	Appetizers	
1	Up to 30 platters of different appetizers A, C, E, H, J, K, R, G, F	1.80
	Mostly vegetarian and vegan appetizers served with Arabic flat bread, that will take you on a journey through the Orient Allow us to surprise you with our selection! In case of any allergies, please inform us while ordering!	per platter
2	Our recommendation prior to main course: (Depending on hunger level) 3 to 5 appetizers p. person Hummus	6.50
3	Chickpeas, pureed with sesame sauce, lemon and olive oil, served with bread A, H <i>Tabbouleh</i>	6.50
4	Finely chopped parsley with tomatoes, onions, bulgur wheat, spring onions, fresh mint, lemon, and olive oil A Mohamara	6.50
	Creamy paste made of walnut, red bell peppers, onions, chili, and olive oil, served with bread $_{A,\;E,\;H}$	
5	Mtebbel	6.50
	Creamy paste made of grilled eggplants, sesame sauce and olive oil, served with bread A, H, J	
	Soups	
6	Lentil soup	7.50
7	Soup made of threshed red lentils, garnished with crispy bread A <i>Chicken soup</i>	8.50
	Soup made of chicken, peas and carrots _G	
	Salads and platters	
8	Fattoush	9.50
g	Mixed salad containing tomatoes, cucumbers, lettuce, bell peppers, onions and fresh herbs, garnished with crispy bread A	8.50
9 10	Mixed salad ĸ Mixed salad with qrilled chicken breast fillet ĸ, s	10.50
11	Mixed salad with grilled lamb fillet k	12.50
		9.90
12	Falafel Platter Vegetarian fried balls made of chickpeas and different herbs, served with salad,	9.90
10	sesame sauce, spicy dip and bread A, H, J, K	9.00
13	Eggplant Platter Fried eggplant slices with tomato-sauce, served with salad, yogurt dip and bread A, H, J, K	8.90
14	Arajes (vegetarian)	8.90
	Flatbread filled with spinach and soft cheese, served with salad and dips (spicy and yogurt) A, H, J, K	40.50
15	Arajes (minced meat) Flatbread filled with minced meat (lamb and beef), served with salad and dips (spicy	10.50
16	and yogurt) A, H, J, K, R Kubba	11.50
17	Minced bulgur wheat and lamb patties, stuffed with filling of minced meat and onions, served with salad and dips (spicy and yogurt) A, H, J, K, R Sambousek (for two)	12.50
	Fried stuffed pastries with different fillings (vegetarian options included), served with dips (spicy and yogurt) A, H, J, K, R, G	

Lamb and Weal

All dishes require some preparation time, so we recommend ordering e.g. our #1 "Mezze" as starter

20**	Lamb fillet ''grilled'' Served with homemade cheese-sauce, blanched vegetables and basmati rice, garnished with toasted almonds $_{\rm E,J}$	25.90
21**	Weal fillet "grilled" Marinated grilled veal fillet, served on homemade gravy, sautéed mixed vegetables and basmati rice, garnished with toasted almonds E, J *Re exclusive *Limited supplies	22.90
22**	$\begin{tabular}{ll} \mathcal{L} amb cutlets "grilled" \\ Served with homemade mushroom-cream-sauce, basmati rice and blanched vegetables, garnished with toasted almonds _{E,J}$	22.90
23 **	$\begin{tabular}{ll} \hline \textit{Mensef ''lamb shoulder''} \\ \hline \text{Traditional, baked lamb shoulder, served with basmati rice on a piquant yogurt-sauce and blanched vegetables, garnished with toasted almonds $E_{\rm J}$ \\ \hline \end{tabular}$	18.90
24	Lamb skewers "grilled" Marinated boneless lamb loin grilled on skewer, served with sautéed mixed vegetables, basmati rice and dips, garnished with toasted almonds E, H, J	19.90
25	Kebab "grilled" Minced meat (lamb and beef) grilled on skewer, served with sautéed mixed vegetables, basmati rice and assorted dips, garnished with toasted almonds E, H, J, R	17.90
26	${\it Mashwipat~"mixed~grill"}$ Lamb, chicken breast fillet and minced meat (kebabs), grilled on skewers, served with sautéed mixed vegetables, basmati rice and assorted dips, garnished with toasted almonds E, H, J, K, R	25.90
27	${\it Makluba~''lamb''}$ Rice dish with eggplants, cauliflower and lamb strips, garnished with toasted almonds, served with assorted dips E, H, J	16.90
28	Quzi "lamb" Rice dish with peas, carrots, onions and lamb strips baked in puff pastry, garnished with toasted almonds, served with assorted dips A, E, H, J	18.90
29	Couscous ''lamb'' Bulgur wheat with zucchini, eggplants, cauliflower, bell peppers, chickpeas in tomato sauce, served with lamb strips A, E	16.90

^{**} Please refrain from any changes of these dishes as these have been put together with care and consideration. Sides may be ordered separately (see next page).

Thank you for your understanding!

