



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, Pygmalion.

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 Tyrianian 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

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f /elissar @ /elissarvienna

Apéritif

~ to start with ~

Lillet Spritz | Hugo | Aperol Spritz

~ 0.25 l ~

€ 6,90

Oriental Hugo

~ 0.25 l ~

€ 8,90



Lebanese style Prosecco

(Rose water & Lemon)

~ 0.1 l ~

€ 6,90

ELISSAR MEZZE SPECIALS

Mezze Mix for 1 Person € 15,90

Mezze Mix for 2 Persons € 30,90

Mezze Mix for 3 Persons € 46,90

Hummus, Baba Ghannoug, Muhammara, Labneh,

Warak Enab, Falafel, Ragagat and Tabouleh

Vegan on request





Salads

TABOULEH

Finely chopped parsley salad with tomatoes, bulgur and lemon - olive oil vinaigrette

€ 8,50

FATTOUSH

Mixed oriental salad with crispy fried pita bread croutons, served with pomegranate marinade

€ 8,50

LABAN BI KHYAR

Traditional cucumber-salad with mint and homemade yoghurt

€ 7,20

LEBANESE MIXED SALAD

Mixed Salad, spring onions, cucumber, tomatoes & pomegranate

€ 7,20

HALLOUMI CHESE SALAD

Grilled halloumi cheese on leaf salad with pomegranate marinade

€ 12,90

Salad Malwouf

Classic lebanese mint-coleslaw, garnished with garlic, lemon and olive oil

€ 6,90

RAHEB SALAD

Grilled aubergine-salad, garnished with pomegranate

€ 13,90

Soups

LEBANESE LENTIL SOUP

€ 5,80

VEGETABLE SOUP

€ 5,80

PAPRIKA CREAM SOUP

spicy, with chick peas

€ 6,50

ADDAS BI HAMOUD

black lentils - chard-potatoes

€ 6,50

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

Cold Starters

~ Mezze ~

-  HUMMUS BI THINE
Creamy chickpeapurée with sesame oil & glug of lemon juice € 8,50
-  HUMMUS **ELISSAR** NEW
Creamy chickpea purée with basil pesto and pomegranate € 9,90
- HUMMUS BI LAHME
Pieces of lamb filet on chickpea purée with sesame paste and pine nuts € 10,90
-  MUHAMMARA
Creamy sesame paste, red pepper and walnuts € 8,90
-  BABA GHANOUGH
Grilled aubergine with sesame paste, lemon juice and olive oil € 8,50
-  BATENGEN MAKDOUS
Baby aubergines pickled in olive oil and garlic, garnished with nuts € 8,50
-  LABNEH
Homemade cream cheese with mint (gralic on request) € 8,50
-  BEMIEH BI ZÉET
Okra in tomato sauce, garlic, fresh cilantro and olive oil € 8,50
-  LUBIE BI ZEÉT
Green beans in tomato sauce, garlic and olive oil € 8,50
-  WARAK ENAB
Stuffed vineleaves with rice, tomatoes, onions, parsley, mint lemon juice, salt and olive oil € 8,20
- KIBBE NÁYEH – *Calf tartar with bulgur* € 15,90
-  FALAFEL € 8,50
Deep-fried croquettes made of chickpea purée and sour beans with lebanese spices
-  ARDISHAUKEH € 11,20
Cooked artichoke with lemon garlic marinade

Sides

ZAYTOON GREEN AND BLACK € 3,90
Lebanese olives

CREME TOUM € 3,20
Garlic dip

OVEN BAKED POTATOE € 5,80
with herb dip

KABIS MIXED (MUSHAKAL) € 4,50
pickled vegetables

BATATA MEHLIYE € 5,90
Steak House Fries

ORIENTAL RICE.... € 5,90

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



Warm Starters

~ Mezze ~

SAWDA DAJAJ

Chicken liver pan-fried in pomegranate syrup

€ 10,90

BATATA HARRA

Potatoes in aromatic cilantro-garlic marinade

€ 7,90

FATAYIR BATATA NEW

Potato bags with oriental spices (4 pieces)

€ 8,50

JAWANIH DAJAJ

Pan-fried chicken wings with garlic, lemon & cilantro

€ 9,60

ARAYES KAFTA

Grilled minced meat on flat bread served with tomatoes

€ 10,90

KIBBE TRABOULSIYE

Deep-fried balls from bulgur filled with minced meat (4 pieces)

€ 9,60

SFIHA BI LAHME

Minced meat pastries (4 pieces)

€ 9,60

NEU

SAMBOUSEK LAHME

Beef pastries (4 pieces)

€ 9,60

SAMBOUSEK GEBNE

Cheese pastries (4 pieces)

€ 9,60

NEU

SAMBOUSEK ZBENIGH

Fried bags with spinach and oriental spices (4 pieces)

€ 9,60

RAGAGAT

Cheese rolls (4 pieces)

€ 8,80

MÁANEK

Homemade sausage in pomegranate syrup

€ 10,90

SOUJOUK

Homemade sausage in aromatic pepper & tomatoes

€ 10,90

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

Mains

SHISH TAWOUK WITH RICE *or* FRENCH FRIES

Chicken skewers from the lava-rock grill, served with grilled tomatoes & onions

€ 17,90

SHISH KAFTA WITH RICE *or* FRENCH FRIES

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

€ 17,90

SHISH LAHME WITH RICE *or* FRENCH FRIES

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

€ 22,90

FILET STEAK (250g)

