

# Sand

*U can't love everything, but there is always something to like..*

*We are so happy that you made your way to Mariestad and to our  
family owned restaurant!*

*Here at Sand we focus mainly on the Lebanese kitchen, but we do  
have American food too.*

*There is also a tapas menu to pick and mix from.*

*We are pretty certain that you will find something you like.*

*Enjoy!*

*Sand with staff*





# Meza meny

## Lebanese Meza menu

### Cold Mezas

<b>1. HUMMUS</b>	<b>69:-</b>	<b>11. HALLOUMI MISHWIE</b>	<b>85:-</b>
Chickpeas in sesame paste seasoned with cumin		Grilled halloumi	
<b>2. LABNEH BEL CHIAR</b>	<b>69:-</b>	<b>12. HALLOUMI MOKLIEH</b>	<b>85:-</b>
Lebanese yoghurt with cucumber garlic and mint		Deep fried halloumi	
<b>3. BABA GANNOUGHE</b>	<b>75:-</b>	<b>13. RAKAKAT MA LAHME</b>	<b>85:-</b>
Eggplant and yogurt cream with garlic & lemon		Deep fried pastry filled with minced beef and onion	
<b>4. MSAKAA</b>	<b>69:-</b>	<b>14. WARAK INEB JALENJI</b>	<b>85:-</b>
Eggplant, onions and peppers in rich tomato sauce		Grape leaf filled with rice, vegetables, lemon & mint	
<b>5. MHAMMRA</b>	<b>59:-</b>	<b>15. FALAFEL</b>	<b>75:-</b>
Roasted peppers, breadcrumbs, walnuts, pomegranate, syrup, olive oil and oriental spices		Deep fried chickpea balls served with sesame paste	
<b>6. TABOULEH</b>	<b>65:-</b>	<b>16. KRAYDES MOKLIEH</b>	<b>99:-</b>
Salad of fine chopped parsley with tomato, onion and bulgur		Scampi with vegetables fried in garlic	
<b>7. FATTOUCH</b>	<b>65:-</b>	<b>17. JOWANEH MOKLIEH</b>	<b>89:-</b>
Vegetable salad (acerbic) with toasted Lebanese bread		Grilled chicken wings served with garlic cream	

### Hot Mezas

<b>8. FOUL</b>	<b>65:-</b>
Fava in marinade with parsley, tomato and olive oil	
<b>9. FETER MOKLIE</b>	<b>79:-</b>
Deep fried mushrooms stuffed with garlic cream	
<b>10. RAKAKAT MA JEBNEH</b>	<b>85:-</b>
Deep fried pastry filled with Lebanese cheese & mint	

*Sharing is caring.*

#### MEZA MIX FOR TWO PERSONS

Hummus, Baba Gannoughe, Fattouch, Falafel, Jowaneh Moklieh, Rakakat ma jebneh

**199:-/pers**





# Lebanese grill

*All dishes from the grill menu is served together with potato wedges, grilled tomato & garlic cream*

## *Djej - Chicken*

### **1. SHAWERMA DJEJ** 229:-

Grilled marinated chicken with grilled vegetables & spiced cold yoghurt

### **2. SHIH TAOUK** 229:-

Grilled marinated chicken skewers with with grilled vegetables & spiced cold yoghurt

## *Vegetarian*

### **4. FALAFEL** 179:-

Deep fried chickpea balls served with sesame paste

### **5. SHISH KHODRA** 209:-

Marinated vegetable skewer with zucchini, eggplant, onion, corn, falafel, mushrooms & halloumi

