



TASTING BY LEVANTINA

Minimum 2 people

Welcome to a world where every bite tells a story.
Our tasting menus are crafted for those who wish to experience the best of the Levant – in a new, beautiful, and flavorful way.

MENU 1 - VEGAN

399 /pp

14 small dishes

Three types of hummus (avocado, beetroot, classic), olive tapenade, baba ghanoush, muhammara, dolma, Lebanese beetroot salad, tabbouleh, fattosh, spinach pastry, falafel, fried cauliflower, spring roll, grilled vegetables, and batata harra.

MENU 2 - VEGETERIAN

399 /pp

14 small dishes

Three types of hummus (avocado, beetroot, classic), olive tapenade, baba ghanoush, muhammara, dolma, three types of labneh (sumac, basil, classic), tabbouleh, fattosh, spinach pastry, falafel, cheese roll, halloumi, cauliflower, and batata harra.

MENU 3

449 /pp

14 small dishes

Three types of hummus (avocado, beetroot, classic), olive tapenade, baba ghanoush, muhammara, dolma, three types of labneh (sumac, basil, classic), tabbouleh, fattosh, kibbeh, spinach pastry, falafel, cheese roll, meat pastry, and batata harra.

MENU 4

549 /pp

14 small dishes + Levantina Flame

Three types of hummus (avocado, beetroot, classic), olive tapenade, baba ghanoush, muhammara, dolma, three types of labneh (sumac, basil, classic), tabbouleh, fattosh, kibbeh, spinach pastry, falafel, cheese roll, meat pastry, batata harra, and Levantina Flame.

Levantina Flame:

An iconic grill platter with toum, lamb chops, minced beef skewer, chicken skewer, chicken wings, grilled red onion, and grilled tomato. – from the fire to the heart.

MAIN COURSES

Choose a base: Rice, bulgur, or potato wedges

SHISH TAWOOK	259
Marinated chicken skewer served with salad and creamy dips	
KAFTA KOURA	259
Grilled minced beef skewers served with salad and creamy dips	
KASTALETTA LEVANTINA	359
Grilled lamb chops served with salad and creamy dips	
THE FLAME STEAK	359
Grilled sirloin steak, served with crispy potato wedges and dressing.	
ROYAL SHAWARMA – MEAT	279
Tender veal strips, served with fresh salad and a variety of creamy dips.	
ROYAL SHAWARMA – CHICKEN	269
Shredded chicken served with salad and creamy dips	
FALLOUMI NOUR	269
Our crispy, handcrafted falafel and grilled halloumi served with fresh sides and creamy dips	
GREEN ZAHRA (VEGAN)	269
Our crispy, handcrafted falafel, vine leaf dolmas, and golden spinach pastry – served with creamy vegan dips.	
FALAFEL HARMONY (VEGAN)	249
Our crispy, handcrafted falafel, served with salad and creamy dips	
SAJUSHI LAHMEH	289
Shredded veal in saj bread with garlic cream, parsley, pomegranate molasses, and sesame dressing. Cut into sushi-style bites and served with salad and creamy dips.	
SAJUSHI DAJAJ	279
Shredded chicken in saj bread with garlic cream, muhammara, pomegranate molasses, and garlic sauce. Cut into sushi-style bites and served with salad and creamy dips.	
SAJUSHI FALLOUMI	279
Our crispy, handcrafted falafel and grilled halloumi in saj bread with garlic cream, hummus, and sesame dressing. Cut into sushi-style bites and served with salad and creamy dips.	

SAJUSHI BY LEVANTINA



SAJUSHI SIGNATURE 18 PIECES

469

An elegant trio: 6x Lahmeh, 6x Dajaj, and 6x Falloumi. Sushi-style saj rolls, plated with precision. Served with potato wedges and toum (garlic cream).



SAJUSHI SOLO 18 PIECES

469

Choose your flavor: Lahmeh, Dajaj, or Falloumi. Sushi-style saj rolls in a refined composition – 18 flavorful pieces served with potato wedges and toum (garlic cream).

