

SIDES

BASIL HUMMUS **EUR 5.50**

Homemade hummus infused with basil, lemon, garlic & tahini served with lebanese bread or gluten-free crackers.

BABAGANOUSH **EUR 5.95**

Creamy aubergine dip made from grilled aubergines, tahini, lemon & garlic. Served with lebanese bread or gluten-free crackers.

ZAATAR HONEY CASHEWS **EUR 4.95**

Oven roasted cashew nuts with honey & zaatar.

ZAATAR HONEY PECANS **EUR 5.95**

Oven roasted pecan nuts with honey & zaatar.

**by law we are obliged to charge 10ct. extra for all our takeaway containers*

FALAFEL

The Lebanese way, full of flavour & crunch. Chickpeas, homemade falafel spice mix, parsley, koriander & a hint of garlic & onion.

FALAFEL SANDWICH **EUR 8.50**

with basil / regular hummus + 2.95 eur

Lebanese bread filled with crunchy homemade falafel, tarator sauce, pickled turnips & cucumbers, tomatoes, raddish, parsley, mint & pickled chillis.

FALAFEL BOWL **EUR 10.50**

5 crunchy homemade falafel, tarator sauce, pickled turnips, pickled turnips & cucumbers, tomatoes, raddish, parsley, mint and pickled chillis served with lebanese bread or glutenfree crackers.

FALAFEL BITES (GLUTEN FREE) **EUR 1.50**

Crunchy homemade falafel per piece.

extras: basil/reg. hummus +2.95€; pickled chillis +2€; tarator sauce +1.50 €; bread/gluten free crackers +1.50€

SWEET-TREAT

CHOCOLATE LOG **EUR 3.95**

Homemade dark chocolate & cookie roll.

PANTRY-PRODUCTS

ZAATAR **EUR 7.95**

TAHINI **EUR 9.65**

SUMAC **EUR 5.85**

PICKLED CUCUMBERS **EUR 8.50**

FIG JAM **EUR 6.85**

CAROB MOLASSES **EUR 8.85**

PUMPKIN IN SYRUP **EUR 6.85**

SOUPS

CUP OF LENTIL SOUP EUR 4.95

Red lentil soup with coconut milk.

BOWL OF LENTIL SOUP EUR 8.50

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

DRINKS

HIBISCUS LEMONADE EUR 3.25

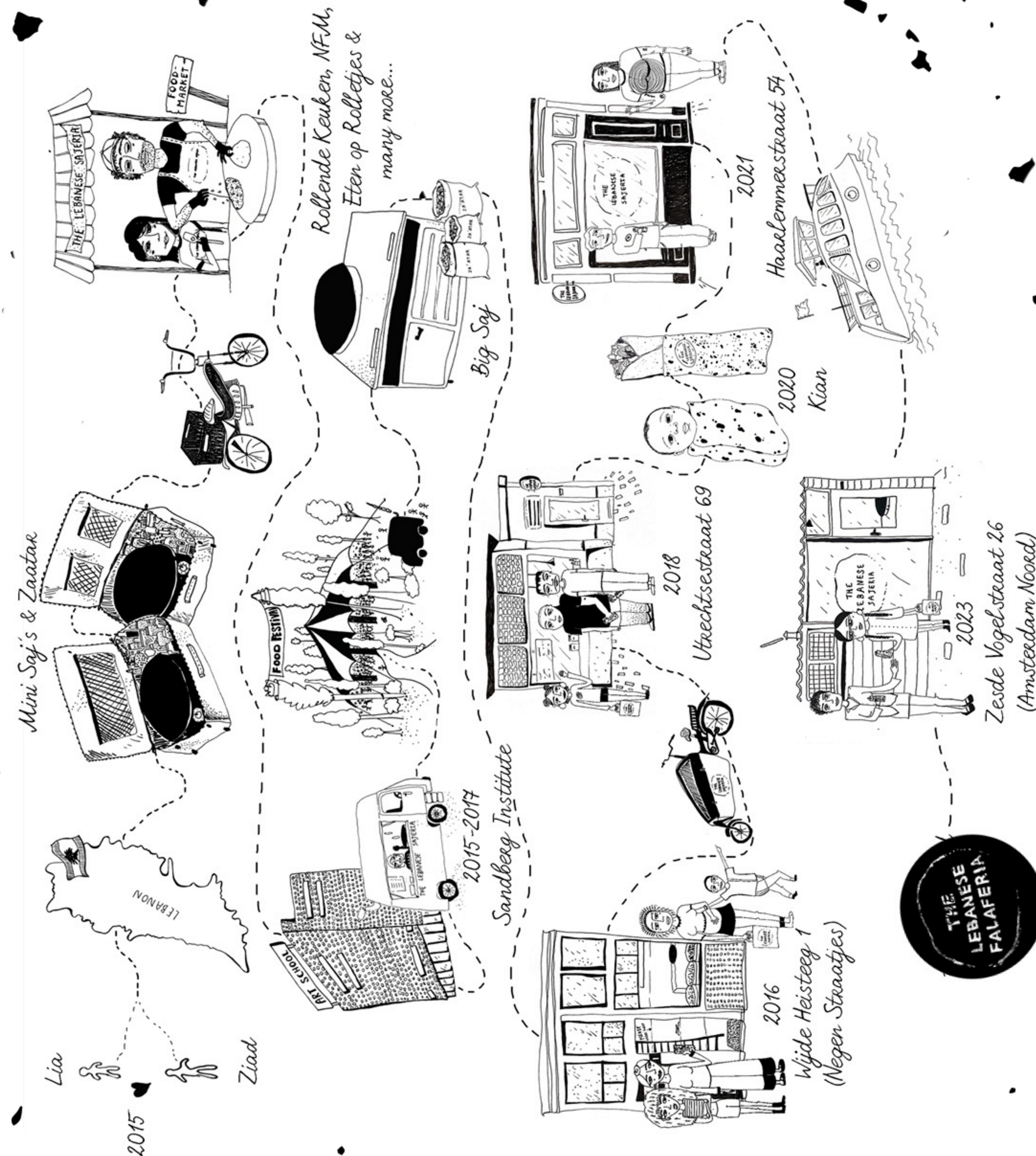
Homemade with pomegranate syrup & rosewater.

GINGER LEMONADE EUR 3.25

Homemade with ginger, lemon & mint.

SOFT DRINKS EUR 3

Still/Sparkling water, Cola, Cola Zero 0,33cl. incl. 15ct can deposit.



Menus for both our concepts revolve around the saj. At the Sajeria we use the saj as a dome-shaped griddle to make our manousheh. At the Falaferia, we flip the saj upside down to use it as a frying pan for falafel. At Falaferia our whole menu is vegan!

Utrechtsestraat 69, 1017VJ Amsterdam
Order at the counter or for pick up
via www.thesajeria.com
also available on Uber Eats
IG:thelebanesesajeria