## *Lahme - meal*

### **6. SHAWERMA LAHME** 229:-

Striped marinated sirloin steak with spiced cold yoghurt

### **7. KASTELETTA GHANAM** 239:-

Crisp grilled marinated lamb ribs

### **8. SHISH KAFTA** 219:-

Grilled marinated beef skewer with parsley & onion

## **Lebanese three course offer**

Pick one main course and dessert

## *Mezas*

### **HUMMUS**

Chickpeas in sesame paste seasoned with cumin

### **LABNEH BEL CHIAR**

Lebanese yoghurt with cucumber garlic and mint

### **FATTOUCHE**

Vegetable salad (acerbic) with toasted Lebanese bread

## *Mains*

### **KASTALETTA GHANAM**

Crisp grilled marinated racks of lamb

### **SHISH TAOUK**

Grilled skewers made from chicken fillet with vegetables

## *Desserts*

### **BAKLAWA**

Lebanese puff pastry cookies filled with a mix of nuts, walnuts, pistachio & almonds dipped in syrup

### **CHOCOLATE MOUSSE**

Chocolate mousse, mud cake & chocolate sauce

**349:-/pers**





# Lebanese tasting menu

*..composed of all dishes below, a great chance to try a little bit of everything*

## Cold Mezas

### HUMMUS

Chickpeas in sesame paste seasoned with cumin

### LABNEH BEL CHIAR

Lebanese yoghurt with cucumber, garlic & mint

### BABA GHANNOUGE

Eggplant and yogurt cream with garlic & lemon

### MSAKAA

Eggplant, onions and peppers in rich tomato sauce

### TABOULEH

Salad of fine chopped parsley with tomato, onion and bulgur

### FATTOUCH

Green salad mix (acerbic) with toasted Lebanese bread

## Hot Mezas

### HALLOUMI MOKLIEH

Deep fried halloumi

### RAKAKAT MA LAHME

Deep fried pastry filled with beef & onion

### WARAK INEB JALENJI

Grape leaf filled with rice, vegetables, lemon & mint

### FALAFEL

Deep fried chickpea balls served with sesame dip sauce

### FETER MOKLIEH

Deepfried mushrooms filled with garlic creme

### RAKAKAT MA JEBNEH

Deep fried pastry filled with Lebanese cheese & mint

## Main dish

### GAT MASHAWI

Mixed meat from the grill:

Chicken skewers and beef mince skewers served with potato wedges pickles, garlic bread & garlic cream

**499:-/pers**

Without main dish **399:-/pers**





# Tapas

*Tapas, small dishes of meat, chicken, fish and of course vegetarian -Pick & mix your own dinner*

## *Meat, chicken, fish*

<b>1. BURGER</b> Burger served with dip of the house	<b>59:-</b>
<b>2. CHICKEN SKEWERS</b> Chicken skewers marinated in herbs and garlic	<b>49:-</b>
<b>3. CRISPY FINGERS</b> Deep fried chicken served with sour creme dip	<b>55:-</b>
<b>4. PLANK</b> loin steak with potato wedges & bearnaise sauce	<b>59:-</b>
<b>5. LAMMRACK</b> Grilled marinated racks of lamb with garlic cream	<b>62:-</b>
<b>6. PIZZA</b> Served with Serrano ham & arugula	<b>65:-</b>
<b>7. BUFFALO WINGS</b> Served with garlic cream	<b>52:-</b>
<b>8. BABY BACK RIBS</b> Glaced baby back ribs	<b>59:-</b>
<b>9. SERRANO HAM</b> Serrano ham with tomato, mozzarella & basil	<b>49:-</b>
<b>10. SHAWERMA</b> Chicken or marinated Sirloin steak in flat bread	<b>59:-</b>

**11. GARLIC SCAMPI** 62:-  
Scampi fried in garlic

**12. TOAST SKAGEN** 55:-  
Classic toast with shrimps, creme fraiche and bleak roe

**13. FISH & CHIPS** 62:-  
Served with remoulade sauce

## *Vegetarian*

**14. CHILICHEESE BALLS** 59:-

**15. ONION RINGS** 55:-

**16. GARLIC BREAD** 55:-

**17. OLIVES IN MARINADE** 54:-

**18. SWEET POTATO FRIES** 53:-  
Served with the house dip

**19. FRIES** 49:-  
Served with the house dip

## *And from the Meza menu..*

<b>HUMMUS</b>	<b>42:-</b>
<b>BABA GHANNOUGE</b>	<b>42:-</b>
<b>FATOUCH</b>	<b>43:-</b>
<b>RAKAKAT MA JEBNEH</b>	<b>65:-</b>
<b>FALAFEL</b>	<b>55:-</b>
<b>HALLOUMI MOKLIEH</b>	<b>52:-</b>





