



# ELISSAR

LEBANESE CUISINE

## *The Legend about Elissar*

*Elissar was princess of Tyre (City of Lebanon) and founder of Carthage. She was the daughter of King Matten of Tyre.*

*After his death, the throne was jointly bequeathed to her and her brother, Pygmalion.*

*Elissar was married to her uncle Acherbas, High Priest of Melqart and a man of authority and wealth like that of a king. Tyrannical Pygmalion, a lover of gold and intrigue, was eager to acquire the authority and fortune of Acherbas.*

*He assassinated him in the Temple and kept his evil deed a secret for a long time from his sister.*

*He cheated her with fictions about his death. Meanwhile, the people of Tyre were pressing for a single sovereign that caused dissensions within the royal family.*

*According to the Legend, the ghost of Acherbas has appeared to Elissar in a dream, told her what had happened to him and where she can find his treasure, he then advised her to leave Tyre for fear of her life.*

*Elissar and her followers seized the treasure of gold and decided to trick and flee. At one night, Elissar had her treasures of gold hidden in the hold of the ships and had bags filled with sands laid out onboard, also.*

*Once at sea she had the sand bags thrown overboard, calling that an offering in memory of her murdered husband. The servants feared that loss of the treasure would enrage the king against them and they would suffer his reprisal.*

*Consequently, they decided to pay allegiance to Elissar and accompany her on a voyage, additional senators and priests of Melqart joined the group and left the country in secret, leaving behind their homeland forever.*

*She traveled with her loyalists first to the island of Cyprus to get supplies for a longer journey.*

*There, twenty virgins who were devoted to serve in the Temple of Ashtarte (Venus) as vestal virgins, renounced their vows, and married the Tyrianian entourage that accompanied the princess. Thereafter, Elissar and her followers faced*

*the open sea in search for a new place to settle, they crossed the length of the Mediterranean in several ships and settled at the end in what's today modern Tunisia. The natives there weren't too happy about the newcomers,*

*but Elissar was able to make a deal with their king: she promised him a fair amount of money and rent for many years for as much land as she could mark out with a bull's skin.*

*But Elissar cut the oxhide into fine strips so that she had enough to encircle an entire nearby hill, that would become their new home. This settlement was called 'Carthage',*

*which comes from two Phoenician words that mean 'New Land.'*

*If you want to know how the story ends, you have to go to the very end...*

**daily open 11:00 - 24:00**

**warm kitchen till 23:00**

**Johannesgasse 27 | 1010 Wien | 01 512 82 82**

**office@elissar.at | www.elissar.at**

**f/elissar @/elissarvienna**

## Apéritif

~ to start with ~

**Lillet Spritz | Hugo | Aperolspritzer**

~ 0.25 l ~

€ 6,90

**Oriental Hugo**

~ 0.25 l ~

€ 8,90



**Lebanese style Prosecco**

(Rosewater & Citrusjuice)

~ 0.1 l ~

€ 6,50

### ELISSAR MEZZE SPECIALS

Mezze Mix for 1 Person € 14,90

Mezze Mix for 2 Person € 28,90

Mezze Mix for 3 Person € 40,90

*Hummus, Baba Ghannoug, Muhammara, Labneh,*

*Warak Enab, Falafel, Ragagat and Tabouleh*

*Vegan on request*



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## *Salats*

### **TABOULEH**

*Finely chopped parsleysalad with tomatos, bulgur and citrus - oliveoil vinaigrette*

€ 7,80

### **FATTOUSH**

*Mixed Salad, spring onions, cucumber, tomatos & pomegranate dressing garnished with lebanese flatbrad-cROUTONS*

