

Card Payment only

weilands

Est. 2006

Monday - Friday from 11.30 - 22.00 • Saturday from 17.00 - 23.00 (kitchen till 22.00)

## Mezze served with pita bread *G* (each 2,00 euro)

### Three Kinds of Mezze

Hummus chickpea, Muhammara,  
Feta-Zaziki *G, S, L, H, N*  
- with sourdough bread **10,50**  
- with pita bread **9,50**

### Moroccan cigars **7,00**

with chard, leek, pine nuts,  
Kashkawal cheese and tahina  
*S, L, G, V*

### Baba Ganoush **7,00**

grilled eggplant with tahina and  
pomegranate *V, S*

### Muhammara **7,00**

Paste made from paprika and  
nuts *N, G, I*

### Marinated Olives **5,00**

with tahina, *S, VE*

### Batata Harra **8,00**

spicy potato with cilantro  
and saffron aioli *VE, E, S*  
• with beef *E, S* **11,00**

### Pumpkin Kibbeh **7,00**

with Spinach and Feta  
*G, L, S*

### Jerusalem Salad **9,00**

grilled avocado, red onion,  
cucumber, tomato, parsley, mint,  
smoked almond, *N*  
• large **16,00**

### Baked Halloumi **8,00**

with honey, saffron and ginger *Ve, L*

### Hummus **6,00**

Wit chickpeas an Za'atar *V, S*  
• with beef fillet **11,00**

### Caesar Salad

Char-grilled chicken, anchovies,  
parmesan, capers, egg,  
tomato, croutons, *G, F, E, L*  
• small **10,00**  
• large **17,00**

### Bâmia Bil-Laymoun **8,00**

Okra with tomato, parsley  
and lemon *VE*

### Falafel **8,50**

with mint yogurt and sumac  
onions *VE, L, H*

## Main Dishes

### Oven roasted **21,50**

**cauliflower** with tahini, cilantro,  
pomegranate seeds, za'atar, olive  
oil *V, G, H, S*

### Kofta **24,00**

of lamb and beef with chick peas,  
hummus, shatta chilli paste, grilled  
tomato *S, G*

### Chicken Musakhan **26,50**

Levantine fried chicken with sumac  
onions on roasted milk bread,  
almonds, pomegranate, mint  
yogurt and salad *L, G, N*

### Beetroot **21,00**

with oriental spices, labneh cream,  
baby spinach, cherry tomatoes,  
caramelized walnuts, halloumi and  
Za'atar vinaigrette *L, S, N, VE*

### Herb falafel **21,50**

with mint yogurt, sumac onions,  
shatta chili paste and salad *VE, G, L*

### Burrata **22,00**

harissa-eggplant, tomato-garlic-  
confit, parsley oil, olives,  
pomegranate, sourdough bread  
*L, V, S, G*

### Sea Bram **27,00**

from charcoal grill, harissa, tahina,  
batata harra, salt lemon and garlic  
peppers *F, S*

### Grandma`s Shakshuka **25,50**

With merguez or halloumi, egg, tomato  
sauce, feta snow, parsley, chili, garlic,  
olive oil, pita *E, S, L*

### Beef Fillet **33,50**

with freekeh risotto, matbucha Sauce,  
roasted almonds and pomegranate  
seeds *GL, N*

### Family Style Menu!

Eight dishes to share-our kitchen picks the favorites. From 4  
persons for 35,00 Euro each.