

NON ALCOHOLIC SOFT DRINKS

MINERAL WATER (still / sparkling)	0,33l	€ 4,20
MINERAL WATER (still / sparkling)	0,75l	€ 7,50
SODA WATER	0,25l	€ 2,80
COLA COLA ZERO	0,33l	€ 4,50
MIRINDA 7UP	0,33l	€ 4,50
FRUCADE ALMUDLER ICE TEA (lemon or peach)	0,33l	€ 4,50
RAUCH (apple juice / orange juice)	0,25l	€ 4,20
REDBULL	0,25l	€ 5,00
TONIC WATER BITTER LEMON	0,2l	€ 4,80
SODA RASPBERRY (youth drink)	0,25l	€ 3,80
APPLE JUICE MIXED WITH SODA WATER (youth drink)	0,25l	€ 3,50
SODA LEMON	0,5l	€ 5,40
LEMON (freshly squeezed)	Port.	€ 0,90

HOMEMADE

ELISSAR LEMONADE	0,5l	€ 6,80
BASIL POMEGRANATE LEMONADE	0,5l	€ 6,50
PASSION FRUIT MINT LEMONADE	0,5l	€ 6,50
AYRAN	0,25l	€ 4,80



FRESHLY SQUEEZED JUICES

ORANGE	0,25l	€ 5,80
GREEN APPLE	0,25l	€ 6,60
CARROT	0,25l	€ 5,50

TEA

CHAI LATTE		
HOMEMADE MINT TEA		
LIPTON CLASSIC BLACK		
LEBANESE SPICE TEA		
BIO DRAGON SENCHA GREEN TEA		
FRUIT TEA		€ 4,90
ARABIC „CHAI“ TEA		€ 3,50



COFFEE

ESPRESSO		€ 3,30
MELANGE		€ 4,80
CAPPUCCINO		€ 4,80
ESPRESSO DOUBLE		€ 5,60
CAFE LATTE		€ 5,80
LEBANESE COFFEE WITH CARDAMOM		€ 4,80



SOY MILK OR OAT MILK extra € 0,60

BEER

OTTAKRINGER U16	Fl. 0,33l	€ 4,80
ALMAZA lebanese beer	Fl. 0,33l	€ 4,90
MEXICAN ALMAZA salt crust / lemon / mint	Fl. 0,33l	€ 5,80
NULL KOMMA JOSEF non-alcoholic	Fl. 0,33l	€ 5,50
RADLER lemonade	Fl. 0,33l	€ 5,00



APÉRITIF

LEBANESE PROSECCO (rose water & lemon)	0,1l	€ 6,90
HUGO (white wine, elderflower & lime)	0,25l	€ 6,90
ORIENTAL HUGO (Hibiscus, Tonic, Rosemary & Prosecco)	0,25l	€ 8,90
APEROL SPRITZ	0,25l	€ 6,90
LILLET SPRITZ	0,25l	€ 6,90
MELON SPRITZ (white wine, lime, watermelon & mint)	0,25l	€ 6,90
CAMPARI SODA	0,2l	€ 7,90
CAMPARI ORANGE	0,2l	€ 9,90



WINES

RED

KSARA „RÉSERVE DU COUVENT“	1/8 l	€ 7,30	0,75 l	€ 44
grape varieties: Cabernet Sauvignon, Syrah and Cabernet Franc matching dishes: lebanese mezze and grilled				
CHÂTEAU HERITAGE „CHATEAU“	1/8 l	€ 7,80	0,75 l	€ 48
grape varieties: 40% Cabernet-Sauvignon and 60% Syrah matching dishes: grilled and lamb				
CHÂTEAU ST. THOMAS - LES GOURMETS ROUGE	1/8 l	€ 7,40	0,75 l	€ 46
grape varieties: Cabernet Sauvignon, Syrah Grenache, Cinsault matching dishes: lebanese mezze and grilled				

