

# DRINKS

## Cocktails

- Sweet Mango: gin, mango, lime, orange blossom 16.-
- Curcuma Dream: vodka, ginger, turmeric, lime 16.-
- Pink Havana: rum, hibiscus, vanilla, lime 16.-
- Arranged rum 6.- / 12.-
- Frozen saké 9.-

## Local Wines

- Rosé of the moment 1dc 7.- / btl 45.-
- Red Gamaret 1dc 8.- / btl 52.-
- White Aligoté 1dc 8.- / btl 52.-

## Beers

- Peroni 33cl 6.50
- Asahi 33cl 6.50

## Homemade Iced Teas

- Orange blossom lemonade 35cl 6.-
- Ginger, turmeric 35cl 6.-
- Hibiscus, vanilla 35cl 6.-

## Softs

- Sparkling water 33cl 4.-
- Still water 33cl 4.-
- Coffee 4.-
- Tea 4.-
- Sirup 2.-

# STARTERS

## Gyozas 9.-

Choose your favorites (3 pieces)  
pork / chicken / duck / vegetables

## Mezzes 12.-

Eggplant zaalouk, pita bread or  
Pink hibiscus hummus, pita bread

vegan

## Wadi Rum Pancakes 14.-

Crispy lentil patties, eggplant zaalouk,  
cranberries, crispy onions, pili-pili sauce

vegan & gluten free

## Choumicha Salad 11.-

Carrots, olive oil, flower honey, lime,  
grilled peanuts, cranberry, sesame,  
lentil galette

vegan & gluten free

## Dehli Crunch 15.-

Crispy lentil patties, chutney of  
caramelized onions and peanuts,  
sesame, pili-pili sauce

vegan & gluten free

## Bedouin Rolls 12.-

Savory rolls  
grilled eggplant, feta,  
peanut crumble, flower honey

vege

## Spicy Dumpling Soup 13.-

Vegetable broth with world spices,  
dumplings with chicken or vegetables 



# NOODLES *vegan and gluten-free versions available*

## 1 Choose your noodle bowl

### Tampico 29.-

UDON wheat noodles, roasted chicken, vegetables, sweet potatoes, cranberry, grilled peppers

### Krispy Yakisoba 29.-

Buckwheat SOBA noodles, marinated tofu, vegetables, mango, feta, peanuts, crispy onions, grilled peppers

### Manila 28.-

Buckwheat SOBA noodles, roasted chicken, vegetables, sweet potatoes, grilled peppers

### San Fernando 29.-

UDON wheat noodles, beef roasted with coarse salt, vegetables, cashew nuts, grilled peppers

### Palawan 28.-

RICE noodles, marinated tofu, vegetables, mango, cranberry, grilled peppers

### Sawadi 29.-

UDON wheat noodles, pink shrimp, vegetables, peanuts, grilled peppers

## 2 Choose your version

Salad, Wok or Soup (+ 5.-) 🌶️

## 3 Choose your sauce

### Sawadi

Peanuts, lime, ginger, Thai chili

### Teriyaki

Soy sauce, honey, sesame oil, rice vinegar

### Tampico

Tomato, paprika, oregano, cumin, green chili, lime

### Mukarmil

Lactose-free Greek yogurt, olive oil, paprika, zaatar, lemon

## 4 Add your favorite toppings +3.-

Fresh mango

Eggplant zaalouk

Cashew nuts

Pink hummus

Marinated chickpeas

Grilled peanuts

Half-egg

Marinated red beans

Cranberry

## 5 Double the dose +8.-

Beef, chicken, shrimp or tofu



# NALAPITA *Bedouin Burrito*

## 1 Choose your Nalapita 19.-

### Manju Chicken

Roasted chicken,  
pink hummus,  
mango, peanuts,  
crispy onions,  
grilled peppers

*lactose free*

### Bedawi Tofu

Marinated tofu,  
eggplant zaalouk,  
marinated red beans,  
mango, cashew, cranberry,  
grilled peppers

*vegan*

### Mischwi Beef

Oriental-style beef,  
pink hummus,  
fragrant rice,  
melting sweet potatoes,  
grilled peppers

*lactose free*


## 2 Add a gourmandise +4.-

Crispy Peanuts Sauce

Spicy Tomato Sauce

Greek Yaourt & Fêta Sauce

## 3 Spice it up +2.-

Homemade Supa Mojo chilly sauce, deliciously spicy 

# BEDOUIN PLATTER *vegan version available*

## Assortment of colorful and flavorful mezzes

Blend of roast beef and chicken served with fragrant round rice, hibiscus-infused pink hummus, eggplant zaalouk, feta cheese extra virgin olive oil and Lebanese thyme, marinated red beans, mango honey sesame seeds, marinated chickpeas, homemade chili paste, roasted peppers, served with pita bread.

