

SOUP

CUP OF LENTIL SOUP (VEGAN)	4.75
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Red lentil soup with coconut milk.

Ask for a taster!

BOWL OF LENTIL SOUP (VEGAN)	8.50
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Red lentil soup with coconut milk.

Served with your choice of zaatar-roasted bread or gluten-free crackers.

Ask for a taster!

STARTERS

HUMMUS (VEGAN)	4.95
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Homemade with lemon, garlic and tahini.

Served with your choice of zaatar-roasted bread or gluten-free crackers.

LABNEH (VEGETARIAN)	4.95
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Homemade yogurt-based cheese.

Served with your choice of zaatar-roasted bread or gluten-free crackers.

DESSERTS

CHOCOLATE LOG (VEGAN)	3.95
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Homemade dark chocolate & cookie roll.

TAHINI CAROB BROWNIES	3.95
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Fudgy homemade brownies with walnuts drizzled with our tahini & carob mollasses.

MANOUSHE

Customize your flatbread by having your favourite toppings on one of our homemade doughs:

○ white ○ whole wheat ○ whole wheat sourdough: leavened with our homegrown natural yeast and fermented for a minimum of 36 hours +0.50€

VEGETARIAN

ZAATAR & HALLOUMI	9.75
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Zaatar (mix of dried wild thyme, sumac and toasted sesame seeds), cheese, fresh mint, tomatoes & cucumbers.

ZAATAR & LABNEH	8.50
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Zaatar (mix of dried wild thyme, sumac and toasted sesame seeds), labneh (homemade yogurt-based cheese), fresh mint, tomatoes & cucumbers.

AUBERGINE & LABNEH	10.50
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Roasted aubergines with lentils, caramelized onions & cinnamon, labneh (homemade yogurt-based cheese), fattoush salad & cranberries.

DRINKS

HIBISCUS LEMONADE	3.25
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Homemade with grenadine & rosewater

GINGER LEMONADE	3.25
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Homemade with ginger & lemon

MEAT

BEEF & LABNEH OR HUMMUS	11
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Lebanese-spiced minced beef with pine nuts, your choice of labneh (homemade yogurt-based cheese) or hummus, fresh mint & tomatoes.

CHICKEN & LABNEH OR HUMMUS	11.50
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Lemon paprika chicken with toasted almonds, your choice of labneh (homemade yogurt-based cheese) or hummus, fattoush salad & grenadine sumac dressing.

LAMB & TARATOR	11.50
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Lamb/beef mince with pistachios, almonds, pine nuts, raisins, tarator (tahini dip) & fattoush salad.

VEGAN

SPINACH & SWEET POTATOES	9.95
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Lemon-sauteed spinach with chickpeas, hummus, zaatar-roasted sweet potatoes & cranberries.

AUBERGINE & TARATOR	10.50
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Roasted aubergines with lentils caramelized onions & cinnamon, tarator (tahini dip), fattoush salad & cranberries.

ZAATAR & HUMMUS	8.50
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Zaatar (mix of dried wild thyme, sumac and toasted sesame seeds), hummus, fresh mint, tomatoes & cucumbers.

WATER	2.90
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Still or sparkling 0,33cl

COCA COLA	2.90
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Regular or zero 0,33cl

MINT OR YENSOUN TEA	3.25
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Fresh mint or lebanese anise seed tea