WHITE

GRÜNER VELTLINER „BRÜNDLMAYER“	1/8 l	€ 6,90	0,75 l	€ 40
GELBER MUSKATELLER „LETH“	1/8 l	€ 6,90	0,75 l	€ 40
KSARA „BLANC DE BLANC“	1/8 l	€ 7,30	0,75 l	€ 44
grape varieties: Chardonnay fruity dry matching dishes: meat and fish				
MARQUIS DES BEYS WEISS	1/8 l	€ 7,20	0,75 l	€ 58
grape varieties: Chardonnay (100%) matching dishes: fish, grilled and lebanese mezze				
CHÂTEAU HERITAGE „SAINT ELIE“	1/8 l	€ 7,30	0,75 l	€ 44
grape varieties: Sauvignon Blanc und Viognier matching dishes: meat and fish				



ROSÉ

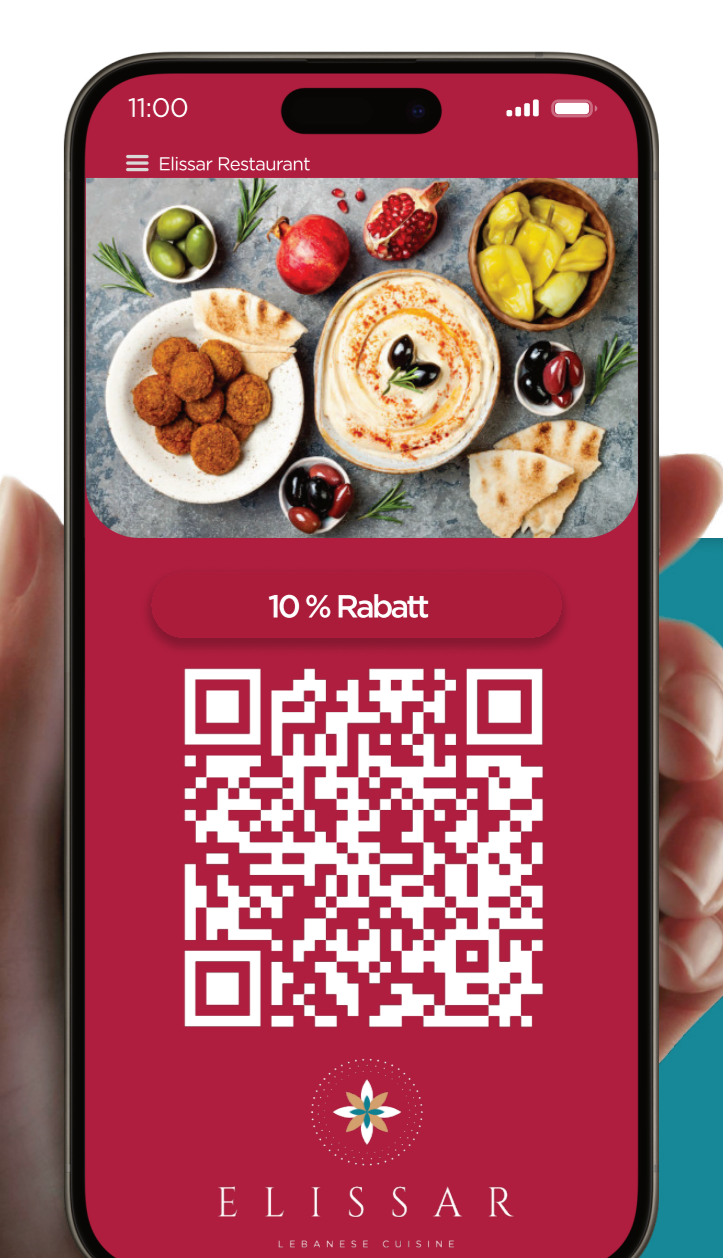
KSARA „CHATEAU ROSÉ SUNSET“	1/8 l	€ 6,90	0,75 l	€ 48
grape varieties: Cabernet-Franc and Syrah matching dishes: Oriental and Mediterranean dishes, salads, cold meat dishes				
CHATEAU KEFRAYA „MYST“	1/8 l	€ 7,60	0,75 l	€ 45
grape varieties: Cinsault, Grenache, Mourvedre, Syrah, Tempranillo matching dishes: lebanese mezze and grilled				
IXSIR „GRANDE RÉSERVE“			0,75 l	€ 58
grape varieties: Mourvédre, Cinsault, Syrah matching dishes: lebanese mezze and grilled				
			1,5 l	€ 125

