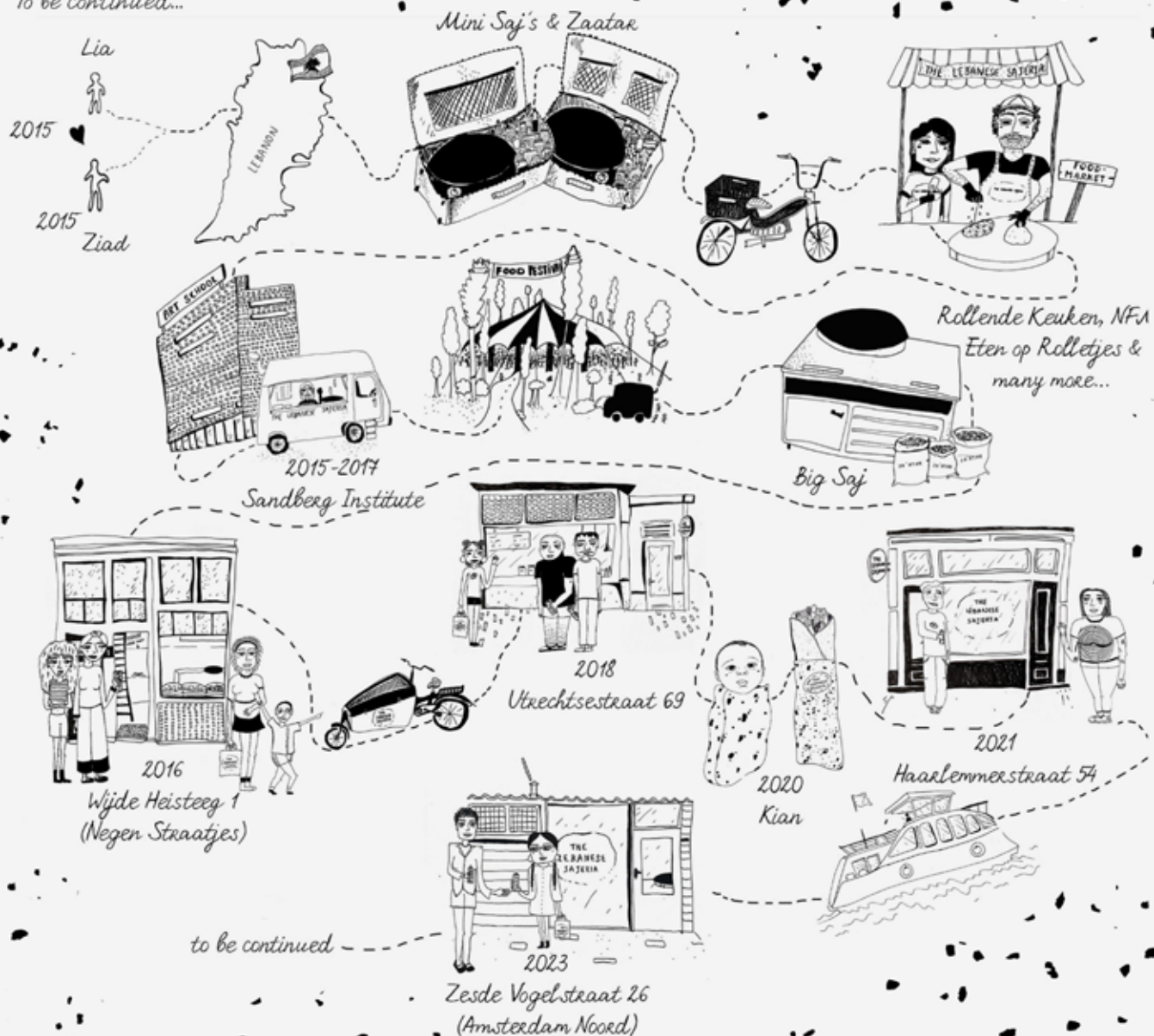


OUR STORY

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. | |
| PICKLED WILD CUCUMBERS | 8.50 |
| Salty, sour, crunchy pickles. | |
| ZAATAR HONEY | 5.95 |
| Our special own creation; a mix of flower honey with zaatar. Try it with feta or on your yogurt. | |
| SALTED TAHINI CARAMEL | 8.50 |
| A unique blend between tahini & caramel with a hint of salt. Vegan & refined sugar-free free. | |
| SALTED TAHINI GRANOLA | 9.50 |
| Crunchy homemade granola with nuts & chocolate. | |
| OLIVE OIL FROM LEBANON | 6.95 |
| Made from handpicked & cold pressed olives. | |
| FIG JAM | 6.85 |
| Lebanese figs & sesame. | |
| SUMAC | 5.95 |
| 100% pure ground sumac berries. | |
| TAHINI | 9.65 |
| 100% pure sesame seed paste. | |

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



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

○ white ○ whole wheat ○ sourdough fermented 36 hours +0.65€

VEGETARIAN

ZAATAR & HALLOUMI 10.25

Zaatar, cheese, fresh mint, tomatoes & cucumbers.

AUBERGINE & LABNEH 11.25

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

PUMPKIN, ZAATAR & LABNEH 8.95

Roasted pumpkin, zaatar, labneh, cranberries, mint.

HIBISCUS & LABNEH 8.50

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

CHILLI & CHEESE 8.95

Our homemade chilli sesame sauce & cheese. Optionally without chilli: OUR KIDS OPTION!

SIDES & SOUP

HUMMUS (VEGAN)* 5.75

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

BABAGANOUI (VEGAN)* 6.25

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

LABNEH (VEGETARIAN)* 6.25

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

MEAT

BEEF & LABNEH 11.95

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

CHICKEN & YOUR CHOICE OF LABNEH / BABAGANOUI / HUMMUS 12.50

Lemon paprika chicken breast pieces with toasted almonds, your choice of labneh, babaganouj or hummus, salad, tomatoes & dressing. ADD PICKLED CUCUMBER +1€

LAMB & TARATOR 12.50

