

Chiche!

The Chiche! Story - the short version

Chadi came to Luxembourg in 2015 as a result of the war in Syria but he doesn't define himself as a refugee, rather as a citizen of the world who can be at home wherever his heart is. Triggered by *Pitt* and *Marianne's* wish to create a second social restaurant, **Chiche!** fosters social inclusion by empowering women and men from here and elsewhere through work. Our special aim goes at hiring people of all origins that have a hard time finding a job but who generally have fabulous cooking skills. We believe that this project will allow them to regain self-confidence, to develop social and language skills, and that they will enrich our country with their energy and culture in the years to come.

What started as a temporary venue in Hollerich has now found a perennial destination and most of the works and decoration have been carried out by ourselves and staff members under the guidance of Hugues de Maere and Isabelle Dickes. The main theme has remained the same: minimal investment into the walls and maximum social impact for the implied people. Up-cycling second hand objects and creating several different ambiances have been at the heart of the decoration idea.

« **Chiche** » as it has a triple meaning: pois chiche is the french word for chick-pea, one of the cornerstones of mediterranean cuisine and the main ingredient of the falafel, our signature dish. It is also - phonetically - the arabic word for skewer (brochette).

Finally **Chiche!** is a french expression for "taking up a challenge" and launching a social impact, sustainable and viable pop-up restauration project is quite a challenge!

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Chiche! team

MEZZES - traditional small portions to share with your friends

Hummus - chick-pea (pois Chiche!) paste with tahini	cold	1 portion	6,50 €	vegan	11
Mutabal - grilled egg plant purée with it's smoky taste	cold	1 portion	7,50 €	veggie	11+7
Tabouli - you know what it is ;-)	cold	1 portion	7,50 €	vegan	1
Babaganoush - grilled egg plant with vegetables	cold	1 portion	7,50 €	vegan	11+7
Fattoush - mixed green salad with crispy breadcrumps - a lebanese tradition	cold	2 portion	7,50 €	vegan	
Mussakaa - sort of ratatouille	cold	1 portion	7,00 €	vegan	
Kebbe naie veggie - almost like meat but totally vegan	cold	1 portion	7,00 €	vegan	
Spinach bi tum - with garlic	cold	1 portion	6,00 €	vegan	11
Labneh - yoghurt, garlic, olive oil	cold	1 portion	6,50 €	veggie	7
Muhammara - chili paste with ground nuts, bread and olive oil - a must	cold	1 portion	7,00 €	vegan	1+8
Yalanji - grape leaves filled with rice marinated in a secret sauce	cold	1 portion	5,00 €	vegan	
Magdous - baby eggplant filled with walnuts	cold	1 portion	5,00 €	vegan	8
Kibbeh Nayeh - lamb filet, onion, bulgur, secret spices, olive oil	cold	1 portion	14,00 €	not veggie	
Kefta Nayeh - raw lamb, onion, parsley, mint, olive oil	cold	1 portion	13,00 €	not veggie	
Madoua Lahme - Lamb filet, spices, olive oil	cold	1 portion	13,50 €	not veggie	
Salmon Nayeh - raw Salmon, avocado, lemon, sesame seeds, olive oil	cold	1 portion	15,00 €	not veggie	
Tuna Avocado Nayeh - raw tuna, avocado, lemon, mustard, olive oil	cold	1 portion	17,00 €	not veggie	
Halloumi - fried lebanese cheese	warm	1 portion	6,50 €	veggie	11+7
Hummus bi lachme - hummus with warm lamb meat	warm	1 portion	8,50 €	not veggie	11
Chicken livers - with onion, pepper, garlic	warm	1 portion	6,50 €	not veggie	9
Batata fried - fried potatoes with coriander and garlic - very lebanese	warm	1 portion	6,00 €	vegan	
Cheese Rolls - crispy rolls filled with a blend of tasty cheese	warm	1 piece	3,50 €	veggie	1+3+7
Spinach Roll - spinach, onion, garlic, spices	warm	1 piece	3,00 €	veggie	1+3+7
Kebbeh Ras - bulgur meat dumpling filled with nuts and meat	warm	1 piece	6,50 €	not veggie	1+3+7+8+11
Lachme bajine - flatbread with meat and tomatoes - some would call it a pizza but it isn't	warm	1 piece	12,00 €	not veggie	1
Foul bi tahini - fava beans with tahini sauce, olive oil, tomatoes	warm	1 portion	7,00 €	vegan	11
Kefta with eggs - minced meat balls in a spicy tomato sauce with eggs, baked in the oven	warm	1 portion	10,00 €	not veggie	1+3+9
Kefta Arais - minced meat grilled inside an arabic bread	warm	1 portion	12,00 €	not veggie	1
Falafel - chick-peas, big beans, garlic, onions, spices ---- Chadis secret	warm	1 piece	1,00 €	vegan	11
Lamb tongue - olive oil, garlic, lemon - that's all	warm	1 portion	12,00 €	not veggie	
Brain - veal brain, lemon, coriander, garlic, olive oil	warm	1 portion	14,00 €	not veggie	
Lamb testicles - arabic butter, lemon, pomegranate	warm	1 portion	14,00 €	not veggie	
Lamb kidneys - fried in olive oil, lemon, arabic spices	warm	1 portion	14,00 €	not veggie	