LEVANTINA FLAME

Minimum 2 people

579 (serves 2)

An iconic grill platter with toum (garlic cream), lamb chops, minced beef skewer, chicken skewer, chicken wings, grilled red onion, and grilled tomato. – from the fire to the heart.

WARM MEZE

FATAYER Spinach pastry	89
RAKAKAT JEBNE Crispy cheese filo rolls	89
FALAFEL Handcrafted falafel (chickpea and bean bites).	79
GOLDEN HALLOUMI Grilled halloumi cheese	99
KEBBEH AKRAS Crispy bulgur croquettes stuffed with spiced minced beef.	99
SAMBOESEK BELLAHME Beef pastry	89
RAKAKAT NABATI Crispy vegetable filo rolls	89
CRISPY CHICKEN WINGS Crispy wings with a fiery kick from our signature Levantina hot sauce.	89
SPICY SHRIMP Pan-seared with fresh garlic, coriander, and lemon, then tossed in our spicy Levantina chili sauce – a perfect balance of heat and tang.	139
HUMMUS BIL LAHME Silky chickpea and tahini dip topped with shredded veal	139
SAJUSHI LAHMEH SINGLE Shredded veal in saj bread with garlic cream, parsley, pomegranate molasses, and sesame dressing. Cut into sushi-style bites.	159
SAJUSHI DAJAJ SINGLE Shredded chicken in saj bread with garlic cream, muhammara, pomegranate molasses, and garlic sauce. Cut into sushi-style bites.	149
SAJUSHI FALLOUMI SINGLE Crispy falafel and grilled halloumi in saj bread with garlic cream, hummus, and sesame dressing. Cut into sushi-style bites and served with salad and creamy dips.	149
BATATA HARRA Crispy potatoes sautéed with fresh coriander, garlic, lemon, and our fiery Levantina chili paste.	89
CRISPY FRENCH FRIES	79
POTATO WEDGES	79
RICE	79
BULGUR	79

COLD MEZE

HUMMUS Creamy dip made with chickpeas and tahini	89
LEVANTINA HUMMUS Hummus Trio – avocado, beetroot and classic	99
LABNE Strained yogurt with mint	89
LEVANTINA LABNE Labne Trio – sumac, basil, and classic	99
MAHAMARA Walnut dip with roasted red pepper and breadcrumbs	99
BABA GHANOSH Roasted eggplant & tahini dip	89
ZAYTOUNI Olive tapenade with a citrus twist	89
TOUM Creamy garlic sauce	99
WARAK INAB Grape leaves with rice & herbs (vegan)	89
FATTOSH Mixed salad with crispy toasted bread	89
TABOULE Fresh parsley salad with tomato, onion, bulgur & lemon	109

SIDES

PITA BREAD	25
FATTOUSHBREAD	29
GLUTENFREE BREAD	29

DESSERTS

BAKLAVA

69

Our homemade Lebanese baklava, crafted from delicate layers of filo pastry filled with roasted cashew nuts. Baked to perfection and dipped in a rosewater-infused syrup. A nutty, crispy, and sweet finale you won't forget.

BAKLAVA WITH VANILLA ICE CREAM

119

ZNOD EL SIT

69

Our homemade Lebanese filo rolls filled with silky ashta cream, fried to golden perfection and drizzled with rosewater syrup. Crispy on the outside, dreamy on the inside – topped with crushed pistachios.

ZNOD EL SIT WITH VANILLA ICE CREAM

119

TONIGHT'S DESSERT

139

Depending on the season – ask our staff for today's selection.

