

# Casalot

- Everything fresh and homemade
- Regional and high quality meat
- Casalot bread fresh from the oven
- Catering service of all kinds

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**WWW.CASALOT.DE**

opening hours:  
Mo-Su: 11:30 am - 12:00 am



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*The name "Casalot" is the name used in Roman times for the present village of "Iksal" (the birthplace of the owners), near Nazareth.*

Dear guests,

Welcome, Ahlan Wasahlan to our Casalot restaurant!

In "Casalot" we present you a wide range of selected, fine specialities from the Arabic cuisine. In addition to our numerous, mostly vegetarian and vegan maza, you will also find a large selection of grilled specialities, as well as traditional dishes from the Arabic cuisine.

All our dishes are homemade and are prepared fresh for you daily using only the highest quality ingredients!

Our meat is regional and is slaughtered according to the Islamic guidelines.

Not only our food, but also numerous drinks are homemade at "Casalot": on our menu you will find freshly prepared, very digestible teas, spicy coffees, a wide selection of "Casalot's" own refreshing lemonades, as well as some wine specialities from the Arab world.

It is important to us that you relax from everyday life at "Casalot" and enjoy your stay with us. Immerse yourself in the oriental flair and modern comfort of the "Casalot", take your time, relax, taste and enjoy!

*Your ,,Casalot“team*

## *Breakfast menus*

*09:00 – 15:00 Uhr*

450. **Casalot breakfast for two** 39,90  
Labaneh creme with black olives, fried eggs with arabic sucuk, shakshuka, falafel, sambousek cheese and fried halloumi. For a sweet treat tahina with date syrup, tahina with carob syrup and candied pumpkin with walnuts. Served with a plate of vegetables, Al-Quds bread and Casalot bread
451. **Palestinian breakfast** 18,90  
Labaneh, fried eggs, zaatar with olive oil, makdus (pickled eggplant with walnuts, chili and garlic) and candied pumpkin with walnuts. Served with a plate of vegetables, Al-Quds bread and Casalot bread

## *Egg-based dishes*

*09:00 – 15:00 Uhr*

400. **Scrambled eggs** 9,90  
3 free-range eggs, butter and olive oil, served with a plate of vegetables and Casalot bread
401. **Fried eggs** 9,90  
3 free-range eggs, butter and olive oil, served with a plate of vegetables and Casalot bread
402. **Fried eggs with potatoes** 12,90  
3 free-range eggs, butter and olive oil, potatoes and onions, served with a plate of vegetables and Casalot bread
403. **Fried eggs with prawns** 18,90  
3 free-range eggs, prawns, onions, fresh tomatoes and olive oil, served with a vegetable platter and fresh Casalot bread
404. **Fried eggs with Arabic sucuk** 14,90  
3 free-range eggs with olive oil, Arabic sucuk and cheese, served with a vegetable platter and fresh Casalot bread
405. **Fried eggs with veal rump** 15,90  
3 free-range eggs with olive oil, chopped veal rump and onions, served with a vegetable platter and fresh Casalot bread
408. **Shakshuka** 13,90  
3 free-range eggs with olive oil in a sauce of fresh tomatoes, onions and peppers. Served with a vegetable platter and fresh casalot bread

## *Breakfast classic*

*09:00 – 15:00 Uhr*

- |      |  |       |
|------|--|-------|
| 423. | <b>Labaneh creme with black olives and zaatar</b>  | 11,90 |
|      | Homemade cream cheese with dried black olives and zaatar. Served with a plate of vegetables, Al-Quds bread and Casalot bread             |       |
| 424. | <b>Labaneh creme with Makdus</b>   | 11,90 |
|      | Homemade cream cheese with eggplant, garlic, fresh chili and walnuts. Served with a plate of vegetables, Al-Quds bread and Casalot bread |       |

## *Our recommendation*

### *Maza-Mix*

- |    |  |       |
|----|--|-------|
| 6. | <b>Maza classic for two</b>                              | 17,90 |
|    | Six different cold maza – as a starter                   |       |
| 7. | <b>Maza to get to know for two</b>                       | 21,90 |
|    | Three cold and three warm different maza – as a starter  |       |
| 8. | <b>Maza to enjoy for two</b>                             | 48,80 |
|    | Fourteen different cold and warm maza – as a main course |       |