If you are 4 or more people - ask us to bring you a table full of food - our best seller !!

only for whole tables

our experienced staff will compose a giant individual selection of cold and warm mezze with some delicious meat from the grill according to your taste and level of hunger - just tell us what you prefer or what you don't like and we do the rest

1+3+7+8+12

4+15

The traditional way to enjoy our food

between 27 and 33 € per person

Our COMBOS for ONE ... ideal if you're alone or just two and you just don't know what to take ;-)

Vegan - hummus, tabouli, babaganoush, musakaa, spinach, batata and falafel	21,50 €	vegan	1+8+11
Veggie - hummus, mutabal, tabouli, musakaa, labneh, haloumi + falafel and cheese roll	25,00 €	v	1+3+7+8+11
Meat - hummus, mutabal, tabouli, musakaa, batata + Urfalli and tavuk	27,00 €	not veggie	1+3+7+8+11
Beyrouth - Meat + spinach and labneh and 2 delicious falafels	29,50 €	not veggie	1+3+7+8+11
Lamb Special - hummus, mutabal, tabouli, musakaa, batata, spinach and labneh with 3 lamb chops	30,50 €	not veggie	1+3+7+8+11
Chadi Falafel - Falafel wrap + falafel, served with tarator, hummus, mutabal, pickles, Cheese roll, Haloumi	19,00 €	v	1+3+7+8+11
Seafood Combo - tigershrimp, mussels, salmon - humus, tabouli, mutabal, muhamara, batata harra	29,00 €	not veggie	1+3+7+8+12
Veal Combo - nice veal steak grilled, muhammara, tabouli, musakaa, batata, humus	28,00 €	not veggie	1+3+7+8+13

SHAWARMA - the real thing from the vertical grill with home marinated and skewered meat

Lamb&Beef mix - salad, tomato, onions, sumak, parsley and tarator sauce	16,50 €	not veggie	
Chicken - cucumber pickles, fried potatoes, garlic sauce	16,50 €	not veggie	
Spicy Chicken - same same but more spicy	17,00 €	not veggie	

SEA FOOD

Octopus - grown up Octopussy cooked then stir fried with tomato, chili, garlic and coriander	1 portion	14,00 €	not veggie	14
Calamar , crispy deep fried	1 portion	11,00 €	not veggie	14
Salmon - baked salmon and asparagus with garlic, onion, lemon - coriander	1 portion	13,00 €	not veggie	
Fruits de mer - tigershrimp, scallop, mussels and octopus - grilled and then buttered and lemond	1 portion	18,50 €	not veggie	

FATTEH - traditional bread -chickpea-yoghurt-butter "feel good" dish - ask for explanation

Fatteh Betenjene - fried arabic bread, chick peas, egg-plant, tomatoes, jogurt, tahine, pomgrenate, pine-seeds	14,50 €	veggie	1+7+11+8
Fatteh Lamb - fried arabic bread, chick peas, egg-plant, tomatoes, jogurt, tahine, pomgrenate, pine-seeds, minced lamb	16,50 €	not veggie	1+7+11+8
Fatteh chicken - fried arabic bread, chick peas, egg-plant, tomatoes, jogurt, tahine, pomgrenate, pine-seeds, minced chicken	16,50 €	not veggie	1+7+11+8

FROM the GRILL (only meat - no side dishes included !! - sans accompagnement)

Lamb Chops - grilled to perfection	2 pieces	12,00 €	not veggie
Chiche! Tavuk - marinated chicken breasts +/- 150g with garlic sauce and cucumber	1 skewer	10,00 €	not veggie

SALADS - can come in a variety of versions - nice green stuff with an oriental touch

Chicken Salad - grilled chicken skewer with a rich salad	17,00 €	not veggie	
Shawarma Salad - chicken shawarma on a rich greenery	17,00 €	not veggie	
Falafel Salad - our signature Falafels with plenty of crispy salad	14,00 €	veggie	
Haloumi Salad - fried Haloumi with a nice salad	14,00 €	veggie	
Mixed Salad - the famous salad without chicken, haloumi or falafels ;-)	12,00 €	veggie	
Rucola - baby tomatoes, homemade cheese, pomegrenate - - -	9,00 €	veggie	
Beetroot - garlic, lemon, olive oil, walnuts, salty cheese	9,00 €	veggie	

DESERTS

Baklava ... huge and filled with pistaccios	piece	3,00 €	1+8+6+3+7
Bekdach Icecream - rich in pistaccios, nuts, etc - following a century old tradition		9,00 €	

Some legal stuff to end with The Allergens we are proud to serve ;-)

- 1 Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats
- 2 Crustaceans for example prawns, crabs, lobster, crayfish
- 3 Eggs
- 4 Fish
- 5 Peanuts
- 6 Soybeans

- 7 Milk
- 8 Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
- 9 Celery (including celeriac)
- 10 Mustard
- 11 Sesame
- 12 Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product
- 13 Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
- 14 Molluscs like clams, mussels, whelks, oysters, snails and squid