SPIRITS

NONINO GRAPPA LO CHARDONNAY	2 cl	€ 6,80
Barrique Monovitigno (41% vol)		
DIVERSE SCHNÄPSE	2 cl	€ 4,80
(apricot or williams pear, 40% vol)		
AVERNA	4 cl	€ 7,80
(40% vol)		

HOMEMADE ARAK

WADI ZAHLE (53% vol)	4 cl	€ 5,50
WADI ZAHLE (53% vol)	0,2 l	€ 25
WADI ZAHLE (53% vol)	0,5 l	€ 45
WADI ZAHLE (53% vol)	0,7 l	€ 80



SOUPS

- LEBANESE LENTIL SOUP € 5,80
- VEGETABLE SOUP € 5,80
- PAPRIKA CREAM SOUP € 6,50 spicy, with chick peas
- ADDAS BI HAMOUD € 6,50 black lentils - chard - potatoes



SALADS

- TABOULEH € 8,50 Finely chopped parsley salad with tomatoes, bulgur and lemon-olive oil vinaigrette
- FATTOUSH € 8,50 Mixed oriental salad with crispy fried pita bread croutons, served with pomegranate marinade
- LABAN BI KHYAR € 7,20 Traditional cucumber-salad with mint and homemade yogurt
- LEBANESE MIXED SALAD € 7,20 Mixed Salad, spring onions, cucumber, tomatoes & pomegranate
- HALLOUMI CHESE SALAD € 12,90 Grilled halloumi cheese on leaf salad with pomegranate marinade
- SALAT MALFOUF € 6,90 Classic lebanese mint-coleslaw, garnished with garlic, lemon and olive oil
- RAHEB SALAT € 13,90 Grilled aubergine-salad, garnished with pomegranate



MEZZE COLD STARTERS

- HUMMUS BI TAHINE € 8,50 Creamy chickpea purée with sesame oil & glug of lemon juice
- HUMMUS ELISSAR € 9,90 Creamy chickpea purée with basil pesto and pomegranate
- HUMMUS BI LAHME € 10,90 Pieces of lamb filet on chickpea purée with sesame paste and pine nuts
- MUHAMMARA € 8,90 Creamy sesame paste, red pepper and walnuts
- BABA GHANNOUG € 8,50 Grilled aubergine with sesame paste, lemon juice and olive oil
- BATENGEN MAKDOUS € 8,50 Baby aubergines pickled in olive oil and garlic, garnished with nuts
- LABNEH € 8,50 Homemade cream cheese with mint - garlic on request
- BEMIEH BI ZÉET € 8,50 Okra in tomato sauce, garlic, fresh cilantro and olive oil
- LUBIE BI ZÉET € 8,50 Green beans in tomato sauce, garlic and olive oil
- WARAK ENAB € 8,20 Stuffed vineleaves with rice, tomatoes, onions, parsley, mint lemon juice, salt and olive oil
- FALAFEL € 8,50 Deep-fried croquettes made of chickpea purée and sour beans with lebanese spices
- ARDISHAUKEH € 11,20 Cooked artichoke with lemon garlic marinade



ELISSAR MEZZE SPECIALS

- 1 PERSON € 15,90
 - 2 PERSONS € 30,90
 - 3 PERSONS € 46,90
- MEZZE MIX
Hummus, Baba Ghannoug, Muhammara, Labneh, Warak Enab, Falafel, Ragagat and Tabouleh
- VEGAN ON REQUEST



MEZZE WARM STARTERS

- SAWDA DAJAJ € 10,90 Chicken liver pan-fried in pomegranate syrup
- BATATA HARRA € 7,90 Potatoes in aromatic cilantro-garlic marinade
- FATAYIR BATATA € 8,50 Potato bags with oriental spices (4 pieces)
- SAMBOUSEK ZBENIGH € 9,60 Fried bags with spinach and oriental spices (4 pieces)
- JAWANIH DAJAJ € 9,60 Pan-fried chicken wings with garlic, lemon & cilantro
- ARAYES KAFTA € 10,90 Grilled minced meat on flat bread served with tomatoes
- KIBBE TRABOULSIYE € 9,60 Deep-fried balls from bulgur filled with minced meat (4 pieces)
- SFIHA BI LAHME € 9,60 Minced meat pastries (4 pieces)
- SAMBOUSEK GEBNE € 9,60 Cheese pastries (4 pieces)
- SAMBOUSEK LAHME € 9,60 Beef pastries (4 pieces)
- RAGAGAT € 8,80 Cheese rolls (4 pieces)
- MÁANEK € 10,90 Homemade sausage in pomegranate syrup
- SOUJOUK € 10,90 Homemade sausage in aromatic pepper & tomatoes



