

Sand

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

Here at Sand we have a wide variety of food.

Such as Tapas, Steakhouse etc.

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 Chickpeas in sesame paste seasoned with cumin	85:-	10. HALLOUMI MISHWIE Grilled halloumi	95:-
2. LABNEH BEL CHIAR Lebanese yoghurt with cucumber garlic and mint	85:-	11. HALLOUMI MOKLIEH Deep fried halloumi	95:-
3. BABA GANNOUGHE Eggplant and yogurt cream with garlic & lemon	85:-	12. RAKAKAT MA LAHME Deep fried pastry filled with minced beef and onion	95:-
4. MSAKAA Eggplant, onions and peppers in rich tomato sauce	85:-	13. WARAK INEB JALENJI Grape leaf filled with rice, vegetables, lemon & mint	95:-
5. MHAMMRA Roasted peppers, breadcrumbs, walnuts, pomegranate, syrup, olive oil and oriental spices	85:-	14. FALAFEL Deep fried chickpea balls served with sesame paste	95:-
6. TABOULEH Salad of fine chopped parsley with tomato, onion and bulgur	85:-	15. KRAYDES MOKLIEH Scampi with vegetables fried in garlic	125:-
7. FATTOUCH Vegetable salad with toasted Lebanese bread	85:-	16. JOWANEH MOKLIEH Grilled chicken wings served with garlic cream	95:-

Hot Mezas

8. FETER MOKLIE Deep fried mushrooms stuffed with garlic cream	95:-
9. RAKAKAT MA JEBNEH Deep fried pastry filled with Lebanese cheese & mint	95:-

Sharing is caring.

MEZA MIX

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

269:- /pers





Lebanese grill

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

Djej - Chicken

1. SHAWERMA DJEJ **269:-**

Shredded grilled marinated chicken with grilled tomato & spiced cold yoghurt

2. SHIH TAOUK **279:-**

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

Vegetarian

4. FALAFEL **219:-**

Deep fried chickpea balls served with sesame paste

5. SHISH KHODRA **269:-**

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

Lahme - meal

6. SHAWERMA LAHME **269:-**

Striped marinated sirloin steak with spiced cold yoghurt

7. KASTELETTA GHANAM **289:-**

Crisp grilled marinated lamb ribs

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

459:-/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 lammracks served with
with potato wedges pi & garlic cream

Recommended for 2 people **599:-**

without main dish **439:-**





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 | 72:- |
| 2. CHICKEN SKEWERS
Chicken skewers marinated in herbs and garlic | 62:- |
| 3. CRISPY FINGERS
Deep fried chicken served with sour creme dip | 65:- |
| 4. PLANK
Sirloin steak with potato wedges & bearnaise sauce | 79:- |
| 5. LAMMRACK
Grilled marinated racks of lamb with garlic cream | 75:- |
| 6. PIZZA
Served with Serrano ham & arugula | 79:- |
| 7. BUFFALO WINGS
Served with garlic cream | 65:- |
| 8. BABY BACK RIBS
Glaced baby back ribs | 79:- |
| 9. SERRANO HAM
Serrano ham with tomato, mozzarella & basil | 69:- |
| 10. SHAWERMA
Chicken or marinated Sirloin steak in flat bread | 75:- |

11. GARLIC SCAMPI Scampi fried in garlic	85:-
--	-------------

12. TOAST SKAGEN Classic toast with shrimps, creme fraiche and bleak roe	79:-
--	-------------

13. FISH & CHIPS Served with remoulade sauce	82:-
--	-------------

Vegetarian

14. CHILICHEESE BALLS	65:-
------------------------------	-------------

15. ONION RINGS	65:-
------------------------	-------------

16. GARLIC BREAD	69:-
-------------------------	-------------

17. OLIVES IN MARINADE	65:-
-------------------------------	-------------

18. SWEET POTATO FRIES Serveras med husets dip	65:-
--	-------------

19. FRIES Serveras med husets dip	62:-
---	-------------

And from the Meza menu..

