



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...

Johannesgasse 27 | 1010 Wien | 01 512 82 82

office@elissar.at | www.elissar.at

[f](#)/elissar [@](#)/elissarvienna

Apéritif

~ to start with ~

Lillet Spritz | Hugo | Aperolspritz

~ 0.25 l ~

Lebanese style Prosecco

(Rosewater & Citrusjuice)

~ 0.1 l ~

€ 5,50



Prosecco DOC Treviso Brut

~ 0.1 l ~

€ 5.50

Rosé Extra Dry

~ 0.1 l ~

€ 6.-





Salats

TABOULEH

Finely chopped parsley salad with tomatoes, bulgur and citrus - olive oil vinaigrette

€ 6,50

FATTOUSH

Mixed Salad, spring onions, cucumber, tomatoes & pomegranate dressing garnished with Lebanese flatbread-croutons

€ 6,50

GURKEN - LABAN SALAD

Traditional cucumber-salad with mint and homemade yoghurt

€ 5,50

GREEN SALAD

€ 4,-

HALLOUMI SALAD

Grilled halloumi cheese on leaf salad with pomegranate-marinade

€ 9,90

SALAD MALWOUF

A classic Lebanese mint-coleslaw, garnished with garlic, citrus and olive oil

€ 5,50

SALATET RAHIB

Grilled aubergine-salad, garnished with pomegranate

€ 9,90

Soups

LEBANESE LENTIL SOUP

€ 4,80

CHICKEN-CREMESOUP

€ 5,50

LEBANESE VEGETABLE SOUP

€ 4,80

~ All prices are in Euro including VAT ~

Cold Starters

-  HUMMUS BI THINE
Creamy chickpeapurée with sesameoil & glug of lemon juice € 6,00
- HUMMUS BI LAHME
Pieces of lamb filet on chickpeapurée with sesamepaste and pignon € 7,90
-  MUHAMMARA
Creamy sesame paste, red pepper and walnuts € 5,90
-  BABA GHANOUGH
Grilled aubergine with sesame paste, lemon juice & oliveoil € 6,90
-  BATENGEN MAKDOUS
Baby aubergines pickeld in oliveoil & garlic garnished with nuts € 6,00
- LABNE ODER LABNEH BI TOUM
Homemade cream cheese with mint (gralic on request) € 5,90
-  BEME BI ZEIT
Okra in tomatosauce, garlic, fresh cilantro and oliveoil € 6,00
-  LUBIE BI ZEIT
Green beans in tomatosauce, garlic and oliveoil € 5,90
-  WARAK ENEB
Stuffed vineleaves € 6,50
(Rice, Tomatos, Onions, Parsley, Mint, Lemonjuice, Salt & Oliveoil)
- KEBBE NAYA – *Calf tartar with bulgur* € 12,90
- HABRA B TOUM NAYE – *Beef Tartar with garlic* € 12,90
-  FALAFEL € 6,90
Deep-fried croquettes made of chickpeapurée and sour beans with lebanese spices
-  ARDISHOKI € 8,90
Cooked artichoke with lemon garlic marinade

Sides

ZAYTOON GREEN AND BLACK € 2,50
Lebanese olives

KABIS MIXED (MUSHAKAL) € 4,50
pickeld vegetables

CREME TOUM € 2
Garlic crème

BATATA MEHLIYE € 4,50
French Fries

Warm Starters

SAWDAH DJEJ

Chicken liver pan-fried in pomegranate syrup

€ 6,90

SAWDET GHANAM

Lamb liver pan-fried in onions

€ 7,90

BATAT HARRA

Potatoes in aromatic cilantro-garlic marinade

€ 5,90

JAWANIH JEJ

Pan-fried chicken wings with garlic, lemon & cilantro

€ 5,90

ARAYES KAFTA

Grilled minced meat on flatbread served with tomatoes

€ 6,90

KIBBE TRABLOSIE

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

€ 6,80

SFIHA LAHME

Minced meat pastries (4 pieces)

€ 5,50

SAMBOUSI GEBNE

cheese pastries

€ 6,80

RAAK

Cheeserolls (4 pieces)

