



## Faja Lobi – Surinamese inspired restaurant & café

Vlaanderenstraat 2-4

9000 Gent

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open every day 8u – 1u (or later)

### Coffee *Coffee company Vandekerckhove*

Coffee <i>Java-Arabica, A house blend, with a mild flavour</i>	€ 2,50
Espresso <i>Java-Arabica</i>	€ 2,50
Cappuccino <i>Java-Arabica</i>	€ 3,00
Café Latte / Café au lait <i>Java-Arabica</i>	€ 3,00
Caracoli, the house 'decaf', from Parelboon low caffeine coffee	€ 2,80
Hot chocolate <i>with milk, and optional whipped cream</i>	€ 3,50
Café au lait with almond flavour	€ 3,50

### A pot with Coffee (2 kopjes): € 5,00

Kenia <i>Sweet, with a touch of cocoa aroma</i>	
Melange Rimbaud <i>With gusto, and a touch of poetry</i>	
Wiener Melange <i>Viennese Kolschitzky coffee, with a spicy finish</i>	
Brasil de Max <i>Tastes like caramel, and supports fair trade</i>	
Mysore <i>Indian coffee, barely acidulated &amp; with a soft taste</i>	

### Tea

<b>Black tea</b> € 3,00	
English Breakfast <i>Indian black tea, house blend</i>	
Earl Grey <i>With bergamot essential oil, a powerful and citruslike aroma</i>	
Ginger tea <i>black tea combined with energizing ginger root</i>	
Mango tea <i>Tropical tea with refreshing bits of mango</i>	
Jardin Nocturne <i>Hazelnut, lemongrass, licorice, blackberry &amp; strawberry</i>	

### Green Tea € 3,00

Soleil Vert <i>A refreshing green tea with Chinese citrus aroma and a little bits of orange</i>	
Jardin Bleu <i>Wild strawberry, Rhubarb, sunflower and blue cornflower</i>	
Thé de Riads <i>Green Yunnan tea, cinnamon, soft tasting lemon, cardamom blossom and pomelo</i>	
Flowers of Hawaiï <i>With tiny bits of pineapple &amp; flowers, a fruity and tropical blend</i>	
Green tea with spearmint <i>Chinese tea, balances out fats and sugars</i>	

### Kruidenthee € 3,00

Jasmin tea <i>Delicate jasmin blossom and herbs, soft aroma</i>	
Rose hip fruit garden <i>A fresh and pleasant tea, rose hip, citrus and berries</i>	
Chamomile tea <i>On the basis of fine chamomile blossom and herbs, soft taste</i>	
Verbena tea <i>The common verbena, invigorating and powerful</i>	
Fresh Moroccan Spearmint <i>Fresh spearmint, Chinese green tea, sugar</i>	

### Water

sparkling water	€ 2,50
still water	€ 2,50
a large bottle of sparkling or still water/ Bru (11)	€ 6,00

### Fruit juices

Freshly pressed orange juice	€ 4,50
<b>Looza</b>	€ 2,50

Apple & Cherry juice	
Mango juice	
Passion fruit juice	
Pink pomelo juice	
Pineapple juice	
ACE – <i>the juice of 8 tropical fruits &amp; carrots, rich in vitamins C and E, and provitamin A</i>	

### Oxfam € 2,50

Orange juice	
Worldshake <i>apple, orange, pomelo, banana, beetroot</i>	
Turbid apple juice	
Tropical <i>apple, orange, pineapple, mango, passion fruit, beetroot</i>	

### Lemonades

Bionade (ginger & orange or elderflower)	€ 3,00
Appletise	€ 3,00
Kombucha (ginger-lemongrass or mandarin-star anise)	€ 4,00
Schweppes Tonic	€ 2,50
Gini	€ 2,50
Orangina	€ 2,50
Coca-Cola & Cola Zero	€ 2,50
Lipton Ice-tea	€ 2,50

### Surinamese, homemade soft drinks

<b>Ginger beer</b> € 3,50	
<i>artisanally crafted, a typical Creole-Surinamese drink (Djiendja Bierie), non-alcoholic, spicy finish, on the base of ginger root</i>	

<b>Orcheade</b> € 3,50	
<i>A Jewish-Surinamese almond drink, mild-tasting, the ideal quencher of thirst on a hot summer day</i>	

<b>Dawett</b> € 3,50	
<i>Javanese-Surinamese drink on the basis of coconut milk and lemon grass</i>	

<b>Bissap</b> € 3,50	
<i>A soft drink from West Africa, consists mostly of Hibiscus flowers (spring/summer)</i>	

