

Logo PHOENICIA GRINZING

COLD APPETIZERS

WARM APPETIZERS

SOUPS

SALADS

MAIN COURSES

SANDWICHES TO TAKE AWAY

SIDES AND SAUCES

FROM THE SEA

DESSERTS

NON-ALCOHOLIC DRINKS

HOMEMADE LEMONADES

COFFEE & TEA

DRAFT BEER

BOTTLED BEER

WHITE WINE

ROSÉ WINE

RED WINE

LEBANESE WINE

SPIRITS

SPARKLING WINE

[HOME]

Cold appetizers

Hummus bi Tahine

Chickpea purée with sesame paste and lemon

N,O

7,50

Hummus Phoenicia

with toasted pumpkin seeds and avocado

N,O

9,50

Hummus bi Lahme

Hummus with toasted almonds and lamb cubes

N,O

10,90

Muhammara vegan

Roasted pepper and walnut spread with sesame

A,C,G,M,O

9,90

Baba Ghannoug vegan

Grilled eggplant with sesame paste and olive oil

N,O

8,90

Warak Enab vegan

Stuffed vine leaves with rice, herbs and lemon

O

7,90

Labneh + olive oil & mint

Lebanese strained fresh cheese

G,O

7,90

Labneh refined with garlic

Lebanese strained fresh cheese refined with garlic

8,90

Spicy shanklish

Spiced Lebanese aged cheese with tomatoes, onions and olive oil

A,G

9,50

Kafta naye

120 g beef tartare with parsley and onions, house style

A

28,90

Kebbe naye

120 g tartare with bulgur and herbs, house style

A

29,90

[HOME]

Warm appetizers

Falafel vegan

Crispy chickpea fritters with tahini

A,N,O

10,90

Chicken wings

With lemon and coriander marinade

10,50

Chicken liver

Roasted with pomegranate sauce

A,M

10,90

Batata Harra vegan

Spicy potato cubes with garlic, coriander and chili

8,50

Mezze mix platter cigarello

Hummus, Baba Ghannoug, Muhammara, Labneh, Warak Enab, Falafel and tabbouleh; 1 person € 17,90 / 2 persons € 29,90

17,90 / 29,90

Sambusek gebneh

4 pastries filled with sheep cheese, mozzarella and herbs

8,90

Fatayer sbenegh

4 pastries filled with fresh spinach, sumac and lemon

6,90

Kebbe mekliye

4 crispy fried bulgur croquettes filled with seasoned minced beef, onions and nuts

A,C,G

9,50

Cheese cigarellos

Crispy cheese rolls made from thin pastry, fried golden brown and filled with Lebanese cheese, parsley and mint

A,C,G

6,90

Fatayer batata

4 pastries filled with potato, onion and herbs

A,C,G

7,90

Fatayer mixed plate

6 assorted filled pastries

9,90

Spicy sujuk!

With peppers, onions and tomatoes

O

12,50

Makanek

Spiced mini sausages of beef and lamb with aromatic spices in lemon-pomegranate sauce

O

12,90

Arayes kafta

Flatbread filled with seasoned minced beef and fresh herbs

A

9,90

[HOME]

Soups

Lentil soup vegan

With cumin and lemon

A,L

7,90

Clear chard and lentil soup

Chard, lentils, carrots and diced potatoes with a dash of lemon

7,90

Chicken soup

With oriental herbs

A,L

8,50

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Salads

Malfuf salad

Lebanese-style cabbage salad with tomatoes, lemon, olive oil and mint

C,G

6,90

Fattoush

Lebanese mixed salad with tomatoes, pomegranate, sumac and flatbread croutons

A,O

7,90

Tabbouleh

Parsley salad with bulgur, mint, tomatoes and lemon

A

8,50

Halloumi

Grilled on leaf salad with pomegranate seeds

A

11,50

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Main courses

Shish tawouk

Chicken skewers, served with basmati rice or fries

15,90

Shish kafta

Minced beef skewers with grilled tomatoes and onion

17,50

Shish lahme

Lamb skewers, served with basmati rice or fries

19,90

Lamb chops

From the grill with grilled vegetables and oriental rice

26,90

Phoenicia mixed grill

Mix of lamb, beef and chicken with lamb chop; served with basmati rice, fries and vegetables; 1 person € 33,50 / 2 persons € 59,90

A,M,N,O

33,50 / 59,90

Veal liver

Roasted with fried potatoes

18,90

Beef sirloin shawarma plate

With tahini sauce and fries or rice

A,G,M,O

19,50

Chicken shawarma plate

With garlic cream and fries

A,G,M,O

16,90

Bamieh

Okra with lamb shank, served with oriental rice

18,50

Bamieh vegan

Okra with oriental rice

14,70

Fasuly arida vegan

Large white beans in aromatic tomato sauce with onions, garlic and oriental spices; served with oriental rice

P

14,90

Lubye vegan

Green beans braised in olive oil with tomatoes, onions and garlic; a fragrant Lebanese home-style dish served with oriental rice

P

14,50

Lubye bel lahme

With pieces of lamb shank

17,50

Kebbe bel labaniye

Kebbe balls in warm yogurt-mint sauce

A,C

16,90

Escalope viennoise

Viennese chicken schnitzel with fries

A,C,G

15,90

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Sandwiches to take away

Lamb skewer sandwich

Tender grilled lamb fillet pieces with hummus, parsley-onion sumac mix and grilled vegetables

A,N

9,50

Kafta sandwich

Grilled kafta skewer of minced lamb and beef, with hummus, parsley-onion sumac mix and pickles

A,N

8,90

Tawouk sandwich

Grilled chicken skewer marinated house style in a sesame baguette with garlic cream, salad, pickles and fries