### *Grill plates for two*

- |     |   |       |
|-----|---|-------|
| 72. | <b>Grill plate for two – The classic</b>  | 56,90 |
|     | chicken breast skewer, lamb kabab skewer und veal skewer, baby potatoes, basmati-rice <sup>G</sup> , garlic cream <sup>EM</sup> , sumac marinated onions and Casalot bread <sup>GS</sup> fresh from the oven. |       |
| 73. | <b>Grill plate for two – Lamb gourmet</b>   | 75,90 |
|     | saddle of lamb fillet, lamb kabab skewer and lamb chops, baby potatoes, basmati-rice <sup>G</sup> , garlic cream <sup>EM</sup> , sumac marinated onions and Casalot bread <sup>GS</sup> fresh from the oven.  |       |
| 74. | <b>Grill plate for two – Chickenmix</b>   | 46,90 |
|     | Chicken breast skewer, chicken wings and chicken steaks, baby potatoes, basmati-rice <sup>G</sup> , garlic cream <sup>EM</sup> , sumac marinated onions and Casalot bread <sup>GS</sup> fresh from the oven.  |       |

### *From mother's kitchen*

- |     |  |        |
|-----|--|--------|
| 50. | <b>Lamb shoulder in the oven for 4 people</b>  | 120,00 |
|     | on mansaf rice, kabseh rice and mandi rice, garnished with various roasted nuts, with saffron yoghurt sauce, shug and Laban bi chiar |        |

# Maza

## Hommus <sup>S</sup>

Chickpea sesame puree with fresh lemon juice - the traditional Maza of the Arab world.

- |   |       |
|---|-------|
| 10. Hommus classic  | 7,50  |
| 11. Hommus with mushrooms and roasted almond kernels <sup>P</sup>             | 9,90  |
| 12. Hommus with tender strips of veal rump and roasted pine nuts <sup>P</sup> | 13,90 |
| 13. Hommus with tender chicken and roasted almond kernels <sup>P</sup>        | 10,90 |

## Falafel <sup>S</sup>

Fried balls of chickpeas, onions, fresh coriander and various Arabic spices - the classic

- |   |       |
|---|-------|
| 15. Four pieces of falafel with tahini <sup>S</sup> - to combine  | 7,90  |
| 17. Five pieces of falafel with tahini <sup>S</sup> , chili sauce, pickles and mixed salad - As a main course | 16,90 |

## Halloumi <sup>M</sup>

A mature cheese, made from goat, cow and sheep milk, roasted golden

- |  |       |
|--|-------|
| 20. Four pieces of halloumi with tahini <sup>S</sup> - to combine  | 8,90  |
| 22. Five pieces of halloumi with tahini <sup>S</sup> , chili sauce, pickles and arugula salad - as a main course | 17,90 |

## Sambousek <sup>G</sup>

Filled dumplings, four pieces

- |   |      |
|---|------|
| 25. filled with meat, onions and pine nuts <sup>P</sup>     | 8,90 |
| 26. filled with spinach and onions                          | 8,90 |
| 27. filled with cheese <sup>M</sup> and zaatar <sup>S</sup> | 8,50 |
| 28. filled with chicken, peppers and onions                 | 8,50 |
| 34. <b>Labaneh</b> <sup>MS</sup>                            | 8,90 |
- Homemade cream cheese balls, served with Zaatar, a piquant mixture of spices

- |     |   |       |
|-----|---|-------|
| 35. | <b>Kubbeh bi Lahem</b> <sup>GP</sup><br>fried balls of beef and ground wheat (bulgur), filled with tender beef, onions and pine nuts <sup>P</sup> , served with Laban Bi Rokka <sup>M</sup> | 12,90 |
| 36. | <b>Babaganudsch</b><br>Grilled aubergine with pureed peppers and tomatoes, served with olive oil, a little garlic and pomegranate syrup   | 8,90  |
| 37. | <b>Mutabal</b> <sup>S</sup><br>Tasty puree made from grilled aubergines, sesame paste (tahini), garlic, fresh lemon juice and olive oil   | 7,90  |
| 38. | <b>Casalot-Aubergine</b> <sup>S</sup><br>A grilled aubergine garnished with tahini, tomatoes, fresh mint and pomegranate seeds  | 9,90  |
| 39. | <b>Brisgani</b><br>Tomatoes pureed and mixed with onions, slightly hot peppers and pomegranate syrup - a dip of pleasant and aromatic spiciness   | 6,90  |
| 40. | <b>Laban bi Rokka</b> <sup>M</sup><br>Arugula, with olive oil, lifted under homemade yoghurt  | 6,90  |
| 41. | <b>Muhamara</b> <sup>G</sup><br>Pepper and walnut paste with pomegranate syrup and onions   | 8,90  |
| 42. | <b>Warak-Inab</b><br>fresh grape leaves filled with rice, onions, parsley, lemon and olive oil  | 9,90  |
| 43. | <b>Saudit Dajaj - Pan</b><br>Fresh chicken liver, fried with peppers, pomegranate sauce and onions  | 11,90 |
| 44. | <b>Shrimp pan</b><br>Shrimps fried with cherry tomatoes, garlic, chilli, ginger, lemon and coriander  | 15,90 |
| 45. | <b>Mushroom pan</b><br>Mushrooms fried with cherry tomatoes, garlic, chilli, ginger, lemon and coriander  | 11,90 |

