

Menu

MEQAN

Starters

COLD

CARPACCIO TENDERLOIN

Basil Dressing - Truffle Mayo - Pickles
- Capers - Chives - Pine Nuts -
Parmesan Cheese - Arugula

13

MIX OF DIPS (2 persons)

Brioche Bread - Aioli -
Herb butter - Olive tapenade

15

MEZZE MIX (2 persons)

Greek Pita - Saksuka - Humus -
Haydari - Acili Ezme

18

HAYDARI

Greek Pita - Yoghurt - Mint -
Feta cheese - Garlic - Chives

6,50

SAKSUKA

Greek Pita - Eggplant - Bell Pepper
- Tomato - Green Chili - Garlic -
Oriental Spices

6,50

ACILI EZME

Greek Pita - Parsley - Finely
Chopped Bell Pepper - Onion -
Tomato - Walnuts - Oriental
Spices - Pomegranate Dressing

6,50

HUMUS

Greek Pita - Sesame Paste - Boiled
Chickpeas - Olive Oil - Garlic -
Lemon

6,50

CRISPY TACOS

CHICKEN TACO (2 Pieces)

Chicken Thigh Fillet - Guacamole -
Spicy Mayo - Spring Onion - Pepper

10

BEEF TACO (2 Pieces)

Black Angus Ground Beef -
Guacamole - Spicy Mayo -
Spring Onion - Pepper

11

SHRIMPS TACO (2 Pieces)

Black Tiger Prawns - Guacamole -
Jalapeño Mayo - Spring Onion -
Pepper

12

TACO MIX (3 Pieces)

Mix of Taco Chicken, Taco Beef
and Taco Shrimps

16,50

ALLERGENS

We have an allergen card available. You can ask an employee about this.

Starters

WARM

CHICKEN GYOZA

With Chicken - Ponzu - Spicy Mayo
- Spring Onion - Pepper

11

BLACK TIGER GAMBA'S

Baked with Butter - Jalapeño Mayo
- Lime - Spring Onion - Pepper

15

LOLIGO CALAMARI

Fried Squid Rings - Garlic Sauce -
Lime

11

SPICY CHICKEN TENDERS

Deep fried chicken fillet with a
crispy layer - Lightly Spicy
Marinated - Parmesan Cheese -
Spicy Mayo - Spring onion - Pepper

11

LENTIL SOUP

Lemon - Cayenne pepper -
Bread

7

CHICKEN YAKITORI

Grilled chicken skewers with
Yakitori sauce - Sesame seeds
- Spring onion - Pepper

11

TORPEDO SHRIMPS

Fried Torpedo Shrimp - Chili
Sauce - Lettuce - Lime

11

FALAFEL

Greek Pita - Humus - Red Onions
(with sumac, lemon and olive oil) -
Garlic sauce

10

STICKY CHICKEN WINGS

Grilled Chicken Wings - Lightly
Spicy Marinated - Sesame
Seeds - Spring Onion - Pepper

11

MINI BURGERS

MINI CHICKENBURGER (2 pieces)

Fried crispy chicken fillet in a
Brioche Bun -Homemade Sauce -
Lettuce - Cheddar - Pickle -
Caramelized Onions - Padron
Pepper

13

MINI BURGER MIX (2 pieces)

Mix of Mini Chickenburger en
Mini Angusburger

14

MINI ANGUSBURGER (2 pieces)

Grilled Black Angus Beef in a
Brioche Bun -Homemade Sauce -
Lettuce - Cheddar - Pickle -
Caramelized Onions - Padron
Pepper

15

ALLERGENS

We have an allergen card available. You can ask an employee about this.

Mains

SPECIALS

Served with Fresh Fries, Rice, Vegetables and Salad.