€ 7,80

### **LABAN BI KHYAR**

*Traditional cucumber-salad with mint and homemade yoghurt*

€ 6,80

### **LEBANESE MIXED SALAD**

€ 6,80

### **HALLOUMI CHESE SALAD**

*Grilled halloumi cheese on leaf salad with pomegranate-marinade*

€ 11,90

### **SALAD MALWOUF**

*A classic lebanese mint-coleslaw, garnished with garlic, citrus and oliveoil*

€ 6,50

### **RAHEB SALAD**

*Grilled aubergine-salad, garnished with pomegranate*

€ 13,90

## *Soups*

### **LEBANESE LENTIL SOUP**

€ 5,80

### **VEGETABLE SOUP**

€ 5,80

### **PAPRIKA CREME SOUP**

*spicy, with Chickpeas*

€ 6,50

### **ADDAS BI HAMOUD**

*black lentils - chard potato soup*

€ 6,50

*~ All prices are in Euro including VAT ~*

## Cold Starters

~ Mezze ~

- 🌿 **HUMMUS BI THINE**  
*Creamy chickpeapurée with sesameoil & glug of lemon juice* ..... € 7,90
- 🌿 **HUMMUS ELISSAR** NEW  
*Creamy chickpeapurée with basil pesto and pomegranate*.....€ 9,50
- HUMMUS BI LAHME**  
*Pieces of lamb filet on chickpeapurée with sesamepaste and pignon* .....€ 9,90
- 🌿 **MUHAMMARA**  
*Creamy sesame paste, red pepper and walnuts* .....€ 8,50
- 🌿 **BABA GHANOUGH**  
*Grilled aubergine with sesame paste, lemon juice & oliveoil* .....€ 7,90
- 🌿 **BATENGEN MAKDOUS**  
*Baby aubergines pickeld in oliveoil & garlic garnished with nuts* .....€ 7,50
- 🌿 **LABNEH**  
*Homemade cream cheese with mint (gralic on request)* .....€ 7,80
- 🌿 **BEMIEH BI ZÉÉT**  
*Okra in tomatosauce, garlic, fresh cilantro and oliveoil* .....€ 7,50
- 🌿 **LUBIE BI ZEÉT**  
*Green beans in tomatosauce, garlic and oliveoil* .....€ 7,50
- 🌿 **WARAK ENAB**  
*Stuffed vineleaves* .....€ 7,80  
*(Rice, Tomatos, Onions, Parsley, Mint, Lemonjuice, Salt & Oliveoil)*
- KIBBE NÁYEH** – *Calf tartar with bulgur* .....€ 15,90
- 🌿 **FALAFEL** .....€ 7,90  
*Deep-fried croquettes made of chickpeapurée and sour beans with lebanese spices*
- 🌿 **ARDISHAUKEH** .....€ 10,90  
*Cooked artichoke with lemon garlic marinade*

## Sides

**ZAYTOON GREEN AND BLACK** .... € 3,90  
*Lebanese olives*

**KABIS MIXED (MUSHAKAL)** .... € 4,50  
*pickeld vegetables*

**CREME TOUM** .... € 3,20  
*Garlic crème*

**BATATA MEHLIYE** .... € 5,50  
*Steak house fries*

**OVEN BAKED POTATOE** .... € 5,50  
*with herb dip*

~ All prices are in Euro including VAT ~



## Warm Starters

~ Mezze ~

### SAWDA DAJAJ

*Chicken liver pan-fried in pomegranate syrup*

€ 8,50

### BATATA HARRA

*Potatoes in aromatic cilantro-garlic marinade*

€ 7,20

### FATAYIR BATATA <sup>NEW</sup>

*Potato bags with orientalic spices (4 pieces)*

€ 7,50

### JAWANIH DAJAJ

*Pan-fried chicken wings with garlic, lemon & cilantro*

€ 8,80

### ARAYES KAFTA

*Grilled minced meat on flatbread served with tomatoes*

€ 9,50

### KIBBE TRABOULSIYE

*Deep-fried balls made of bulgur filled with minced meat (4 pieces)*

€ 8,40

### SFIHA BI LAHME

*Minced meat pastries (4 pieces)*

€ 7,20

### SAMBOUSEK GEBNE

*cheese pastries (4 pieces)*

€ 8,20

### SAMBOUSEK LAHME <sup>NEW</sup>

*beef pastries (4 pieces)*

€ 8,20

### RAGAGAT

*Cheeserolls (4 pieces)*

€ 8,20

### MÁANEK

*Homemade sausage in pomegranate syrup*

€ 8,90

### SOUJOUK

*Homemade sausage in aromatic pepper & tomatos*

€ 9,50

~ All prices are in Euro including VAT ~

## ***Mains***

### **SHISH TAWOUK WITH RICE or FRENCH FRIES**

*Chickenskewer from the lava-rock grill, served with garlic sauce*

€ 16,90

### **SHISH KAFTA WITH RICE or FRENCH FRIES**

*Minced beef skewers grilled on the lava-rock grill, served with grilled tomatoes & onions*