## *Salads*

- |     |   |      |
|-----|---|------|
| 90. | <b>Tabouleh</b> <sup>G</sup>  | 9,90 |
|     | Parsley salad with coarsely ground wheat (bulgur), fresh mint leaves, onions, tomatoes, lemon juice and olive oil - a vitamin-rich pick-me-up |      |
| 91. | <b>Fattoush</b> <sup>G</sup>  | 9,90 |
|     | Arabic salad, prepared with fresh mint and fried arabic bread   |      |
| 92. | <b>Rokka</b> <sup>P</sup>   | 9,90 |
|     | Arugula salad with dried tomatoes and roasted pine nuts   |      |
| 95. | <b>Small side dish salad</b>  | 4,90 |
|     | Arugula, romaine lettuce, tomatoes, cucumber, radishes, red onions and pomegranate marinade   |      |



## *From mother's kitchen*

47. **Batinjan Khodar (vegetarian)** <sup>MP</sup> 18,90  
Aubergine filled with spicy vegetables, garnished with roasted pine nuts, arugula salad and Haloumi cheese. Served with an aromatic tomato-paprika sauce and basmati rice <sup>©</sup>.
48. **Musachan** <sup>MPG</sup> 21,90  
Juicy chicken skewer on baked bread with sumac-marinated onions, garnished with roasted pine nuts. Served with a crunchy Arabic salad and natural yoghurt - Palestinian national dish.
49. **Shush Barak** <sup>MG</sup> 18,90  
Homemade dough balls in a yoghurt-coriander sauce filled with spicy beef. Served with Basmati rice <sup>©</sup>.
51. **Kubbeh Labanieh** <sup>MGP</sup> 21,90  
Bulgur balls filled with tender beef, onions and pine nuts, cooked in a yoghurt and mint sauce. Served with Basmati rice <sup>©</sup>.
52. **Mansaf Kharouf** <sup>MP</sup> 28,90  
National dish with tender lamb, basmati rice <sup>©</sup> and roasted pine nuts. Served with an aromatic saffron-yoghurt sauce.
53. **Kabseh Kharouf** <sup>MP</sup> 28,90  
Tender lamb with oriental rice, vegetables, raisins and roasted almonds, with a crunchy salad and natural yogurt
54. **Mandi Kharouf** <sup>MP</sup> 28,90  
Tender lamb with smoked and spicy rice and roasted almonds and pine nuts, with laban-bi-chiar and shug
56. **Mandi Dajaj** <sup>MP</sup> 20,90  
Smoked and spicy rice with roasted almonds, with grilled chicken steaks, laban-bi-chiar and shug
57. **Kabseh Dajaj** <sup>MP</sup> 20,90  
Oriental rice with vegetables, raisins and roasted almonds, with grilled chicken steaks, laban-bi-chiar and shug

