

Desserts

Bourbon Vanilla Ice Cream
with candied pumpkin seeds and pumpkin seed oil **3,90 EUR**

Warm Chocolate Cake **8,90 EUR**
with a molten chocolate core, refined with
„Don Papa Rum“, served with a scoop of ice cream and
whipped cream

Warm Apple Pie with crumbles **5,90 EUR**
served with a scoop of ice cream and
whipped cream **7,90 EUR**

LUJAH-Popcorn **3,90 EUR**
Salted Caramel

Ice Cream **1,90 EUR**
Chocolate, Bourbon vanilla or Strawberry

Shakes

Iced Chocolate **6,90 EUR**
with a scoop of Bourbon Vanilla ice cream and whipped cream

Milkshake **7,90 EUR**
chocolate, Bourbon vanilla or strawberry

Yogurt Shake **7,90 EUR**
chocolate, Bourbon vanilla or strawberry

*We gladly serve all shakes with an additional helping of
raspberry or strawberry puree or fresh banana.* **+1,00 EUR**

Snacks & Barfood

Olives with garlic and herbs **6,90 EUR**
served with Parisienne

Crispy Potato Dippers **6,90 EUR**
served with sour cream

LUJAH-Potatoes **6,90 EUR**
with coarse salt and garlic oil, served with sour cream

Sweet Potato Fries **6,90 EUR**
served with home-made Aioli

Home-made French Fries **6,90 EUR**
served with chili-lime mayonnaise

Goat Cheese in Serrano Coat **8,90 EUR**
refined with honey, served with Parisienne bread

Chorizo **6,90 EUR**
caramelized in honey, served with Parisienne bread

Home-made Chicken Nuggets **6,90 EUR**
in panko breading, served with home-made sweet-chili dip

Lentil Tofu Skewers **6,90 EUR**
with teriyaki sauce

Gambas **16,90 EUR**
seared, served with garlic-chilli topping, fresh lime and Parisienne bread

Manchego Sticks **7,90 EUR**
wrapped in wonton, deep fried, served with home-made
fig mustard

Crispy Chicken Drumsticks **8,90 EUR**
in panko breading, served with home-made chilli-lime mayonnaise

Surf & Turf Skewers **13,90 EUR**
Shrimp & roast beef strips with chili oil and pesto

Home-made Falafel **6,90 EUR**
served with yogurt-mint dip

Have a gintastic day! www.lujah.de/gintasting

 **lujahbar** „behind the scenes“


Entrées

3 Home-made Dips with LUJAH-Bread	7,90 EUR
Choose from: Aioli, Paprika-Feta Cream, Carrot Tzatziki, Olive Tapenade, Date-Curry Dip, Baba Ghanoush, served with a basket of fresh Parisienne bread	
Quiche	6,90 EUR
filled with leek and cheese, served with home-made caramelized onion chutney	
Cheese Platter	15,90 EUR
from selected cheeses, served with home-made fig mustard and Parisienne bread	
Burrata	14,90 EUR
on avocado-tomato salad, with pesto and Parisienne bread	
Baked Feta	12,90 EUR
with tomatoes, onions, honey, and thyme, served with Parisienne bread	
Spinach Flan	8,90 EUR
with mango-chili sauce and confit tomatoes	
Soups	
Clear Chicken Soup	6,90 EUR
with vegetables and "Flädle" (pancake strips)	
Lemongrass-Coconut Soup	6,90 EUR
with fresh Parisienne bread	
with grilled shrimp	9,90 EUR
Salads	
Appetizer Salad	7,90 EUR
Fresh leaf salads with market-fresh vegetables	13,90 EUR
including apple, avocado, tomato, cucumber, and roasted nuts	
with home-made falafel	17,90 EUR
with chicken breast	19,90 EUR
with baked sheep's cheese	20,90 EUR
with gambas seared in garlic oil	25,90 EUR

All our salads are served with a side of Parisienne and one of the following: Balsamic vinegar and Olive Oil, Honey Mustard, Raspberry or French dressing

Main Dishes

Linguine Rucola	13,90 EUR
with melted cherry tomatoes, arugula, garlic, and roasted cashews served with Grana Padano	
optionally with home-made Pesto	16,90 EUR
Linguine Chorizo all' Arrabbiata	19,90 EUR
in spicy tomato-basil sauce with chorizo served with Grana Padano	
Rigatoni in Mozzarella Sauce	16,90 EUR
with sun-dried tomatoes and scallions	
optionally with chopped chicken breast	19,90 EUR
Classic Risotto	16,90 EUR
with caramelized chicory and confit tomatoes	
Bulgur-Vegetable Stir Fry	16,90 EUR
with sesame-feta balls	
LUJAH-Burger	
with fresh leaf salad, cucumber, tomato, caramelized onions, cheese and chili-lime mayo, served with home-made French fries	
with falafel patty	16,90 EUR
with lentil patty with teriyaki sauce	16,90 EUR
with chicken patty	18,90 EUR
Roastbeef Sous-vide	26,90 EUR
served with fresh sautéed vegetables, croquettes, and jus	
Lamb Roast	21,90 EUR
with glazed carrots and pesto mashed potatoes, served with jus	
Veal Schnitzel	26,90 EUR
With potato salad and cranberries	
Veal Cordon Bleu	27,90 EUR
with fresh sautéed vegetables, croquettes, and jus	

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