- | | |
|--------------------------|-------------|
| HUMMUS | 85:- |
| BABA GHANNOUGE | 85:- |
| FATOUCH | 85:- |
| RAKAKAT MA JEBNEH | 75:- |
| FALAFEL | 65:- |
| HALLOUMI MOKLIEH | 72:- |





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 **309:-**
440 gr 16 oz **409:-**

RIB EYE STEAK

220 gr 8 oz **319:-**
440 gr 16 oz **419:-**

BABY BACK RIBS

300 gr 10.5 oz **239:-**
600 gr 21 oz **329:-**

CHICKEN FILLET **269:-**

FISH **259:-**

*Char with dill sauce,
diced potatoes & salad*

Combo Dinner

BABY BACK RIBS & RIB EYE STEAK **449:-**

300 gr ribs & 220 gr Rib eye

BABY BACK RIBS & SIRLOIN STEAK **439:-**

300 gr ribs & 220 gr Sirloin

Steakhouse Meny

STARTER
Chicken Wings

MAIN COURSE
220 gr Sirloin Steak

DESSERT
Chocolate mousse
with mud cake

469:-





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 182:- / 300 gr 232:-

CHEESE BURGER

Mayonnaise lettuce, tomato, pickles, onion & cheddar cheese

150 gr 182:- / 300 gr 232:-

LUMBERJACK BURGER

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

150 gr 182:- / 300 gr 232:-

BACON & CHEESE BURGER

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

150 gr 182:- / 300 gr 232:-

TEXAS BBQ BURGER

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

150 gr 182:- / 300 gr 232:-

GARLIC LOVER BURGER

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

150 gr 182:- / 300 gr 232:-

HALLOUMI BURGER

Mayonnaise, lettuce, tomato, pickled cucumber, & onion

150 gr 182:-

TRUFFLE BURGER

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

150 gr 189:- / 300 gr 239:-





Sallads, sandwiches and kids meny

CLUB SANDWICH

249:-

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

STEAK SANDWICH

259:-

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

SALLAD AND GRILLED CHICKEN FILLET 229:-

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

SALLAD & GRILLED SIRLOIN STEAK 239:-

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

IM NOT HUNGRY 95:-

4 Chicken nuggets, fries & dip sauce

I DON'T KNOW 95:-

Hamburger, bread, ketchup & fries

I DON'T CARE 79:-

2 pancakes with jam & cream

Add ons...

SAUCES & DIP

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 ICE CREAM 35:- /scoop

Locally produced vanilla ice cream (more flavors are available) with chocolate sauce

CHOCOLATE MOUSSE 79:-

Chocolate mousse with bits of mud cake

CHEESECAKE CLASSIC 95:-

CHOCOLATE FONDANT 95:-

RASPBERRY SORBET 95:-

FILTER COFFEE & TEA 32:-

CAPPUCCINO 42:-

ESPRESSO 35:-

Coffee drinks

IRISH COFFEE 4cl 129:- 6cl 149:-

Whiskey, brown sugar, coffee & cream

KAFFE KARLSSON 4cl 129:- 6cl 149:-

Baileys, Cointreau, coffee & cream

KAFFE BAILEYS 4cl 129:- 6 cl 149:-

Baileys, Khalúa, coffee & cream

Cognac

XANTÉ 29:-/cl

GRÖNSTEDTS MONOPOLE 32:-/cl

Rum

BACARDI CARTA BLANKA 25:-/cl

BACARDI CARTA ORO 29:-/cl

Italien

PLANTATION GRAND RESERVE 35:-/cl

Barbados

Whiskey

BOWMORE 12 YEARS 35:-/cl

Whiskey - Scotland, Islay

MACKMYRA 35:-/cl

Whiskey - Sweden, Gävle

HIGH COAST 36:-/cl

Whiskey - Sweden, Kramfors

MAKERS MARK 35:-/cl

Bourbon - USA

JACK DANIELS 33:-/cl

Bourbon - USA