Lamb/beef mince with nuts & raisins, tarator (tahini dip), tomatoes & salad. ADD PICKLED CUCUMBER +1€

ADD **SPICY CHILLI & SESAME SAUCE** TO ANY MANOUSHEH (SERVED ON THE SIDE) : **+1.75 €**

We recommend enjoying our manoushes as they are, however, if you feel like adding a topping, you can add: zaatar +2.25€; roasted pumpkin +3.25€; halloumi +4.75€; hummus +3.25€; labneh +3.50€; babaganouj +3.75€ aubergines +4.75€; beef +5€; chicken +5 €; lamb +5.50€; extra portion of crunchy bread/gluten-free crackers +2.50€; pickled cucumber; +1€ chilli sauce +1.75€

PICKLED WILD CUCUMBERS 8.50

A jar of our salty, sour & crunchy pickles.

OLIVES WITH ZAATAR OR SUMAC* 4.95

Black with zaatar or green with sumac.

ZAATAR & HONEY CASHEWS* 5.25

Oven roasted cashews with zaatar & honey.

ZAATAR & HONEY PECANS* 5.95

Oven roasted pecans with zaatar & honey.

VEGAN

BABAGANOUI & GREENS 7.95

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

AUBERGINE & TARATOR 10.75

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

HIBISCUS & HUMMUS 8.50

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

PUMPKIN, ZAATAR & HUMMUS 8.95

Roasted pumpkin, zaatar, hummus, cranberries, mint.

CUP OF LENTIL SOUP (VEGAN)* 5.25

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

BOWL OF LENTIL SOUP (VEGAN)* 8.95

With zaatar-roasted bread or gluten-free crackers.

FOR YOUR FREEZER* 6.95

450ml of our red lentil soup for your freezer!

HIBISCUS SLAW* 4.25

Pan-fried hibiscus flowers with caramelized onions, grenadine molasees & chickpeas (served cold).

DRINKS

HIBISCUS LEMONADE* 3.50

Homemade with grenadine syrup & rosewater.

GINGER LEMONADE* 3.50

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 4.75

Almaza, a premium pilsner.

SWEET TREATS

CHOCO TAHINI DATES (VEGAN/GF)* 5.95

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

CHOCOLATE LOG (VEGAN)* 4.75

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 US OF ANY FOOD ALLERGIES.