

A Warm Welcome

- or as we say in Arabic -

أهلاً وسهلاً

Dear Guests,

Step inside and let yourself be enchanted by the aromas of the Orient.

At **Arabesque**, you will embark on a culinary journey like a tale from One Thousand and One Nights – fragrant spices, authentic specialties, and an atmosphere that transports you straight into the heart of the Orient.

Whether you are enjoying a romantic dinner for two, a cheerful gathering with friends, or a festive celebration – we are delighted to welcome you. For **corporate events**, **birthdays**, or **catering**, we are your perfect partner as well. Simply send us an email at: **catering@arabesque-essen.de**.

Gift vouchers are available at any time – a delicious surprise for your loved ones.

We look forward to welcoming you and wish you unforgettable moments of enjoyment.

Your **Arabesque** Team

ALL MENUS AND
OFFERS AVAILABLE
DIGITALLY!

VIEW OUR
MENU



بالعربية
ENGLISH



Menus

منيو

With every menu:

1st Course: Assorted Appetizer Plates (five per person)

A selection of both hot and cold starters, chosen at random and served with traditional Arabic flatbread. Let our kitchen **surprise** you with its variety and richness of flavors! ^{A, C, D, E, G, H, J, K, L, M}

House Recommendation

The **Arabesque Menu** is our special recommendation for all those who wish to discover our oriental cuisine and enjoy it in its full abundance.

70 Arabesque Menu منيو أرابيسك

35.90 per person

Order **from** 2 persons

2nd Course: Mixed Grill Platter

A generous platter of skewered lamb, chicken, and minced meat, accompanied by lamb chops, served with sautéed vegetables, fragrant basmati rice, and Batata Harra – pan-fried potatoes prepared in oriental style. Served with a spicy dip, garlic dip, and a fresh mixed salad ^{A, G, H, J}

3rd Course: Baklava

Traditional pastry made from delicate filo dough, filled with pistachios and layered with sugar syrup. Served with a scoop of Arabesque ice cream – saffron, pistachio, and vanilla ^{A, G, H}

71 Vegetarian Menu for Two منيو نباتي

27.90 per person

Order **per** 2 persons (order in pairs)

2nd Course: Oriental Vegetable Platter

Refreshing vegetable bulgur on baked aubergine halves, served with stuffed grape leaves in grilled bell pepper, accompanied by cucumber-yogurt dip and finely chopped oriental salad ^{A, G, H, J}

3rd Course: Chocolate Date Rolls

Delicate soft rolls made from dates and cocoa, refined with vanilla and garnished with shredded pistachios ^{H, K}

72 Taouk Menu مينو شيش طاووق

29.90 per person

Order **from** 2 persons

2nd Course: Chicken Grill Platter

Marinated chicken breast fillets grilled on skewers, served with sautéed vegetables and French fries, accompanied by garlic dip and a mixed salad ^{A, G, H, J}

Drink: One 0.4 l soft drink or hot beverage of choice per person

Recommendation: Our homemade Ayrán or a Mocca to finish your meal

73 Mansaf Menu for Four مينو كنف خاروف

35.90 per person

Order **per** 4 persons (order in groups of 4)

2nd Course: Whole Lamb Shoulder

Traditionally prepared, exceptionally tender lamb shoulder, slow-cooked in the oven for four hours. Served with sautéed vegetables, fragrant basmati rice, spiced yogurt sauce, and fattoush salad ^{A, G, H}

3rd Course: Kunafa

Golden baked angel hair pastry on a delicate cheese cream, finished with fine sugar syrup and garnished with shredded pistachios ^{A, G, H}

Cold Appetizers

مقبلات بارده

House Recommendation

Our appetizers are a highlight of our oriental cuisine. While your main courses are freshly prepared with care, we recommend enjoying the time beforehand with a selection of our popular starters.