## Grill

- |     |  |       |
|-----|--|-------|
| 58. | <b>Jawaneh</b>   | 18,90 |
|     | Chicken wings with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.   |       |
| 59. | <b>Msahab</b>  | 19,90 |
|     | Chicken steaks with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.  |       |
| 61. | <b>Shish Tawouk</b>  | 19,90 |
|     | Chicken breast skewer with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.   |       |
| 62. | <b>Nazareth Kabab</b> <sup>MP</sup>  | 25,90 |
|     | Lamb kabab on cinnamon sticks, served on a grilled aubergine with garlic yoghurt, garnished with fresh mint and roasted pine nuts. Served with Basmati rice <sup>G</sup> . |       |
| 63. | <b>Shish kabab from lamb</b>   | 22,90 |
|     | with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.   |       |
| 64. | <b>Kabab Bi Laban</b> <sup>MP</sup>  | 23,90 |
|     | Kabab on a skewer on a spicy tomato sauce and natural yoghurt, garnished with fresh mint and roasted pine nuts. Served with Basmati rice <sup>G</sup> .                    |       |
| 65. | <b>Lamb steaks</b>   | 26,90 |
|     | with baby potatoes, garlic cream EM and sumac-marinated onions.  |       |
| 66. | <b>Tender lamb chops</b>   | 28,90 |
|     | with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.   |       |
| 67. | <b>Lamb fillet</b>   | 32,90 |
|     | with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.   |       |
| 68. | <b>Saddle of lamb fillet</b>   | 29,90 |
|     | with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.   |       |
| 69. | <b>Grill plate</b>   | 30,90 |
|     | Lamb, chicken, lamb kabab and lamb chop, with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions   |       |
| 70. | <b>Veal Skewer</b>   | 23,90 |
|     | with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.   |       |

## *FISH - Fresh fish daily*

- |     |  |       |
|-----|--|-------|
| 82. | <b>Fresh gilthead<sup>F</sup></b>  | 22,90 |
|     | grilled with coriander-ginger-lemon marinade, baby potatoes and a mixed salad. |       |

## *Side dishes*

- |      |                                 |      |
|------|---------------------------------|------|
| 101. | <b>Basmati Rice<sup>G</sup></b> | 3,90 |
| 102. | <b>Baby Potatoes</b>            | 5,90 |

## *Soups*

- |    |  |      |
|----|--|------|
| 1. | <b>Shorbet Adas</b>  | 6,90 |
|    | Arabic lentil and vegetable soup with various oriental spices. |      |

## *Desserts*

- |      |   |      |
|------|---|------|
| 111. | <b>Tag El Malek<sup>PMG</sup></b>   | 7,90 |
|      | Puff pastry sweetened with honey, filled with roasted pistachios, decorated with fresh fruit. |      |
| 113. | <b>Knafeh<sup>MPG</sup></b>   | 9,90 |
|      | Thread dough roasted with sweet Akkawi cheese, garnished with pistachios and orange blossoms. |      |

## *Non-alcoholic beverages*

131.	Sinalco Cola <sup>1,3,4,9</sup>	0,2 l	3,30	0,4 l	4,90
133.	Afri Cola Zero <sup>1,3,4,6,7,9</sup>	0,2 l	3,30	0,4 l	4,90
133.	Sinalco Orange <sup>1,3</sup>	0,2 l	3,30	0,4 l	4,90
134.	Sinalco Lemon <sup>3</sup>	0,2 l	3,30	0,4 l	4,90
135.	Spezi <sup>1,3,4,9</sup>	0,2 l	3,30	0,4 l	4,90
136.	Sparkling water	0,25 btl	3,00		
137.	Sparkling water	0,7 btl	6,90		
138.	Still water	0,25 btl	3,00		
139.	Still water	0,7 btl	6,90		
140.	Schweppes Bitter Lemon <sup>3,8</sup> , Ginger Ale <sup>1,3</sup> , Tonic Water <sup>3,8</sup>	0,2 l	3,30		
143.	Apple juice	0,2 l	4,00	0,4 l	5,50
144.	Orange juice	0,2 l	4,00	0,4 l	5,50
145.	apple spritzer	0,2 l	3,50	0,4 l	5,20
146.	KiBa cherry-banana nectar	0,2 l	4,00	0,4 l	5,50
147.	Cherry nectar	0,2 l	4,00	0,4 l	5,50
148.	Banana nectar	0,2 l	4,00	0,4 l	5,50
149.	Mango nectar	0,2 l	4,00	0,4 l	5,50
151.	Laban <sup>M</sup> Yoghurt drink, salted - refreshing	0,25 l	3,50		