A,N

7,50

Beef sirloin shawarma sandwich

From beef sirloin, with tahini sauce and fries

A,C,M,O

9,20

Chicken shawarma sandwich

Chicken with garlic cream and fries

A,C,M,O

7,90

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Sides and sauces

Fries with two sauces

4,50

Oriental rice

4,80

Lebanese bread

2,10

Garlic cream

3,10

Spicy harissa sauce

3,90

Ketchup or mayo

2,90

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From the sea

Grilled pike-perch

With grilled vegetables and grilled potatoes

A,D

18,90

Grilled salmon fillet

With grilled vegetables and grilled potatoes

A,D

26,90

Prawns provençal

7 grilled king prawns with oriental rice and lemon sauce

A,B

32,50

Grilled calamari

With grilled vegetables and oriental rice

D

24,90

Fish platter

Pike-perch, salmon, prawns and calamari with grilled vegetables and rice

A,B,D

43,90

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Desserts

Nammoura

Semolina cake

A

6,50

Mhalabiya

Lebanese milk pudding with rose water and pistachios

A,G

6,90

Baklava

Crispy Lebanese pastry with nuts

A,G,O

8,90

Chocolate cake

With Lebanese ice-cream quark

A,C,G

11,50

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Non-alcoholic drinks

Soda

1/4L 2,90 / 0,3L 3,60 / 0,5L 5,40

Water with lemon

1/4L 1,80

Gasteiner

still / sparkling

0,33L 3,50

Evian Pure

still / sparkling

0,33L 4,60 / 0,75L 6,90

Coca-Cola | Cola Zero

0,33L 4,60

Almdudler or Light

0,33L 4,60

Frucade

0,33L 4,60

Sprite

0,33L 4,60

Rauch

0,2L 3,60

Cloudy apple juice / apricot nectar / blackcurrant / Rauch orange juice

1/4L 4,10

Kinley

Tonic / bitter lemon / ginger ale

1/4L 4,80

Iced tea peach / lemon

0,3L 4,40

Red Bull

1/4L 4,90

Homemade ayran

C

0,33L 4,50

Orange juice

For youths

0,25L 2,90

Apple juice

For youths

0,25L 2,90

Raspberry juice

For youths

0,25L 2,90

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Homemade lemonades

Lemon lemonade

7,50

Limonana

Lemon-mint lemonade

8,50

Phoenicia lemonade

Berries, thyme and basil

10,90

Sparkling passion fruit lemonade

10,90

Pomegranate lemonade

10,50

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Coffee & tea

Small espresso

3,10

Small brown coffee

3,40

Double espresso

5,80

Melange

5,20

Cappuccino

+ milk foam & cocoa powder

G

5,50

Caffè latte

G

5,10

Lebanese coffee

6,10

Tea rosehip - chamomile - fruit - peppermint - black tea

5,20

Zhourat Lebanese rose tea

5,50

Lebanese tea in a pot

5,40

Hot chocolate

G

5,50

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Draft beer

Stiegl Helles

0,3L 4,80 / 0,5L 5,90

Hirter Kellermeister

0,3L 4,90 / 0,5L 6,20

Budweiser

0,3L 5,10 / 0,5L 6,20

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Bottled beer

Stiegl Radler

0,5L 5,80

Erdinger wheat beer

0,5L 6,20

Stiegl alcohol-free beer

5,80

Almaza Lebanese beer

0,33L 4,90

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White wine

House white wine spritzer - Wenzl

4,50

Grüner Veltliner - Donaubaum Wachauer Federspiel 2024

1/8L 6,50 / FL. 39,90

Riesling - Ried Fahnberg Kamptal DAC 2024

1/8L 6,90 / FL. 42,90

Sauvignon Blanc - Weinhof Ulrich Vulkanland Steiermark DAC 2023

1/8L 7,50 / FL. 48,90

Organic Wiener Gemischter Satz - Christ DAC 2024

1/8L 7,20 / FL. 46,90

Gelber Muskateller - Platzer Klassik DAC 2024

1/8L 6,90 / FL. 43,50

Chardonnay - Markowitsch Carnuntum DAC 2024

1/8L 8,10 / FL. 49,50

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Rosé wine

Organic Zweigelt rosé - Bründlmayer 2024

1/8L 6,90 / FL. 42,50

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Red wine

Zweigelt - Kerschbaumer Burgenland 2022

1/8L 6,90 / FL. 42,90

Organic Blaufränkisch Classic - Iby 2023

1/8L 7,50 / FL. 45,90

Cuvée - Heideboden 2022

1/8L 7,90 / FL. 49,50

Pinot Noir - Gmeiner 2022

1/8L 7,90 / FL. 51,90

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Lebanese wine

Reserve du Couvent

1/8L 8,20 / FL. 55,90

Ixsir rosé

FL. 65,90

Ksara white wine Blanc de Blancs

1/8L 6,90 / FL. 39,90

Chateau Heritage

1/8L 7,20 / FL. 43,50

Ksara Cuvée du Troisieme Millenaire Limited 2008

FL. 160

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Spirits

Aperol with wine

6,90

Aperol spritz

7,90

Hugo

7,50

Campari soda

10,90

Grappa

2CL 5,90

Amaretto Disaronno

2CL 9,20

Averna sour

2CL 9,50

Jack Daniel's

2CL 9,20

Chivas 12

2CL 10,90

Hendrick's Gin

2CL 11,90

Ksara arak

0,125L FL 24,50 / 0,350L 43,50 / 0,7L 65

Wadi Zahle arak

Glas 6,50 / FL 59

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Sparkling wine

Mionetto Prosecco Rosé DOC

0,7L 53

Moët & Chandon

0,7L 150

Prosecco on tap

0,1L 6,20

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