01 One Thousand and One Appetizers

A journey through up to 30 different small appetizer plates – mostly vegetarian and vegan – served with Arabic flatbread. **Choose the amount** and let our kitchen **surprise** you with its variety! Please inform us of any allergies in advance. ^{A, C, D, E, G, H, J, K, L, M}

Suggested quantity before a main course: 3–5 plates per person, depending on appetite

From 3 plates	2.- per plate
From 10 plates	1.90 per plate
From 20 plates	1.80 per plate

02 Hummus حمص

6.90

Smooth chickpea puree with tahini, lemon juice, and olive oil, served with Arabic flatbread ^{A, K}

03 Tabouleh تبولة

7.90

Finely chopped parsley with tomatoes, onions, bulgur, and mint, seasoned with lemon juice and olive oil ^A

04 Muhammara محمره

6.90

Creamy paste made from walnuts, roasted red peppers, and onions, refined with chili and olive oil, served with Arabic flatbread ^{A, H, K}

05 Mutabbal متبل

6.90

Creamy roasted eggplant paste, seasoned with tahini and olive oil, served with Arabic flatbread ^{A, G, K}

Warm Appetizers

مقبلات ساخنة

10 Hummus bil Lahma حمص باللحمه

9.90

Creamy hummus topped with sautéed lamb and beef mince, served with Arabic flatbread

11 Batata Harra بطاطا حاره

6.90

Spicy potato cubes with bell peppers, garlic, and a hint of lemon

12 Falafel Plate فلفل

9.90

Crispy fried balls made from chickpeas and fresh herbs, served with creamy hummus and Arabic flatbread ^{A, K}

13 Eggplant Plate باذنجان مقلي

10.90

Golden fried eggplant slices, garnished with tomato sauce, served with mixed salad and a touch of sesame dip ^{A, G, J, K}

14 Arayes Jibnah عرايس جبنة

9.90

Grilled Arabic flatbread filled with spinach and soft cheese, served with a spicy dip ^{A, G}

15 Arayes Lahma عرايس لحمه

10.90

Grilled Arabic flatbread filled with lamb and beef mince, served with a spicy dip ^A

16 Kibbeh كبة

Round fried bulgur dough balls filled with minced meat and onions, garnished with pomegranate syrup ^A

161 2 pieces | 16 4 pieces

5.90 | 9.90

17 Sambousek سمبوسك

11.90

Warm pastry pockets with various fillings, served with a spicy dip ^{A, G} Choice of filling:
Mixed chicken, minced meat, vegetarian | **Vegetarian** cheese, spinach, vegetables

18 Stuffed Grape Leaves بالنجي

Homemade grape leaf rolls filled with rice and vegetables

181 4 pieces | 18 8 pieces

6.90 | 11.90

Soups & Salads الشوربات و السلطات

06 Lentil Soup شوربة عدس

6.90

Creamy soup made from red lentils, garnished with crispy Arabic bread ^A

07 Chicken Soup شوربة دجاج

7.90

Light soup with tender strips of chicken breast, peas, and carrots ^G

80 Fattoush فتوش

10.90

Arabic salad with tomatoes, cucumbers, bell peppers, iceberg lettuce, radishes, onions, and parsley, dressed with garlic-oil-vinegar dressing, garnished with pomegranate seeds, and served in a crispy Arabic flatbread bowl ^A

81 Eggplant Fattoush فتوش باذنجان

12.90

Fattoush salad with golden fried eggplant strips ^A

82 Mixed Salad سلطة مشكله

10.90

Mixed salad with tomatoes, cucumbers, bell peppers, and iceberg lettuce with house dressing, garnished with pomegranate seeds, and served with Arabic flatbread ^{A, J}

83 Falafel Salad سلطة فلافل

12.90

Mixed salad topped with crispy falafel balls, served with creamy sesame dip and Arabic flatbread ^{A, G, J, K}

84 Shish Taouk Salad سلطة شيش طاووق

14.90

Mixed salad with six pieces of marinated grilled chicken breast on skewers, served with creamy garlic dip and Arabic flatbread ^{A, G, J}

85 Lamb Skewer Salad سلطة شقف غنم

17.90

Mixed salad with six pieces of marinated grilled lamb on skewers, served with creamy spicy dip and Arabic flatbread ^{A, G, J}

86 Grilled Meat Salad سلطة طاووق وشقف غنم

17.90

Mixed salad with six pieces of grilled lamb and chicken on skewers, served with creamy garlic dip and Arabic flatbread ^{A, G, J}

