Mazati

KÖK & BAR

www.mazati.se

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Warm welcometo Mazati.
Feel at home and let yourself be transportedto Lebanon and its outstanding food culture.We will offer a taste sensation that will take you to the Middle East and Lebanon.To get an overview of the country's taste culture and the feelings that are reflected, we recommend that you let the chefs take over the helm and put together a number of small dishes, a taste menu that you will not soon forget.We recommend, for the best possible experience, that the group drinks Lebanese wine that enhances the flavors of the food, or for those of you who prefer beer, we have a classic pale lager, possibly a spicy version of a Pale Ale.At the end of it all, a number of tasty desserts are served to be enjoyed together with a cup of Lebanese coffee that marries nicely with the sweet flavors.

Experience authentic
Lebanese food in Stockholm

BOOK A TABLE

To book a table, you can also contact us by email or phone.
Call 076-208 80 11 / 08-122 044 02
or mail to info@mazati.se

TASTING MENU

(At least 2 people)

Get to know the Lebanese cuisine with mazati special.
Sit back and let the chef choose freely from the menu.
We guarantee you a tasty experience.

- *Mazati Tasting Menu 1* — *399:-/per.Person*
  16 cold & warm meza dishes.

- *Mazati Tasting Menu 2* — *499:-/per.Person*
  16 cold & warm meza dishes with grill mix.

- *Mazati Tasting Menu 3* — *549:-/per.Person*
  16 cold & warm meza dishes with grill mix
  & dessert.

About your allergy

Ask us about what the food contains

COLD MEZA

• *Hummus*	*Creamy chickpea dip.*	95:-
• *Muhammara*	*Paprika dip with walnuts & pomegranate syrup.*	95:-
• *Labne bel toum*	*Mild yoghurt with garlic and mint*	95:-
• *Taratour*	*Chicken dip with sesame paste & pickled cucumbers.*	95:-
• *Moutabel betenjan*	*Aubergine dip with sesame paste.*	95:-
• *Warak inab*	*Vegetarian vine leaf dolma.*	95:-
• *Fatoush*	*Lebanese mixed salad topped with fried bread & pomegranate seeds.*	109:-
• *Tabboule*	*Finely chopped parsley with tomatoes & onion.*	109:-
• *Basterma*	*Marinated air-dried cured beef.*	129:-
• *Ardishoke*	*Boiled artichoke with lemon & garlic marinade.*	90:-
• *Shamandar bel tahinne*	*Lebanese beetroot dip with sesame paste.*	95:-
• *Shamandar bel hamed*	*Lebanese beetroot dip with squeezed lemon & seasonings.*	95:-
• *Shanklish*	*Spiced cheese with parsley, tomatoes & onion.*	99:-
• *Cremtoum*	*Garlic cream.*	90:-
• *Zeiton moutabal*	*Seasoned olives.*	90:-
• *Makdous batinjan*	*Small walnut-filled aubergines in lemon vinaigrette.*	95:-
• *Kebbe naje*	*Lebanese steak tartare with bulgur.*	179:-
• *Kebbe naje special Small plate*	*Lebanese steak tartare dipped in nuts.*	289:-
• *Kebbe naje special big plate*	*Lebanese steak tartare dipped in nuts.* .	549:-
• *Kabbis mshakal*	*Pickled vegetables.*	85:-

WARM MEZA

• *Batata harra*	*Fried potatoes marinated in lemon, garlic, coriander & chili.*	95:-
• *Batata motafaiy*	*Fried potatoes with fresh lemon, fresh garlic & fresh coriander.*	95:-
• *Sambousek*	*Meat pie.*	99:-
• *Fattajer*	*Spinach pie.*	99:-
• *Rakakat jebneh*	*Cheese-filled filo pastry rolls.*	105:-
• *Falafel*	*Fried chickpea patties.*	95:-
• *Jawaneh mishwiye*	*Lemon and garlic marinated chicken wings topped with coriander.*	119:-
• *Sojuk*	*Fried seasoned beef sausages served with vegetables.*	119:-
• *Sojuk belbajd*	*Fried seasoned beef sausages with fried eggs.*	129:-
• *Kebbe trabulsye*	*Fried bulgur croquettes filled with ground beef & onion.*	125:-
• *Kraydes*	*Chili marinated scampi with lemon, garlic & coriander.*	159:-
• *Ardishoke harra*	*Fresh boiled artichoke with fresh lemon and garlic.*	139:-
• *Halloumi meshwe*	*Grilled halloumi.*	120:-
Toshka mazati	*Grilled bread with seasoned ground beef, vegetables, french fries / mash & remoulade sauce.*	120:-
• *Hummus bel lahme*	*Chickpea dip with grilled lam fillet of beef topped with roasted pine nuts.*	135:-
• *Halloumi mekli*	*Fried halloumi.*	120:-
• *Maria mazati*	*Grilled bread with seasoned ground beef & vegetables.*	
• *Karnabit*	*Fried cauliflower marinated in lemon and garlic.*	119:-
• *Sasijo*	*Fried lamb sausages...*	125:-
• *Kebbe bel siekh*	*Grilled steak tartare with bulgur & pistachios.*	129:-

MAIN DISHES

All dishes are served with bulgur, rice or fried potatoes, salad and four Lebanese dips.

