



MANA MANA

*sharing is caring

PITA BREAD - tables with dip dishes get the first Pita basket for free - Extra Pita basket + €2,5

HUMMUS [vegan] Our famous homemade hummus aubergine +€2 2x falafel balls +€2,5 mushrooms +€3 egg +€1,8 chicken +€4 lamb +€6	€12,8	SMOKED AUBERGINE [vegan] Full aubergine a la minute on the fire, served with tahini, pomegranate, lemon juice and parsley	€14,5
SHAKSHUKA [vegetarian] Long cooked tomato and paprika sauce, served with eggs and parmesan cheese out of the oven	€15	PSYCHEDELIC CAULIFLOWER [vegan] One of our signature dishes: fried cauliflower with our secret seasoning, served with tahini, tomatina cream and grapefruit	€13,8
LAABANE [vegetarian] Traditionally homemade levant style cream cheese, served with zaatar & soaked in olive oil	€11,5	SWEET POTATO CARPACCIO [vegetarian] Sweet potato carpaccio, served with parmesan, beetroot cream and almonds	€13,5
BABA GANOUSH [vegan] A la minute grilled aubergine (smokey taste) served with tahini, pomegranate, almonds and parsley	€11,5	ISRAELI SALAD [vegan] Fresh tiny chopped salad, based on tomato, onion, cucumber and mint, served with additional walnuts, rucola and our special touch	€12,5
FALAFEL [vegan] Four balls, served with tahini & amba sauce	€8,5	CHICKEN THIGH [carnivore] Chicken thigh a la barbecue, served with rice and our secret sauce	€16,5
MUJADDARA [vegan] Rice with black lentils, topped with fried onion and magic...	€12,8	KABAB [carnivore] Two pieces of lamb, served on a cinnamon stick with a side of potato, tahini sauce, tomato cream and some of our famous sauces	€16,5
AMAZING SPINACH [vegetarian] Freshly cooked spinach in a butter-celery-grapefruit sauce, served with polenta disk and topped with parmesan cheese	€14	LAMB SPECIAL [carnivore] Fresh plancha grilled lamb a la minute, served with rice, potato, tomato cream and different sauces	€17,5
VEGGIE CALAMARI [vegan] Fried oyster mushroom in pastella, served with pepper tomato sauce	€9,8		
POLENTA FRIES [vegetarian] Homemade mais fries, served with pepper tomato sauce	€9,8		



*sharing your dessert is already in the TRUE LOVE spectrum

KNAFEH [vegetarian] The queen of all desserts, made from kadaif, butter, cheese, pistachio and rose water	€14	MA'AMUL PASTRY [vegan] Dates and walnuts in filo pastry, served with apricot and prune sauce	€11
ZESTY LIME DREAM [vegetarian] Fresh lime parfait with cookie crumble, served in a martini glass	€9,8		