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

€ 44,90

BEMIYEH BI LAHME

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

€ 19,90

LUBI BI LAHME

Fissles with lamb meat, served with oriental rice

€ 18,90

GRILL LAMB CHOPS

with grill potatoes

€ 28,90

FAROUGH MESHWE

(longer waiting time)

1/2 Grilled chicken with homemade French fries & salad

€ 21,90

SCALOP DAJAJ

Chicken escalope with French fries

€ 18,90

ELISSAR MIXED GRILL

1 Person € 24,90 2 Persons € 49,90 3 Persons € 74,90

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

~Upon request, you can add lamb chops~

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



out of the wood stove

~ Different varieties of homemade lebanese „pita bread“ ~

MANOUCHE ZAATAR

Thyme, soumak, sesame, olive oil

€ 12,90

MANOUCHE ZAATAR & GEBNE

Thyme, soumak, sesame, olive oil and oriental cheese

€ 14,90

LAHM BEL AGJIN

Flavored minced meat with tomatoes, paprika, parsley & pine nuts

€ 14,90

FATAYIR SBENIGH

Spinach leaves with soumak, tomatoes, onions, pine nuts & pomegranate syrup

€ 14,90

MANOUCHE LABNE

Homemade cream cheese with tomatoes, cucumbers, mint & olives

€ 15,90

from the Sea

SAMAKE MESHWE MA'A TARATOR (400 - 600g)

Bream grilled on lava-rock with sesame sauce, rice & salad

€ 32,90

SALMONE FILLET (180g)

Served with baked potatoes and vegetables in saffron-lemon foam

€ 29,90

GAMBERI

Jumbo Shrimps in saffron-garlic marinade served with oriental rice

€ 39,90

CALAMARI

Served with vegetables and cooked potatoes with garlic and lebanese garlic dip

€ 28,90



ELISSAR FISH PLATTE

On request, we can provide you with a fish platter for one, two or more people together.

€ 84,90 for 2 Pesons

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



Dessert

AISH EL SARAYA

Lebanese pudding with rusk & pistachios € 7,90

NAMOURA

Semolina cake with almonds € 6,80

RICE PUDDING

Lebanese rice pudding € 4,80

HALAWET EL JIBN

Semolina dough filled with mozzarella & rosewater € 7,90

ELISSAR DESSERT VARIATIONS

1 Person € 12,90 2 People € 22,90 or 4 People € 42,90

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

Café

Espresso € 3,30

Double Espresso € 5,60

Mélange € 4,80

Cappuccino (with cream) € 4,80

Café Latte (Milk Coffe) € 4,80

Lebanese Coffee with Cardamom € 4,80

~ Soy milk or Oat milk extra € 0.60 ~

Tea

~ Different sorts ~

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

Classic Black Lipton | Green / Fruit tea Bio Dragon Sencha

€ 4,90




Arabic „Chai“ Tea

(Served in traditional teaset)

€ 3,50

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

Non alcoholic soft drinks

Mineral Water (still / bubbles).....		0,33l € 4,20
Mineral Water (still / bubbles).....		0,75l € 7,50
Soda Water		0,25l € 2,80
Soda Lemon		0,5l € 5,40
Pepsi Cola / Pepsi Cola Max		0,33l € 4,50
Mirinda 7up.....		0,33l € 4,50
Frucade / Almdudler / Icedea (<i>lemon or peach</i>)		0,33l € 4,50
Rauch (Apple juice / Orange juice)		0,25l € 4,20
RedBull		0,25l € 5,00
Tonic Water / Bitter Lemon		0,2l € 4,80
Soda Raspberry - youth drink		0,25l € 3,80
Applejuice mixed with Soda Water - youth drink		0,25l € 3,50
Lemon (<i>freshly squeezed</i>)		port. € 0,90

Homemade

ELISSAR Lemonade	0,5l € 6,80
Basil pomegranate Lemonade	0,5l € 6,50
Passion fruit mint Lemonade	0,5l € 6,50
Fresh orange juice	0,25l € 5,80
Ayran	0,25l € 4,80

Beer

Viennese Original (<i>draft beer</i>)	0,33l € 4,80 / 0,5l € 5,80
Ottarkringer Zwickel (<i>draft beer</i>).....	0,33l € 4,80 / 0,5l € 5,80
Budweiser (<i>draft beer</i>).....	0,33l € 5,20 / 0,5l € 6,20
Mexican Zwickl (<i>draft beer</i>)	0,33l € 5,20 / 0,5l € 6,20
Almaza lebanese beer	Fl. 0,33l € 4,90
Mexican Almaza <i>salt crust / Lemon / Mint</i>	Fl. 0,33l € 5,80
Null komma josef (<i>non-alcoholic</i>)	Fl. 0,33l € 5,50
Radler (<i>beer and lemonade</i>)	Fl. 0,33l € 5,00

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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.



ELISSAR
LEBANESE CUISINE

Wine & Spirits can be found in our Winelist.



ELISSAR
LEBANESE CUISINE
GRAND PALAIS

NOW NEW!

Delivery & Takeaway Shop at Grand Palais

Kärntner-Ring 11-13

1010 Wien

~ A 10% gratuity is included in the bill as per our menu policy ~

تضاف رسوم خدمة ١٠٪ لكل فاتورة



E L I S S A R

LEBANESE CUISINE

thank you very much for your visit.

Please vote us on
Google, Facebook and Tripadvisor.

THANK YOU