

Du Liban

Weserstraße 17, 60329 frankfurt

KOMPLETTE SPEISEKARTE

| SOUPS SUPPEN

Schaurabet Khudra VEGETARISCH **7,90 €**
Fresh vegetables soup / Frische Gemüsesuppe

Schaurabet Adas VEGAN **7,90 €**
Lentil soup / Linsen-Cremsuppe

| SALADS SALATE

Tabbuli VEGAN **9,90 €**
Parsley, crushed wheat (Burgul), fresh peppermint, onions, tomatoes, lemon juice and olive oil

Salata Libnanieh VEGAN **9,90 €**
Lebanese salad with tomatoes, sweet pepper, cucumbers, peppermint, lemon juice and olive oil

Fattousch VEGAN **9,90 €**
Lebanese salad with radish, Sumac, toasted Lebanese bread and Pomegranate-Balsamico

Khiyar Bil-Laban VEGETARISCH **8,90 €**
Cucumber salad with yogurt and peppermint / Gurkensalat mit Joghurt und Pfefferminze

| COLD STARTERS KALTE VORSPEISEN

Hommus VEGAN	9,90 €
chickpea cream with sesame sauce, lemon juice and olive oil	
Hommus Beiruti VEGETARISCH	9,90 €
Chickpea cream with parsley, garlic, sesame sauce and lemon juice	
Fattet Hommus VEGETARISCH	11,90 €
chickpea with toasted lebanese bread, yoghurt, garlic and Pine nuts	
Hommus Bissnuber VEGETARISCH	12,90 €
Pine nuts, roasted in butter, with chickpea purée	
Hommus Bil-Lahmeh	13,90 €
Fried lamb meat filets with Pine nuts on chickpea purée	
Mutabbal Batinjan VEGETARISCH	9,90 €
Eggplant purée, prepared with sesame oil (Tahina), garlic, lemon juice and olive oil	
Baba Ghanoush VEGAN	9,90 €
Grilled Eggplant with garlic paprika, pomegranates, lemon juice and olive oil	
Musaka'a VEGAN	9,90 €
Fried eggplant dices, chickpeas and onions, prepared with tomato sauce	
Lubieh Bizzeit VEGAN	9,90 €
Green beans, cooked in tomato sauce, onions, garlic and coriander	
Labneh VEGETARISCH	9,90 €
Homemade cream cheese with colorful spice stamps	
Labneh Bittum VEGETARISCH	9,90 €
Homemade cream cheese with garlic and colorful spice stamps	
Mhammara VEGAN	9,90 €
Spicy nut puree	
Warak Inab VEGAN	9,90 €
Vine leaves filled with rice, tomatoes, onions, parsley and fresh peppermint, seasoned with lemon juice, olive oil and Lebanese spices	
Schänklisch VEGETARISCH	9,90 €
Ewe's milk cheese combination of oregano onions, tomatoes, Parsley and olive oil	
Kabis Mschakkal VEGAN	8,90 €
Mixed pickels with beets, cocumber and eggplant	

| WARM STARTERS WARME VORSPEISEN

Batinjan Ma'Li VEGAN	9,90 €
Baked eggplant slices / Gebratene Auberginenscheiben	
Batata Harra VEGAN	9,90 €
Fried potato cubes mixed with coriander, garlic. Lightly spiced	
Falafel VEGAN	9,90 €
Vegetarian balls, composed of crushed beans, crushed chickpeas, leek, garlic, parsley, coriander, fresh peppermint and more than fifteen spices, served with sesame sauce	
Foul Medammas VEGAN	9,90 €
Brown beans, cooked with garlic, lemon juice, parsley and olive oil	
Sambusik Bijjibneh VEGETARISCH	9,90 €
Small pastries, filled with cheese and Lebanese spices	
Sambusik Billahmeh	9,90 €
Small pastries, filled with meat, onions, pine nuts and Lebanese spices	
Fatayer Bissabanikh VEGETARISCH	9,90 €
Small pastries, filled with spinach, onions, lemon juice and Lebanese spices	
Kibbeh Mäklieh	12,90 €
Finely ground meat, prepared with cracked wheat, onions, pine nuts and Lebanese spices	
Mudardara VEGAN	9,90 €
Spicily cooked rice with lentils and onions	
Jawanih	11,90 €
Grilled or fried chicken wings, with garlic and lemon juice	
Asabet Dajaj	11,90 €
Fried chicken liver with onion, lemon juice and Pomegranate-Balsamico	
Sujuk	12,90 €
Homemade Lamb sausage, fried with garlic, tomatoes and peppers and slightly hot spices	
Makanik	12,90 €
Homemade Lamb sausage with a special spice blend and pine nuts	
Kallaj VEGETARISCH	12,90 €
Halloumi cheese, seasoned and grilled in round flat loaf	
Arayes	13,90 €
Minced Lamb meat with parsley, onions and Lebanese spices, grilled in round flat loaf	