LEBANESE BEER	3.95
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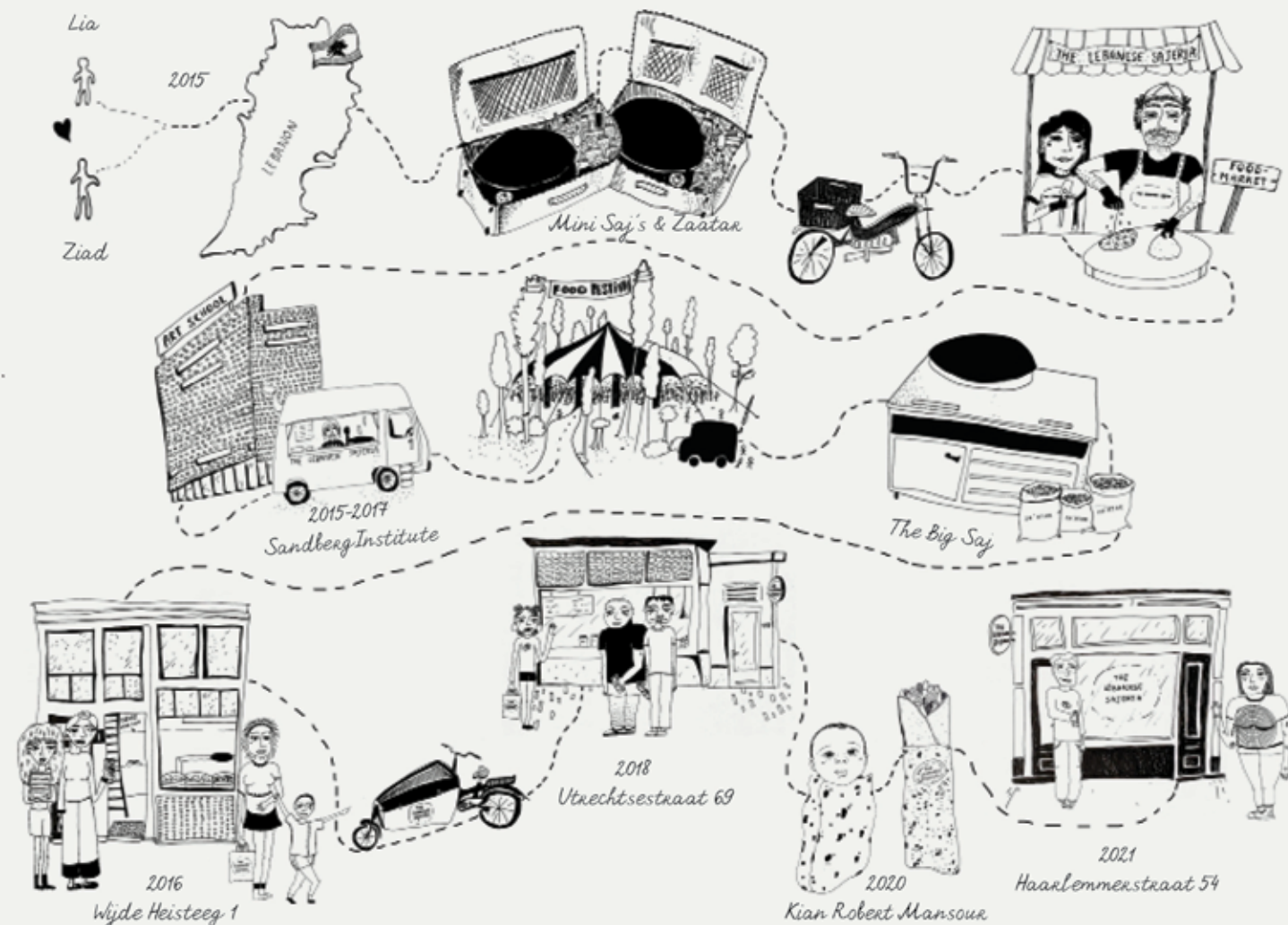
A premium pilsner 0,33cl

PLEASE INFORM OUR STAFF
OF ANY FOOD ALLERGIES
PLEASE ORDER AT THE COUNTER!

We recommend enjoying our manoushes as they are, however, if you feel like adding a topping, you can add: zaatar +2.25€; chilli +0.50ct; fattoush +2.25€; sweet potatoes +2.25€; halloumi +4.25€; hummus +3.25€; labneh +3.25€; aubergines +4.50€; spinach +4.25€; beef +5 €; chicken +5€; lamb/beef mince +5.75€; and for an extra portion of crunchy bread/gluten-free crackers +2€.

OUR STORY

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



PANTRY ITEMS

Lebanese sajeria pantry items for at home.
We have made a selection of our go to ingredients
and sourced them fairtrade from Lebanon.
Available in all our shops!

ZAATAR 7.95

Thyme, sumac, sesame seeds & salt

SUMAC 5.85

100% pure ground sumac berries

TAHINI 9.65

100% pure sesame seed paste

PICKLED CUCUMBER 8.50

Salty, sour crunchy pickles

FIG JAM 6.85

Lebanese figs & sesame

PUMPKIN IN SYRUP 6.85

Pumpkin in a lightly sweet syrup

CAROB MOLLASSES 8.85

100% pure carob mollasses

THE
LEBANESE
SAJERIA

MENU

EAT IN/TAKEAWAY/CATERING

Haarlemmerstraat 54,
1013ES Amsterdam
020 612 73 24

Wijde Heisteeg 1,
1016AS Amsterdam
020 737 33 86

Utrechtsestraat 69,
1017VJ Amsterdam
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CLICK & COLLECT VIA OUR WEBSITE