MEATPLATTER

From 2 persons

Grilled – Lambrack – Spareribs –
Tenderloin skewer – Chicken skewer –
Marinated Chicken thigh
Served with 4 sauces: Mushroom,
Chimichurri, Anticucho, and Garlic sauce

36 P.P.

MEANPLATTER

From 2 persons

Grilled – Lambrack – Spareribs –
Tenderloin skewer – Lamb tenderloin –
Mini Angus beefburger
Served with 4 sauces: Mushroom,
Chimichurri, Anticucho, and Garlic sauce

43 P.P.

SPARERIBS

slow cooked and grilled – Veal spare
ribs – Sweet and sour marinated –
Sesame seeds – Spring onion –
Pepper

30

MARINATE MIX

Slow cooked and grilled – Mix of spare
ribs and marinated chicken thigh –
Sweet and sour marinated – Sesame
seeds – Spring onion – Pepper

28

GRILLED CHICKEN

Pan-fried and grilled – Skin-on chicken
thigh fillet – Sliced – Spring onion –
Pepper – Homemade tomato mayo

26

LAMB MIX

Grilled – Mix of lamb tenderloin and
lamb rack – Choice of Mushroom,
Chimichurri, or Anticucho sauce

34

STEAKS

Served with Fresh Fries, Rice, Vegetables and Salad.

TENDERLOIN (approx. 250 gr.)

Grilled – Sliced –
Black Angus tenderloin from Uruguay
Choice of Mushroom, Chimichurri, or
Anticucho sauce

36

RIB EYE (approx. 250 gr.)

Grilled – Sliced
Black Angus Rib Eye from Uruguay
Choice of Mushroom, Chimichurri, or
Anticucho sauce

35

FLAT IRON STEAK (approx. 250 gr.)

Grilled – Sliced
Black Angus Chuck Roll Steak from Spain
Choice of Mushroom, Chimichurri, or
Anticucho sauce

34

TENDERLOIN SKEWER

Skewered Beef Tenderloin pieces with
Onion & Bell Pepper
Black Angus Beef Tenderloin from Uruguay
Greek pita – Red onions (with sumac,
lemon & olive oil)
Choice of Mushroom, Chimichurri, or
Anticucho sauce

30

NOODLES

BEEF TENDERLOIN

Wok-fried – Mixed Vegetables – Udon
Noodles – Hot & Spicy Marinated
Toasted Sesame – Sping onions – Chili
Pepper

27

CHICKENFILET

Wok-fried – Mixed Vegetables – Udon
Noodles – Hot & Spicy Marinated
Toasted Sesame – Sping onions – Chili
Pepper

22

Mains

CHICKEN

Served with Fresh Fries, Rice, Vegetables and Salad.

MARINATED CHICKEN TIGHS

25

Grilled – Boneless chicken thigh – Sweet and sour marinated – Sesame seeds – Spring onion – Pepper

CHICKEN SKEWER

25

Grilled – Skewered chicken breast with onion and bell pepper – Greek pita – Red onions (with sumac, lemon, and olive oil) – Garlic sauce

CHICKEN SATAY

25

Grilled – Chicken breast – Peanut sauce – Fried onions – Chives – Cassava prawn crackers

GRILLED CHICKEN

26

Pan-fried and grilled – Skin-on chicken thigh fillet – Sliced – Spring onion – Pepper – Homemade tomato mayo

LAMB

Served with Fresh Fries, Rice, Vegetables and Salad.

LAMB RACK (approx. 250 gr.)

35

Grilled – Sliced – New Zealand Frenched lamb rack – Grass-fed Choice of Mushroom, Chimichurri, or Anticucho sauce

LAMB TENDERLOIN (approx. 250 gr.)

33

Grilled – New Zealand lamb tenderloin – Grass-fed Choice of Mushroom, Chimichurri, or Anticucho sauce

LAMB MIX (approx. 250 gr.)

34

Grilled – Mix of lamb tenderloin and lamb rack
Choice of Mushroom, Chimichurri, or Anticucho sauce

FISH

Served with Fresh Fries, Rice, Vegetables and Salad.

NORWEGIAN SALMON FILLET

26

Pan-fried with butter – Red Mizuna – Lime – Hollandaise sauce

Chimichurrisaus

A fresh, tangy green sauce from Argentina with herbs, vinegar, and oil

Anticuchosaus

A mildly spicy red sauce from Peru with Spanish chili, yellow curry, fresh herbs, and oil

Burgers

THE BLACK ANGUS

19

Grilled – Black Angus beef from Spain in a brioche bun – Cheddar – Homemade sauce – Lettuce – Pickles – Caramelized onions – Red onions – Served with fries and mayo

THE CRUNCHY CHICKEN

18

Fried crispy chicken fillet in a brioche bun – Cheddar – Homemade sauce – Lettuce – Pickles – Caramelized onions – Red onions – Served with fries and mayo

MEQAN

ALLERGENS

We have an allergen card available. You can ask an employee about this.