Poultry dishes

All dishes require some preparation time, so we recommend ordering e.g. our #1 "Mezze" as starter

<i>33**</i>	Dejaj Roulades Baked chicken breast fillet filled with spinach and soft cheese, served with homemade tomato-sauce, basmati rice and assorted dips, garnished with toasted almonds E, H, J, K, G *Re exclusive	17.90
34	Mesahhab "grilled" Grilled filleted chicken with sesame sauce, served on orientally prepared fried potatoes (Batata Harra), with assorted dips н, к, в	18.90
35**	Batt Fried duck breast served on pomegranate-sauce, served with sautéed mixed vegetables and basmati rice, garnished with toasted almonds _{E, K, G} *Limited supplies	20.90
36	Shish Tauok "grilled" Marinated chicken breast fillet with sautéed mixed vegetables, served with basmati rice and assorted dips, garnished with toasted almonds E, H, J, K, G	17.90
37	$ extit{Makluba "chicken"}$ Rice dish with eggplants, cauliflower and chicken breast fillet strips, served with assorted dips, garnished with toasted almonds E, H, J, K, G	15.90
38	Quzi "chicken" Rice dish with peas, carrots, onions and chicken breast fillet strips baked in puff pastry, served with assorted dips, garnished with toasted almonds A, E, H, J, K, G	17.90
39	Couscous "chicken" Bulgur wheat with zucchini, eggplants, cauliflower, bell peppers, chickpeas in tomato-sauce, served with chicken breast fillet strips A, E, K, G	15.90

^{**} Please refrain from any changes of these dishes as these have been put together with care and consideration. Sides may be ordered separately (see next page).

Thank you for your understanding!



All dishes require some preparation time, so we recommend ordering e.g. our #1 "Mezze" as starter

	#1 "Mezze as starter			
41	$\emph{Samak Makli}$ Fried sea bream fillet, served with orientally prepared fried potatoes (Batata Harra) and sesame sauce $_{H,F}$	18.90		
42	Gambari Makli Fried king prawns, served on estragon-cream-sauce, with orientally prepared fried potatoes (Batata Harra) $_{\rm B,J}$	21.90		
	Wegetarian dishes			
	All dishes can also be served vegan on request (except for #56)			
<i>56</i>	Vegetable casserole	14.90		
	Mixed vegetables baked with cheese on top, refined with Arabic spices J			
<i>5</i> 7	Makluba	14.90		
	Rice dish with eggplants and cauliflower, served with assorted dips, garnished with toasted almonds $_{\text{E,H,J}}$			
<i>5</i> 8	Quzi	16.90		
	Rice dish with peas, carrots, onions baked in puff pastry, garnished with toasted almonds, served with assorted dips and oriental salad A, E, H, J			
59	Couscous Bulgur wheat with zucchini, eggplants, cauliflower, bell peppers, chickpeas in	14.90		
	tomato-sauce A, E			
	For the little guests			
60	Children 's platter	9.90		
	Chicken nuggets and fries A, C, G			
Side	es to all meals			
Rice,	Rice, garnished with toasted almonds			
Sauté	ed vegetables	6.50		
Fries / Potato wedges		5		
Orientally prepared fried potatoes (Batata Harra)				
Warm sauce (tomato / piquant yogurt / pomegranate)				
Spicy dip / garlic- / sesame- / mint-yogurt-dip				
Ketchup / Mayonnaise				



70 1.) 10 different appetizers

Randomly selected cold appetizers and warm appetizers such as Sambousek. Allow us to surprise you with our selection! A, C, E, H, J, K, R, G, F

2.) Grill platter

Different meats (lamb, chicken, kebabs and lamb cutlets), served with basmati rice, potato wedges, sautéed mixed vegetables, salad and assorted dips $_{E,\,J,\,K,\,R,\,G}$

3.) Baklava

Puff pastry filled with pistachios, with Vanilla-Ice cream on a platter for two A, E, J

69.90

71 ... Menu for Three – Meat

104.90

Menu for Three

—Lamb shoulder—

*Limited supply (Pre-order recommended!)

73 1.) 12 different appetizers

Randomly selected cold appetizers and warm appetizers such as Sambousek Allow us to surprise you with our selection! A, C, E, H, J, K, R, G, F

2.) Lamb shoulder

Whole baked lamb shoulder in marinated sauce, served with basmati rice, sautéed mixed vegetables and salad, with a piquant yogurt-sauce and tomato-sauce $_{A,\,E,\,J}$

3.) Baklava

Puff pastry filled with pistachios, with Vanilla-Ice cream on a platter for three A, E, J

95.90

Desserts

81	Laban Miasal Middle Eastern yogurt with honey, grated pistachios and cinnamon E, J	4.90
82	Baklava Puff pastry filled with pistachios, served with a scoop of vanilla ice cream A, E, J	6.90
83	Kunafa Warm, traditional Arabic dessert made of a special, fine dough, on a sweet cheese-cream-layer, garnished with pistachios A, E, J	6.90
84	$\emph{Gce Cream}$ Vanilla ice cream with honey and grated pistachios $_{\text{E, J}}$	4.90