# Sand & Steakhouse

*All dishes from the steakhouse menu comes with cornstalk, potato wedges, coleslaw & our own Béarnaise sauce*

## From the grill

### SIRLOIN STEAK

220 gr 8 oz **279:-**  
440 gr 16 oz **379:-**

### BABY BACK RIBS

300 gr 10.5 oz **199:-**  
600 gr 21 oz **259:-**

### RIB EYE STEAK

220 gr 8 oz **299:-**  
440 gr 16 oz **399:-**

### CHICKEN FILLET **229:-**

### FISH **219:-**

*Char with dill sauce,  
diced potatoes & salad*

## Combo Dinner

### BABY BACK RIBS & RIB EYE STEAK **389:-**

*300 gr ribs & 220 gr Rib eye*

### BABY BACK RIBS & SIRLOIN STEAK **379:-**

*300 gr ribs & 220 gr Sirloin*

### BABY BACK RIBS & CHICKEN FILLET **339:-**

*300 gr ribs & chicken fillet*

## Steakhouse Meny

### STARTER

Chicken Wings

### MAIN COURSE

220 gr Roast beef

### DESSERT

Chocolate mousse  
with cake

**399:-/pers**





# Burgers

*Our burgers are made daily with a mix of 70% prime rib and 30% Rib eye and comes together with potato wedges and dip sauce.*

## SWISS MUSHROOM BURGER

Mayonnaise, lettuce, tomato, pickles, cheddar cheese and a mix of mushrooms and onion

150 gr 172:- / 300 gr 219:-

## CHEESE BURGER

Mayonnaise lettuce, tomato, pickles, onion & cheddar cheese

150 gr 172:- / 300 gr 219:-

## LUMBERJACK BURGER

Pepper mayonnaise, lettuce, tomato, onion, pickles, cheddar cheese, pepper jack cheese and jalapenos

150 gr 172:- / 300 gr 219:-

## BACON & CHEESE BURGER

Mayonnaise, lettuce, tomato, pickles, onion bacon & cheddar cheese

150 gr 172:- / 300 gr 219:-

## TEXAS BBQ BURGER

Mayonnaise, lettuce, tomato, onion, pickles, cheddar cheese BBQ sauce and jalapenos

150 gr 172:- / 300 gr 219:-

## GARLIC LOVER BURGER

Garlic Mayonnaise, lettuce, tomato, pickles, onion & cheddar cheese

150 gr 172:- / 300 gr 219:-

## HALLOUMI BURGER

Mayonnaise, lettuce, tomato, pickled cucumber, & onion

150 gr 172:-





# Sallads, sandwiches and kids meny

## CLUB SANDWICH

199:-

Grilled chicken fillet, toast, mayo, crisp lettuce, tomato, red onion, bacon served with potato wedges & dip sauce

## STEAK SANDWICH

219:-

Grilled marinated sirloin steak, toast, mayo, crisp lettuce, tomato, red onion, bacon potato wedges & dip sauce

## SALLAD AND GRILLED CHICKEN FILLET 199:-

Grilled chicken, lettuce, tomato, cucumber, red onion, roasted sunflower seeds, freshly baked bread & dressing

## SALLAD & GRILLED SIRLOIN STEAK 209:-

Sirloin steak, lettuce, tomato, cucumber, red onion, roasted sun-flower seeds, freshly baked bread & dressing

