

GAZA GRILL

ORGANIC & ARABIC



90-100% organic

Kødbyen

Our chefs' selection of seasonal hot and cold mezze is the perfect share-food, a tasty experience packed with flavors, and served in middle eastern platters, the menu also includes a delicious dessert.

MAIN COURSE

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

Choose between bulgur or french fries with za'atar.

FALAFEL BOWL **VE** **175.-**

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

HALLOUMI BOWL **V** **185.-**

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

BEEF SHAWARMA BOWL **195.-**

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

CHICKEN SHAWARMA BOWL **195.-**

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

SIDE ORDERS

DIPS **V** **15.-**

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

FLATBREAD (Arabic taboon bread) **V GL** **15.-**

DESSERT

In collaboration with our friends from KØDBYENS IS, we developed two delicious ice cream desserts:

VANILLA ICE CREAM **V** **115.-**

Topped with pistachio and rose water.

CHOCOLATE ICE CAKE **VE** **115.-**

Topped with berries

MEZZE

 (Side dishes served w. flatbread)

FALAFEL **VE** **75.-**

Deep fried falafel balls with hummus, and tahini

HUMMUS **VE** **75.-**

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

TAHINI SALAD **VE** **75.-**

Tomato, cucumber, onion, parsley and tahini dressing.

TABBOULEH **VE** **75.-**

Couscous, tomato, parsley and lemon juice.

CAULIFLOWER **VE** **75.-**

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.

BEEF SHAWARMA **95.-**

Young Ox, Onion, parsley, sumac and tahini dressing.

CHICKEN SHAWARMA **95.-**

Chicken, pickled cucumber, and saffron aioli.

FATTOUSH **VE GL** **95.-**

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** **65.-**

Organic Cocktails / Pitchers

Elderflower fizz	95/350,-
Gin, elderflower, and ginger.	
Mango smash	95/350,-
Gin, mango, and citrus.	
Ginger Mojito	95/350,-
Rum, mint, lime, and ginger.	
Gaza Espresso Martini	95/350,-
Caramelized rum, cardamom, chocolate, and espresso.	
Passion Martini	95/350,-
Vodka, passion fruit, and vanilla.	

Organic Long Drinks

Vodka limonade	95,-
Gin tonic	95,-
Whiskey Ginger	95,-

Cider / Beers

Æblerov cider organic	65,-
To øl Pilsner organic	65,-
To øl blonde organic	75,-
Fuglsang Classic organic	75,-
Too Old to Die Young IPA	75,-

Organic Sparkling

Cola	35,-
Raspberry	35,-
Elderflower	35,-
Squash	35,-
Still water	20,-
Sparkling water	35,-

Organic Juices

Raspberry	35,-
Apple	35,-
Rhubarb	35,-

Organic Homemade

Limonana	45,-
Ayran	35,-
Arabic mint tea	75,-

Organic Wine

by the glass / by the bottle

SPARKLING

Cava – AT Roca – Brut Spain Organic 85,-/400,-
Elegant bubbles with a nice dry mineral expression.

Champagne – Billecart-Salmon – Brut Reserve France 800,-
Balance and harmony combined. Its blend of Pinot Noir, Chardonnay & Pinot Meunier from the best sites in Champagne.

WHITE

Pinot Grigio – Corvezzo Italy Organic 85,-/350,-
Fruit bomb from the northern part of Italy. Off dry with a touch of sweetness.

Roero Arneis – Malvira Italy Organic 400,-
Crisp and green notes with apple fruit, from the local Arneis variety from Piemonte.

Riesling Trocken – Witt Germany Organic 95,-/450,-
Dry Riesling with a fresh finish and loads of green fruits with a citrus note finish.

Jeune Musar – Château Musar Libanon 500,-
Blend of Viognier, Vermentino & Chardonnay from the cool hill sides in the Bekaa Valley. Making a crisp and aromatic eclectic blend with its own distinct personality.

ROSÉ

Friponne – Saint-Roux France Organic 85,-/375,-
Rosé wine with a crystalline and limestone soil, rich in iron and bauxite, giving rise to wines with complex aromas. Based on local varieties from the south of France.

RED

Monastrell – Bodegas Casa Castillo Spain Organic 450,-
From the Jumilla D.O. in the south of Spain, this wine offers an intense and appealing style with concentrated fruit from the grape Monastrell.

Côtes du Rhône Les Chaux – Fontbonau France Organic 95,-/550,-
Les Chaux is always a wine which surprises. This blend of old Grenache wines with a touch of Syrah creates a well balanced wine with a funky farmyard expression.

Spätburgunder – Witt Germany Organic 95,-/550,-
From Pinot Noir's German cousin. Fresh, fruity and plenty of strawberries in this easy drinking and enjoyable wine.

Hochar – Château Musar Libanon 110,-/550,-
A blend of Cinsault, Granche & Cabernet Sauvignon sourced from a single vineyard, with the intense berry fruit profile from the Cabernet.

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 goverment 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 halloumi cheese are also danish, all our suppliers are certified organic.

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



web & social media