From the country

- *Sahen khedra mishawi* 239:-
  Grilled vegetables.
- *Shish kafta* 279:-
  Grilled ground beef & grilled vegetables.
- *Shish taouk* 279:-
  Grilled chicken skewers & grilled vegetables.
- *Lahme mishwiye* 329:-
  Grilled fillet of beef & grilled vegetables.
- *Kastaletta ghanam* 339:-
  Grilled racks of lamb & grilled vegetables.
- *Sahen mashawi* 429:-
  Chicken skewers, ground beef skewers, racks of lamb, fillet of beef & grilled vegetables.
- *Family plate mashawi* 1349:-
  3 Chicken skewers, 3 ground beef skewers, 3 racks of lamb, 3 filets of beef & grilled vegetables.

From the sea

- *Samake harra mishwiye* 359:-
  Chilli marinated grilled fish, served with fries & sauce.
- *Samake miklie* 359:-
  Fried marinated fish, served with fries & sauce.
- *Kraydes mishwi* 359:-
  Grilled scampi with grilled vegetables.

HELWIAT

- *Knafe bel jebne* 109:-
  Semolina, cheese & pistachios.
- *Katajef & boza* 109:-
  Fried walnut nots in sugar syrup served with ice cream.
- *Baqlawa* 89:-
  Lebanese pastry made out of puff pastry, nuts and honey served with vanilla ice cream.
- *Today's sorbet* 79:-
  (Ask the staff)
- *Chocolate fondant* 109:-
  Vanilla ice cream seasonal berries

Cold DRINKS

- *Coca Cola* 45:-
- *Coca Cola Zero* 45:-
- *Fanta* 45:-
- *Sprite* 45:-
- *Redbull* 55:-
- *Cranberry juice* 55:-
- *Orange juice* 55:-
- *Pineapple juice* 55:-
- *Passionfruit juice* 55:-

Hot DRINKS

- *Lebanese coffee* 45:-
- *Coffee* 39:-
- *Tea* 39:-
- *Tea with mint* 45:-

WINE

We offer our guests a wide selection of wine.

White Wine

	Glass	Bottle
• House White Wine	105:-	475:-
• Château Ksara Blanc De Blancs (Lebanon) Fresh & dry wine with clear citrus & minerality.	129:-	599:-
• Musar Jeune White (Lebanon) Generous fruitiness with a crispy surface and hints of pear & apricot.	165:-	699:-
• Château Musar White (Lebanon) Tasty & full-bodied wine with hints of ripe fruit, honey, almonds & barrels.		1299:-
• Les Deux Pins Cabernet Sauvignon (France) Fruity & spicy wine with the character of red berries, black currants & hints of licorice.	129:-	599:-

Red Wine

	Glass	Bottle
• House Red Wine	105:-	475:-
• Ksara Reserve Du Couvent (Lebanon) Full-bodied, powerful & dark fruity wine with hints of berries, barrels & chocolate.	129:-	599:-
• Musar Jeune (Lebanon) Fruity taste with hints of cherry & a lively acidity.	165:-	699:-
• Les Deux Pins Cabernet Sauvignon (France) Fruity & spicy wine with the character of red berries, black currants & hints of licorice.	129:-	599:-
• Wardy Chateau Le Cedres (Lebanon) Aged 18 months in French oak barrels. Aroma of dark berries, vanilla & spicy notes.		999-
• Château Ksara (Lebanon) Powerful & elegant wine with flavor of black currants, black pepper & bay leaves.		999:-
• Château Musar (Lebanon) Elegant & fruity wine with a well-polished tannin & roughness. Hints of berries, spices & oak.		1299:-

Rosé Wine

	Glass	Bottle
• House Rose Wine	105:-	475:-
• Château Ksara	129:-	599:-
Very nice & lively color, with aromas of dark fruits.		
• Les Deux Pins Cabernet Sauvignon *(France)*	129:-	599:-
Fruity and spicy wine with character of red berries and black currants and hints of licorice		

CHAMPAGNE & SPARKLING

	Glass	Bottle
• The house sparkling	105:-	499:-
• Jacob`s Creek Chardonnay Pinot Noir Brut Cuvée	119:-	499:-
• Tenuta Ca'bolani Prosecco Doc	125:-	599:-

BEER

Lebanese Bottled Beer

- Almaza 33cl 89:-
- Almaza 50cl 99:-
- Almaza Mexican 33cl 99:-
- Almaz Mexican 50cl 109:-
- Beirut Beer 33cl 89:-