### Wines *Importer Van den Bussche en zonen*

<b>Red</b>	
<b>Roulepiere</b> € 3,80/ € 17,00	
<i>Red French Côte du Rhone wine, made from Syrah, Carignan &amp; Grenache grapes. A full-bodied, ripe wine, with lots of freshness and fruit in the aroma due to the application of carbonic maceration in the process of fermentation. Suitable to accompany roast meat.</i>	
<b>Quintas d'Amoras</b> € 4,20/ € 18,00	
<i>From the Portuguese Estremadura region: this is a soft, full-bodied and fruity wine with a spicy taste.</i>	
<b>Tutto Bene</b> € 19,00	
<i>Red, Italian Tuscan wine, combines Merlot with Sangiovese grapes. Fruity yet soft &amp; refined. Whomever prefers to drink red wine while eating fish, might consider this choice.</i>	
<b>Roble, Castillo de la monte la Reina</b> € 19,00	
<i>Tinta de Toro, barrel aged in oak for five months, a ripe Spanish red wine, with a solid &amp; fragrant taste. A fine company to red meat.</i>	
<b>Chateau Labadie Médoc</b> € 24,00	
<i>A fine, full, deeply coloured Cru Bourgeois from the north of the Médoc region, a wine that subtly balances between Cabernet Sauvignon and Merlot. It's the way to go if you opt for white meat such as chicken meat.</i>	

<b>White</b>	
<b>Château Anniche</b> € 3,80/ € 17,00	
<i>Dry, yet fresh &amp; fruity white Bordeaux of the Sauvignon type. It's an excellent aperitive, and it teams up with baked fish or goat cheese.</i>	
<b>Viognier Pisano</b> € 4,20/ € 22,00	
<i>An elegant, refined and dry Uruguayan wine. It has a flowery taste, and a soft finish. A good company to spicy &amp; 'exotic' meals.</i>	
<b>Petit Bourgeois</b> € 18,00	
<i>Dry Loire wine from the Sauvignon grape, of the Sancerre type. It's an aperitive, which suits salads and shellfish.</i>	
<b>Saint Véran</b> € 24,00	
<i>A fine white Bourgogne (from the Chardonnay vine) with a full, fruity taste and a long-lasting finish. It suits meals that consist of fish &amp; a sauce.</i>	
<b>Muscat des Rivaltes</b> € 4,20/ € 22,00	
<i>a digestive white Muscadet wine</i>	
<b>Crémant d'Alsace</b> bubbly wine, from a region € 5,00/ € 25,00	
<i>quite close to the Champagne region</i>	
<b>Rosé</b> Cuvée Pasqu'île, French & dry € 4,00/ € 18,00	
<b>Kirr</b> white wine with Crème de Cassis € 4,50	

## Beer

<b>13</b> 25cl, Belgian premium lager, pilsner from Ghent	€ 2,50
<b>Gruut Blond</b> 33cl, from Ghent	€ 3,50
<b>Gruut Amber</b> 33cl	€ 3,80
<b>Genste Strop</b> 33cl	€ 3,80
<b>Kruger Export</b> 33cl	€ 2,50
<b>De Koninck</b> 25 cl, amber-coloured beer	€ 2,50
<b>Blanche de Namur</b> 25cl, white beer	€ 2,50
<b>Duvel</b> 33cl	€ 3,80
<b>Westmalle Dubbel or Tripel</b> 33cl	€ 3,80
<b>Orval</b> 33cl	€ 4,50
<b>Rochefort 10</b> 33cl	€ 5,00
<b>Chimay Blauw</b> 33cl	€ 3,80
<b>St. Bernardus tripel</b> 33cl	€ 3,80
<b>St. Bernardus abt 12</b> 33cl	€ 3,80
<b>Ename Blond or Dubbel</b> 33cl	€ 3,80
<b>Gouden Carolus</b> 33cl	€ 3,80
<b>Leffe Blond of Bruin</b> 33cl	€ 3,80
<b>Tripel Karmeliet</b> 33cl	€ 3,80
<b>Petre Devos</b> 33cl, gold-coloured beer	€ 3,80
<b>Delirium Tremens</b> 33cl	€ 3,80
<b>Papegaei</b> 33cl	€ 3,80
<b>Hommelbier</b> 25cl	€ 3,00
<b>Barbar blond</b> 33cl, blond honey beer	€ 3,80
<b>Barbar Winterbok</b> 33cl, dark honey beer	€ 3,80
<b>Crabbelaer</b> 33cl, stronger beer from Ghent	€ 4,00
<b>Liefmans Kriek</b> 33cl	€ 4,00
<b>Desperados</b> 33cl, French beer with tequila	€ 3,50
<b>Corona</b> 33cl, Mexican beer	€ 3,50
<b>Mangoozo Banana beer</b> 33cl	€ 3,50
<b>Mangoozo Coconut beer</b> 33cl	€ 3,50
<b>La Chouffe</b> 75cl (large bottle)	€ 10,00
<b>Parbo bier</b>	€ 10,00
<i>One litre bottle, Surinamese pilsner on the basis of rice, share with friends. Parbo Brewery, Paramaribo, Suriname</i>	