Kids

HAMBURGER

14

Grilled Black Angus burger in a brioche bun – Cheddar – Homemade sauce – Lettuce – Tomato – Fresh fries – Apple compote

CHICKEN BURGER

14

Fried crispy chicken fillet in a brioche bun – Cheddar – Homemade sauce – Lettuce – Tomato – Fresh fries – Apple compote

CHICKEN WINGS

14

Grilled – Bread – Fresh fries – Apple compote

NEOQAN

ALLERGENS

We have an allergen card available. You can ask an employee about this.

Desserts

CHEESECAKE

Creamy cheesecake with white chocolate and lemon on a Basque-style crust, topped with red fruits

9

FERRERO BIANCA

A twist on the Ferrero Rocher with pistachio praline and raspberry, dipped in white chocolate and coated with roasted pistachio pieces

10

LYCHEE BAR

White chocolate bar filled with airy lychee cream, raspberry gel, hazelnut praline, and almond crumble

10

AMARENA ALASKA

Blondie with amarena gel and a white chocolate choco donut filled with vanilla and amarena cherry cream, finished with meringue and lightly torched

10

HITME

Brownie base with white and dark chocolate parfait, topped with a chocolate dome, chocolate sauce, and peanuts. Don't forget to SMASH it!

10

24K PASSION

A white chocolate bombe filled with vanilla cream, passion fruit core, pistachio praline, and biscuit.

10

ICE CREAM

Vanilla – Strawberry –
Chocolate – Whipped cream

8

KIDS ICE CREAM

Vanilla – Chocolate – Whipped
cream – Sprinkles

6

Special Occasions

BIRTHDAY SPECIAL

Birthday music – Fireworks –
Light show – Party Smoke
Available with any dessert

7,50

SERVICE FEE OWN CAKE

2,50 P.P.

ALLERGENS

We have an allergen card available. You can ask an employee about this.

Drinks

COLD DRINKS

COCA COLA	3,50
COCA COLA ZERO	3,50
FANTA	3,50
SPRITE	3,50
CASSIS FANTA	3,50
FUZETEA GREEN	3,50
FUZETEA SPARKLING	3,50
FUZETEA PEACH	3,50
GINGER ALE	3,50
CHAUDFONTAINE STILL	3,50
CHAUDFONTAINE STILL 1L	9,00
CHAUDFONTAINE SPARKLING	3,50
RED BULL	4,50
BITTER LEMON	3,50
APPELJUICE	3,50
FRISTI	3,50
CHOCOMEL	3,50

COLD COFFEE

ICED COFFEE	6,00
WITH CARAMELSIROPE AND WHIPCREAM	

MOCKTAILS

MOJITO	9,00
MOJITO STRAWBERRY	9,00
WATERMELON	9,00
BLUE LAGOON	9,95
WITH RED BULL	

WARM DRINKS

COFFEE	3,50
COFFEE WITH MILK	3,70
CAPUCCINO	3,70
LATTE MACCHIATO	3,95
ESPRESSO	3,50
DOUBLE ESPRESSO	4,50

HOT CHOCOMEL	4,50
WITH WHIPCREAM	

MINTTEA	4,50
WITH HONEY	
GINGERTEA	4,50
WITH ORANGE AND HONEY	

TURKISH TEA	2,00
TUKISCH TEA BIG	2,75
TEA WITH BAGS	3,00

Sides & Sauces

• FRESH FRIES WITH MAYO	5
• EXTRA RICE	4
• EXTRA VEGETABLES	5
• GREEK PITA / BRIOCHE BUN	2
• SATAY SAUCE	3
• CHIMICHURRI SAUCE	3
• ANTICUCHO SAUCE	3
• MUSHROOM SAUCE	3
• TRUFFLE MAYO	3
• SPICY MAYO / TOMATO MAYO	1,5
• GARLIC SAUCE	2
• MAYO / CURRY / KETCHUP / SAMBAL	1,5