€ 16,90

### **SHISH LAHME WITH RICE or FRENCH FRIES**

*Lamb skewers grilled on the lava-rock grill served with an oriental garlicdip*

€ 19,90

### **FILET STEAK (250g)**

*with oven backed potatoes with herb dip served on lava stone*

€ 34,90

### **BEMIYEH BI LAHME**

*Okra in tomatosauce with garlic, fresh cilantro and lamb meat served with oriental rice*

€ 17,90

### **LUBI BI LAHME**

*Fissles with lamb meat, served with oriental rice*

€ 16,90

### **GRILL LAMB CHOPS**

*with grill potatoes*

€ 23,90

### **FAROUGH MESHWE**

*(longer waiting time)*

*1/2 Grilled chicken with homemade french fries & salad*

€ 19,90

### **SCALOP DAJAJ**

*Chicken escalope with french fries*

€ 15,90

## **ELISSAR MIXED GRILL**

*~ also possible for more than two people ~*

*Beef, chicken & lamb skewers from the lava-rock grill served with homemade french fries, oriental rice and grilled vegetables*

€ 45,90 for 2 Pesons



## *out of the woodstove*

~ Different varieties of homemade lebanese „bita bread“ ~

### **MANOUCHE ZAATAR**

*Thyme, soumak, sesame, oliveoil*

€ 10,90

### **MANOUCHE ZAATAR & GEBNE**

*Thyme, soumak, sesame, oliveoil and oriental cheese*

€ 12,90

### **LAHM BEL AGJIN**

*Flavored minced meat with tomatos, paprika, parsley & pine nuts*

€ 12,90

### **FATAYIR SBENIGH**

*Spinach leafs, soumak, tomatos, onions, pine nuts & pomegranate syrup*

€ 12,90

### **MANOUCHE LABNE**

*Libanese fresh cured cheese, tomato , cucumbers, mint & olives*

€ 13,90

## *from the Sea*

### **SAMAKE MESHWE MA'A TARATOR SAUCE** (400 - 600g)

*Dorada grilled on lava stone with sesame sauce, rice & salad*

€ 25,90

### **SALMONE FILLET** (180g)

*Served with baked potatoes and vegetables in safron-lemonfoam*

€ 23,90

### **GAMBERI**

*Jumbo Shrimps in safron garlic marinade Served with oriental rice*

€ 31,90

### **CALAMARI**

*served with vegetables and cooked potatoes with garlic  
and lebanese gralic dip*

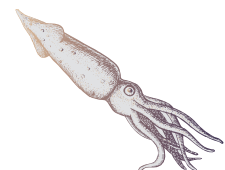
€ 22,90

### **ELISSAR FISH PLATTE**

*On request, we can provide you with a fish platter for  
one, two or more people together.*

€ 75,90 for 2 Pesons

~ All prices are in Euro including VAT ~



## Dessert

### AISH EL SARAYA

Lebanese pudding with rusk & pistachios ..... € 6,80

### NAMOURA

Semolina cake with almonds ..... € 5,60

### RICE PUDDING

Lebanese rice pudding ..... € 4,50

### HALAWET EL JIBN

Semolina dough filled with mozzarella & rosewater ..... € 6,80

#### ELISSAR DESSERT VARIATIONS

1 Person € 10,90    2 People € 19,90    or    4 People € 39,80

~ For our special desserts please ask for our weekly menu or from the desserts vitrine ~

