

Appetizers

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| 1 | <i>Up to 30 platters of different appetizers</i> <small>A, C, E, H, J, K, R, G, F</small> | 1.80
<small>per platter</small> |
| | 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!
Our recommendation prior to main course: (Depending on hunger level) 3 to 5 appetizers p. person | |
| 2 | <i>Hummus</i> | 6.50 |
| | Chickpeas, pureed with sesame sauce, lemon and olive oil, served with bread <small>A, H</small> | |
| 3 | <i>Tabbouleh</i> | 6.50 |
| | Finely chopped parsley with tomatoes, onions, bulgur wheat, spring onions, fresh mint, lemon, and olive oil <small>A</small> | |
| 4 | <i>Mohamara</i> | 6.50 |
| | Creamy paste made of walnut, red bell peppers, onions, chili, and olive oil, served with bread <small>A, E, H</small> | |
| 5 | <i>Mtebbel</i> | 6.50 |
| | Creamy paste made of grilled eggplants, sesame sauce and olive oil, served with bread <small>A, H, J</small> | |

Soups

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| 6 | <i>Lentil soup</i> | 7.50 |
| | Soup made of threshed red lentils, garnished with crispy bread <small>A</small> | |
| 7 | <i>Chicken soup</i> | 8.50 |
| | Soup made of chicken, peas and carrots <small>G</small> | |

Salads and platters

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| 8 | <i>Fattoush</i> | 9.50 |
| | Mixed salad containing tomatoes, cucumbers, lettuce, bell peppers, onions and fresh herbs, garnished with crispy bread <small>A</small> | |
| 9 | <i>Mixed salad</i> <small>K</small> | 8.50 |
| 10 | <i>Mixed salad with grilled chicken breast fillet</i> <small>K, G</small> | 10.50 |
| 11 | <i>Mixed salad with grilled lamb fillet</i> <small>K</small> | 12.50 |
| 12 | <i>Falafel platter</i> | 9.90 |
| | Vegetarian fried balls made of chickpeas and different herbs, served with Hummus and bread <small>A, H, J</small> | |
| 13 | <i>Eggplant platter</i> | 8.90 |
| | Fried eggplant slices garnished with tomato-sauce, served with salad and sesame sauce <small>A, H, J, K</small> | |
| 14 | <i>Arajes (vegetarian)</i> | 8.90 |
| | Flatbread filled with spinach and soft cheese, served with spicy dip <small>A, J</small> | |
| 15 | <i>Arajes (minced meat)</i> | 10.50 |
| | Flatbread filled with minced meat (lamb and beef), served with spicy dip <small>A, R</small> | |
| 16 | <i>Kubba</i> | 10.- |
| | Minced bulgur wheat and lamb patties, filled with minced meat and onions (4 pieces), garnished with pomegranate syrup <small>A, R</small> | |
| 17 | <i>Sambousek</i> | 12.- |
| | Fried stuffed pastries with different fillings (vegetarian options included) (8 pieces), served with spicy dip <small>A, H, J, R, G</small> | |
| 18 | <i>Grape leaves</i> Homemade grape leaves (8 pieces), filled with rice and vegetables | 12.- |

Lamb dishes

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, sautéed mixed vegetables and basmati rice, garnished with toasted almonds <small>E, J</small>	27.90
21**	Lamb backstrap "grilled" Marinated, grilled lamb backstrap on pomegranate-sauce, served with homemade stuffed grape leaves and avocado-salad <i>*Rü exclusive</i>	23.90
22**	Lamb cutlets "grilled" Served with homemade mushroom-cream-sauce, basmati rice and blanched vegetables, garnished with toasted almonds <small>E, J</small>	24.90
23**	Mensef "lamb shoulder" Traditional, baked lamb shoulder, served with basmati rice on a piquant yogurt-sauce and blanched vegetables, garnished with toasted almonds <small>E, J</small>	20.90
24	Lamb skewers "grilled" Marinated boneless lamb loin grilled on skewer, served with sautéed mixed vegetables, basmati rice and dips, garnished with toasted almonds <small>E, H, J</small>	19.90
25	Kebab "grilled" Minced meat made of lamb and beef, grilled on skewer, served with sautéed mixed vegetables, basmati rice and assorted dips, garnished with toasted almonds <small>E, H, J, R</small>	17.90
26	Mashvifat "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 <small>E, H, J, R</small>	25.90
27	Makluba "lamb" Rice dish with eggplants, cauliflower and lamb strips, garnished with toasted almonds, served with assorted dips and oriental salad <small>E, H, J</small>	17.90
28	Quzi "lamb" Rice dish with peas, carrots, onions and lamb strips baked in puff pastry, garnished with toasted almonds, served with assorted dips and oriental salad <small>A, E, H, J</small>	19.90
29	Couscous "lamb" Steamed granules of semolina with zucchini, eggplants, cauliflower, bell peppers, chickpeas in tomato sauce, served with lamb strips <small>A, E</small>	17.90

**** 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

33**	Sader Orange Marinated baked chicken breast fillet on homemade orange-sauce with an arabian touch, served with sautéed mixed vegetables and basmati rice, garnished with toasted almonds E, J, G <i>*Rü exclusive</i>	21.90
34	Mesahhab "grilled" Grilled filleted chicken, served on orientally prepared fried potatoes (Batata Harra), with assorted dips and oriental salad H, G	20.90
35**	Batt Fried duck breast served on pomegranate-sauce, served with sautéed mixed vegetables and basmati rice, garnished with toasted almonds E, G <i>*Limited supplies</i>	22.90
36	Shish Taouk "grilled" Marinated chicken breast fillet grilled on skewer, served with sautéed mixed vegetables, basmati rice and assorted dips, garnished with toasted almonds E, H, J, G	17.90
37	Makluba "chicken" Rice dish with eggplants, cauliflower and chicken breast fillet strips, garnished with toasted almonds, served with assorted dips and oriental salad E, H, J, G	16.90
38	Quzi "chicken" Rice dish with peas, carrots, onions and chicken breast fillet strips baked in puff pastry, garnished with toasted almonds, served with assorted dips and oriental salad A, E, H, J, G	18.90
39	Couscous "chicken" Steamed granules of semolina with zucchini, eggplants, cauliflower, bell peppers, chickpeas in tomato-sauce, served with chicken breast fillet strips A, E, G	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!