1 person 34.-

2 people 66.-

4 people 128.-

# ORIENT STYLE POKE BOWL

### Kuala Lumpur 26.-

Rice, chicken, red beans,  
peppers, peanut sauce,  
pili-pili

*gluten & lactose free*

### Kalibo 25.-

Rice, tofu, mango,  
peppers, tampico sauce,  
pili-pili

*vegan, & gluten free*

### Kobe 27.-

Rice, beef, sweet potatoes,  
peppers, teriyaki sauce,  
pili-pili

*gluten & lactose free*



# SALADS FUSION

## Pai Chicken 22/25.-

Roasted chicken, arugula,  
carrots, zucchini, mango,  
peanuts, crispy onions,  
grilled peppers

gluten & lactose free

## Mérida beef 23/25.-

Roasted beef with coarse salt, arugula,  
carrots, zucchini, fragrant rice,  
melting sweet potatoes,  
grilled peppers

gluten & lactose free

## Saana Tofu 22/25.-

Marinated tofu, arugula,  
carrots, zucchini, red beans,  
cashew, feta, cranberry,  
grilled peppers

vegan & gluten free

Homemade spicy sauce Supa Mojo + 2.- 

# DESSERTS

## Carrot cake 9.-

A slice of indulgence,  
served with fresh mango

végé

## Mango salad 10.-

Mango, honey, cinnamon,  
lime, sesame, cranberry

vegan & gluten free

## Brownie 7.-

Chocolate, banana,  
peanut butter

vegan & gluten free

## Cheese cake 8.-

Lemon zest,  
speculoos

végé

Yvonne & Nala

It's always good time for good food !

Eat Love





# THE WORLD WINE CELLAR

Selected by Yvonne & Nala

*Our cuisine, rich in fusion flavors, naturally pairs with expressive red wines from some of the world's finest terroirs. To complete this selection, a Spanish white wine joins the menu: fresh and perfectly suited to our dishes.*

## RED WINES

**Argentina** – Malbec 48.-

Intense and fruity, with notes of dark berries and cocoa, typical of high-altitude vineyards.

**France** – Gigondas 69.-

Powerful and elegant, with aromas of garrigue, red fruits and spices.

**Chile** – Cabernet Sauvignon 48.-

Blackcurrant, pepper and soft tannins: a modern and expressive Chilean Cabernet.

**Spain** – Finca Marimú (Jumilla) 62.-

A warm Monastrell grape wine, marked by dark fruits and spices, characteristic of Mediterranean terroirs.

**Italy** – Barolo 64.-

A great Italian classic with notes of rose and cherry, featuring a fine and noble structure.

**Australia** – Cabernet Sauvignon 48.-

A sun-filled Cabernet, blending ripe dark fruits with a refreshing hint of eucalyptus.

**United States** – Fetzer (Californie) 48.-

A round and fruity Californian red, with soft woody notes and a generous texture.

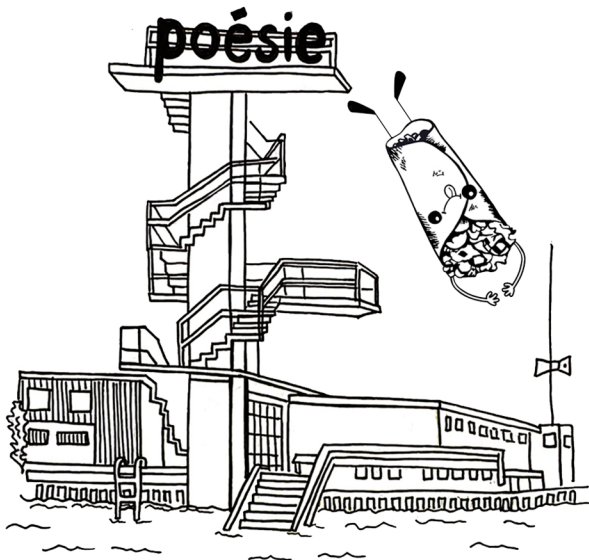
## WHITE WINE

**Espagne** – La Bodegaza (Valence) 58.-

Fresh and light, with notes of citrus and white flowers, bright and vibrant.



