

MANIFESTO

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.

DRINKS

HOMEMADE LEMONADE	35 DKK
HOMEMADE AYRAN	25 DKK
SOFT DRINKS	30 DKK
WATER OR SPARKLING	20 DKK
ARABIC MINT TEA	39 DKK / 65 DKK



90-100% organic

Sankt Hans Torv
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GAZA GRILL

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FOOD

ENGLISH

GAZA GRILL

SANKT HAND TORV & KØDBYEN

SERVING CONCEPT

ROLL **GL**

A roll of flatbread with hummus, lettuce, tomato, red onions, red cabbage and a specially prepared dressing.

ROLL MENU **GL**

A roll as above, served with french fries, and a drink.
Include a beer for 40 DKK.

BOWL

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.

SALAD

A Palestinian peasant salad, combined with tabbouleh, hummus, chickpeas, tahini salad, beets, pomegranates, pomegranate dressing and flatbread.

MAIN COURSES

FALAFEL **VE** ROLL 85 DKK

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

ROLL MENU 155 DKK

BOWL 149 DKK

SALAD 139 DKK

HALLOUMI OST **V** ROLL 89 DKK

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

ROLL MENU 159 DKK

BOWL 159 DKK

SALAD 145 DKK

SHAWARMA ROLL 89 DKK

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

ROLL MENU 169 DKK

BOWL 169 DKK

SALAD 149 DKK

KYLLING ROLL 105 DKK

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

ROLL MENU 169 DKK

BOWL 169 DKK

SALAD 165 DKK

SIDE ORDERS

DIP **V** 10 DKK

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

FLATBREAD **V GL** 10 DKK

Arabic Taboon Bread.

MEZZE (Side dishes served w. flatbread)

FALAFEL **VE** 55 DKK

Four deep fried falafel balls, freshly made from chickpeas, parsley, red onions, garlic, sesame, herbs and served with tahini dressing.

HUMMUS **VE** 59 DKK

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

TAHINI SALAD **VE** 59 DKK

Tomato, cucumber, onion and parsley, served with tahini dressing.

TABBOULEH **VE** 65 DKK

Couscous, tomato, parsley and lemon juice.

CAULIFLOWER **VE** 69 DKK

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

MUHAMMARA **VE GL** 69 DKK

Grilled red pepper with chopped walnuts.

BABA GANOUSH **VE** 69 DKK

Grilled eggplant, served with tahini dressing.

HALLOUMI OST **V** 69 DKK

Deep fried halloumi cheese, topped with za'atar and a yogurt mint pomegranate dressing.

SHAWARMA 75 DKK

Young ox marinated in tahini and spices.

CHICKEN 75 DKK

Chicken breast marinated in lemon juice, yogurt and sumac.

FATTOUSH **VE GL** 85 DKK

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

POMMES **V** 45 DKK

With za'atar and a dip.

DESSERT

BAKLAVA **VE** 75 DKK

Topped with pistachio and rose leaves.

BAKLAVA WITH VANILLA ICE CREAM **VE** 115 DKK

Topped with pistachio and rose leaves.