

Menu

Appetizers

Mazza, vegetarian appetizer specialties (ideal for 1 person) 18,00

Main dishes

Falafel
Sesame sauce / Salad 19,50

Grilled eggplant
Tomato basil sauce / Feta cheese / Mashed potatoes 20,50

Grilled Halloumi
Salad / Watermelon / Savory 19,50

Prawns
Lobster-tarragon sauce / Vegetables / Basmati rice 26,00

Loup de Mer
Honey-mustard sauce / Spinach / Couscous 26,00

Chicken breast fillet
Apple-curry sauce / Vegetables / Basmati rice 24,50

Duck breast
Fig-anise sauce / Vegetables / Cinnamon-allspice rice 28,50

Veal tip
Cherry sauce / Vegetables / Mashed potatoes 27,50

Homemade lamb sausages
Salad / Sweet potatoes / Pine nuts 21,50

Pink roasted lamb shank
Yogurt-mint sauce / Cinnamon-allspice rice / Dates 27,50

Lamb fillet
Feta cheese sauce / Vegetables / Basmati rice 29,50

For our little guests

Chicken breast fillet
Homemade french fries or basmati rice or sweet potatoes 14,50

Desserts

The sweet sin of the Orient
-little dessert variation- 9,50

Mango-Sorbet 3,50

Pistachio ice cream 4,50

Gratinated goat cheese
Honey / Cinnamon / Fig mustard 8,50

*Our food may contain additives and allergens.
Please inform our staff about allergies or intolerances.*

MAZZA-4 course menu

MAZZA

- syrian appetizer specialties -
served in thousand and one bowls

Prawns

Lobster-tarragon sauce
Vegetables / Basmati rice

Pink roasted lamb shank

Yogurt-mint sauce
Cinnamon pimento rice / Dates

The **sweet sin** of the Orient

per person 48,00

MAZZA-3 course menu

MAZZA

- syrian appetizer specialties -
served in thousand and one bowls

Main course of your choice

The **sweet sin** of the Orient

per person 42,00

Wine recommendation

2019er Blauschiefer Riesling (Riesling, fine tart) Winery Lorenz, Mosel	0,75l	37,00
2010er Cuvée Lamartine (Cabernet Sauvignon, Grenache, Merlot) Winery Clos de Cana, Lebanon	0,75l	39,00