



*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

1. HUMMUS	75:-	11. HALLOUMI MISHWIE	95:-
Chickpeas in sesame paste seasoned with cumin		Grilled halloumi	
2. LABNEH BEL CHIAR	75:-	12. HALLOUMI MOKLIEH	95:-
Lebanese yoghurt with cucumber garlic and mint		Deep fried halloumi	
3. BABA GANNOUGHE	75:-	13. RAKAKAT MA LAHME	95:-
Eggplant and yogurt cream with garlic & lemon		Deep fried pastry filled with minced beef and onion	
4. MSAKAA	75:-	14. WARAK INEB JALENJI	89:-
Eggplant, onions and peppers in rich tomato sauce		Grape leaf filled with rice, vegetables, lemon & mint	
5. MHAMMRA	75:-	15. FALAFEL	85:-
Roasted peppers, breadcrumbs, walnuts, pomegranate, syrup, olive oil and oriental spices		Deep fried chickpea balls served with sesame paste	
6. TABOULEH	69:-	16. KRAYDES MOKLIEH	105:-
Salad of fine chopped parsley with tomato, onion and bulgur		Scampi with vegetables fried in garlic	
7. FATTOUCH	69:-	17. JOWANEH MOKLIEH	89:-
Vegetable salad (acerbic) with toasted Lebanese bread		Grilled chicken wings served with garlic cream	

Hot Mezas

8. FOUL	79:-
Fava in marinade with parsley, tomato and olive oil	
9. FETER MOKLIE	89:-
Deep fried mushrooms stuffed with garlic cream	
10. RAKAKAT MA JEBNEH	95:-
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

219:-/pers





Lebanese grill

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

Djej - Chicken

1. SHAWERMA DJEJ

239:-

Grilled marinated chicken with grilled vegetables & spiced cold yoghurt

2. SHIH TAOUK

239:-

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

Vegetarian

4. FALAFEL

189:-

Deep fried chickpea balls served with sesame paste

5. SHISH KHODRA

229:-

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

Lahme - meal

6. SHAWERMA LAHME

239:-

Striped marinated sirloin steak with spiced cold yoghurt

7. KASTELETTA GHANAM

249:-

Crisp grilled marinated lamb ribs

8. SHISH KAFTA

229:-

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

389:-/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

- | | |
|--|------|
| 1. BURGER
Burger served with dip of the house | 62:- |
| 2. CHICKEN SKEWERS
Chicken skewers marinated in herbs and garlic | 49:- |
| 3. CRISPY FINGERS
Deep fried chicken served with sour creme dip | 59:- |
| 4. PLANK
loin steak with potato wedges & bearnaise sauce | 65:- |
| 5. LAMMRACK
Grilled marinated racks of lamb with garlic cream | 62:- |
| 6. PIZZA
Served with Serrano ham & arugula | 69:- |
| 7. BUFFALO WINGS
Served with garlic cream | 55:- |
| 8. BABY BACK RIBS
Glaced baby back ribs | 65:- |
| 9. SERRANO HAM
Serrano ham with tomato, mozzarella & basil | 55:- |
| 10. SHAWERMA
Chicken or marinated Sirloin steak in flat bread | 59:- |

11. GARLIC SCAMPI Scampi fried in garlic	65:-
--	------

12. TOAST SKAGEN Classic toast with shrimps, creme fraiche and bleak roe	65:-
--	------

13. FISH & CHIPS Served with remoulade sauce	69:-
--	------

Vegetarian

14. CHILICHEESE BALLS	59:-
------------------------------	------

15. ONION RINGS	55:-
------------------------	------

16. GARLIC BREAD	59:-
-------------------------	------

17. OLIVES IN MARINADE	55:-
-------------------------------	------

18. SWEET POTATO FRIES Served with the house dip	55:-
--	------

19. FRIES Served with the house dip	55:-
---	------

And from the Meza menu..

- | | |
|--------------------------|------|
| HUMMUS | 75:- |
| BABA GHANNOUGE | 75:- |
| FATOUCH | 69:- |
| RAKAKAT MA JEBNEH | 65:- |
| FALAFEL | 55:- |
| HALLOUMI MOKLIEH | 59:- |





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 **289:-**
440 gr 16 oz **389:-**