| VEGETARIAN MAIN DISHES VEGETARISCHE HAUPTSPEISEN

Makali VEGAN	21,90 €
Fried vegetables: eggplant, zucchini, potatoes, bell peppers and carrots	
Khudar Mischwi VEGAN	23,90 €
Grilled vegetable assortment of zucchini, eggplant, potatoes and bell peppers, served with a garlic-lemon sauce	
Fasulieh Nabati VEGAN	21,90 €
White beans, cooked in tomato sauce, onions, garlic and coriander	
Lubieh Nabati VEGAN	21,90 €
Green beans, cooked in tomato sauce, onions, garlic and coriander	
Bamieh Nabati VEGAN	21,90 €
Okra, cooked in tomato sauce, garlic, onions, and coriander	

| FROM THE OFEN AUS DEM BACKOFEN

Yakhni VEGAN	22,90 €
vegetable assortment of zucchini, eggplant, potatoes, bell peppers, carrots, onions, garlic and coriander cooked in Tomato sauce	
Fasulieh Bil Lahme	25,90 €
White beans with veal, cooked in tomato sauce, onions, garlic and coriander	
Lubieh Bil Lahme	25,90 €
Green beans with veal, cooked in tomato sauce with onions, garlic and coriander	
Bamih Bil Lahme	25,90 €
Okra with veal, cooked in tomato sauce with onions, garlic and coriander	
Kraydis (Tajine)	32,90 €
King prawns in Ofen, prepared with garlic, onions, tomatoes zucchini, carrots, coriander and lemon juice	

| BARBECUE SPECIALTIES GRILLSPEZIALITÄTEN

Kaftet Ghanam Mischwiah	23,90 €
Ground lamb on a skewer parsley, onions and Lebanese spices	
Schisch Taouk	24,90 €
Chicken breast filets on a skewer, marinated with oil, garlic and Lebanese spices	
Lahm Mischwi	25,90 €
Lamb shish kebab with Lebanese spices	
Maschawi Mschakkaleh	27,90 €
Mix grill: lamb meat, ground lamb and chicken breast filet	
Riasch Ghanem	27,90 €
Tender, marinated lamb chops	
Farrouj Mischwi	23,90 €
Tender chicken with garlic and Lebanese spices	

| FISH FISCH

Samkeh Harra	24,90 €
Pike-Perch filet in a spicy sauce with pine nuts served with rice	
Dorade Royal	27,90 €
Grilled seabram served with two different sauces and fried libanese bread	
Loup de mer	28,90 €
Grilled Sea bass served with two different sauces and grilled libanese bread	
Kraydis	32,90 €
King prawns in a special marinade, grilled or fried, served with a special homemade cocktail sauce and lebanese bread	

| INTERNATIONAL DISHES INTERNATIONALE GERICHTE

Lammburger	18,90 €
grilled Ground lamb and beef with salad, tomoato, pickeld cucumbers and cheese served with french freis	
Hühnerschnitzel	21,90 €
served with french freis	
Hähnchenbrustfilet	23,90 €
with a creamy mushroom sauce served with rice	
Lachsfilet	25,90 €
with white creamy sauce and dill,served with fried potatoes	
Rumpsteak	27,90 €
Grilled,with herb butter, served with freis	
Rinderfilet	32,90 €
Grilled,served with herb butter, fried grated potato and salad	

| SIDE DISHES BEILAGEN

Libanesischer Reis	7,90 €
Basmati rice with roasted vermicelli and almonds	
Pommes frites	7,90 €
Fresh French fries	
Portion Sesamesauce	2,90 €
Portion of sesame sauce	
Portion Knoblauchcreme	3,90 €
Portion of garlic cream	
Portion Brot	1,90 €
Portion of bread	

| DESSERTS NACHSPEISEN

Booza Eis	VEGETARISCH	6,90 €
Two balls of vanilia ice cream with cotton candy and ground pistachio		
Muhallabieh	VEGETARISCH	7,90 €
White, Lebanese rose water pudding, decorated with ground pistachio, almonds, raisins and pine nuts		
Ruz Bil-Halib	VEGETARISCH	7,90 €
Lebanese rice pudding		
Baklawa	VEGETARISCH	8,90 €
Selection of different oriental pastries		
Katayef bil Qashta	VEGETARISCH	8,90 €
Baked "Sweet pocket" filled with white milk pudding		
Katayef bil Mekasarrat	VEGETARISCH	8,90 €
Baked "Sweet pocket" filled with a mix of nuts		
Salatet Fawakih		9,90 €
House style fruit salad		
Muhallabieh Dubai Art	VEGETARISCH	11,90 €
White, Lebanese pudding with angel's hair (Kadayif), pistachio cream and chocolate decorated with ground pistachio		