

PRIME SKY



MIDDLE EASTERN MENU

STARTERS

Hommos bi Tahina

Chickpeas pureed with sesame sauce, lemon and cold-pressed olive oil

Babaghanouj /Moutabbal Batinjen

Fresh eggplant grilled, peeled, crushed and mixed with sesame sauce and olive oil

Salata al Rahib

Grilled eggplant cubes with fresh peperoncini, spicy

Tabbouleh

Delicious salad with finely chopped parsley, fresh peppermint, tomato pieces and Bulgur

Fattousch

Tomato and cucumber pieces, Lettuce, skillfully seasoned, olive oil, lemon juice, toasted bread pieces

Warak Inab bil Zet

Grape leaves filled with delicious vegetables

Makdous

Pickled eggplant filled with tree nut and spicy pepperoni



Bamje

Okra with fresh coriander on tomatoes sauce and olive oil

Moussakka

Fine eggplant and chickpeas with racy tomato sauce

Labneh

Homemade goat quark with Peppermint and garlic

Mouhammara

Lebanese Viagra (spicy) tree nut and pomegranate

Fatayer Sapänich

Fresh spinach with tomatoes and onions in the dough, baked

Sambusek Chudra

Filo dough filled with seven different vegetables, fried

Safiha

Lamb and beef chopped with tomato pieces

Best falafel

Fried balls of chickpeas, field beans and spices – original Lebanese! With sesame sauce

Kippi batata

Potato dough filled with goat cheese and Peppermint fried

Hommos bi Lame

(Lamb Fillet) Chickpeas pureed, with finely chopped fried lamb fillet

Fatteh Hommos bi Laban

Whole chickpeas, light yoghurt sauce, knobli, pine nuts strewn with fried flatbread pieces

Arayess Sojok

Very spicy beef and lamb with tomatoes in Lebanese bread, grilled

Kafta Lamm

Served with veal chopped with parsley and pine nuts on the skewer; Sesame sauce

Kafta Chischchasch

(250g) Lamb and veal minced with parsley and onions on the skewer, with the finest datterini tomatoes from the grill, cut, mixed with peperoncini, almonds and Pine nuts

Sheshaouk

Chicken pieces marinated with Lebanese spices on a skewer with yoghurt sauce

Mistkratzerli

Chicken grilled golden brown Chicken flat, boneless, marinated, with garlic and lemon sauce or pomegranate sauce or wild thyme and sesame

Kafta bi Laban

Chopped veal and beef with Parsley and onions, seasoned, grilled on a skewer on charcoal, served with boiled yogurt sauce

Sheikh il Jabal

Aubergine half hollowed out, filled with whole chickpeas, fresh vegetable pieces and mushrooms with yogurt sauce

Filet Ghanam bi Rummen

(250g) tender saddle of lamb fillet fried with fruity pomegranate sauce

Samki bi Saatar

Fried redfish fillet with fruity lemon sauce and fresh savory



SIDES

Batata Harra

Golden yellow fried potato cubes with garlic and fresh coriander, spicy

Oriental rice

with 7 different spices

Eggplant

eggplant pieces fried with fine yoghurt-sesame sauce and fresh herbs

DESSERTS

Mhalabié

Milk foam with freshly pressed orange juice and fresh fruit pieces

Baklawa

Various puff pastry and short crust pastries filled with tree nut, almonds pistachios and dates

Fruit platter

Fresh exotic and native fruits for 4-6 people