Fish

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

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| 41 | <i>Samak Makli</i> | 20.90 |
| | Fried sea bream fillet, served with orientally prepared fried potatoes (Batata Harra) and sesame sauce <small>H, F</small> | |
| 42 | <i>Gambari Makli</i> | 23.90 |
| | Fried king prawns, served on creamy estragon-sauce, with orientally prepared fried potatoes (Batata Harra) <small>B, J</small> | |

Vegetarian dishes

All dishes can also be served **vegan** on request (except for #56)

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| 55 | <i>Falafel casserole</i> | 15.90 |
| | Baked falafel dough filled with sautéed mixed vegetables, served with sesame sauce <small>H</small>
<i>*Rü exclusive</i> | |
| 56 | <i>Vegetable casserole</i> | 15.90 |
| | Mixed vegetables baked with cheese on top, refined with Arabic spices <small>J</small> | |
| 57 | <i>Makluba</i> | 15.90 |
| | Rice dish with eggplants and cauliflower, garnished with toasted almonds, served with assorted dips and oriental salad <small>E, H, J</small> | |
| 58 | <i>Quzi</i> | 17.90 |
| | Rice dish with peas, carrots, onions baked in puff pastry, garnished with toasted almonds, served with assorted dips and oriental salad <small>A, E, H, J</small> | |
| 59 | <i>Couscous</i> | 15.90 |
| | Steamed granules of semolina with zucchini, eggplants, cauliflower, bell peppers, chickpeas in tomato-sauce <small>A, E</small> | |

For our little guests

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| 60 | <i>Children 's platter</i> | 9.90 |
| | Chicken nuggets and fries <small>A, C, G</small> | |

Sides to all meals

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| Rice, garnished with toasted almonds | 3.50 |
| Sautéed vegetables | 6.50 |
| Fries / Potato wedges | 5.- |
| Orientally prepared fried potatoes (Batata Harra) | 6.50 |
| Warm sauce (tomato / piquant yogurt / pomegranate...) | 3.50 |
| Spicy dip / garlic- / sesame- / mint-yogurt-dip | 1.50 |
| Ketchup / Mayonnaise | 1.- |

Menu for Two — Meat

- 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, orientally prepared fried potatoes (Batata Harra), sautéed mixed vegetables, oriental salad and assorted dips E, J, R, G
- 3.) Baklava
Puff pastry filled with pistachios, with Safran-Pistachio-Vanilla-Ice cream on a platter for two A, E, J 69.90
- 71 ... Menu for Three — Meat 104.90

Menu for Two — Vegetarian

**Rü exclusive*

- 72 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
- 2.) Vegetarian Platter
Homemade vegetable-bulgur on grilled eggplant halves, served with stuffed grape leaves, oriental salad and mint-yogurt-dip A, E, J, K
- 3.) Baklava
Puff pastry filled with pistachios, with Safran-Pistachio-Vanilla-Ice cream on a platter for two A, E, J 55.90

Menu for Three — Mensef

**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 Fattoush, with a piquant yogurt-sauce and homemade tomato-sauce A, E, J
- 3.) Baklava
Puff pastry filled with pistachios, with Safran-Pistachio-Vanilla-Ice cream on a platter for three A, E, J 95.90

Menu for One — Meat

**Rü exclusive*

- 74 1.) Lentil soup
Soup made of threshed red lentils, garnished with crispy bread A
- 2.) Mashwiyat "mixed grill" (#26) or Lamb cutlets (#22)
- 3.) Ice Cream
Safran-Pistachio-Vanilla-Ice cream with honey and grated pistachios E, J 32.90

Dessert

81	<i>Laban Miasal</i>	5.90
	Middle Eastern yogurt with honey, grated pistachios and cinnamon E, J	
82	<i>Baklava</i>	7.90
	Puff pastry filled with pistachios, with a scoop of Safran-Pistachio-Vanilla-Ice cream A, E, J	
83	<i>Kunafa</i>	7.90
	Warm, traditional Arabic dessert made of a special, fine dough, on a sweet cheese-cream-layer, garnished with pistachios A, E, J	
84	<i>Arabesque Ice Cream</i>	7.90
	Safran-Pistachio-Vanilla-Ice cream with honey and grated pistachios E, J	
85	<i>Crème Brûlée</i>	7.90
	Home-made creamy dessert made from cream, egg yolks, and sugar, refined with Arabic spices C, E, J	
86	<i>Arabesque Bites (Vegan)</i>	6.90
	Home-made chocolate-nut-date-bites	

All Prices in €

Allergens

A Gluten
J Lactose

B Crustaceans
K Mustard

C Eggs

E Nuts (almonds, walnuts, pistachios)
R Beef

G Poultry

H Sesame seeds
F Fish

Website:

www.arabesque-essen.de

Opening times of our kitchen

(Subject to exceptions)

Lunch

Tuesdays to Fridays: 12:00 - 16:00

Dinner

Tuesdays to Thursdays: 16:00 - 21:00

Fridays: 16:00 - 22:00

Saturdays: 17:00 - 22:00

Sundays: 12:00 - 21:00