Lamb Dishes

أطباق لحم الغنم

- 20 Lamb Fillet with Cheese Sauce** فتايل لحم غنم  26.90
Tender grilled lamb fillet on creamy cheese sauce, served with sautéed vegetables and basmati rice, garnished with toasted almonds ^{G, H}
- 21 Lamb Loin with Pomegranate Sauce** شريحة لحم غنم  24.90
Grilled marinated lamb loin with pomegranate sauce, served with stuffed grape leaves and avocado salad
- 22 Lamb Chops with Porcini Cream Sauce** ريش لحم غنم  27.90
Grilled lamb chops on creamy porcini mushroom sauce, served with blanched vegetables and basmati rice, garnished with toasted almonds ^{G, H}
- 23 Mansaf** منسف  22.90
Traditionally prepared, exceptionally tender lamb shoulder, slow-cooked in the oven for four hours, served with blanched vegetables and basmati rice on spiced yogurt sauce ^{G, H}
- 24 Lamb Skewer** شقف غنم  21.90
Marinated grilled lamb on skewers, served with sautéed vegetables and basmati rice, garnished with toasted almonds, accompanied by spicy dip and garlic dip ^{G, H, K}
- 25 Kebab** كباب  18.90
Grilled minced lamb and beef on skewers, served with sautéed vegetables and basmati rice, garnished with toasted almonds, accompanied by spicy dip and garlic dip ^{G, H, K}
- 26 Mashawi** مشاوي مشكله  23.90
Mixed grill platter with skewered lamb, chicken, and minced meat, served with sautéed vegetables and basmati rice, garnished with toasted almonds, accompanied by spicy dip and garlic dip ^{G, H, K}
- 211 Lamb Loin with Mayo-Mustard Dip** شريحة لحم غنم   24.90
Grilled marinated lamb loin, served with crispy potato wedges, accompanied by homemade mayo-mustard dip and mixed salad ^{C, G, J}
- 27 Maqluba Lamb** مقلوبة لحم غنم 18.90
Aromatic rice dish with eggplant, cauliflower, and tender Mansaf lamb strips, seasoned with Arabic spices and garnished with toasted almonds, served with spicy dip, cucumber-yogurt dip, and finely chopped oriental salad ^{G, H, K}
- 28 Quzi Lamb** قوزي لحم غنم 18.90
Rice dish with peas, carrots, onions, and tender Mansaf lamb strips, wrapped and baked in dough, garnished with toasted almonds, served with spicy dip, garlic dip, and finely chopped oriental salad ^{A, G, H, K}
- 29 Couscous Lamb** كسكس لحم غنم 18.90
Fragrant couscous with zucchini, eggplant, cauliflower, bell peppers, and chickpeas in spiced tomato sauce, served with tender Mansaf lamb strips ^{A, H}

Poultry Dishes

أطباق الدواجن

33 Sader Orange صدر دجاج بالبرتقال 21.90

Baked marinated chicken breast on orange sauce, served with sautéed vegetables and basmati rice, garnished with toasted almonds ^{G, H, K}

34 Mesahab مسحب   20.90

Grilled, filleted chicken, served on Batata Harra – pan-fried potatoes prepared in oriental style – accompanied by spicy dip, garlic dip, and finely chopped oriental salad ^{G, K}

35 Batt بط 23.90

Baked marinated duck breast on pomegranate sauce, served with sautéed vegetables and basmati rice, garnished with toasted almonds ^{H, K} *Limited availability*

36 Shish Taouk شيش طاووق  18.90

Marinated chicken breast grilled on skewers, served with sautéed vegetables and basmati rice, garnished with toasted almonds, accompanied by spicy dip and garlic dip ^{G, H, K}

37 Maqluba Chicken مقلوبة دجاج 17.90

Aromatic rice dish with eggplant, cauliflower, and tender chicken breast strips, seasoned with Arabic spices and garnished with toasted almonds, served with spicy dip, cucumber-yogurt dip, and finely chopped oriental salad ^{G, H, K}

38 Quzi Chicken قوزي دجاج 17.90

Rice dish with peas, carrots, onions, and tender chicken breast strips, wrapped and baked in dough, garnished with toasted almonds, served with spicy dip, garlic dip, and finely chopped oriental salad ^{A, G, H, K}

39 Couscous Chicken كسكس دجاج 17.90

Fragrant couscous with zucchini, eggplant, cauliflower, bell peppers, and chickpeas in spiced tomato sauce, served with tender chicken breast strips ^{A, G, H}