## *Freshly squeezed juices*

120. Orange juice 0,3 l 5,90

## *Fresh lemonades*

173. Casalot Peppermint lemonade 0,3 l 7,50  
Made from fresh lemon, orange and peppermint

174. Lemonade rose water 0,3 l 5,50  
Made from fresh lemon and rose water

175. Lemonade Ginger-Orange 0,3 l 7,50  
Made from fresh lemon, orange and ginger

177. Lemonade Strawberry-Lime 0,3 l 7,90  
Made from fresh lime, strawberries and peppermint

178. Lemonade a la Nazareth 1 l 12,90  
Made from fresh lemon, diced lime and peppermint leaves

## *Beers*

211. Radeberger from the barrel<sup>G</sup> 0,3 l 4,50 0,5 l 5,90

212. House brand from the barrel<sup>G</sup> 0,3 l 4,20 0,5 l 5,50

214. Schöfferhofer Hefeweizen<sup>G</sup> 0,5 l 5,90

215. Schöfferhofer Dunkles Hefeweizen<sup>G</sup> 0,5 l 5,90

216. Schöfferhofer Kristallweizen<sup>G</sup> 0,5 l 5,90

217. Non-alcoholic beer, Radeberger<sup>G</sup> 0,3 fl. 4,50

218. Radler – Beer with Fanta<sup>G,1,3</sup> 0,3 l 4,20 0,5 l 5,50

219. Alster – Beer with Sprite<sup>G,3</sup> 0,3 l 4,20 0,5 l 5,50

220. Diesel – Beer with Cola<sup>G,1,3,4,9</sup> 0,3 l 4,20 0,5 l 5,50

225. Non-alcoholic Hefeweizen<sup>G</sup> 0,5 l 5,90

## *Cocktails*

346. Mojito 9,50  
Rum, fresh mint, lime, brown sugar, tonic water

347. Caipirinha 9,50  
limes, brown sugar, cachaca

## *Cocktails (non-alcoholic)*

- |      |  |      |
|------|--|------|
| 187. | <b>Moskito</b><br>Fresh mint, lime, brown sugar, tonic water | 7,90 |
|------|--|------|

## *Open red wines*

- |      |  |                   |
|------|--|-------------------|
| 231. | <b>Château Ksara. Reserve du Couvent – Lebanon</b><br>An excellently balanced dark red wine, in which Cabernet-Sauvignons, Syrahs and Carignans combine to form an elegant cultivated wine, a noble drop | Gl. 0,2 l<br>8,50 |
| 232. | <b>Prieuré Ksara – Lebanon</b><br>This dark red wine is much sought after for its smoothness and softness. It is mainly made from Cinsault, Grenache and Mourvedre grapes                                | 8,50              |
| 234. | <b>Cabernet Sauvignon – France</b><br>Aroma of red fruits, fine tannin, balanced   | 5,90              |
| 235. | <b>Merlot - Italy</b><br>Dry   | 5,90              |

## *Rosé*

- |      |  | Glass         | Bottle |
|------|--|---------------|--------|
| 240. | <b>Ksara Sunset – Lebanon</b><br>Refreshing and invigorating, this balanced and full-bodied wine has already gained recognition beyond the borders of Lebanon. It offers a remarkably weakly spicy aroma, its expression is based on Cabernet Franc and Syrah. | 0,2 l<br>8,50 | 31,90  |
| 241. | <b>Rosato – Italy</b><br>Delicate elegance, juicy  | 5,90          |        |

## *Sparkling wine*

- |      |                             |                |                   |
|------|-----------------------------|----------------|-------------------|
| 282. | <b>Prosecco<sup>H</sup></b> | 0,1 l.<br>5,50 | 0,7 btl.<br>24,90 |
|------|-----------------------------|----------------|-------------------|

## *Open white wines*

	Glass
252. <b>Chardonnay – France</b> Harmonious acidity, fine fullness	0,2 l 5,90
253. <b>Riesling – Germany Rheingau</b> clear, beautiful Riesling tone, juice and elegance	5,90
254. <b>Pinot Gris</b> fine bitter almond, nutty tones on the palate	5,90
255. <b>White wine spritzer</b>	5,50
257. <b>Blanc de L'Observatoire- Lebanon</b> A light and fruity wine from Clairetten and nutmeg. The fine nutmeg harmonises very well with maza, vegetable dishes and fish	8,50

