of labneh, babaganouj or hummus, salad, tomatoes & pomegranate-sumac dressing.

add pickled cucumber! +1€

LAMB & TARATOR 11.95

Lamb/beef mince with pistachios, almonds, raisins, tarator (tahini dip) tomatoes & salad.

add pickled cucumber! +1€

We recommend enjoying our manoushes as they are, however, if you feel like adding a topping, you can add: zaatar +2.25€; salad +2.25€; halloumi +4.25€; hummus +3.25€; labneh +3.50€; babaganouj +3.75€; aubergines +4.50€; beef +4.95 €; chicken +4.95€; lamb/beef mince +5.50€; and for an extra portion of crunchy bread/gluten-free crackers +2.50€, pickled cucumber +1€

DRINKS

HIBISCUS LEMONADE* 3.25

Homemade with grenadine syrup & rosewater.

GINGER LEMONADE* 3.25

Homemade with ginger, lemon & mint.

FRITZ COLA 3.50

Reg or zero.

WATER 3.00

Still or sparkling.

MINT OR YENSOUN TEA 3.25

Fresh mint or lebanese anise seed tea.

LEBANESE BEER 3.95

Almaza, a premium pilsner.

SWEET TREATS

CHOCO TAHINI DATES (VEGAN/GF)*5.50

Dark chocolate covered dates filled with tahini & sprinkled with fleur de sel. Taste like salted caramel.

LABNEH, SUMAC & OLIVE OIL CAKE*4.50

Moist and fluffy cake made with lebanese olive oil, labneh,sumac & topped with a lemon glaze.

CHOCOLATE LOG (VEGAN)* 4.50

Homemade dark chocolate & cookie roll.

PLEASE ORDER AT THE COUNTER!

*WE ARE OBLIGED BY LAW TO CHARGE +10CT FOR ALL OUR TAKEAWAY CONTAINERS.

PLEASE INFORM OUR STAFF OF ANY FOOD ALLERGIES