MAINS

- SCALOP DAJAJ € 18,90 Chicken escalope with French fries
- SHISH TAWOUK with RICE OR FRENCH FRIES € 17,90 Chicken skewers from the lava-rock grill, served with grilled tomatoes & onions
- SHISH KAFTA with RICE OR FRENCH FRIES € 17,90 Minced beef skewers from the lava-rock grill, served with grilled tomatoes & onions
- LUBI BI LAHME (optional) € 18,90 Fissles with lamb meat, served with oriental rice
- BEMIEH BI LAHME (optional) € 19,90 Okra in tomato sauce with garlic, fresh cilantro and lamb meat served with oriental rice
- KIBBE BI LABNIYE € 18,90 Deep-fried balls from bulgur filled with minced meat in warm yogurt-mint sauce with pine nuts served with rice
- SHISH LAHME with RICE OR FRENCH FRIES € 22,90 Lamb skewers from the lava-rock grill, served with grilled tomatoes & onions
- GRILL LAMB CHOPS € 28,90 With grill potatoes
- FILET STEAK (250g) € 44,90 With oven baked potatoes, herb dip and served on lava stone



ELISSAR MIXED GRILL

- 1 PERSON € 24,90
- 2 PERSON € 49,90
- 3 PERSON € 74,90

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



SIDES

- ZAYTOON GREEN AND BLACK € 3,90 Lebanese olives
- KABIS MIXED (MUSHAKAL) € 4,50 Pickled vegetables
- CREME TOUM € 3,20 Garlic dip
- BATATA MEKHLIYE € 5,90 Steak House Fries
- ORIENTAL RICE € 5,90
- OVEN BAKED POTATOES € 5,80 With herb dip



OUT OF THE WOOD STOVE

- MANOUCHE ZAATAR € 12,90 Thyme, soumak, sesame, olive oil
- MANOUCHE ZAATAR & GEBNE € 14,90 Thyme, soumak, sesame, olive oil and oriental cheese
- LAHM BEL AGJIN € 14,90 Flavored minced meat with tomatoes, paprika, parsley & pine nuts
- FATAYIR SBENIGH € 14,90 Spinach leaves with soumak, tomatoes, onions, pine nuts & pomegranate syrup
- MANOUCHE LABNE € 15,90 Homemade cream cheese with tomatoes, cucumbers, mint & olives



FROM THE SEA

- CALAMARI € 28,90 Served with vegetables and cooked potatoes with garlic and lebanese garlic dip
- SAMAKE MESHWE MA'A TARATOR (400 - 600g) € 32,90 Bream grilled on lava-rock with sesame sauce, rice & salad
- SALMON FILET (180g) € 29,90 Served with baked potatoes and vegetables in saffron-lemon foam
- GAMBERI € 39,90 Jumbo Shrimps in saffron-garlic marinade served with oriental rice



SANDWICH & WRAPS

- FALAFEL SANDWICH € 7,90 Deep-fried croquettes made of chickpea purée with fresh vegetables and sesame sauce
- TAWOUK SANDWICH € 8,90 Chicken filet with garlic dip and fries
- KAFTA SANDWICH € 8,90 Minced beef skewers with hummus, tomatoes and onions
- KAFTA DAJAJ SANDWICH € 8,90 Minced chicken skewers with garlic dip, fries and pickles
- SHAWARMA DAJAJ € 8,90 Chicken with garlic dip, pickles and salad / Wrap | € 8,90 Teller | € 14,90 with French fries
- SHAWARMA LAHME € 9,90 Beef with sesame sauce, onion, sumak and parsley / Wrap | € 9,90 Teller | € 15,90 with French fries