€ 7,80

MAANEK

Homemade sausage in pomegranate syrup

€ 7,50

SOUJOUK

Homemade sausage in aromatic pepper & tomatos

€ 7,50

Mains

SHISH TAWOUK WITH RICE *or* FRENCH FRIES

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

€ 13,90

SHISH KAFTA WITH RICE *or* FRENCH FRIES

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

€ 13,90

SHISH LAHME WITH RICE *or* FRENCH FRIES

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

€ 15,90

FILET STEAK VOM LAVASTEINGRILL

with grill potatoes and vegetables

€ 32,90

BEMME BI LAHME

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

€ 14,90

LUBI BI LAHME

Fissles with lamb meat, served with oriental rice

€ 14,90

LAMB CHOP WITH POTATOES

€ 18,90

FAROUGH MEHSWE

1/2 Grilled chicken with homemade french fries & salad

€ 14,90

SCALOP GEGH (*Chicken Schnitzel*) WITH FRENCH FRIES

€ 12,90

ELISSAR MIXED GRILL

~ also possible for more than two people ~

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

€ 38,90 for 2



out of the woodstove for in between

~ Different varieties of lebanese „Flatbread“ ~



MANOUCHE ZAATAR

Thyme, soumak, sesame, oliveoil

€ 6,90

MANOUCHE ZAATAR & GEBNE

Thyme, soumak, sesame, oliveoil and oriental cheese

€ 8,50

LAHM BAAGIN

Flavored minced meat with tomatos, pepper, parsley & pignon

€ 8,90



FATAYIR ZBENIGH

Spinach leafs, soumak, tomatos, onions, pignon & pomegranate syrup

€ 9,90

MANOUCHE LABNE

Fresh cured cheese, mint & olives

€ 9,90

from the Sea

SAMAKE MESHWE TARATOR SAUCE

Gilthead seabream grilled on the lava stone with sesame sauce, rice & salad

€ 19,90

SALMON FILET LEMONE

Served with baked potatoes and vegetables in lemonbutter

€ 19,90

KING PRAWNS IN ORIENTAL SAFFRON-MARINADE

Served with oriental rice

€ 23,90

CALAMARI

served with homemade french fries, vegetables and lebanese gralic dip

€ 18,90

~ All prices are in Euro including VAT ~



Desserts

AISH EL SARAYA

Lebanese pudding with rusk & pistachios € 5,50

NAMOURA

Semolina cake with almonds € 5,50

RICE PUDDING

Lebanese rice pudding € 3,90

HALAWET EL JIBN

Semolina dough filled with mozzarella & rosewater € 6,50

~ For our special desserts please ask for our weekly menu ~

Café

Espresso € 2,50

Double Espresso € 3,90

Mélange € 3,60

Cappuccino (*with cream*) € 3,90

Café Latte (*Milk Coffe*) € 3,90

Lebanese Coffee with Cardamon € 3,90

~ Soy 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*

€ 4.50

Arabic „Chai“ Tea

(*Served in traditional teaset*)

€ 2.20

~ All prices are in Euro including VAT ~

- Non alcoholic - *soft drinks*

Mineralwasser	0,33l	€ 2,80
(with or without gas)	0,75l	€ 5,90
Lemon soda	0,25l	€ 2,60
Pepsi Cola (ligh) / 7up / 7up Orange	0,33l	€ 3,60
Frucade / Almdudler / Icetea (<i>lemon or peach</i>)	0,33l	€ 3,60
Applejuice / Orangejuice	0,25l	€ 3,40
Tonic Water / Bitter lemon	0,2l	€ 4,20

Homemade

Elissar-Lemonade	0,5l	€ 5,50
Basil pomegranate Lemonade	0,5l	€ 6,50
Passion fruit mint Lemonade	0,5l	€ 6,50

Beer

Viennese Original (<i>draft beer</i>)	0,33l	€ 3,50 / 0,5l	€ 4,30
Ottarkringer Zwickel (<i>draft beer</i>).....	0,33l	€ 3,60 / 0,5l	€ 4,40
Budweiser (<i>draft beer</i>).....	0,33l	€ 3,70 / 0,5l	€ 4,50
Mexican Zwickl (<i>draft beer</i>)	0,33l	€ 3,80 / 0,5l	€ 4,60
Almaza lebanese beer	Fl. 0,33l	€ 3,90	
Mexican Almaza <i>salt crust / Lemon / Mint</i>	Fl. 0,33l	€ 4,50	
Null komma josef (<i>non-alcoholic</i>)	Fl. 0,5l	€ 3,80	
Radler (<i>beer and lemonade</i>)	Fl. 0,5l	€ 3,80	

Wine

~ Austrian ~

Grüner Veltliner / J&P Bründelmayer	1/8 l € 4,80 / Bottle € 28,80
Gelber Muskateller / Leth „fresh & easy	1/8 l € 5,80 / Bottle € 34,80
Chardonay / Bayer Erbhof „Ried Martinsberg“	1/8 l € 6,00 / Bottle € 36,00
Rosé / Stift Göttweig „Messwein“	1/8 l € 5,80 / Bottle € 34,80
St.Laurent / Reinisch	1/8 l € 6,50 / Bottle € 39,00
Beujolais Village / Jadot, France	1/8 l € 6,50 / Bottle € 39,00
Cuvee Noir Reserve / Schneider	1/8 l € 6,90 / Bottle € 41,40
Weiss gespritzt (Austrian Shandy)	1/4 l € 2,80

~ Libanon ~

Ksara Chatau Rosé Sunset 1/8 l € 5,- / Bottle 0,75 l € 30,-

Grape variety: Cabernet-Franc and Syrah.