84 Shish Taouk Salad سلطة شيش طاووق  14.90

Mixed salad with six pieces of marinated grilled chicken breast on skewers, served with creamy garlic dip and Arabic flatbread ^{A, G, J}

Fish Dishes

أطباق السمك

41 Samak Makli سمك مقلي 23.90

Pan-fried sea bream fillet, served on Batata Harra – pan-fried potatoes prepared in oriental style – accompanied by sesame dip ^{D, F}

42 Gambari Makli جمبري مقلي 22.90

Pan-fried Black Tiger prawns in a spiced tarragon cream sauce, served with Batata Harra – pan-fried potatoes prepared in oriental style ^{B, G}

Our dishes are carefully and lovingly prepared. Please refrain from requesting modifications – side dishes can be ordered separately if desired

Vegetarian & Vegan Dishes

أطباق نباتيه

- 55 Falafel Casserole** طاجن فلفل   15.90
Oven-baked falafel mixture made from chickpeas and fresh herbs, filled with sautéed vegetables, served with sesame dip ^K
- 56 Vegetable Casserole** طاجن خضار  15.90
Sautéed vegetables in a delicate tomato-cream sauce, baked with soft cheese and spinach ^G
- 57 Maqluba** مقلوبة   14.90
Aromatic rice dish with eggplant and cauliflower, seasoned with Arabic spices and garnished with toasted almonds, served with spicy dip, cucumber-yogurt dip, and finely chopped oriental salad ^{G, H, K}
- 58 Quzi** قوزي   14.90
Baked rice dish wrapped in dough with peas, carrots, and onions, garnished with toasted almonds, served with spicy dip, garlic dip, and finely chopped oriental salad ^{A, G, H, K}
- 59 Couscous** كسكس  14.90
Fragrant couscous with zucchini, eggplant, cauliflower, bell peppers, and chickpeas in spiced tomato sauce ^{A, H}
- 81 Eggplant Fattoush** فتوش باذنجان   12.90
Fattoush salad with golden fried eggplant strips ^A
- 83 Falafel Salad** سلطة فلفل    12.90
Mixed salad topped with crispy falafel balls, served with creamy sesame dip and Arabic flatbread ^{A, G, J, K}

Kids' Menu

للأطفال

- 60 Kids' Plate** أطباق الأطفال 9.90
Crispy chicken nuggets with French fries, served with ketchup or mayo ^{A, C, J}
- 61 Rice with Sauce** رز مع صلصه   5.50
Basmati rice, served with your choice of tomato sauce or cucumber-yogurt dip ^G

Dips

Oriental Dips

Something for everyone, perfect as a side

- 62 Spicy Dip**  2.- **63 Garlic Dip** ^G 2.- **64 Sesame Dip**  2.- **65 Cucumber-Yogurt Dip** ^G 2.-

Side Dishes

Our side dishes

Freshly prepared, to suit every taste

- 66 Rice** 3.90 **67 Sautéed Vegetables** 5.50 **68 French Fries** 4.90 **69 Potato Wedges** 5.50
with toasted almonds ^H with Ketchup | Mayo ^{C, J} with Ketchup | Mayo ^{C, J}

Extras

Add some variety

complement your main dish with these extras (not available as standalone orders)

- 361 Shish Taouk** 7.90 **251 Kebab** 8.90 **241 Lamb Skewer** 9.90 **221 Lamb Chops** 10.90
three pieces ^{G, J} one skewer three pieces two pieces

Desserts

حلويات

- 91 Laban Miasal** لبن معسل  7.90
Gently sweetened yogurt swirled with fine grenadine and honey, garnished with shredded pistachios and a pinch of cinnamon ^{G, H}
- 92 Baklava** بقلاده  7.90
Traditional pastry made from delicate filo dough, filled with pistachios and layered with sugar syrup. Served with a scoop of Arabesque ice cream – saffron, pistachio, and vanilla ^{A, G, H}
- 93 Kunafa** كنافه  7.90
Golden baked angel hair pastry on a delicate cheese cream, finished with fine sugar syrup and garnished with shredded pistachios ^{A, G, H}
- 94 Arabesque Ice Cream** ايس كريم ارابيسك  7.90
Creamy harmony of saffron, pistachio, and vanilla, garnished with shredded pistachios ^{G, H}
- 95 Crème Brûlée à l'Orange** كريم بروليه   7.90
Classic vanilla custard with a hint of orange, topped with caramelized sugar ^{C, G, H}
- 96 Chocolate Date Rolls** رولة التمر بالشوكلاته   6.90
Delicate soft rolls made from dates and cocoa, refined with vanilla and garnished with shredded pistachios ^{H, K}
- 97 Espresso Affogato** ايس كريم مغطى بالقهوة   5.90
Creamy vanilla ice cream topped with hot espresso, garnished with shredded pistachios ^{G, H}
- Please check our kitchen opening hours on Google. All prices in Euro & including VAT.

