

MANOUSHEH always baked to order

CHOOSE YOUR DOUGH
White - Whole wheat - Sourdough +0.75€

ADD ON'S
SPICY CHILLI & SESAME SAUCE +1.75€
PICKLED CUCUMBER +1€
OLIVES +0.75ct

VEGETARIAN

ZAATAR & HALLOUMI 10.50
Zaatar, cheese, tomatoes, cucumbers, mint

AUBERGINE & LABNEH 11.50
Roasted aubergine with lentils & caramelized onions, labneh, salad, tomatoes, cranberries

PUMPKIN, ZAATAR & LABNEH 9.50
Roasted pumpkin, zaatar, labneh, cranberries, mint

SWEET & SOUR HIBISCUS & LABNEH 8.75
Pan-fried hibiscus flowers with chickpeas & pomegranate molasses, labneh, salad, tomatoes & crunchy bread

MEAT

BEEF & LABNEH 12.25
Lebanese-spiced beef, pomegranate molasses, pine nuts, labneh or hummus, tomatoes, mint

CHICKEN + YOUR CHOICE OF LABNEH OR BABAGANOUI OR HUMMUS 12.75
Lemon paprika chicken, toasted almonds, dip of your choice, salad, tomatoes, pomegranate-sumac dressing

LAMB & TARATOR 12.75
Lamb/beef mince, almonds, pistachio, raisins, tarator, tomatoes, salad

VEGAN

FALAFEL & TARATOR 9.00
Homemade falafel, greens, tomatoes, pickles, mint, tarator

AUBERGINE & TARATOR 11.00
Roasted aubergine with lentils, tarator, salad, tomatoes, cranberries

PUMPKIN, ZAATAR & HUMMUS 9.50
Roasted pumpkin, zaatar, hummus, cranberries, mint

SWEET & SOUR HIBISCUS & HUMMUS 8.75
Pan-fried hibiscus flowers with chickpeas & pomegranate molasses, hummus, salad, tomatoes & crunchy bread

BOWLS

CHICKEN BOWL (vegan & gf) 16
Lemon paprika chicken breast pieces, chickpea hibiscus salad, hummus & babaganouj on a bed of salad with pomegranate-sumac dressing & cranberries. Add crunchy bread or gluten-free crackers +2.50€

VEGGIE BOWL (vegan & gf) 15
Roasted aubergine with lentils, chickpea hibiscus salad, hummus & babaganouj on a bed of salad with pomegranate-sumac dressing & cranberries. Add crunchy bread or gluten-free crackers +2.50€

SOUP

CUP OF LENTIL SOUP (vegan & gf) 5.75
Our signature red lentil soup with coconut milk Ask for a taster!

BOWL OF LENTIL SOUP (vegan & gf) 9.25
Our signature red lentil soup with crunchy bread or gf crackers

SIDES

HUMMUS (vegan & gf) 6.25
Homemade with crunchy bread or gf crackers

BABAGANOUI (vegan & gf) 6.25
Creamy roasted aubergine dip with crunchy bread or gf crackers

LABNEH (gf) 6.25
Homemade yogurt cheese with crunchy bread or gf crackers

FALAFEL BITES (vegan & gf) 6.75
6 homemade falafel with tarator

SWEET & SOUR CHICKPEA HIBISCUS SALAD 3
(vegan & gf) Pan-fried hibiscus flowers with chickpeas.

HANDROLLED VINELEAFS (vegan & gf) 10.95
A jar of handrolled vineleaves filled with rice in lemon & olive oil

ZAATAR & HONEY CASHEWS (gf) 5.00

ZAATAR & HONEY PECANS (gf) 5.50

ADD ON'S FOR YOUR BOWL/MANOUSHEH

grated cheese +4.75€; cranberries +0.75€; sprinkle of crunchy bread +0.50€; zaatar +2.75€; roasted pumpkin +3.50€; hummus +3.75€; labneh +3.75€; babaganouj +3.75€; chickpea hibiscus salad+3.75€; roasted aubergines +4.95€; beef +5.50€; chicken +5.50 €; lamb +5.50€; crunchy bread/gf crackers +2.50€

SWEET TREATS

SALTED TAHINI CHOCOLATE CHIP COOKIE 3.50
our chewy salted tahini chocolate chip cookie with pistachio halawa

CHOCO TAHINI DATES (vegan & gf) 5.95
3 dark chocolate dates filled with tahini & fleur de sel
Tastes like salted caramel

CHOCOLATE LOG (vegan) 4.95
Homemade dark chocolate & cookie roll

DRINKS

HIBISCUS LEMONADE 3.75
Hibiscus, pomengranate, rosewater — homemade

GINGER LEMONADE 3.75
Ginger & lemon — homemade

AFRI COLA 3.50
Regular or zero

MINT OR YENSOUN TEA 3.50
Fresh mint or Lebanese anise seed

LEBANESE BEER — ALMAZA 4.95
A premium pilsner

WATER 3.00
Still or sparkling

FOR YOUR FREEZER

SOUP FOR YOUR FREEZER (vegan & gf) 7.25
450ml red lentil soup

FALAFEL FOR YOUR FREEZER (vegan & gf) 8.95
15 homemade falafel, bake them at home in 12 minutes

SALTED TAHINI COOKIES FOR YOUR FREEZER 12
8 frozen cookie dough balls. Bake fresh salted tahini pistachio halawa & chocolate chip cookies at home in just 12 minutes.

