

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

PLEASE ORDER AT THE COUNTER!

→ CHOOSE YOUR DOUGH: ○ white ○ whole wheat ○ sourdough fermented 36 hours +0.75€

VEGETARIAN

ZAATAR & HALLOUMI 10.50

Zaatar, cheese, tomatoes, cucumbers & fresh mint.

AUBERGINE & LABNEH 11.50

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

PUMPKIN, ZAATAR & LABNEH 9.50

Roasted pumpkin, zaatar, labneh, cranberries, mint.

HIBISCUS & LABNEH 8.75

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

ADD ONS:

SPICY CHILLI & SESAME SAUCE +1.75 €

PICKLED WILD CUCUMBER +1 €

SIDES & SOUP

HUMMUS (VEGAN) 6.25

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.

FALAFEL BITES (VEGAN) 6.75

4 homemade falafel with tarator (tahini dip).

MEAT

BEEF & LABNEH 12.25

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

CHICKEN & YOUR CHOICE OF LABNEH / BABAGANOUI / HUMMUS 12.75

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

LAMB & TARATOR 12.75

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

We recommend enjoying our manoushes as they are, however, if you feel like adding a topping, you can add: zaatar +2.75€; roasted pumpkin +3.50€; halloumi +4.75€; hummus +3.75€; labneh +3.75€; babaganouj +3.75€ aubergines +4.95€; beef +5.50€; chicken +5.50 €; lamb +5.50€; extra portion of crunchy bread/gluten-free crackers +2.50€; pickled cucumber; +1€ chilli sauce +1.75€

HIBISCUS SLAW 4.75

Pan-fried hibiscus flowers with chickpeas (cold).

OLIVES WITH ZAATAR OR SUMAC 4.95

Black with zaatar or green with sumac.

ZAATAR & HONEY CASHEWS 5.00

Oven roasted cashews with zaatar & honey.

ZAATAR & HONEY PECANS 5.50

Oven roasted pecans with zaatar & honey.

PICKLED WILD CUCUMBERS 8.50

A jar of our salty, sour & crunchy pickles.

VEGAN

FALAFEL & TARATOR 9.00

Homemade falafel, salad, tomatoes, pickles, fresh mint & tarator (tahini dip).

BABAGANOUI & GREENS 7.95

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

AUBERGINE & TARATOR 11.00

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

PUMPKIN, ZAATAR & HUMMUS 9.50

Roasted pumpkin, zaatar, hummus, cranberries, mint.

CUP OF LENTIL SOUP (VEGAN) 5.75

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

BOWL OF LENTIL SOUP (VEGAN) 9.25

With zaatar-roasted bread or gluten-free crackers.

SOUP FOR YOUR FREEZER 7.25

450ml of our red lentil soup for your freezer!

FALAFEL FOR YOUR FREEZER 8.95

15 of our homemade falafel for your freezer. Vegan & gluten free.

PLEASE INFORM US OF ANY FOOD ALLERGIES.

BOWLS (GLUTEN FREE OPTION)

CHICKEN BOWL 18.50

Lemon paprika chicken filet pieces, hibiscus slaw, hummus, babaganouj & cranberries, salad, pomegranate-sumac dressing & crunchy bread or gf crackers (+50ct).

VEGGIE BOWL 17.50

Roasted aubergine, hibiscus slaw, hummus, babaganouj & cranberries, salad, pomegranate-sumac dressing and crunchy bread or gf crackers(+50ct).

DRINKS

HIBISCUS LEMONADE 3.75

Homemade with hibiscus, grenadine syrup & rosewater.

GINGER LEMONADE 3.75

Homemade with ginger & lemon

AFRI COLA 3.50

Reg or zero.

WATER 3.00

Still or sparkling.

MINT OR YENSOUN TEA 3.50

Fresh mint or lebanese anise seed tea.

LEBANESE BEER 4.95

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. Tastes like salted caramel.

CHOCOLATE LOG (VEGAN) 4.95

Homemade dark chocolate & cookie roll.

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

NEW: Danzingerkade 8
1013 AP Amsterdam
(inside mooie boules)

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

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AVAILABLE ON UBEREATS OR
CLICK & COLLECT VIA OUR WEBSITE

