ELISSAR

LEBANESE CUISINE

The Legend about Elissar

Elissar was princess of Tyre (City of Lebanon) and founder of Carthage. She was the daughter of King Matten of Tyre. After his death, the throne was jointly bequeathed to her and her brother, Pygmalian. Elissar was married to her uncle Acherbas, High Priest of Melqart and a man of authority and wealth like that of a king. Tyrannical Pygmalion, a lover of gold and intrigue, was eager to acquire the authority and fortune of Acherbas. He assassinated him in the Temple and kept his evil deed a secret for a long time from his sister. He cheated her with fictions about his death. Meanwhile, the people of Tyre were pressing for a single sovereign that caused dissensions within the royal family.

According to the Legend, the ghost of Acherbas has appeared to Elissar in a dream, told her what had happened to him and where she can find his treasure, he then advised her to leave Tyre for fear of her life. Elissar and her followers seized the treasure of gold and decided to trick and flee. At one night, Elissar had her treasures of gold hidden in the hold of the ships and had bags filled with sands laid out onboard, also. Once at sea she had the sand bags thrown overboard, calling that an offering in memory of her murdered husband. The servants feared that loss of the treasure would enrage the king against them and they would suffer his reprisal. Consequently, they decided to pay allegiance to Elissar and accompany her on a voyage, additional senators and priests of Melqart joined the group and left the country in secret, leaving behind their homeland forever.

She traveled with her loyalists first to the island of Cyprus to get supplies for a longer journey. There, twenty virgins who were devoted to serve in the Temple of Ashtarte (Venus) as vestal virgins, renounced their vows, and married the Tyrinian entourage that accompanied the princess. Thereafter, Elissar and her followers faced the open sea in search for a new place to settle, they crossed the length of the Mediterranean in several ships and settled at the end in what's today modern Tunisia. The natives there weren't too happy about the newcomers, but Elissar was able to make a deal with their king: she promised him a fair amount of money and rent for many years for as much land as she could mark out with a bull's skin. But Elissar cut the oxhide into fine strips so that she had enough to encircle an entire nearby hill, that would become their new home. This settlement was called 'Carthage', which comes from two Phoenician words that mean „New Land."

If you want to know how the story ends, you have to go to the very end...

daily open 11:00 - 24:00

warm kitchen till 23:00

Johannesgasse 27 | 1010 Wien | 01 512 82 82

office@elissar.at | www.elissar.at

/elissar /elissarvienna

Apéritif

~ to start with ~

Lillet Spritz (O) | ***Hugo*** (O) | ***Aperolspritzer*** (O)

~ 0.25 l ~

€ 7,30

Oriental Hugo (O)

~ 0.25 l ~

€ 9,50

LALUZ SPARK (O)

the taste of the Orient in a can -

Arak, exotic passion fruit and fresh mint, served sparkling.

~ 0.25 l ~

NEW

€ 6,90



Lebanese style Prosecco (O)

(Rosewater & Citrusjuice)

~ 0.1 l ~

€ 7,30

ELISSAR MEZZE **SPECIALS** (N,A,H,G)

Mezze Mix for 1 Person	€ 16,90
Mezze Mix for 2 Person	€ 32,90
Mezze Mix for 3 Person	€ 49,90

Hummus, Baba Ghannoug, Muhammara, Labneh,
Warak Enab, Falafel, Ragagat and Tabouleh

Vegan on request

= VEGAN FRIENDLY

= VEGETARIAN FRIENDLY



Salats

TABOULEH (A)
Finely chopped parsleysalad with tomatoes, bulgur and citrus - oliveoil vinaigrette
€ 9,50

FATTOUSH (A)
Mixed oriental salad with crispy fried pita bread croutons, served with pomegranate marinade
€ 9,50

LABAN BI KHYAR (G)
Traditional cucumber-salad with mint and homemade yoghurt
€ 7,90

LEBANESE MIXED SALAD
Mixed salad, spring onions, cucumber, tomatoes & pomegranate
€7,90

HALLOUMI CHEESE SALAD (A,G)
Grilled halloumi cheese on leaf salad with pomegranate marinade
€ 14,90

SALAD MALWOUF
Classic lebanese mint-coleslaw, garnished with garlic, lemon and olive oil
€ 7,60