Contact

-  arabesque-essen.de
-  @arabesque_essen
-  info@arabesque-essen.de
-  catering@arabesque-essen.de

Legend

-  grilled
-   vegetarian
-   vegan
-   vegetarian | vegan option available

STOP GATEKEEPING!
Tag us in your Story
Your friends & family will thank you!



@arabesque_essen
Thanks!

Allergens:

According to LMIV Annex II (including products derived from them)

- | | |
|------------------------------------|-------------------------------------|
| A Cereals containing gluten | H Tree nuts / Nuts |
| B Crustaceans | I Celery |
| C Eggs | J Mustard |
| D Fish | K Sesame seeds |
| E Peanuts | L Sulphur dioxide / Sulfites |
| F Soy | M Lupin |
| G Milk / Lactose | N Molluscs |

Additives:

All drinks may contain sulfites, colorings, and traces of allergens

- | | |
|------------------------------------|--|
| 1 Contains coloring | 8 Contains milk protein |
| 2 Contains preservatives | 9 Contains caffeine |
| 3 Contains antioxidants | 10 Contains quinine |
| 4 Contains flavor enhancers | 11 Contains sweeteners |
| 5 Sulphured | 12 Contains a source of phenylalanine |
| 6 Blackened | 13 Contains licorice |
| 7 Contains phosphate | 14 Contains nitrite curing salt |

