

MANIFESTO

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

We are certified by the danish government with the gold label '90-100% organic', and try to use as many local produce as possible.

Our bread is made with danish flour from Valsemøllen, and we use danish peas in our hommus and falafel, the shawarma beef, and halloum cheese are also danish, all our suppliers has a organic certification.

To reduce the gobal 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 are healthy for the body, the soul, and our 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.

All our dips are 100% vegan, and our falafel, cauliflower and french fries are deep fried seperately, in fresh rapeseed oil,

DRINKS

HOMEMADE LEMONADE	40 DKK
HOMEMADE AYRAN	35 DKK
SOFT DRINKS	30 DKK
WATER	20 DKK
ARABIC MINT TEA	39 DKK / 70 DKK



90-100% organic

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GAZA GRILL

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FOOD

ENGLISH

GAZA GRILL

SANKT HANS TORV & KØDBYEN

SERVING CONCEPT

ROLL ^{GL}

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.

BOWL

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

Choose between bulgur or french fries with za'atar.

SALAD

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

MAIN DISHES

FALAFEL ^{VE}

Deep fried falafel, freshly made from chickpeas, parsley, red onions, garlic, sesame and herbs.

ROLL	89 DKK
ROLL MENU	155 DKK
SKÅL	149 DKK
SALAT	139 DKK

HALLOUM CHEESE ^V

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

ROLL	89 DKK
ROLL MENU	159 DKK
SKÅL	159 DKK
SALAT	145 DKK

BEEF SHAWARMA

Young ox marinated in tahini and spices.

ROLL	95 DKK
ROLL MENU	169 DKK
SKÅL	169 DKK
SALAT	149 DKK

CHICKEN SHAWARMA

Chicken marinated in lemon juice, and spices with sumac.

ROLL	105 DKK
ROLL MENU	169 DKK
SKÅL	169 DKK
SALAT	165 DKK

EXTRAS

DIP ^{VE}

Ketchup, chilli tomatpuré, mayo, chillimayo eller aioli.

15 DKK

FLATBREAD ^V ^{GL}

Arabisk Taboon brød.

15 DKK

MEZZE Smaller dishes served with flatbread.

FALAFEL ^{VE}

65 DKK

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

HUMMUS ^{VE}

65 DKK

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

TAHINI SALAT ^{VE}

65 DKK

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

TABBOULEH ^{VE}

75 DKK

Couscous, tomato, parsley and lemon juice.

BLOMKÅL ^{VE}

75 DKK

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

MUHAMMARA ^{VE} ^{GL}

75 DKK

Grilled red pepper with chopped walnuts.

BABA GANOUSH ^{VE}

75 DKK

Grilled eggplant, served with tahini dressing.

HALLOUM CHEESE ^V

75 DKK

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

BEEF SHAWARMA

89 DKK

Young ox marinated in tahini and spices.

CHICKEN SHAWARMA

89 DKK

Chicken marinated in lemon juice, yogurt and sumac.

FATTOUSH ^{VE} ^{GL}

95 DKK

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

LABHNE ^V

75 DKK

Soft cheese made from strained yogurt, served with beetroot.

SAMBOSAK ^V

75 DKK

Fried filo with halloum cheese, nigella seeds, and mint

POMMES FRITES ^{VE}

55 DKK

With za'atar og dip.

DESSERT

VANILA ICE CREAM

89 DKK

Delicious ice cream from Kødbyens Is, served with pistachio nuts and rose water.