RAHEB SALAD
Grilled aubergine-salad, garnished with pomegranate
€ 15,50

Soups

LEBANESE LENTIL SOUP
€6,50

VEGETABLE SOUP (L)
€ 6,50

PAPRIKA CREME SOUP (G)
spicy, with Chickpeas
€ 7,50

ADDAS BI HAMOUD
black lentils - chard potato soup
€ 7,50

~ All prices are in Euro including VAT and 10% service charge included in the bill ~

Cold Starters

~ Served with oven-fresh flatbread from of our wood-fired oven ~

HUMMUS BI THINE (N,A)
Creamy chickpea purée with sesameoil & glug of lemon juice ..... € 9,50

HUMMUS ELISSAR POPULAR (N,A)
Creamy chickpeapurée with basil pesto and pomegranate.....€ 10,90

HUMMUS BI LAHME POPULAR (N,A)
Pieces of lamb filet on chickpea purée with sesame paste and pine nuts .....€ 11,90

MUHAMMARA (N,A,H)
Creamy sesame paste, red pepper and walnuts .....€ 9,80

BABA GHANOUGH (N,A)
Grilled aubergine with sesame paste, lemon juice & oliveoil .....€ 9,50

BATENGEN MAKDOUS (A,H)
Baby aubergines pickled in olive oil & garlic, garnished with nuts .....€ 9,50

LABNEH (G,A)
Homemade cream cheese with mint ***(garlic on request)*** .....€ 9,50

BEMIEH BI ZÉET (A)
Okra in tomatosauce, garlic, fresh cilantro and oliveoil .....€ 9,50

LUBIE BI ZEÉT (A)
Green beans in tomatosauce, garlic and oliveoil .....€ 9,50

WARAK ENAB
Stuffed vineleaves .....€ 9,50
(Rice, Tomatos, Onions, Parsley, Mint, Lemonjuice, Salt & Oliveoil)

KIBBE NÁYEH (A) – *Calf tartar with bulgur* ....€ 17,90

FALAFEL (A,N) .....€ 9,50
Deep-fried croquettes made of chickpeapurée and sour beans with lebanese spices and tahina sauce

ARDISHAUKEH .....€ 11,50
Cooked artichoke with lemon garlic marinade

Sides

ZAYTOON GREEN AND BLACK .... € 4,50
Lebanese olives

CREME TOUM .... € 3,50
Garlic crème

OVEN BAKED POTATOE (G) .... € 6,60
with herb dip

KABIS MIXED (MUSHAKAL) .... € 4,90
pickled vegetables

BATATA MEHLIYE .... € 6,50
Steak house fries

ORIENTAL RICE (A,G) .... € 6,60

~ All prices are in Euro including VAT and 10% service charge included in the bill ~

Warm Starters

~ Mezze ~

SAWDA DAJAJ (A)
Chicken liver pan-fried in pomegranate syrup
€ 11,90

BATATA HARRA (G)
Potatoes in aromatic cilantro-garlic marinade
€ 8,50

FATAYIR BATATA (A,G)
Potato bags with orientalic spices (4 pieces)
€ 9,50

JAWANIH DAJAJ (G)
Pan-fried chicken wings with garlic, lemon & cilantro
€ 10,90

ARAYES KAFTA (A)
Grilled minced meat on flatbread served with pickled vegetables
€ 11,90

KIBBE TRABOULSIYE (A,H)
Deep-fried balls made of bulgur filled with minced meat (4 pieces)
€ 10,80

SFIHA BI LAHME (A,H)
Minced meat pastries (4 pieces)
€ 10,80

NEW
SAMBOUSEK LAHME (A)
Beef pastries (4 pieces)
€ 10,60

SAMBOUSEK GEBNE (A,G)
Cheese pastries (4 pieces)
€ 10,60

SAMBOUSEK ZBENIGH (A)
Fried bags with spinach and oriental spices (4 pieces)
€ 10,60

RAGAGAT (A,G)
Cheese rolls (4 pieces)
€ 9,90

MÁANEK (A,H)
Homemade sausage in pomegranate syrup
€ 11,90

SOUJOUK (A)
Homemade sausage in aromatic pepper & tomatos
€ 11,90

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Mains

SHISH TAWOUK WITH RICE *or* FRENCH FRIES (A)

Chicken skewer from the lava-rock grill, served with grilled tomatoes, onions & a garlic sauce

