

POIS CHICHE

CONSCIOUS MIDDLE EASTERN FOOD

ENGLISH
STANDARD
MENU

First things first:

- Please order at the bar, card payments only.
- We reserve the right to ask for one bill per table.
- Please put your plate in the cleaning area after eating.
- Please inform us about any allergens.
- We can make any dish vegan.



MEZZES *to share*

Our top Middle Eastern inspired mezzes.

FALAFEL HUMMUS COMBO 11,5

Two of our specialty products. Delicious together!
Plenty of hummus, 6 signature falafels and flatbread.

MEZZE EXPERIENCE 48

A royal mix of all our dips, sides and garnitures;
served with marinated olives, homemade pickles and
grapeleaves and flatbread and za'atar crackers.

FLATBREAD

LUNCH ONLY !

Lebanese bread filled with fresh salad mix, tarator
sauce and a filling of your choice.

FALAFEL 8

chickpea balls with fresh herbs and spices

SABIH 8,5

grilled eggplant, boiled egg, amba, zhoug & tarator

CAULIFLOWER SHAWARMA 9,5

seasoned, fried & crunchy cauliflower bits

BERLOUMI 10

Belgian grilled halloumi

COMBO DIPS 18,5

Delicious homemade Middle Eastern and plant-based
dips. Mix of hummus, muhammara, moutabal & baba
ganoush. Comes with flatbread and crackers.

COMBO SIDES 18,5

Combinations platter of all our specialties
containing falafel, cauliflower shawarma, sabih and
halloumi cheese. Comes with flatbread.

PLATE

Every plate comes with hummus, seasonal salads &
vegetables, garniture and bread.

(Kids plate for €10,5; 2 salads and one classic. Ask us!)

CHEF'S PLATE 18

with falafel, sabih, cauliflower and berloumi

FALAFEL PLATE 17

chickpea balls containing fresh herbs and spices

SABIH PLATE 17,5

grilled eggplant, egg, amba, zhoug & tarator

CAULIFLOWER SHAWARMA PLATE 17,5

seasoned, fried & crunchy cauliflower bits

BERLOUMI PLATE 18

Belgian grilled halloumi

**PIMP YOUR MEAL WITH THESE
DELICIOUS ADDITIONS:**

€1

ADD EXTRA PLANT-BASED SAUCE:

- Tourn - garlic sauce
- Zhoug - spicy cilantro sauce 🌿🌿
- Harissa - red pepper spicy sauce 🌿
- Amba - pickled mango sauce



€2,5

ADD 2 MORE PIECES OF:

- Falafel
- Sabih
- Cauliflower Shawarma
- Berloumi

€1

ADD EXTRA TOPPINGS: (ONLY FOR FLATBREADS)

- Pomegranate seeds
- Pomegranate molasses
- Olives
- Pickles
- Hummus
- Fresh Mint leaves



BOTTLED BEERS

TISH 5 (*our own beer, a must-try!*)

COMING SOON - temporarily out of stock

VICTORIA 5

8,5% - strong blond beer

STELLA ARTOIS 0.0 3,8

0,0% - alcohol-free blond beer

HOEGAARDEN 3,5

4,9% - authentic Belgian white beer

KWAK ROUGE 5

8% - specialty beer, hints of cherry & almond

DRAFT BEERS

STELLA ARTOIS 3,8

5% - fresh & floral

GOOSE ISLAND IPA 5,2

5,9% - fruity IPA, rich, bittersweet

DESSERT

Homemade Middle Eastern inspired desserts.

All desserts are plant-based!

DESSERT OF THE SEASON 6,5

Ask our staff which desserts are available.

LEMONADES

HOMEMADE LEMONADE 5,5

unlimited refill - yes, you read that right.

check out our seasonal lemonades inside.

FILTERED WATER

GLASS 3

still or sparkling - unlimited refill

HOT DRINKS

FRESH MINT TEA 4

unlimited refill

COFFEE 3

unlimited refill

WINES & BUBBLES

NATURAL WINE OF THE MOMENT

red, white or rosé

GLASS 5

BOTTLE 24,5

NATURAL CAVA OF THE MOMENT

GLASS 6,5

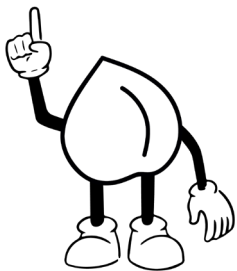
BOTTLE 26

Why are we a conscious Middle Eastern foodbar?

- We strive to serve 100% Belgian chickpeas.
- By composting our organic waste we save more than 1 t of CO² per year.
- We closely collaborate with organic farms in and around Brussels.
- Almost everything we serve is homemade with a big dollop of love.
- Keep a close eye on us - we'll be transforming soon. Maximizing impact!

Via our website you can:

- Order in advance. (*pick-up only*)
- Subscribe to our newsletter and join the movement!



www.poischiche.be

Thanks for helping us change the world of tomorrow today.