All Prices in €

Allergens

A Gluten

J Lactose

B Crustaceans

C Eggs

E Nuts (almonds, walnuts, pistachios)

H Sesame seeds

R Beef

G Poultry

F Fish

Website:

www.arabesque-essen.de

Opening times of our kitchen

(Subject to exceptions)

Lunch Dinner

Fridays and Saturdays: 17:30 – 22:00

Sundays: 12:00 - 21:00

Alcohol free

Mineral Water

Stunerai vvaie					
Gerolsteiner (Sparkli		Btl. 0.25 l	2.90		
		Btl. 0.75 l	6.90		
Soft Drinks					
Coca-Cola (2) (4)	0.31	3.20	Bitter Lemon (3) (5)	0.21	3.20
Cola Light (2) (4) (6) (7)	0.31	3.20	Ginger Ale (2)	0.21	3.20
Cola Zero (2) (4) (6) (7)	0.31	3.20	Tonic Water (5)	0.21	3.20
Fanta (2) (3)	0.31	3.20			
Sprite (6) (7)	0.31	3.20			
Spezi (2) (3) (4)	0.31	3.20			
Cola/Fanta/	0.5	4.90			
Tuices & Spritz	ers				
Granini AppleJuice	Btl. 0.2 l	2.90	Granini OrangeJuice	Btl. 0.2 l	2.90
Gerolst. Elster-	Btl.	3.50	Apple Spritzer	0.31	3.20
Apple Spritzer	0.33 /	0.50	Din a soul a Constant	0.01	0.00
Pineapple Juice	0.31	3.50	Pineapple Spritzer	0.31	3.20
Juice	0.5 I	5.50	Spritzer	0.5 I	4.90
More					
Ayran	0.31	3.20	Milk	0.21	2.50
(homemade yogurt	0.5 I	4.90			
drink)	D4	0.50	0 1 - 4	D4	0.50
Gerolst. Orange- Passionsf. LIMO (2) (3)	Btl. 0.33 I	3.50	Gerolst. Citrus-Mint LIMO (3)	Btl. 0.33 I	3.50
1 a33101131. E11VIO (2) (3)	0.007		Old d3 Will t Livio (3)	0.007	
Hot Beverages	:				
Tee (Black, Fruit, He	rbal, Green))			1.90
Tee (Fresh Mint)	·				2.40
,					
Café Crema		2.20	Espresso		1.90
Cappuccino		2.50	Espresso Macchiato		2.80
Milk Coffee		2.90	Double Espresso		2.10
Latte Macchiato		2.90	Mocca		2.10
Hot Chocolate		2.90	IVIUUUd		2.50
HOL CHOCOIALE		2.90			

(1) preservatives, (2) colors, (3) antioxidant, (4) caffeine, (5) quinine, (6) sweeteners, (7) source of phenylalanine, (8) phosphate

Alcoholic Drinks

Galconolic Drinks							
Beers							
Krombacher Draft beer	0.31	3.80	Krombacher Wheat	Btl. 0.5 l	5.50		
"	0.51	5.50	Krombacher Wheat non-alc.	Btl. 0.5 l	5.50		
Krombacher Radler	Btl. 0.33 l	3.80	Vita Malt	Btl. 0.33 l	3.80		
"	0.51	5.50	"	0.5	5.50		
Krombacher Radler non-alc.	Btl. 0.33 I	3.80	Schlösser Alt	Btl. 0.33 l	3.80		
"	0.5 I	5.50	· ·	0.5 I	5.50		
Krombacher non-alc.	Btl. 0.33 l	3.80	Almaza Lebanese Beer	Btl. 0.33 l	3.90		
"	0.51	5.50					
Aperitifs & D	igestifs						
Fernet Branca	2 cl	2.90	Grappa	2 cl	3.40		
Fernet Menta	2 cl	2.90	Martini Bianco	5 cl	4.20		
Sherry Dry Ramazzotti	2 cl 2 cl	2.90	Martini Rosso	5 cl 10 cl	4.20		
Averna	2 cl	2.90 2.90	Kir	10 61	3.90		
" double "	4 cl	5.40					
Liquors, Brandi	ies cHiah	_nraat	f drinbs				
Absolut Vodka	2 cl	2.90	Crème de Cassis	2 cl	2.90		
Tequila	2 cl	2.90	Licor 43	2 cl	2.90		
Sambuca	2 cl	2.90	Linie Aquavit	2 cl	2.90		
Bailey´s Osborne Veterano	2 cl 2 cl	2.90 2.90	Remy Martin	4 cl	4.90		
" double "	4 cl	5.40	Arak Brun	2 cl	3.90		
Whiskey & Rum							
Jim Beam	2 cl	2.90	Ballentine's	2 cl	2.90		
Jack Daniel's	2 cl	2.90	Bacardi Superior	2 cl	2.90		
Johnnie Walker	2 cl	2.90	Chivas Regal	2 cl	3.20		

5.40

4 cl

Red Label ... " double "