## Café

Espresso ..... € 2,90

Double Espresso ..... € 4,80

Mélange ..... € 3,90

Cappuccino (with cream) ..... € 4,50

Café Latte (Milk Coffe) ..... € 4,80

Lebanese Coffee with Cardamon ..... € 4,30

~ Soy milk or Oat milk extra € 0.60 ~

## Tea

~ Different sorts ~

**Chai (spiced tea) Latte | Homemade mint tea | Lebanese spice tea**

**Classic Black Lipton | Green tea Bio Dragon Sencha**

€ 4,90

**Arabic „Chai“ Tea**

(Served in traditional teaset)

€ 3,50

~ All prices are in Euro including VAT ~



## *Non alcoholic soft drinks*

Mineral Water (still / bubbles).....	0,33l € 3,70
Mineral Water (still / bubbles).....	0,75l € 7,20
Soda Water .....	0,25l € 2,80
Soda Lemon .....	0,5l € 4,80
Pepsi Cola / Pepsi Cola Max / 7up .....	0,33l € 4,20
Mirinda.....	0,33l € 4,20
Frucade / Almdudler / Ictea ( <i>lemon or peach</i> ) .....	0,33l € 4,20
Rauch (Applejuice / Orangejuice) .....	0,25l € 3,90
RedBull .....	0,25l € 4,80
Tonic Water / Bitter Lemon .....	0,2l € 4,80
<i>Soda Rasperry - youth drink</i> .....	0,25l € 2,80
<i>Applejuice mixed wirth Soda Water - youth drink</i> .....	0,25l € 2,80
<i>Lemon juicer fresh</i> .....	portion € 0,90

## *Homemade*

<b>ELISSAR</b> Lemonade .....	0,5l € 6,50
Basil pomegranate Lemonade .....	0,5l € 6,50
Passion fruit mint Lemonade .....	0,5l € 6,50
fresh orange juice .....	0,25l € 5,50
 Ayran homemade yogurt Drink after Libanese style .....	 0,25l € 4,80

## *Beer*

Viennese Original ( <i>draft beer</i> ) .....	0,33l € 4,40 / 0,5l € 5,50
Ottarkringer Zwickel ( <i>draft beer</i> ).....	0,33l € 4,50 / 0,5l € 5,80
Budweiser ( <i>draft beer</i> ).....	0,33l € 4,80 / 0,5l € 5,80
Mexican Zwickl ( <i>draft beer</i> ) .....	0,33l € 4,80 / 0,5l € 5,80
Almaza lebanese beer .....	Fl. 0,33l € 4,80
Mexican Almaza <i>salt crust / Lemon / Mint</i> .....	Fl. 0,33l € 5,50
Null komma josef ( <i>non-alcoholic</i> ) .....	Fl. 0,5l € 4,50
Radler ( <i>beer and lemonade</i> ) .....	Fl. 0,5l € 4,50

...

*But when the new city of Carthage had been established and become prosperous, the king has noticed that the woman he was dealing with was smarter than he had expected. He was impressed by her great mathematical talents and wanted to marry her or he would make war on Carthage.*

*But she preferred to stay faithful to her first husband and after creating a ceremonial funeral pyre and sacrificing many victims to his spirit in pretense that this was a final honoring of her first husband in preparation for marriage to the king, she announced that she would go to her husband and then slew herself with her sword.*

*After this self-sacrifice Elissar was deified and was worshipped as long as Carthage endured.*

*The Carthaginians were very captivated with their queen and many believe that she was thought to be a goddess who came to be known as Tanit.*

*Even later in the harbor of ancient Tyre in Phoenicia, the fisherman chant „Ela---sa, Ela---sa,“ as they haul in their nets. They cannot say why; maybe it's for luck, or maybe it's a lament for their princess who left her homeland never to return.*



ELISSAR  
LEBANESE CUISINE

Wine & Spirits can be found in our Winelist.



ELISSAR  
LEBANESE CUISINE

*im Corso*

**NOW NEW!**

Delivery & Takeaway Shop at Palais Corso

Kärntnerring 11-13

1010 Wien



E L I S S A R

LEBANESE CUISINE

thank you very much for your visit.

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THANK YOU