



# MENU

## BUILD YOUR OWN BOWL

Your choice! Combine your own meal in a few simple steps, Re:bel style

### CHOOSE:

#### 1 - ONE BASE

Japanese rice, Mixed salad, Red quinoa, Udon noodles

#### 2 – ONE PROTEIN

Grilled chicken	110 :-
Falafel	110 :-
Deep fried tofu	110 :-
Red braised pork	118 :-
Veggie skewer	120 :-

#### 3 – ONE VEGETABLE

Roasted corn, Spicy beans, Roasted Indian cauliflower, Grilled broccoli, Mix of avocado and beans, Chili roasted brussels sprout

#### 4 – ONE SAUCE

Peanut sauce, Mild sesame youghurt, Sesame-chili-garlic, Hot green curry

#### 5 – ONE TOPPING

Pico De Gallo, Herb sallad (with coriander), Shredded root vegetables, Kimchi, Pickled vegetables,

#### 6 – ONE SPRINKLE

Roasted garlic, Zaatar, Dukkah, Roasted peanuts, Black sesame seeds, Sichuan pepper, Pumpkin-sunflower seeds

## SIGNATURE BOWLS

Pre composed, tasty bowls. Quick and easy to chose!

## POKE BOWLS

### CLASSIC

Raw marinated salmon or tuna or smoked tofu, japanese rice, avocado mix, mixed salad, pickled vegetables, sriracha mayo, seaweed crisps and sesame-chili-garlic dressing.

135 :-



### **SPICY TUNA**

Raw marinated tuna, togarashi mayo, japanese rice, avocado mix, pickled vegetables, mango mayo, seaweed crisps and green onions.

**140 :-**

### **SIZZLING SALMON**

Scorched sriracha glazed salmon, japanese rice, mixed salad, avocado mix, sriracha mayo, seaweed crisps and green onions.

**148 :-**

### **SHRIMPCHI**

Hand peeled shrimps, japanese rice, herb salad, avocado mix, kimchi, wasabi dressing, black smoked mayo and seaweed crisps.

**140 :-**

### **MANGO SALMON**

Raw marinated salmon, japanese rice, avocado mix, mixed salad, pickled vegetables, seaweed crisps, sesame-chili-garlic dressing, mango, chiliflakes and roasted onion.

**140 :-**

## **RE:BEL BOWLS**

### **VEGGIE**

Falafel or deep fried tofu, red quinoa, roasted Indian cauliflower, shredded root vegetables, mild sesame yoghurt, herb glazed bread, labneh, zataar.

**130 :-**

### **POWER BOWL**

Grilled chicken or deep fried tofu, japanese rice, roasted corn, peanut sauce, herb salad, mango mayo, herb glazed bread & peanuts.

**125 :-**

### **SPICY NOODLES**

Red braised pork or veggie skewer, udon noodles, soft boiled egg, spicy beans, pickled vegetables, kimchi, sriracha mayou and herb glazed bread.

**145 :-**

### **PORKY**

Red braised pork or veggie skewer, japanese rice, chili roasted brussel sprout, avocado mix, kimchi, black smoked mayo, green onions and herb glazed bread.

**135 :-**

### **KIDS BOWL**

For kids up to age 10. Grilled chicken, japanese rice, roasted corn, peanut sauce + ice lolly after the meal.

**59 :-**



## ADD SOME EXTRAS TO YOUR BOWL

### EXTRA:

Salmon or tuna (poke)	30 :-
Chicken, pork, veggie protein	20 :-
Prepared vegetable	15 :-

### SOFT BOILED EGG 64°C

With sichuan pepper and sea salt	15 :-
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### HERB GLAZED BREAD

Crispy oriental bread with herbs, sea salt, sesame seeds, garlic and olive oil.	20 :-
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## SMALL DISHES

### NACHO PLATE (served after 14.00)

Crispy nachos with home made guacamole	79/105 :-
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### EDAMAME

Edamame beans in their shell with sesame oil, togarashi and sea salt	55/85 :-
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### LEBANESE SOFT THIN BREAD

Lukewarm thin bread with sesame – youghurt dipping	35 :-
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