## *Closed red wines*

	bottle
360. <b>Ksara Cabernet Sauvignon – Lebanon</b> This deep purple wine is characterised by its spicy-fruity berry note, has power and a full bouquet. 100% Cabernet Sauvignon	44,00
361. <b>Château Ksara. Reserve du Couvent – Lebanon</b> An excellently balanced dark red wine, in which Cabernet-Sauvignons, Syrahs and Carignans combine to form an elegant cultivated wine, a noble drop	31,90
362. <b>Prieuré Ksara – Lebanon</b> Highly appreciated for its smoothness and softness, this dark red wine is mainly based on Cinsault, Grenache and Mourvedre grapes	31,90
363. <b>Cabernet Sauvignon – France</b> Aroma of red fruits, fine tannin, balanced	25,90

## *Closed white wines*

	Bottle
269. <b>Ksara Blanc de L'Observatoire – Lebanon</b> This light and fruity wine is made from Clairette, Muscat and Ugni Blanc, which mature separately. The fine Muscat bouquet harmonises very well with vegetable dishes	31,90
270. <b>Ksara Chardonnay Cuvée du Pape – Lebanon</b> This wine is fermented and moved in new oak barrels. It is clear, pale yellow with green shades, 100% Chardonnay	44,00
271. <b>Riesling – Germany</b> Fine peach aromas on the nose, juicy, tangy and fresh on the palate, slightly dry	27,90
272. <b>Pinot Gris- Germany</b> Fine fragrant minerals on the nose, pronounced and elegant on the palate, dry	27,90
273. <b>Chardonnay – France</b> Racy, piquant, fine fruity white wine, dry	26,90

## *Spirits*

286.	Arak Touma 48% alc., fine wine distillate with aniseed, Lebanon	2 cl	4,50
287.	Grappa	2 cl	4,00
291.	Gin	2 cl	4,50
292.	Vodka Absolute	2 cl	4,50

## *Longdrinks*

			0,2 l
330.	Campari Orange <sup>1</sup>		6,50
331.	Gin Tonic <sup>3,8</sup>		8,50
332.	Vodka Lemon <sup>3,8</sup>		8,50
332.	Aperol Spritz		7,90



## *Hot beverages*

300.	Arabic coffee <sup>4</sup> with cardamom, served with arabic pastry <sup>M,P,G</sup>	pot	4,90
301.	Coffee <sup>4</sup>	cup	3,00
302.	Espresso <sup>4</sup>	cup	2,80
308.	Espresso Macchiato <sup>M,4</sup>	cup	3,20
303.	Double Espresso <sup>4</sup>	cup	3,20
304.	Milk Coffee <sup>M,4</sup>	cup	3,90
305.	Latte Macchiato <sup>M,4</sup>	cup	4,50
306.	Cappuccino <sup>M,4</sup>	cup	3,50
307.	Sahlab <sup>M,P,G</sup> Hot served Arabic milk speciality, flavoured with rose water, cinnamon and pistachios - very stomach-friendly	cup	4,00
309.	Hot chocolate <sup>M,P</sup>	cup	3,50
311.	Hot lemon Fresh lemon, honey	cup	4,00

# Tea

Enjoy our Arabic tea specialities of the highest quality. All teapots are served with our homemade arabic pastry<sup>MSG</sup>

	pot	glass
315. <b>Shay Na'na</b> Fresh mint - a pick-me-up	4,90	3,90
316. <b>Shay Moroccan</b> Green tea with fresh mint - Morocco's national drink	4,90	3,90
317. <b>Shay Sandjabil Na'na</b> Fresh ginger with mint	4,90	3,90
318. <b>Shay Sandjabil Hamed</b> Fresh ginger with limes	4,90	3,90
321. <b>Shay baharat</b> Spiced tea with cardamom, mountain plants, cloves and much more	4,90	3,90
325. <b>Shay Zuhurat</b> A mildly fragrant, aromatic blossom tea: wild roses, fennel, camomile, sage, aniseed, corn flower	4,90	3,90
328. <b>Shay Baghdad</b> Black tea	3,90	3,00



additives:

- 1=Dyestuffs
- 2=preservatives
- 3=antioxidants
- 4=caffeine
- 5=taste enhancer
- 6=source of phenylalanine
- 7=sweetener
- 8=quinine
- 9=phosphates

substances and products which may cause allergies and intolerances:

- G= Cereals containing gluten (wheat)
  - K= Crustaceans
  - E= eggs
  - F= fish
  - N= peanuts
  - M= milk and milk products (including lactose)
  - P= Nuts (almonds, pistachios)
  - S= Sesame seed
- H= sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/l