VANILLA ICE CREAM

59

COFFEE & TEA

LEVANTINA CHAI

39

LEVANTINA QAHWA

39

CLASSIC BLACK COFFEE

29

ESPRESSO

39

DUBBLE ESPRESSO

49

CAPPUCCINO

49

LATTE MACCHIATO

39

DRINKS MENU

SOFT DRINKS & JUICES

COLA	35
COLA ZERO	35
FANTA ORANGE	35
SPRITE	35
SPRITE ZERO	35
RED BULL	45
SPARKLING WATER – LEMON	30
SPARKLING WATER – PLAIN	30
APPLE JUICE	35
ORANGE JUICE	35

NON-ALCOHOLIC

NON-ALCOHOLIC BEER (0.0%)	59
---------------------------	----

CIDER

REKORDERLIG PEAR - 4,5 %	75
REKORDERLIG STRAWBERRY-LIME - 4,5%	75

DRAFT BEER

BRYGGMÄSTARENS PREMIUM GOLD - 5,7%	79
FAT 21 - 5%	69

BOTTLED BEER

CORONA, 33CL - 4,5%	75
BREWDOG PUNK IPA 33CL - 5,4%	79
PERONI NASTRO AZZURRO 33CL - 5%	75
ZLATOPRAMEN 50CL - 4,9%	85
BEIRUT BEER - 5%	85

SPARKLING & ROSÉ

ROSÉ WINE	109	429
Montgravet Rosé cinsault- 12,5 %		
CAVA (BOTTLE 750ML)	109	429
Jaume Serra Cava Brut Nature - 11,5 %		
PROSECCO	125	549
Abbazia Prosecco - 11 %		
SPARKLING BUBBLE (NON-ALCOHOLIC)	89	349



RED WINE

MONTGRAVET CABERNET SAUVIGNON - 13.5%	109	429
RUFFINO CHIANTI 1877 - 13.5%	129	529
CH. KSARA RÉSERVE DU COUVENT - 13.5%	139	529



WHITE WINE

MONTGRAVET CHARDONNAY- 12%	109	429
DOPFF AU MOULIN RIESLING CUVÉE EUROPE - 12.5 %	129	529
CHÂTEAU KSARA BLANC DE BLANCS - 13%	139	529



ARAK

CH. KSARA KSARAK 700ML - 53 %	165	1699
OUZO PLOMARI 500ML- 40%	135	799



COCKTAILS

LEVANTINA COSMOPOLITAN 175

Pomegranate syrup, cranberry juice, vodka, cointreau, fresh lime juice, club soda, lime wedges, pomegranate seeds.

LEVANTINA EXPRESS 165

Gin, fresh mint, elderflower liqueur, lemon juice, simple syrup, topped with prosecco.

RED LEBANESE 165

Vodka, lemon juice, raspberry purée, simple syrup, sambuca, and triple sec.

SPICY LEVENT 165

Tequila, apple liqueur, triple sec, lime juice, simple syrup, and fresh green chili.

NEGRONI 165

Gin, sweet vermouth, and Campari

OLD FASHION 165

Whiskey, sugar, Angostura bitters, and orange peel.

MARGARITA 165

Tequila, lime juice, and triple sec.

MOJITO 165

White rum, fresh lime, mint leaves, sugar, and soda water.

APEROL SPRITZ 155

Aperol, prosecco, and soda water.

PORNSTAR MARTINI 175

Vodka, passion fruit purée, vanilla syrup, and prosecco on the side.

ESPRESSO MARTINI 165

Vodka, coffee liqueur, and freshly brewed espresso.

IRISH COFFEE 165

Freshly brewed coffee, Irish whiskey, brown sugar, and topped with lightly whipped cream.

WHISKEY SOUR 165

Whiskey, lemon juice, simple syrup, and egg white.

GIN TONIC 155

Gin and tonic water, often garnished with lime or cucumber.

MANHATTAN 165

Rye whiskey, sweet vermouth, and Angostura bitters.

AMORELLA SOUR 165

Amaretto, lemon juice, simple syrup, and egg white.

LEVANTINA LEMONADE (NON-ALCOHOLIC) 69

Freshly squeezed lemons, sugar, and sparkling water with a burst of fresh mint.