€ 19,90

SHISH KAFTA WITH RICE *or* FRENCH FRIES (A,N)

Minced beef skewers grilled on the lava-rock grill, served with grilled tomatoes, onions & a hummus dip

€ 19,90

SHISH LAHME WITH RICE *or* FRENCH FRIES (A)

Lamb skewers grilled on the lava-rock grill served with grilled tomatoes, onions & and garlicdip

€ 25,50

FILET STEAK (250g) (G,M)

With oven baked potatoes and herb dip, served on lava stone

€ 49,90

BEMIYEH BI LAHME (A) (*Optional*)

Okra in tomato sauce with garlic, fresh cilantro and lamb meat

€ 22,90 | € 18,90

LUBI BI LAHME (A) (*Optional*)

Green beans with lamb meat, served with oriental rice

€ 21,90 | € 17,90

GRILL LAMB CHOPS (A)

with grill potatoes

€ 31,90

SCALOP DAJAJ (A,G)

Baked chicken schnitzel with French fries and ketchup, served with a salad

€ 20,90

FAROUGH MESHWE

(longer waiting time)

1/2 Grilled chicken with homemade french fries & salad

€ 23,90

KIBBE BI LABNIYE (A,G,H)

Wheat balls filled with minced beef and pine nuts in a warm yogurt-mint sauce, served with rice

€ 20,90

ELISSAR GRILLPLATTE (A,H,N)

1 PERSON € 27,90 *2 PEOPLE € 54,90* *3 PEOPLE € 82,90*

Beef, chicken & lamb skewers from the lava-rock grill
served with homemade french fries, oriental rice and grilled vegetables

~Lamb chops on request ~

~ All prices are in Euro including VAT and 10% service charge included in the bill ~

out of the woodstove

for in between

~ Lebanese "style of pizza" in various variations ~

MANOUCHE ZAATAR (A,N)
Thyme, soumak, sesame, olive oil, garnished with tomatoes, cucumber and olives
€ 13,90

MANOUCHE ZAATAR & GEBNE (A,G,N)
Thyme, soumak, sesame, oliveoil and oriental cheese, garnished with tomates, cucumber and olives
€ 16,50

LAHM BEL AGJIN (A)
Flavored minced meat with tomatoes, parsley & pine nuts
€ 16,50



FATAYIR SBENIGH (A)
Spinach leafs, soumak, tomatos, onions, pine nuts & pomegranate syrup
€ 16,50

MANOUCHE LABNE (A,G)
Homemade cream cheese with tomatoes, cucumber, mint & olives
€ 17,50

from the Sea

SAMAKE MESHWE MA'A TARATOR SAUCE (400 - 600g) (A,N,D)
Dorade grilled on lava stone with sesame sauce, rice & salad
€ 32,90

SALMONE FILLET (180g) (A,D,G)
Served with baked potatoes and vegetables in saffron-lemonfoam
€ 32,90

GAMBERI (A,D,G)
Jumbo Shrimps in saffron-garlic marinade, served with oriental rice
€ 43,90

CALAMARI (D)
Served with vegetables and cooked potatoes with garlic and lebanese garlic dip
€ 31,90



ELISSAR FISH PLATTE (A,D,G,N)
On request, we can provide you with a fish platter for one, two or more people together.
€ 90,00 FOR 2 PERSONS

~ All prices are in Euro including VAT and 10% service charge included in the bill ~

Dessert

AISH EL SARAYA (A,H,G)
Lebanese pudding with rusk & pistachios ..... € 8,50

NAMOURA (A,G)
Semolina cake with almonds ..... € 6,80

RICE PUDDING (G)
Lebanese rice pudding ..... € 5,50

HALAWET EL JIBN (A,H,G)
Semolina dough filled with mozzarella & rosewater ..... € 8,80

ELISSAR **DESSERT VARIATIONS** (H)

1 PERSON € 14,90 *2 PEOPLE* € 28,90 *or* *4 PEOPLE* € 55,00

~ For our special desserts please ask for our weekly menu or from the desserts vitrine ~

Café

Espresso ..... € 3,50
Double Espresso ..... € 6,50
Mélange (G) ..... € 5,50
Cappuccino *(with cream)* (G) ..... € 5,50
Café Latte *(Milk Coffee)* (G) ..... € 6,80
Lebanese Coffee with Cardamom ..... € 5,50