PANTRY take Lebanon home

ZAATAR (vegan & gf) 7.95
Wild thyme, sumac, sesame & salt

SALTED TAHINI GRANOLA (vegan & gf) 9.50
Oats, pecans, cashews, coconut flakes, coconut blossom sugar, dark chocolate & fleur de sel

CHILI SESAME SAUCE (vegan & gf) 8.50
A jar of our homemade chilli sauce; fresh chillies, toasted sesame seeds, pomegranate molasses, sumac, olive oil & a hint of garlic

HIBISCUS FLOWERS (vegan & gf) 6.50
Dried hibiscus flowers perfect for brewing hot or iced hibiscus tea

HANDROLLED VINELEAFS (vegan & gf) 10.95
A jar of handrolled vineleaves filled with rice in lemon & olive oil

PICKLED WILD CUCUMBERS (vegan & gf) 8.50
Sour, salty & crunchy

FIG JAM (vegan & gf) 6.95
Lebanese figs & sesame

SUMAC (vegan & gf) 5.95
100% pure ground sumac berries

TAHINI (vegan & gf) 9.65
100% pure sesame seed paste

ZAATAR & HONEY CASHEWS (gf) 5.00

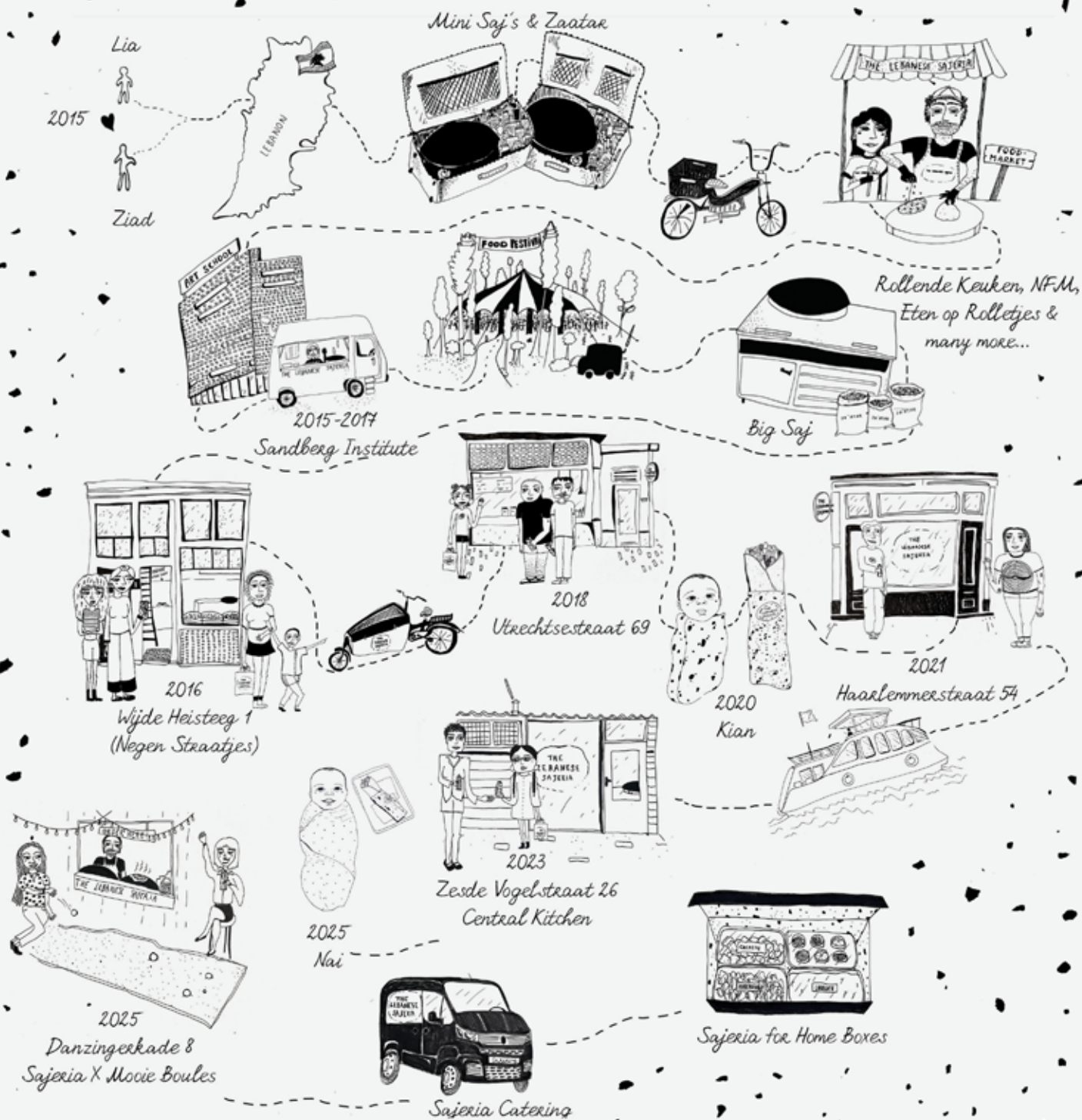
ZAATAR & HONEY PECANS (gf) 5.50

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THE LEBANESE SAJERIA

ALWAYS baked to order.

All our dough is homemade.
Zero sugar. Zero additives.

White • Whole Wheat • Sourdough

Visit us
Wijde Heisteeg 1 • De 9 Straatjes
Haarlemmerstraat 54
Utrechtsestraat 69
Danzingerkade 8 • Mooie Boules

DELI COMING SOON!
Tweede Egelantiersdwarsstraat 12

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