



SALAD

FATTOUSH (VEGAN)

Lettuce, cucumber, pita chips, tomatoes, mint, parsley and green onions. Drizzled with the lemon dressing, garnished with an extra sprinkle of ground sumac black pepper.

TABOULEH (VEGAN)

Traditionally served fresh and simple salad of very finely chopped fresh parsley and bulgur wheat, tomato, onions all tossed with lime juice and Olive Oil.

RAJAA'S SALAD (VEGAN)

Farmhouse Garden Salad a blend of fresh, greens, cucumbers, red onions, grape tomatoes. Served with sesame, hint of lemon and pomgrana juice.

POTATO SALAD (VEGAN)

The old-fashioned Mediterranean potato salad served with fresh shpped coriander, red onions, white onions and Olive Oil.

SHAWANDER SALAD (VEGAN)

Is a unique, quick fix – side dish. Beetroot, onion and orange mixed with a simple lime and Olive Oil.

FALAFEL SALAD (VEGAN)

The original Middel Eastern Falafel served with farmhouse Garden Salad a blend of fresh greens, cucumbers, red onions, grape tomatoes and Tahina dressing on top.

FAVA BEAN SALAD (VEGGIE)

Damaskino traditional salad combining Foul (black beans), fresh tomato, grean pepper, onions, parsely, fresh garlic with yogut and tahina dressing, hint of Lemon and Olive Oil.

HUMMUS SALAD (VEGAN)

Boiled chickpeas served with fresh tomato, green pepper , garlic, sesame, fresh pomgrana, hint of Lemon and Olive Oil.



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START with Dips

ORIGINAL HUMMUS (VEGAN)

The traditional Damaskino Hummus prepared with Smashed chickpeas and fresh Garlic, hint of Lemon mixed with Tahina and Olive Oil

JALAPENO HUMMUS (VEGAN)

Smashed chickpeas mixed with fresh Garlic, Lemon, Tahina, spicy Jalapeno and Olive Oil.

CUMIN HUMMUS (VEGAN)

Smashed chickpeas mixed with Cumin, hint of Garlic and Lemon with Tahina dressing and Olive Oil on top

MUTTABAL (VEGGIE)

Delicious Levantine condiment made with smoky roasted eggplant smashed and mixed with creamy tahina, yogurt, fresh garlic, hint of lemon juice and Olive Oil.

PAPA GHANOUJ (VEGAN)

Smoky roasted eggplant smashed and mixed with fresh garlic, pomgrana juice, Lemon, served with fresh tomato, pomgrana, parsely and Olive Oil on top.

MUHAMMARA (VEGAN)

Bread crumbs, crushed walnut and chili paste are mixed together with pomegranate syrup served with Olive Oil

POTATO MSABBAHA (VEGGIE)

Boiled and smashed potato mixed with Lemon, fresh garlic, cumin, yogurt and tahina dressing, served with fresh pomgrana and Olive Oil.

GREEN KESCHKEH (VEGGIE)

Bulgur wheat that is soaked with yogurt soften it, then mixed with fresh parsely, onions, served with Nuts and Olive Oil.



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Warm APPETIZERS

AUBERGINE & ZUCCHINI SLICES (VEGAN)

Aubergine and Zucchini slices reddished with Olive Oil and served with fried tomato, green pepper and red onions.

MSAKHAN ROLLS

Grilled chicken meat cooked with red and white onions, sumac served as rolls into flat bread, painted with garlic cream.

FALAFEL (VEGAN)

The original Damaskino Falafel prepared with chickpeas, onion, garlic, ground coriander, sumac and cumin served with Hummus, fresh tomato, tahina dressing.

FATAYER 'SPINACH PASTRY' (VEGAN)

Stuffed pastry triangels filled with fresh spinach, pomegranate, pomegranate syrup and nuts

GREEN BEANS (VEGAN)

Green beans chopped and cooked with fresh tomato, garlic and Olive Oil served with fresh green peppers.

RESCHTAYEH (VEGAN)

Intensively tasty and juicy mixture of Lentils, roasted dough balls, onions, celery and pomegranate juice



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MAIN COURSE

ABO BASTY (VEGGIE)

White and red curbis with onion and chickpeas with juicy pomegranate dressing and hint of Lemon

BERIANY (VEGGIE)

Indian rice crowned by fried carrot, peas, onions, champignon, raisin, green pepper and cashew on top

BULGUR & HUMMUS (VEGGIE)

Boiled chickpeas with bulgur, onion and hint of Lemon with nuts on top

MAKLOUBEH (VEGGIE)

Rice with roasted slices of Aubergine, tomato, potato and onions

MAHSCHY PATATA (VEGGIE)

Hollow potato stuffed with beef, onion, champignon and cooked with tomato sauce, dry mint and pomegranate dressing

MAHSCHY MIX (VEGGIE)

Hollow Aubergine and zucchini stuffed rice garlic saffron and cooked into tomato sauce with onions pepper and pomegranate dressing



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RAJAA'S FATTEH

*"Fatteh is an authentic and unique Levantine food composition.
Many types of Fatteh can be presented by composing the flatBread that is
crumbled, toasted, and layered with a variety of ingredients (your choice from the
Menu below), topped by Rajaa's Tahina&Yogurt special dressing. then crowned with
toasted, crunchy nuts. And all are included as a main content that makes Fatteh
simply
The marriage of flavors"*

FATTEH MAKDOUS (VEGGIE)

Rice, Grilled Aubergine, onion, Tomato sauce
pomegranate syrup

HUMMUS FATTEH (VEGGIE)

The original version of Fatteh: chickpeas, cumin, Garlic,
hint of lemon

FATTEH SPICY BALLS

Rice - meat broth dressing - meat balls cooked with
Tomato sauce - onion - Jalapeno

FATTET LAHME

Rice - meat broth dressing, onions, garlic - grilled beef
steak and pomegranate syrup

FATTEH CHICKEN

Rice - chicken broth dressing, grilled chicken breast and
onion



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DESSERTS

ATTAYEFF

Middle-Eastern Pancakes stuffed with a ricotta cream, sprinkled with crushed pistachios and served with a rose-water simple syrup

PISTACHIO ROLLS

Layers of pastry sweetened stuffed with pistachio and served with rose water syrup

HALAWEH

Semolina dough pasted with mozzarella stuffed with ricotta cream and served with sweet rose water syrup and pistachio



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DRINKS

CAFE & CO

Our Cafe & Co (self-service bar) includes a broad and rich selection of classical Coffee and Tea for your guests

SOFT DRINKS BAR

Quench your thirst with selection of refreshing drinks:

Drenched fresh Cucumber & mint

Drenched fresh Orange & Ginger

Soda & Lemonade

Sparkling water

OPEN BEER & WINE BAR

Rich selection of local Beer and wine bar service



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