Drinks

المشروبات

Mineral Water

Gerolsteiner Medium | Still

Btl. 0.25 l 3.20
Btl. 0.75 l 7.90

Homemade Ayran



Refreshing yogurt drink ^G

Served in a glass or in a carafe for sharing

Glass 0.2 l 3.20
Glass 0.4 l 4.90
Carafe 0.5 l 5.90

Soft Drinks

Cola ^{1,2,3,9,11} Original | Zero ¹² Btl. 0.2 l 3.20

Fanta ^{1,2,3} | Sprite ^{2,3} Btl. 0.2 l 3.20

Spezi Cola-Orange mix ^{1,2,3,11} 0.2 l 3.20

Also available in 0.4 l 4.90

Schweppes

Indian Tonic Water ^{9,10} Btl. 0.2 l 3.90

Original Bitter Lemon ^{9,10} Btl. 0.2 l 3.90

American Ginger Ale ⁹ Btl. 0.2 l 3.90

Classic American Coke Float ^{NEW} 5.90

Cola with vanilla ice cream ^{G,1,2,3,11}

Lemonades & Iced Teas

Granini Lemonade ³ ^{NEW}

Lime - Lemon Btl. 0.33 l 3.90

Orange - Lemongrass Btl. 0.33 l 3.90

Pink Grapefruit - Cranberry Btl. 0.33 l 3.90

Arabesque Lemonade ^{TIP} 7.50

Orange, fresh mint, lemon, elderflower ^{2,9}

Granini Iced Tea

Lemon | Peach Btl. 0.33 l 3.90

Fruity Drinks

Juices & Nectars

Pineapple | Passion Fruit | Rhubarb 0.2 l 3.50

Also available in 0.4 l 5.20

Granini Apple | Orange Btl. 0.2 l 3.90

Spritzers

Pineapple | Passion Fruit | Rhubarb 0.2 l 3.20

Apple Spritzer ⁵ 0.2 l 3.20

Also available in 0.4 l 4.90

Aperitifs

Aperol Spritz 6.50

Aperol, Prosecco, orange, ice, soda ^{1,2,3}

Sarti Spritz 6.50

Sarti, Prosecco, lime, ice, soda ^{1,2,3}

Campari Spritz 6.50

Campari, Prosecco, orange, ice, soda ^{1,2,3,11}

Limoncello Spritz ^{NEW} 6.50

Limoncello, Prosecco, lemon, ice, soda

Kir Libanon 5.50

Crème de Cassis, Lebanese white wine ²

Martini Bianco | Rosso 4 cl 5.50

Classic vermouth ^{L,1,2,3}

Prosecco 0.1 l 5.50

Dry sparkling wine ^L

Shirley Temple non-alcoholic ^{NEW} 6.50

Ginger ale, grenadine, lemon juice ^{1,2,3,9}

House Wines from Lebanon



Lebanon, with its 7,000-year-old wine culture, is one of the oldest wine regions in the world. From Château Musar to Château Fakra and Massaya – experience diversity and history in a glass. Whether rosé, white, or red, our selection of premium wines invites you to enjoy.

Open wines can be found on the table stand,

Glasses 0.2 l

Bottled wines are available in our wine list with an even greater selection.

Bottles 0.75 l

Beers

Almaza

Lebanon's most famous beer – crisp, clean, and refreshing, with a delicate malt note, slight graininess, and a hint of corn. ^A

Krombacher Draft Beer ^A	0.3 l	3.90	Krombacher Radler ^A	Btl. 0.33 l	3.90
	0.5 l	5.90		0.5 l	5.90
Krombacher Wheat ^A	Btl. 0.5 l	5.50	Krombacher Wheat 0.0% ^A	Btl. 0.5 l	5.50
Krombacher 0.0% ^A	Btl. 0.33 l	3.90	Krombacher Radler 0.0% ^A	Btl. 0.33 l	3.90
Schlösser Alt ^A	Btl. 0.33 l	3.90	Vita Malt ^{A,1}	Btl. 0.33 l	3.90

Arak

Arak Brun (53% ABV)

Lebanese anise spirit made from grapes and anise seeds, aged for two years in clay jars. Traditionally served ice-cold with water.

Glass	2 cl	3.90
Bottle	0.7 l	49.-

Spirits

Absolut Vodka	4 cl	4.50
Sierra Tequila Blanco	4 cl	4.50
Bacardi Carta Blanca Rum	4 cl	4.50
Whiskey		
Jim Beam Bourbon	4 cl	4.50
Jack Daniel's Whiskey	4 cl	5.50
Chivas Regal Scotch	4 cl	6.50
Gin		
Tranquery London Dry Gin	4 cl	5.50
Roku Japanese Craft Gin	4 cl	6.50

Digestifs

Ramazotti	4 cl	4.50
Averna ¹	4 cl	4.50
Sambuca ¹	4 cl	4.50
Grappa Andrea da Ponte	4 cl	4.50
Baileys Original Irish Cream ^G	4 cl	4.50
Linie Aquavit	4 cl	4.50
Limoncello 	4 cl	4.50
Rémy Martin VSOP Cognac ¹	4 cl	7.50

Arabic Hot Beverages

Chai 	1.90
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Classic black tea prepared in the traditional Arabic style ¹¹

Mocca 	2.80
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Traditional Arabic coffee with cardamom, brewed sweet ¹¹

Coffee & Tea

Finest creations from our **portafilter machine** – prepared with premium Lavazza beans. From strong espresso to refreshing iced coffee latte.

Café Crème ¹¹	3.40	Latte Macchiato ^{G,11}	4.20
Espresso ¹¹	2.60	Cappuccino ^{G,11}	3.90
Espresso Macchiato ^{G,11}	2.90	Hot Cocoa ^G	4.20
Espresso Doppio ¹¹	3.90	Café au Lait ^{G,11}	4.20
Sweet Latte 	4.70	Iced Coffee Latte 	4.90
Vanilla ^G Hazelnut ^{G,H,1} Caramel ^{G,1}		Vanilla ^G Hazelnut ^{G,H,1} Caramel ^{G,1}	
Fresh Mint Tea	4.20	Green Tea Delicate, slightly tart ¹¹	3.40
Black Tea Fine, aromatic ¹¹	3.40	Fruit Tea Fruity, refreshing	3.40
Black Tea with Fresh Mint ¹¹	4.20	Herbal Tea Balanced, soothing	3.40