## Kids meny

*Ask our waiter for use of microwave oven*

## CHICKEN NUGGETS 89:-

4 Chicken nuggets, fries & dip sauce

## HAMBURGER

89:-

Hamburger bun, ketchup & fries

## PANCAKES 75:-

2 pancakes with jam & cream

## Add ons...

### EXTRAS 39:-

Sliced potatoes  
Pommes frites  
Sweet potato  
Green salad  
Spicy coleslaw

### SAUCES & DIP 29:-

Cold pepper cream  
BBQ-sås  
Cold bearnaise sauce  
Garlic dip  
Tzatziki  
Sour Cream & onion dip







## Desserts, avec and coffee drinks

### Desserts

#### CRÈME BRÛLÉE 85:-

Classic french dessert made of sugar, egg, cream, milk & vanilla topped with a layer of caramelized sugar

#### BAKLAWA 80:-

Lebanese layers of puff pastry cookies filled with walnuts & dipped in syrup

#### KLINGS VANILLA ICE CREAM 30:- /scoop

Locally produced vanilla ice cream with chocolate sauce

#### CHOCOLATE MOUSSE 65:-

Chocolate mousse with bits of mud cake

#### A PIECE OF CHOCOLATE 35:-

A little piece of chocolate

### Coffee drinks

#### IRISH COFFEE 4cl 129:- 6cl 139:-

Whiskey, brown sugar, coffee & cream

#### KAFFE KARLSSON 4cl 129:- 6cl 139:-

Baileys, Cointreau, coffee & cream

#### KAFFE BAILEYS 4cl 129:- 6 cl 139:-

Baileys, Khalúa, coffee & cream

### Avec

BAILEYS 23:-/cl

KAHLÚA 23:-/cl

GALLIANO 23:-/cl

### Cognac

XANTÉ 23:-/cl

GRÖNSTEDTS MONOPOLE 24:-/cl

### Rum

BACARDI CARTA BLANKA 21:-/cl

BACARDI CARTA ORO 24:-/cl

*Italien*

PLANTATION GRAND RESERVE 29:-/cl

*Barbados*

### Whiskey

BOWMORE 12 YEARS 29:-/cl

*Whiskey - Scotland, Islay*

MACKMYRA 29:-/cl

*Whiskey - Sweden, Gävle*

HIGH COAST 31:-/cl

*Whiskey - Sweden, Kramfors*

MAKERS MARK 29:-/cl

*Bourbon - USA*

JACK DANIELS 24:-/cl

*Bourbon - USA*





# Beverages

## *draft*

### **GRÄNGESBERG PILSNER**

Lager  
*Sweden*

40 cl 65:-

50 cl 70:-

60 cl 75:-

### **HEINEKEN**

Lager  
*The Netherlands*

40 cl 65:-

50 cl 70:-

60 cl 75:-

### **BEER OF THE MONTH**

Ask us about it..

