

EVENING

GAZA GRILL

ORGANIC & ARABIC

A TASTE OF PALESTINE A cold and hot mezze, and a dessert (at least 2 people) **295.- pr person**

COLD MEZZE	HUMMUS, MUHAMMARA, BABA GANOUSH, AND FATTOUSH.
HOT MEZZE	FALAFEL, SHAWARMA, HALLOUMI, AND CAULIFLOWER.
DESSERT	BAKLAVA WITH VANILLA ICE CREAM OR CHOCOLATE ICE CAKE TOPPED WITH BERRIES.

MAIN COURSE

A bowl with a Palestinian peasant salad, combined with hummus, baba ganoush, muhammara and pomegranate dressing.

Choose between bulgur or french fries with za'atar.

FALAFEL BOWL **VE** 165.-

Deep fried falafel balls, freshly made from chickpeas, parsley, red onions, garlic, sesame and herbs (Grandma's recipe).

HALLOUMI OST BOWL **V** 175.-

Deep fried halloumi cheese with za'atar (Uncle's recipe).

SHAWARMA BOWL 185.-

Young ox marinated in tahini and spices (Great-grandfather's recipe).

CHICKEN BOWL 185.-

Chicken breast marinated in lemon juice, yogurt and sumac (Mother's recipe).

SIDE ORDERS

DIP **V** 15.-

Ketchup, chilli tomato puree, mayo, chillimayo or aioli.

FLATBREAD (ARABIC TABOON BREAD) **V GL** 15.-

DESSERT

BAKLAVA **VE** 75.-

Topped with pistachio and rose leaves.

BAKLAVA WITH VANILLA ICE CREAM **VE** 115.-

Topped with pistachio and rose leaves.

CHOCOLATE ICE CAKE TOPPED WITH BERRIES **VE** 95.-

MEZZE (Side dishes served w. flatbread)

FALAFEL **VE** 65.-

Deep fried falafel balls with hummus.

HUMMUS **VE** 65.-

Chickpeas, tahini, lemon juice and garlic, topped with green chilli and olive oil.

TAHINI SALAD **VE** 65.-

Tomato, cucumber, onion, parsley and tahini dressing.

TABBOULEH **VE** 65.-

Couscous, tomato, parsley and lemon juice.

CAULIFLOWER **VE** 69.-

Deep fried cauliflower, topped with sumac, lemon juice and tahini salad.

MUHAMMARA **VE GL** 85.-

Grilled red pepper with chopped walnuts.

BABA GANOUSH **VE** 85.-

Grilled eggplant, served with tahini dressing.

HALLOUMI **V** 85.-

Topped with za'atar and pomegranate dressing.

SHAWARMA 85.-

Onion parsley salad with sumac and tahini dressing.

CHICKEN 95.-

Cucumber pickles, and saffron aioli.

FATTOUSH **VE GL** 85.-

Iceberg lettuce, tomato, cucumber, onion, spring onion, radish, topped with fried bread and pomegranate.

SAMBOSAK JIBNEH **V** 75.-

Deep fried spring roll, halloumi cheese, and mint.

LABNEH **V** 85.-

Strained yoghurt, olive oil, za'atar topped with beetroot.

POMMES WITH ZA'ATAR AND A DIP **V** 55.-

MANIFESTO



90-100% organic



FSC

Gaza Grill is an authentic arabic and organic eatery, based on original family recipes from palestine, with a deep love for the rich middle eastern cuisine, social dining and sharing dishes.

Everything is 90-100% organic, as local as possible, traditional, homemade and freshly made as possible, and our bread is baked with sustainable danish flour from Valsemøllen.

Pesticides and GMO belongs to the past, and the animals must have a good life and graze freely out in the open. That's why all our beef, chicken and halloumi cheese are danish produced with guaranteed animal welfare and all our suppliers are certified organic.

To reduce our carbon footprint, we recommend that all customers eat less meat, so try our delicious falafel and our other vegan / vegetarian mezze side dishes, they satisfy the appetite, and they are healthy for the body, the soul and the climate.

Our electricity comes from natural energy, and we strive for work only with biodegradable packaging, FSC certified printed matter, ecolabelled detergents and without any food waste.

P.S. All our dips are 100% vegan, and our falafel, cauliflower and french fries are deep fried, in a day fresh rapeseed oil, in which nothing else is prepared in.