RIB EYE STEAK

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

BABY BACK RIBS

300 gr 10.5 oz **219:-**
600 gr 21 oz **289:-**

CHICKEN FILLET

239:-

FISH

Char with dill sauce,
diced potatoes & salad

229:-

Combo Dinner

BABY BACK RIBS & RIB EYE STEAK

399:-

300 gr ribs & 220 gr Rib eye

BABY BACK RIBS & SIRLOIN STEAK

389:-

300 gr ribs & 220 gr Sirloin

Steakhouse Meny

STARTER

Chicken Wings

MAIN COURSE

220 gr Roast beef

DESSERT

Chocolate mousse
with cake

429:-/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:-

TRUFFLE BURGER

Truffle Mayonnaise, lettuce, tomato, pickles, caramelized onions & cheddar cheese

150 gr 179:- / 300 gr 229:-





Sallads, sandwiches and kids meny

CLUB SANDWICH

219:-

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

STEAK SANDWICH

229:-

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

SALLAD AND GRILLED CHICKEN FILLET 209:-

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

SALLAD & GRILLED SIRLOIN STEAK 219:-

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 95:-

4 Chicken nuggets, fries & dip sauce

HAMBURGER 95:-

Hamburger bun, ketchup & fries

PANCAKES 79:-

2 pancakes with jam & cream

Add ons...

EXTRAS 42:-

Sliced potatoes

Pommes frites

Sweet potato

EXTRAS 39:-

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

95:-

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

BAKLAWA

89:-

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

KLINGS VANILLA ICE CREAM

35:- /scoop

Locally produced vanilla ice cream with chocolate sauce

CHOCOLATE MOUSSE

79:-

Chocolate mousse with bits of mud cake

Cognac

XANTÉ

25:-/cl

GRÖNSTEDTS MONOPOLE

26:-/cl

Rum

BACARDI CARTA BLANKA

23:-/cl

BACARDI CARTA ORO

26:-/cl

Italian

PLANTATION GRAND RESERVE

32:-/cl

Barbados

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

Whiskey

BOWMORE 12 YEARS

32:-/cl

Whiskey - Scotland, Islay

MACKMYRA

32:-/cl

Whiskey - Sweden, Gävle

HIGH COAST

33:-/cl

Whiskey - Sweden, Kramfors

MAKERS MARK

32:-/cl

Bourbon - USA

JACK DANIELS

29:-/cl

Bourbon - USA

Avec

BAILEYS 25:-/cl

KAHLÚA 25:-/cl

GALLIANO 25:-/cl





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%

Lager
Sweden

50 cl 75:-

MARIESTADS CONTINENTAL 4,2%

Lager
Sweden

33 cl 65:-

SITTING BULLDOG IPA 6,4%

India pale ale
Sweden

33 cl 65:-

KRUSOVIC IMPERIAL 5%

Lager
Check republic

33 cl 65:-

CORONA 4,5%

Ljus lager
Mexico

33cl 65:-

non alcoholic beer / cider

MARIESTADS non alcoholic 0,5%

Lager
Sweden

33 cl 49:-

BRISKA 0,5%

Strawberry & rhubarb

33 cl 49:-

cider

BRISKA 4,5%

Blueberry & raspberry, elderflower,
pear, pineapple

33 cl 65:-

SMIRNOFF ICE 4%

33 cl 65:-

BREEZER STRAWBERRY 4%

33 cl 65:-

coffee, tea and pop

FILTER COFFEE & TEA

29:-

CAPPUCCINO

39:-

ESPRESSO

35:-

STILL ICE WATER

15:-

SOFT DRINK

35:-

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

LIGHT BEER

39:-





Wine

Rosé

THE PAVILLION ROSÉ

Merlot, Cabernet Sauvignon, Shiraz
South Africa, Western Cape

Bottle 319:- glass 85:-

bubbles

CODORNÍU 1551 BRUT

Xarel-lo, Parellada, Macabeo
Spain, Catalonia

Bottle 369:- glass 90:-

Champagne

PHILIPPONNAT

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

Bottle 949:-

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 319:- glass 85:-

DOMAINE WARDY

Clos Blanc
Lebanon, Bekaa

Bottle 349:- glass 89:-

Red

THE PAVILLION

Shiraz, Cabernet Sauvignon
South africa, Western Cape

Bottle 319:- glass 85:-

EL COTO CRIANZA

Tempranillo Spain, Rioja

Bottle 329:- glass 89:-

DOMAINE WARDY SYRAH

Syrah
Lebanon

Bottle 379:-

PATER SANGIOVOSE

Sangiovese 100%
Italian, 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/ 125:- 6 cl/ 145:-

FROZEN MARGARITAS

Tequila, Triple sec & limejuice

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

4 cl/ 125:- 6 cl/ 145:-

COSMOPOLITAN

Vodka, Triple sec, cranberry juice & lime

Flavors: strawberry, passion fruit, melon,

apple, blueberry, kiwi +10:-

4 cl/ 125:- 6 cl/ 145:-

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:-