## *bottled beers*

### **MARIESTADS EXPORT 5,3%**

50 cl 75:-

Lager  
*Sweden*

### **MARIESTADS CONTINENTAL 4,2%**

33 cl 65:-

Lager  
*Sweden*

### **SITTING BULLDOG IPA 6,4%**

33 cl 65:-

India pale ale  
*Sweden*

### **KRUSOVICE IMPERIAL 5%**

33 cl / 65:-

Lager  
*Check republic*

### **NEWCASTLE BROWN ALE 4,7%**

33cl 65:-

Brown ale  
*England*

## *non alcoholic beer / cider*

### **MARIESTADS non alcoholic 0,5%**

Lager  
*Sweden*

33 cl 45:-

### **BRISKA 0,5%**

Strawberry & rhubarb

33 cl 45:-

## *cider*

### **BRISKA 4,5%**

Blueberry & raspberry,  
elderflower, pear, pineapple

33 cl 60:-

## *coffee, tea and pop*

### **FILTER COFFEE & TEA**

29:-

### **CAPPUCCINO**

39:-

### **ESPRESSO**

35:-

### **STILL ICE WATER**

15:-

### **SOFT DRINK & LIGHT BEER**

35:-

*Coca-cola, Loka, Fanta, Sprite...*





# Wine

## Rosé

### THE PAVILLION ROSÉ

*Merlot, Cabernet Sauvignon, Shiraz  
South Africa, Western Cape*

**Bottle 309:- glass 80:-**

## bubbles

### CODORNÍU 1551 BRUT

*Xarel-lo, Parellada, Macabeo  
Spain, Catalonia*

**Bottle 349:- glass 89:-**

## Champagne

### PHILIPPONNAT

*France, Champagne  
Pinot Noir 65%, Chardonnay 30% och Pinot Meunier 5%*

**Bottle 899:-**

## non alcoholic

### SPRING VILLAGE White

*Chardonnay 100%*

**Bottle 199:- glass 59:-**

### SPRING VILLAGE Red

*Cabernet Sauvignon 100%*

**Bottle 199:- glass 59:-**

## White

### THE PAVILLION

*Chenin Blanc, Viognier  
South Africa, Western Cape*

**Bottle 309:- glass 80:-**

### DOMAINE WARDY

*Clos Blanc  
Lebanon, Bekaa*

**Bottle 329:- glass 85:-**

### EVEN & ODD

*Riesling 100%  
Germany - Rheingau*

**Bottle 339:-**

## Red

### THE PAVILLION

*Shiraz, Cabernet Sauvignon  
South africa, Western Cape*

**Bottle 309:- glass 80:-**

### EL COTO CRIANZA

*Tempranillo Spain, Rioja*

**Bottle 320:- glass 85:-**

### DOMAINE WARDY SYRAH

*Syrah  
Lebanon*

**Bottle 369:-**

### PATER SANGIOVOSE

*Sangiovese 100%  
Italien, Toscana*

**Bottle 389:-**





# Drinks

## GT

*Gin, Indian, Tonic & Lime*

4 cl/ 120:- 6 cl/ 139:-

## LENNART

*Xanté, Sprite & lime*

4 cl/ 120:- 6 cl/ 139:-

## PINA COLADA

*Light Rum, Malibu, pineapple juice & coconut juice*

4 cl/ 120:- 6 cl/ 139:-

## RAZZ

*Light Rum, Raspberry liqueur, Sprite & Lime*

4 cl/ 120:- 6 cl/ 139:-

## VANILLA SKY

*Vanilla vodka, Sprite, Pineapple liqueur & Lime*

4 cl/ 120:- 6 cl/ 139:-

## VODKA REDBULL

*Vodka & energy drink*

4 cl/ 120:- 6 cl/ 139:-

## PIGGELIN

*Vanilla, vodka Melon*

4 cl/ 120:- 6 cl/ 139:-

## WHITE RUSSIAN

*Vodka, Kahlúa & milk*

4 cl/ 120:- 6 cl/ 139:-

## MOJITOS

*Light Rum, Sprite, syrup, Lime, Mint & soda*

4 cl/ 120:- 6 cl/ 139:-

## FROZEN MARGARITAS

*Tequila, Triple sec & limejuice*

*flavours: strawberry, passion fruit, melon, mango +10:-*

4 cl/ 120:- 6 cl/ 139:-

## COSMOPOLITAN

*Vodka, Triple sec, cranberry juice & lime*

*Flavors: strawberry, passion fruit, melon,*

*apple, blueberry, kiwi +10:-*

4 cl/ 120:- 6 cl/ 139:-

## FROZEN DIAQUIRI

*Light Rum, Limejuice, syrup*

*Flavors: strawberry, passion fruit, melon,*

*apple, blueberry, kiwi +10:-*

4 cl/ 120:- 6 cl/ 139:-

## SANGRIA RED & WHITE

*Large glass of Sangria*

*Wine, juice, oranges & ice*

Glas 100:-

