



STARTERS

- ✓ PORTION OF HOME MARINATED OLIVES € 4,50
- OLIVES & SOFT FETA MIX € 5,50
- CHEESE CUBES € 5,00
Gouda, nuts, mustard.
- ✓ MUHAMMARA DIP € 7,00
*Cream of grilled red peppers, nuts, pomegranate & herbs.
Served with homemade crispies.*
- ✓ TRADITIONAL HUMMUS € 6,50
*Soft and healthy chickpea cream. Delicious with Mexican
tortillas.*
- HOT FETA FINGERS € 7,00
Filo dough, feta, homemade dip sauce.
- MEAT BRIWAT € 7,50
Typical Arabic filo pastry with minced beef and herbs.
- ✓ LENTIL FALLAFEL € 7,00
*A twist of the traditional falafel with lentils, herbs, and fresh
lemon juice. Served with tabbouleh
(couscous salad).*



COLD MEZZEH: 3 TAPAS € 8,90

HUMMUS, FETA & OLIVES, MUHAMMARA DIP

Tapas of: soft and light chickpea cream (hummus), feta & home-marinated olives, and a cream of grilled red peppers, nuts, pomegranate & herbs (muhammara). Served with homemade crispies and Mexican tortillas.

COLD MEZZEH VEGAN OPTION: 3 TAPAS € 8,90

HUMMUS, OLIVES, MUHAMARA DIP

HOT MEZZEH: 3 TAPAS € 11,90

FETA FINGERS, MEAT BRIWAT, LENTIL FALLAFEL

Filo dough filled with feta, homemade chutney sauce, traditional Arabic filo pastry with minced beef and herbs, falafel with lentils, herbs, and fresh lemon juice.

GREEK SALAD WITH SOFT FETA CHEESE € 6,90

Mixed vegetable salad with olives, Greek herb mix and feta.

ADANA KÖFTE WITH COUSCOUS SALAD € 7,50

Minced lamb (± 110g) - slightly spicy and grilled - couscous, vegetables, mint & lime, pickled onions and garlic sauce.

SKEWERS IN SWEET GINGER & SOY SAUCE € 7,50

Two (2) chicken skewers, rice & pineapple.

KING PRAWNS IN GARLIC BUTTER & PARSLEY € 9,50

Five (5) king prawns with bread.



✓ COUSCOUS SALAD

€ 6,80

Couscous, vegetables, mint & lime, pickled onions and garlic sauce.



MAIN DISHES

ROYAL MOROCCAN TAJINE € 13,50

*Traditional chicken tajine with prunes, apricots and almonds.
Served with Moroccan bread – suppl. couscous € 2, extra
bread € 1, fries € 2,50.*

ALGERIAN KÖFTE TAJINE (BEEF) € 13,50

*Traditionally served in a tomato sauce, homemade meatballs,
an egg on top and Moroccan bread – suppl. couscous € 2,
extra bread € 1, fries € 2,50.*

ROYAL TAJINE WITH LAMB € 18,00

*Traditional Moroccan tajine with prunes, dates and almonds.
Served with Moroccan bread – suppl. couscous € 2, extra
bread € 1, fries € 2,50.*

 VEGETABLE COUSCOUS € 13,00

With couscous, raisins and tahini — suppl. bread € 1, fries € 2,50.

KHORESH FESENJAN € 15,00

*Traditional medieval Iranian chicken stew. The pomegranate
sauce with nuts and herbs give it its sour and sweet taste. The
rice is crunchy and flavoured with spices and rose petals.*

THAI COCONUT CHICKEN CURRY  € 14,00

Chicken, pineapple & rice - supplement bread € 1, fries € 2,50.

 THAI VEGETABLE COCO CURRY WITH RICE  € 12,00

Supplement: bread - € 1 / fries - € 2,50.