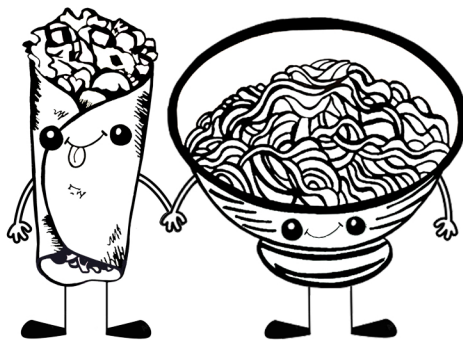
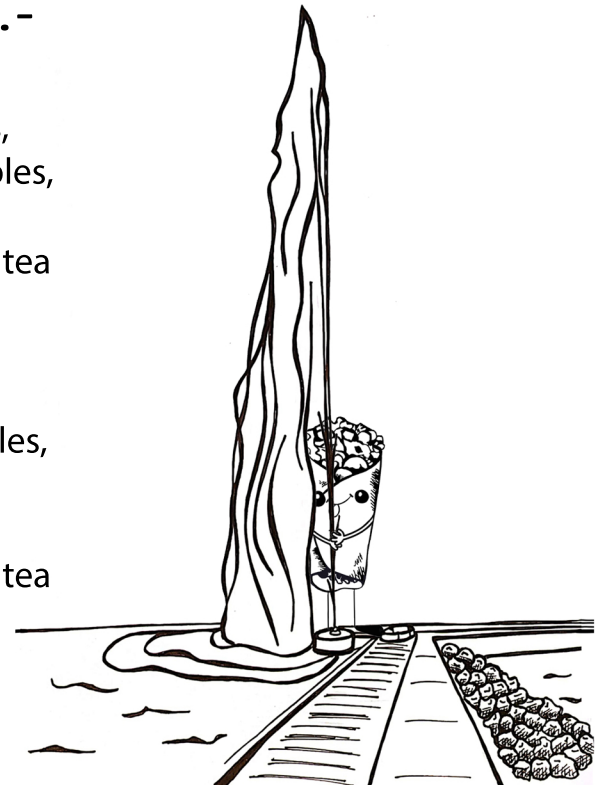
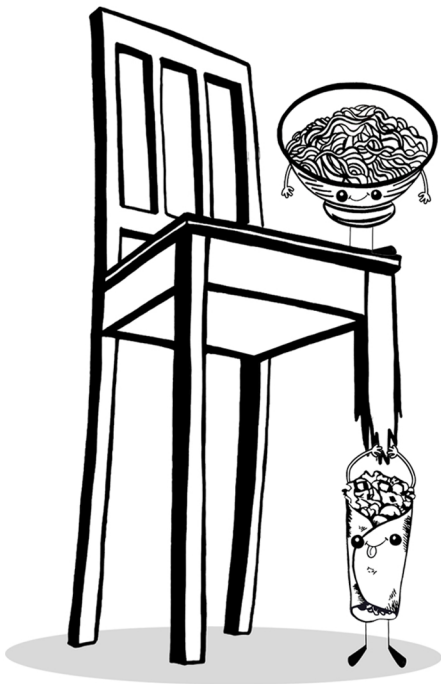
# KIDS MENU



## Kids menu 14.-

UDON wheat noodles,  
roasted chicken, vegetables,  
peanuts sauce  
+ hibiscus vanilla iced tea

Fragrant round rice,  
marinated tofu, vegetables,  
fresh mango,  
teriyaki sauce  
+ hibiscus vanilla iced tea



yvonne.nala

Join us on Instagram to follow  
Yvonne & Nala adventures

# DISCOVERY MENUS *vegan versions available*

## Little Journey 31.-

For food lovers seeking  
new flavors:

**Chicken Gyozas**, 3 pieces,  
with homemade sauce

**Nalapita Manju Chicken**

**Brownie** peanut butter,  
banana, chocolate

## Le Gourmand 55.-

For the true food lovers

**Pancakes** Wadi Rum

**Soup** San Fernando

**Brownie** peanut butter,  
banana, chocolate

**Rum** homemade infused

## The Epicurean Nomad 75.-

**The Best of the Journey**

**Cocktail** of your choice

**Duck Gyozas**, 3 pieces,  
with homemade sauce

**Noodle Bowl** Manila

**Glass of wine** of your choice

**Brownie** peanut butter,  
banana, chocolate

**Rum** homemade infused

**Coffee** or tea

## The Classic 45.-

A balanced menu that brings joy

**Bedouin roll** Grilled Eggplants,  
Honey, Feta, Roasted Peanuts

**Noodle Bowl** Tampico

**Brownie** peanut butter,  
banana, chocolate

## Chef's surprise 69.-

A flavorful journey between  
Asia and the Middle East

Assortment of appetizers, main courses,  
and desserts, generous and indulgent.

All served with a glass of wine of your choice  
and homemade infused rum.





# SEASONAL BEDOUIN BRUNCH

**Gourmet Flavours 39.-**

*Vegetarian and vegan options available*

## **Nalapita**

Bedouin-style chicken sandwich,  
rich and generous in flavor

## **Bombay Garlic Crunch**

Crispy wheat flatbread with garlic,  
topped with pink hummus, pecans,  
a touch of homemade chili sauce and fresh lime zest

## **Warm Pumpkin Zaalouk**

With pecans, served with pita bread

## **Scrambled Eggs with Lebanese Thyme**

Soft, creamy and delicately fragrant

## **Homemade Brownie**

Banana, peanut butter and chocolate



## **Hot Beverage**

Tea or coffee