This rose is a combination from cabernet-franc and syrah, the colour is intens pink so you know right a way this wine is full in body and comes with a fresh and fruity nose. You can store the wine easy for 2 years in your wine cellar it only gets better

Ksara Sweet Wine Muskatel 1/16 l € 4,50 / Bottle 0,50 l € 36,-

Muscat d'Alexandrie and Gewürztraminer produce an complex wine with flowery nose and lots of exotic fruits with an finish of melon and honey. This harmonic variation fits perfect to all kind of desserts

Ksara Rotwein „Réserve du Couvent 2014“..... 1/8 l € 5,50 / Bottle 0,75 l € 33,-

Grape variety: Cabernet Sauvignon, Syrah and Cabernet Franc.

What makes this wine so special? It's a perfect combination of 3 grape variety, fully in body and many layers which start's from cedar up to vanilla. Can be stored up to 5 years and fits perfect with all meet dishes.

Ksara Weißwein „Blanc de Blanc 2015“..... 1/8 l € 5,- / Bottle 0,75 l € 30,-

Grape variety: Chardonnay, Sauvignon and Semillon.

When these 3 grape variety put together you will get a wine of it's one class, flowery bouquet comes with an fresh and easy palate and a long finish. It's the perfect wine to drink or store up to 3 years.

Ksara Chardonnay Bottle 0,75 l € 48,-

Grape variety: 100 % Chardonnay

From the oak barraels get this wine the creamy texture and extra dimensoin of bouquet. Light vanilla comes with a breeze of spice and the freshness of peach. to get the full potential a year have to pass by before you drink this wine.

~ Libanon ~

Chateau Heritage Plaisir du Vin 20161/8 l € 5,- / Bottle 0,75 l € 30,-

Grape variety: Cabernet Sauvignon, Syrah, and Cinsault.

Deep red color. Nose of dark forest berries, with cedar and tobacco notes. Excellent balance, harmony, and length.

Chateau Heritage Blanc de Blancs 2016 1/8 l € 5,- / Bottle 0,75 l € 30,-

Grape variety: Viognier, Chardonnay, Sauvignon-Blanc and Muscat.

Pale yellow color with silver reflections. Nose of lemon, pineapple, and exotic fruits. Fresh mouth both elegant and full. Temperature of consumption: 8- 12oC

Chateau Heritage Rose 2016 1/8 l € 5,- / Bottle 0,75 l € 30,-

Grape variety: Grenache 31%, Carignan 32%, Cinsault 32%, and Syrah 5%

Delicate pink dress with an orange reflection. A Strong and fruity nose. Aggressive length and complexity. Best consumed with food. Consumption temperature: 8-12oC

Chateau Heritage, Chateau 2014 1/8 l € 7,70 / Bottle 0,75 l € 46,-

Grape variety: Cabernet Sauvignon and Syrah

Dark red Color. The very fine nose shows remarkable complexity with aromas that recall truffles, caramel and forest fruits. Beautiful and elegant balance on the palate with a perfect finish.

Chateau Heritage Family Reserve 2008 Bottle 0,75 l € 80,-

Grape variety: Cabernet Sauvignon and Syrah

Rich, deep ruby remaining purple at rim. Intense, penetrating and very spicy bouquet, unashamedly expressive. Dense, fleshy and intense on the palate; remarkably youthful but with obvious development and depth. Layers of sumptuous flavors, revealing hints of liquorice, cinnamon and dried fruit. Full bodied yet subtly caressing the palate where it lingers seductively.

Liquor & brandies

~ Digestif ~

Nonino Grappa (41% vol) 2cl € 6.20

Grappa 2cl € 5.50

Ksarak (53% vol) 4cl € 5

Ksarak Flasche(53% vol) 0,35 l € 40 / 0,7 l € 75

Arak (50% vol) 4cl € 4

Kefraya Arak (53% vol) Fl. 0,7l € 105

Thank you very much

...

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

Even later in the harbor of ancient Tyre in Phoenicia, the fisherman chant „Ela--eee--sa, Ela--eee--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.