SKEWERS IN SWEET GINGER & SOY SAUCE € 14,00

*Four (4) chicken skewers, rice and pineapple
– suppl. bread € 1, fries € 2,50.*

KING PRAWNS IN GARLIC BUTTER AND PARSLEY € 18,50

*Ten (10) king prawns with bread – suppl. couscous € 2, extra
bread € 1, fries € 2,50.*

MIXED SALAD TENDERLOIN € 10,50

*Served on a bed of crudity, fries, and a honey – mustard
dressing – suppl. couscous € 2, bread € 1.*



LENTIL FALLAFEL € 14,00

*A twist of the traditional falafel with lentils, herbs, and fresh
lemon juice. Served with tabbouleh (couscous salad).*

LEBANESE SHOARMA € 11,50

*Strips of chicken breast with a homemade mix of spices, baked
with onion and paprika, and served on a bed of vegetables.
Served with fresh garlic sauce and pita bread – suppl. couscous
€ 2, extra bread € 1, fries € 2,50.*

TURKISH PIZZA (LAHMACUN) € 9,50

*Like in Turkey: minced meat tomato sauce & feta. Rolled with
salad, veggies, and homemade garlic sauce – suppl. fries €
2,50.*

ADANA KÖFTE WITH COUSCOUS SALAD OR FRIES € 18,00

*Minced lamb (± 280g) - slightly spicy and grilled - couscous,
vegetables, mint & lime, pickled onions and garlic sauce –
suppl. bread € 1, fries € 2,50.*



HOME MADE DOUBLE DECKER HAMBURGER (250 G) AND FRIES

€ 13,50

*Minced beef, cheese, caramelised onions and fries.
Sauces: Mayo, ketchup or homemade barbecue sauces.*



DESSERTS

SCOOP OF ARTISANAL ICE CREAM € 2,50

Chocolate, vanilla or coconut.

✓ SCOOP OF VEGAN CHOCOLATE ICE CREAM € 2,50

CHOCOLAT SUNDAE € 7,50

Dame Blanche: three (3) scoops of artisanal vanilla ice cream, hot Belgian chocolate sauce, whipped cream.

BOUNTY SUNDAE € 7,50

Three (3) scoops of artisanal coconut ice cream, hot Belgian chocolate sauce, whipped cream.

ORIENTAL SUNDAY € 7,50

Three (3) scoops of artisanal vanilla ice cream, hot honey, caramelised almonds, whipped cream.

✓ VEGAN COUPE LABEL € 7,50

Three (3) scoops of vegan chocolate ice cream, agave syrup, nut crumble.

TURKISH DELIGHT € 2,50



BELGIAN PANCAKES

€ 5,50

*Two (2) pancakes, Belgian chocolate sauce, whipped cream
Scoop of Ice cream: € 1.*

LABEL PANCAKES

€ 5,50

*Two (2) pancakes, hot honey, caramelised almonds, whipped
cream
Scoop of Ice cream: € 1.*

ARTISANAL ARABIAN PASTRY

€ 6,50

Five (5) pastries with nuts, honey and topping.



MUHALLABIA WITH ORANGE COULIS

€ 6,00

*Smooth pudding with coconut cream, spices, orange coulis,
and pink pepper.*



SPECIAL RESERVATION ONLY

2 DAYS IN ADVANCE

MIN. 2 PERSONS

VEGETABLE COUSCOUS WITH LAMB € 18,00/PP

Traditional Moroccan couscous served with carrots, zucchini, potatoes and lamb.

VEGETABLE COUSOUS WITH BEEF € 16,00/PP

Traditional Moroccan couscous served with carrots, zucchini, potatoes and beef.

VEGETABLE COUCOUS WITH CHICKEN € 15,00/PP

Traditional Moroccan couscous served with carrots, zucchini, potatoes and chicken.

TAJINE WITH LAMB, OLIVES AND LEMON € 18,00/PP

Traditional Arabic stew with olives, lemon, and lamb. Served with Moroccan bread.

TAJINE WITH CHICKEN, OLIVES AND LEMON € 15,00/PP

Traditional Arabic stew with olives, lemon, and chicken. Served with Moroccan bread.

PASTILLA WITH CHICKEN € 16,50/PP

Filo pastry filled with chicken, almond, and spices.

SUPPL. COUSCOUS € 2, EXTRA BREAD € 1, FRIES € 2,50.