Bottled Beer

- Eriksberg 50cl 69:-
- Brooklyn Lager 33cl 65:-
- Brooklyn East IPA 33cl 65:-

Draft Beer

- Falcon 69:-
- Staropraonmen 74:-

Cider & Xide

- Sommersby 33cl Different flavors, ask the staff 65:-

ARAK / RAKI

	4cl	6cl	1/2 Bottle	Bottle
• Ksarak	99:-	135:-	(35cl) 800:-	(70cl) 1600:-
• Touma	99:-	135:-	(50cl) 800:-	(75cl) 1600:-

WHISKEY DRINKS

		6cl	Flaska
• Irish Coffee	Whiskey, kaffe, vispgrädde	155:-	
• Espresso martini	kaffe, vodka, kahlua	155:-	
• Tiramisu Martini	kaffe, vodka, kahlua, baileys, amaretto	155:-	
• Baileys coffee	baileys, kaffe, vispgrädde	155:-	
• Whiskey Sour	Bourbon, citronjuice,sockerlag, äggvita	155:-	
• Chivas Regal 12år		160:-	1460:-
• Johnnie Walker Red label		155:-	1399:-
• Johnnie Walker Black Label		165:-	1600:-
• Johnnie Walker Double Black		199:-	2000:-
• Johnnie Walker Green label		259:-	2599:-
• Johnnie Walker Gold label		299:-	2999:-
• Johnnie Walker White label		349:-	3299:-
• Johnnie Walker blended scotch whisky		359:-	3999:-
• Johnnie Walker Blue label		399:-	4999:-

DRINKS

Rom drinks

	4cl	6cl
• Mojito Rum, soda water, sugar syrup, lime, mint.	129:-	149:-
• Cuba Libre Rum, coke, lime juice.	129:-	128:-

DRINKS

	4cl	6cl
• *Dry Martini* *Gin, vermouth & olives.*	129:-	149:-
• *Manhattan* *Canadian whiskey, red vermouth, angostura bitter & red cocktail berries.*	129:-	149:-
• *Negroni* *Gin, martin rosso, campari bitter & soda water.*	129:-	149:-
• *Old Fashioned* *Whiskey, angostura bitter, sugar & orange.*	129:-	149:-

Gin drinks

	4cl	6cl
• *Gin & Tonic* *Gin, tonic, garnished with lemon.*	129:-	149:-
• *Tom Collins* *Gin, sugar syrup, soda water, garnished with lemon.*	129:-	149:-
• *French 75* *Gin, prosecco, sugar syrup, lemon juice*	129:-	149:-
• *Hendrick's Gin Bongo* *Gin, passion likör, aplsinjuice, passionfrukt*		165:-

Vodka drinks

	4cl	6cl
• *Vodka Redbull* *Vodka, redbull, garnished with lemon.*	119:-	139:-
• *Cosmopolitan* *Vodka, triple sec, cranberry juice, lime juice.*	119:-	139:-
• *Vodka Cranberry* *Vodka, cranberry juice.*	119:-	139:-
• *White Russian* *Vodka, kahlua, milk.*	119:-	139:-
• *P2* *Vanilla vodka, epileptic sour, lime juice, sprite.*	129:-	149:-
• *Pornstar Martini* *Vanillia vodka, passion fruit liqueur, lime juice, sugar syrup*		165:-
• *Apple Double Sour* *Vodka, apple sours, lemon juice, syrup, egg white*		165:-
• *Passoa Drink* *Vodka, Passoa liqueur, grenadine, lemon juice, egg white*		165:-
• *Absolut Vodka(bottle) 700ml*		1499:-

Prosecco drinks

	4cl	6cl
• Hugo Prosecco, elderflower liqueur, mint	129:-	149:-
• Pink Chevrolet Prosecco, strawberry puree	129:-	149:-
• Bellini Prosecco, perisikopuré	129:-	149:-
• Aperol Spritz Prosecco, Aperol, soda water, garnished with orange	129:-	149:-
• Aperol sour Aperol, lemon juice, sugar syrup, egg white	129:-	149:-
• Amaretto sour Amaretto liqueur, lemon juice, sugar syrup, egg white	129:-	149:-

Tequila drinks

	4cl	6cl
• Margarita Tequila, cointreau, lime juice, garnish with lime slice	129:-	149:-
• Tequila Sunrise Tequila, orange juice, grenadine	129:-	149:-

Övriga drinkar

	4cl	6cl
• Campari Juice Campari, orange juice	115:-	128:-
• Testa Rossa Campari, vodka, tonic, garnished with orange slice	115:-	128:-
• Strawberry Daiquiriq frozen strawberries, rum, lime juice, strawberry puree		165:-
• Hot Shots Galliano, coffee, whipped cream	115:-	128:-

Free alcohol drinks

Different taste ask the staff 99:-