

## Our pride and joy, made in our kitchen daily and served with love. Comes with tehina, olive oil, parsley and a warm pita / lavas.

TEHINA •

KABAB

**ONION SLICES** 

**EXTRA PITA** 

FALAFEL •

**SHAWARMA** 

10 legendary falafels Vegan

Marinated, grilled chicken thigh

Beef patties from our grill 11

hummus bowls

## Sesame sauce 11 Vegan 2890 Large portion of hummus, olive oil 11 Vegan

2490

4690

490

590

3490

4190

4390

1990

2390

2590

2990

**MUSHROOMS** •

2890 With onion and turmeric 11 Vegan MASABACHA • 2990 Warm chickpeas, tahini, lemon, garlic 11 Vegan

**TABULE** • 3490 Classic salad 1,11 Vegan

FALAFEL • 3490 10 legendary falafels 11 Vegan 3790

Falafel, our salads, fried eggplant 11 Vegan COMPLETE • 3790 Golden chickpeas, mushroom, falafel 11 Vegan 3790 Boiled egg, eggplant, potato, amba tehina 3, 11 Vegetarian

**SHAWARMA** • Seasoned, marinated, grilled chicken thigh, amba tehina 11 4190 **MINCED MEAT** 4390 Beef, pine nuts, confit garlic, tomato (picante) 8,11 SHAKSHUKA • Shakshuka, fried eggplant 3, 11 Vegetarian 4490

SHAKSHUKA MERGUEZ •
Picante Moroccan beef sausage 3, 11 5990 If you would like a second pita with your hummus bowl, please let our colleague know. Further pita is 490 Ft or wholegrain for 590 Ft.

hummus bowl add ons

**BOILED EGG** 

**EXTRA BROWN PITA** 

**3 FALAFEL BALLS** 590 **PINE NUTS** 1290 **OLIVES** 1290

490

490

main course Comes with 2 sides of your choice and fresh warm pita or lavas (whole grain pita +150 Ft).

## MINCED MEAT Beef, pine nuts, confit garlic, tomato (picante) 8

KABAB • 4690 Grilled beef patties SIDES: HUMMUS 11 OUR SALADS FRENCH FRIES

rolled with joy, filled with love

sandwiches

Try our unique range of good things wrapped in a warm pita or lavas (whole grain pita +150 Ft): hummus, tehina, parsley and...

## FALAFEL Falafel, Arab salad, sour cabbage 1,11 Vegan SABICH • Boiled egg, eggplant, potato, cabbage, amba tehina 1, 3, 11 Vegetarian

FALAFEL SABICH •

SHAWARMA •

Sabich ingredients + falafel 1, 3, 11 Vegetarian

Seasoned, marinated chicken thigh, Arab salad, cabbage, amba tehina 1,11

**HB STYLE KABAB** • Grilled beef patties, onion, Arab salad 1,11 2990 KABAB 2990 Beef patties, Arab salad, sour cabbage



dine-in only

shakshukas

The legendary tomato and pepper gravy, cooked with poached eggs, served with parsley and warm pita or lavas (whole grain pita +150 Ft).

3290

3790

3790

4990

4990

11990

14 990

1590

1590

1290

1290

1790

1990

2190

2690

2690

1190

1190

690

**790** 

490

890

990

990

990

990

1190

1390

1390

**CLASSIC** •

3 Vegetarian FETA •

3, 7 Vegetarian **EGGPLANT** •

3 Vegetarian

MEAT FOR TWO

couscous •

CHARIRA .

ZA'ATAR STICKS •

FRENCH FRIES •

ARAB SALAD .

TABULE •

1, 7, 11 Vegetarian

**ESPRESSO** 

SPARKLING, STILL

**HOT TEA** 

FALAFEL BALLS •

BABA GANOUSH •

CHOCOLATE MOUSSE

MINERAL WATER 0.33 I

FRESHENERS 0.51

**DREHER CLASSIC** 

**BUDAPEST BEER** 0.33 I

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**KRONENBOURG** 

LEMMONANA SUGAR-FREE BERALEMONADE (POMEGRANATE)

KIWI-I YCHFF-I IMF RED CITRUS-ORANGE

**PILSNER** 

SOUR CHERRY

0.33 I

4 cl

Fried pita slices, za'atar, tehina 1,11 Vegan

Tomato, cucumber, tatbilla, parsley Vegan

10 of our legendary falafels, tehina 11 Vegan

Bulgur, tomato, tatbilla, mint, cucumber (picante) 1 Vegan

Eggplant cream, tehina, warm pita/lavas 1, 11 Vegan

ream cheese, za'atar, olive oil, warm pita/lavas

3, 8

**MERGUEZ SAUSAGE** • **MINCED MEAT** •

tasting-, kids menus

**VEGETARIAN** FOR TWO ● Hummus bowl tehina, classic shakshuka, baba ganoush, labane, Moroccan carrot salad, Arab salad, sour cabbage, 8 falafel balls, pita 1,3,7,11

Hummus bowl shawarma or minced meat, shakshuka merguez, baba ganoush, labane, Moroccan carrot salad, Arab salad, sour cabbage, 8 falafel balls, pita 1, 3, 7, 8, 11 WITH WATER 1690 WITH SOFT DRINK 1890 **KIDS MENU** • 5 falafels, french fries, shakshuka sauce, half pita and gift *1Vegan* 

soups

Moroccan silk soup with carrots, potatoes, onions, celery, parsley, lentils, peeled barley and chickpeas, seasoned with winter spices 1,9 Vegan

taste

the magic

lconic North African soup with sweet potato, pumpkin, celery, potato, carrot, cabbage, coriander, couscous and parsley *1,9 Vegan* 

of textures starters, salads

desserts

With black and white chocolate + buckwheat, crunchy topping with peanuts 5 (in case of allergy ask without topping) Vegan BAKLAVA • 1190 Phyllo pastry, sugar syrup, date paste, ground walnuts, pistachios 1,8 Vegan

drinks

MALABI • Middle Eastern classic pudding with orange blossom + homemade pomegranate–caramel sauce, coconut flakes, roasted peanuts 5 (in case of allergy ask without topping) Vegan

**ICE TEAS** 0.5 I HB ICE TEA ZENERGY SUGAR-FREE VERYBERRY SUGAR-FREE COCA COLA PRODUCTS 0.331 890 COCA COLA, COCA COLA ZERO, FANTA, SPRITE

**DREHER ALCOHOL FREE** 

ARAK 1390

TUBI60 1390 In accordance with the effective government decree, we charge a mandatory redemption fee of 50 Ft on top of the price shown on the menu! CONTAINS MEAT VEGAN/VEGETARIAN MEAL Allergens: 1: gluten; 3: egg; 5: peanuts; 7: dairy; 8: nuts; 9: celery; 11: sesame seed Eco-friendly packaging +200 Ft. Paper bag + 100 Ft. Prices are in HUF and apply on one serving.