

MANOUSHEH

◦ white ◦ whole wheat ◦ whole wheat sourdough: leavened with our homegrown natural yeast and fermented for a minimum of 36 hours +0.65€

VEGETARIAN

ZAATAR & HALLOUMI **9.95**

Zaatar, cheese, fresh mint, tomatoes & cucumbers.

ZAATAR & LABNEH **8.75**

Zaatar, labneh, fresh mint, tomatoes & cucumbers.

AUBERGINE & LABNEH **10.75**

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

p.s. all our doughs are made with locally sourced flour & contain zero sugar or additives!

SOUP

CUP OF LENTIL SOUP (VEGAN)* **5.25**

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

BOWL OF LENTIL SOUP (VEGAN) **8.95**

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

Love our soup? Now available for your freezer at home!

PLEASE ORDER AT THE COUNTER!

PLEASE INFORM OUR STAFF OF ANY FOOD ALLERGIES

Customize your flatbread by choosing one of the following dough options:

MEAT

BEEF & LABNEH **11.50**

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

CHICKEN & LABNEH OR HUMMUS **11.95**

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

LAMB & TARATOR **11.95**

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

SIDES

HUMMUS (VEGAN)* **5.50**

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

BABAGANOUI (VEGAN)* **5.95**

Homemade creamy roasted aubergine dip with tahini, lemon & a hint of garlic served with zaatar-roasted bread or gluten-free crackers.

VEGAN

BABAGANOUI & GREENS **7.95**

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

AUBERGINE & TARATOR **10.50**

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

ZAATAR & HUMMUS **8.75**

Zaatar, hummus, fresh mint, tomatoes & cucumber & olive oil.

LABNEH (VEGETARIAN)* **5.50**

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

ZAATAR & HONEY CASHEWS* **4.95**

Oven roasted cashews with zaatar & honey.

ZAATAR & HONEY PECANS* **5.95**

Oven roasted pecans with zaatar & honey.

We recommend enjoying our manoushes as they are, however, if you feel like adding a topping, you can add: zaatar +2.25€; salad +2.25€; halloumi +4.25€; hummus +3.25€; labneh +3.50€; babaganouj +3.50€ aubergines +4.50€; beef +5 €; chicken +4.95€; lamb/ beef mince +5.75€; and for an extra portion of crunchy bread/gluten-free crackers +2.50€.

DRINKS

HIBISCUS LEMONADE* **3.25**

Homemade with grenadine syrup & rosewater.

GINGER LEMONADE* **3.25**

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 **3.95**

Almaza, a premium pilsner.

SWEET TREATS

LABNEH, SUMAC & OLIVE OIL CAKE*4.50

Moist & fluffy cake made with olive oil, labneh, sumac & topped with a lemon glaze.

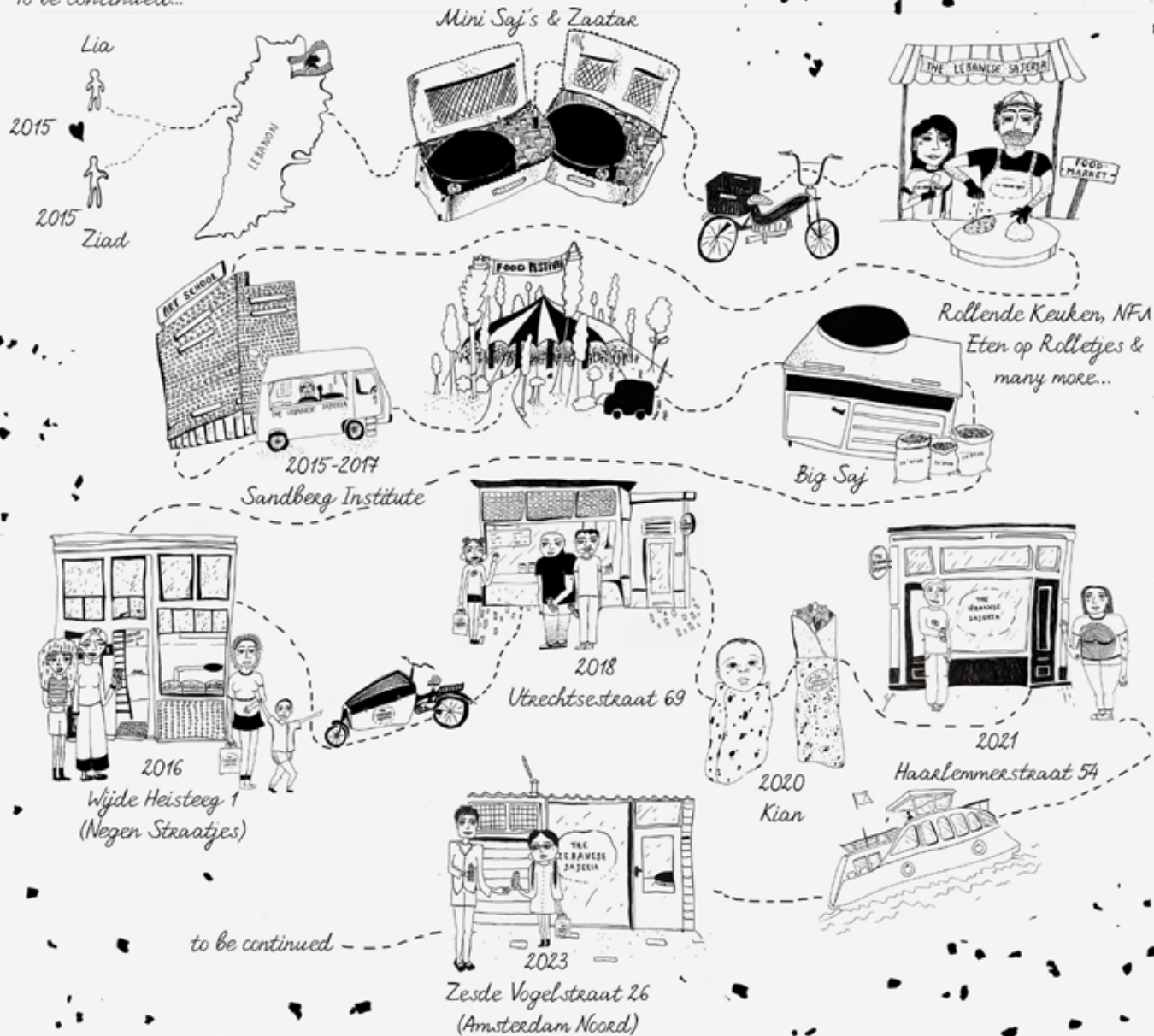
CHOCOLATE LOG (VEGAN)* **4.50**

Homemade dark chocolate & cookie roll.

*WE ARE OBLIGED BY LAW TO CHARGE +10CT FOR ALL OUR TAKEAWAY CONTAINERS.

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.	
SUMAC	5.85
100% pure ground sumac berries.	
TAHINI	9.65
100% pure sesame seed paste.	
PICKLED WILD CUCUMBERS	8.50
Salty, sour crunchy pickles.	
FIG JAM	6.85
Lebanese figs & sesame.	

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

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AVAILABLE ON UBEREATS OR
CLICK & COLLECT VIA OUR WEBSITE

