



KANAAN

DRINKS

SOFT DRINK / BOTTLE 3,00 €

BIO-DRINK / BOTTLE 3,50 €

HOMEMADE LEMONADE / GLASS 2,50 €

WATER / BOTTLE 2,50 | 4,00 €

SPARKLING WATER / BOTTLE 2,50 | 4,00 €

BOUTIQUE BOOZE

KANAAN COCKTAIL (50% ALC)

PREMIUM ANIS LIQUOR BLENDED WITH KANNAN SPICES AND FRUITS MOLASSES

ARAK LAMON NANA / 6,50 €

Premium Arak blended with homemade lemonade, fresh mint and orange blossom

ARAK RUMAAN / 6,50 €

Premium Arak blended with cranberry juice, pomegranate molasses and sumak

ARAK AHMAR / 6,50 €

Premium Arak mixed with grapefruit juice and fennel.

THE CHEF'S CHASERS - ASK OUR WAITER / 3,00 € 0.1ML

CHATEAU KSARA

LEBANESE BOUTIQUE WINE

RED WINE (13.5% ALC.)

From a collection of grape wines grown in the Middle East and adapted to accompany Mediterranean cuisine

BOTTLE 20,00€ / GLASS 4,50€

WHITE WINE (13% ALC)

From a collection of grape wines grown in the Middle East and adapted to accompany Mediterranean cuisine

BOTTLE 20,00€ / GLASS 4,50 €

HOT DRINKS

ARABIC COFFEE / TEA - 3,00€

WITH COOKIE - 3.50€

Tea with orange blossom, fennel seeds and fresh mint



KANAAN

STARTERS

HUMMUS MAZZE / 3,50€

A small plate of classic hummus. *S/C*

KANAAN BREAD / 4,00€

Our homemade bread, baked with olive oil and arabic spices, served with tahini and pickles *G/S*

FALAFEL MAZZE / 4,00€

3 falafel balls served with tehina and hummus *C/S*

KANAAN FRIES / 2,50€

Potato and sweet potato fries with red tahini and za'atar *S*

MAZZE KANAAN

FOR 2 / 12,00€

FOR 4 / 15,00€


Chef's choice of four salads and hummus served with freshly our homemade arabic bread. *S/M/GL/C*

ALLERGY INFORMATION

S = Sesame / *M* = Milk / *GL* = Gluten / *C* = Chickpeas / *E* = Egg /

L = Lentils / *Ga* = Garlic

In case of food allergies, please inform our staff

 = 100% Vegan  = Spicy

MAINS

THE DISHES ARE SERVED WITH FRESH PITA BREAD

HUMMUS SABICH / 7,50€

Iraqi-style hummus, baked eggplant, hard boiled bio- egg, amba (mango sauce), schug (spicy Yemenite pesto) and tehina *S/C/E*

FALAFEL PLATE / 8,00 €

A crowd favourite! Blended chickpeas with herbs and traditional Palestinian spices, Served with classic Hummus, pickles, Kanaan fries and schug (spicy Yemenite pesto) *S/C/GA*

HUMMSHUKA / 8,00 €

Our magical combination: fresh hummus with hot shakshuka sunny side up bio-egg in piquant, slow cooked tomato and pepper sauce with garlic and onion *S/C/E/GA*

HUMMUS BURGER / 8,00€

Our delicious 100% vegan recipe, made of potato, lentils and chickpeas, topped with spicy cherry tomato salad, hummus, tehina, and za'atar served in a vegan burger bun, with Kanaan pickles, fries and schug *S/C/GL/L/Ga*

MASABCHA / 7,00€

Traditional Palestinian hummus, whole and creamy chickpeas mixed with tehina and titbele (spicy garlic-lemon dressing), served with a hard boiled bio-egg *S/C/E/Ga*

HUMMUS MUSHROOMS / 7,50 €

Roasted mushrooms with onion, topped with tehina, seasoned with cumin and parsley *S/C*

EXTRA : PITA BREAD / FALAFEL / SCHUG / BIO-EGG 1.00 €

SALADS

KANAAN SALAD 4 / 7,50€

Thinly sliced vegetables (tomato, cucumber, peppers and green onion) dressed with lemon, olive oil, tehina, goat cheese, pomegranate molasses and za'atar, served with Kanaan bread *S/M*

MEDITERRANE FENNEL SALAD 4 / 7,50€

Sliced fennel, apples, spring onion, parsley and goat cheese, dressed in lemon-pomegranate and date-honey sauce, served with Kanaan bread *M*

BEE T ROOT SALAD 4 / 7,50€

Oven-roasted beets with creamy goat cheese, dressed in olive oil-lemon-pomegranate-date-honey sauce. Served with Kanaan bread *M*

CAULIFLOWER SALAD 4 / 6,50€

Oven-roasted cauliflower, topped with raw tehina, dressed in pomegranate & date honey sauce with Kanaan spices. Served with Kanaan bread *S/M*