

# 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  
Apple-curry sauce / Vegetables / Basmati rice 26,00

Loup de Mer  
Sesame-coriander sauce / Harissa potatoes 26,00

Corn chicken breast  
Lemon-thyme sauce / Ratatouille / Mashed potatoes 24,50

Veal tip  
Pomegranate jus / mashed potatoes 28,50

Lamb meatloaf  
Feta cheese sauce / Pistachio / Dates / Vegetables / Basmati rice 22,50

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

Raspberry-Sorbet 3,50

Praline 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

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## Prawns

Apple-curry sauce

Vegetables

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## Pink roasted lamb shank

Yogurt-mint sauce

Cinnamon pimento rice / Dates

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The **sweet sin** of the Orient

**per person 48,00**

# MAZZA-3 course menu

## MAZZA

- syrian appetizer specialties -  
served in thousand and one bowls

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Main course of your choice

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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