## Spirits & Aperitives

### Surinamese Brown Rum

Borgoe Rum '82	€ 5,00
Borgoe Extra Rum 2000	€ 6,00
Borgoe 8 jaar oud	€ 6,50

### White Rum

Black Cat Classic Reserve (Surinamese)	€ 5,00
Havana Club 3 años (Cuban)	€ 4,50

### Absinthe

La Fee, Absinthe Parisienne, 70%	€ 7,00
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### Digestif

Jameson Irish Whisky	€ 5,50
Johnny Walker Black label Whisky	€ 6,00
Johnny Walker Red label Whisky	€ 4,50
Gordon's Gin	€ 4,00
Saphire Gin	€ 6,00
Filliers Jenever: lemon, apple, passion fruit	€ 3,00
or: vanilla, chocolate, coconut	€ 3,00
Young jenever Sandeman	€ 3,00
Hannappier Eau de Vie	€ 5,00
<i>Surinamese, a compromise between cognas &amp; calvados</i>	
Amaretto	€ 4,00
Tia Maria	€ 4,00
Cointreau	€ 4,50
Grand Marnier	€ 5,00
Cognac Remy martin	€ 6,00

### Aperitive

Roomer A Ghent speciality on the basis of elderflower	€ 4,00
Red Port wine	€ 3,50
Dry Sherry	€ 3,50
Pisang Ambon with orange juice	€ 4,00
Martini Red	€ 3,50
Martini White	€ 3,50
Campari with orange juice or soda	€ 5,00
Tequila shot with fresh lemon & salt	€ 3,50
Vodka Eristoff	€ 4,00
Blue Curacao	€ 4,00
Ricard	€ 4,00
Kirr white wine with Crème de Cassis	€ 4,50

## Cocktails

Borgoe Blues	€ 8,00
<i>Borgoe rum, witte rum, cointreau, passoã, lime juice, orange juice, grenadine and cane sugar</i>	
Black Cat lemon Tonic	€ 7,50
<i>White rum, lime, tonic</i>	
The Ginger Gibbers	€ 8,00
<i>Ginger, brown rum, ice</i>	
The Coco Cat	€ 8,00
<i>Coconut milk, Dawett, white rum, ice</i>	
Borgoe Cola	€ 7,50
<i>Borgoe brown rum, cola</i>	
Mojito	€ 8,00
<i>White rum, cane sugar, fresh lime, fresh spearmint, crushed ice, soda</i>	
Virgin Mojito	€ 5,00
<i>cane sugar, fresh lime, fresh spearmint, crushed ice, soda</i>	
Passion Daikiri	€ 8,00
<i>White rum, cane sugar, passion fruit juice, lime juice</i>	
Faja Sopia	€ 8,00
<i>Young Jenever, cane sugar, fresh lime, ice</i>	
Screwdriver	€ 7,50
<i>Vodka, orange juice, ice</i>	
Passoã Passion	€ 7,50
<i>Passoã, orange juice, grenadine, ice</i>	
Black Russian	€ 7,50
<i>Vodka, kahlua, ice, cherry</i>	
Tequila Sunrise	€ 7,50
<i>Tequila, orange juice, grenadine</i>	
Creole Cocktail	€ 8,00
<i>Malibu rum, Vodka, orange juice, pineapple juice</i>	
Piña Colada	€ 8,00
<i>Pineapple juice, white rum, coconut milk, cane sugar</i>	
Frozen Eyes	€ 8,00
<i>Blue curacao, passion fruit juice, lime juice, orange juice, crushed ice</i>	
Blue Curacao	€ 7,00
<i>Blue Bols, lime juice</i>	
<b>Warm</b>	
Scratchie chocolate milk	€ 8,00
<i>Brown Borgoe Rum, hot chocolate milk, whipped cream</i>	
Italian Coffee	€ 8,00
<i>Amaretto, coffee, whipped cream</i>	
Flemish Coffee	€ 8,00
<i>Young jenever, cane sugar, coffee, whipped cream</i>	
Irish Coffee	€ 8,00
<i>Irish whiskey, cane sugar, coffee, whipped cream</i>	
Mexican Coffee	€ 8,00
<i>Cahlua, coffee, whipped cream</i>	
Caribbean Coffee	€ 8,00
<i>Brown Borgoe rum, cane sugar, coffee, whipped cream</i>	
Russian Coffee	€ 8,00
<i>Vodka, cane sugar, coffee, whipped cream</i>	

Ask for our menu for our breakfast,  
sandwiches, snacks, main courses or desserts