~ Soy milk (F) or Oat milk (A) extra € 0.70 ~

Tea

~ Different sorts ~

Chai (spiced tea) Latte | Homemade mint tea | Lebanese spice tea

Classic Black Lipton | Green tea Bio Dragon Sencha

€ 5,50

Arabic „Chai“ Tea
(Served in traditional teaset)

€ 3,80

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Non alcoholic *soft drinks*

Vöslauer Mineralwasser (still / bubbles) ..... 0,33l € 4,60
Vöslauer Mineralwasser (still / bubbles) ..... 0,75l € 8,20
Sodawater ..... 0,25l € 2,90
Soda Lemon ..... 0,5l € 5,90
Pepsi Cola / Pepsi Cola Max ..... 0,25l € 4,90
Mirinda / 7up ..... 0,25l € 4,90
Frucade / Almdudler / Eistee *(Zitrone or Pfirsich)* ..... 0,33l € 4,90
Rauch (cloudy Applejuice / Orangejuice) ..... 0,25l € 4,60
RedBull ..... 0,25l € 5,80
Tonic Water / Bitte Lemon ..... 0,2l € 5,20
Soda Raspberry - youth drink ..... 0,5l € 3,20
Applejuice mixed with Soda Water ..... 0,25l € 3,80 || 0,5l € 5,80
Fresh lemon juice ..... port. € 1,20

Homemade

ELISSAR Lemonade ..... 0,5l € 6,90
Basil pomegranate Lemonade ..... 0,5l € 6,90
Passion fruit mint Lemonade ..... 0,5l € 6,90
fresh orange juice ..... 0,25l € 6,00

Ayran homemade yogurt Drink after Libanese style (G) ..... 0,25l € 4,80

Beer

(All beer inlcudes gluten)

Viennese Original *(draft beer)* ..... 0,33l € 5,30 / 0,5l € 6,30
Ottarkringer Zwickl *(draft beer)* ..... 0,33l € 5,40 / 0,5l € 6,40
Budweiser *(draft beer)* ..... 0,33l € 5,50 / 0,5l € 6,50
Mexican Zwickl (draft beer) ..... 0,33l € 5,50 / 0,5l € 6,50
Almaza lebanese beer ..... Fl. 0,33l € 5,50
Mexican Almaza *salt crust / Lemon / Mint* ..... Fl. 0,33l € 6,50
Null komma josef (*non-alcoholic)* ..... Fl. 0,33l € 5,50
Radler (*beer and lemonade)* ..... Fl. 0,33l € 5,50

~ All prices are in Euro including VAT and 10% service charge included in the bill ~

...

But when the new city of Carthage had been established and become prosperous, the king has noticed that the woman he was dealing with was smarter than he had expected. He was impressed by her great mathematical talents and wanted to marry her or he would make war on Carthage.

But she preferred to stay faithful to her first husband and after creating a ceremonial funeral pyre and sacrificing many victims to his spirit in pretense that this was a final honoring of her first husband in preparation for marriage to the king, she announced that she would go to her husband and then slew herself with her sword. After this self-sacrifice Elissar was deified and was worshipped as long as Carthage endured. The Carthaginian were very captivated with their queen and many believe that she was thought to be a goddess who came to be known Tanit.

Even later in the harbor of ancient Tyre in Phoenicia, the fisherman chant „Ela--eee--sa, Ela--eee--sa," as they haul in their nets. They cannot say why; maybe it's for luck, or maybe it's a lament for their princess who left her homeland never to return.

Allergens

***A** - Gluten, **H** - Nuts, **B** - Crustaceans, **L** - Celery, **C** -Eggs, **N** - Sesame, **D** - Fish, **O** - Sulphur dioxide, **E** - Peanuts, **P** - Lupins, **F** - Soybeans, **R** - Molluscs, **G** - Milk, **M** - Mustard*

ELISSAR

LEBANESE CUISINE

Wine & Spirits can be found in our Winelist.

ELISSAR

LEBANESE CUISINE

GRAND PALAIS

NOW NEW!

Restaurant, Delivery & Takeaway Shop at Palais Corso

Kärntnerring 11-13

1010 Wien

ELISSAR

LEBANESE CUISINE

thank you very much for your visit.
Please vote us on
Google, Facebook and Tripadvisor.

THANK YOU

الاسعار تشمل الخدمة و ضريبة القيمة المضافة ١٠٪