

# Casalot

Arabische Küche

- 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 and a wide selection of "Casalot's" own refreshing lemonades.

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<sup>GP</sup></b><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 <sup>S</sup></b><br>Tasty puree made from grilled aubergines, sesame paste (tahini), garlic, fresh lemon juice and olive oil   | 7,90  |
| 38. | <b>Casalot-Aubergine <sup>S</sup></b><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 <sup>M</sup></b><br>Arugula, with olive oil, lifted under homemade yoghurt  | 6,90  |
| 41. | <b>Muhamara <sup>G</sup></b><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</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 |
| 46. | <b>Arabic Sucuk</b><br>Homemade sucuk, sautéed in olive oil with paprika and onions, enhanced with pomegranate syrup. Served on a bed of arugula, garnished with lemon and pomegranate seeds. | 14,90 |

## *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 <sup>EM</sup> 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 Rump Steak</b>   | 26,90 |
|     | with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.   |       |

71. **Veal Skewer** 23,90  
with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.

## *FISH - Fresh fish daily*

44. **Shrimp Pan** 15,90  
Shrimp sautéed with cherry tomatoes, garlic, chili, ginger, lemon, and coriander.
82. **Fresh Gilthead <sup>F</sup>** 22,90  
Grilled Gilthead with a coriander-ginger-lemon marinade, served with baby potatoes and mixed salad.
83. **Tajine Samak <sup>F</sup>** 25,90  
Tender salmon, enhanced with ginger, garlic, chili, lemon, and coriander, accompanied by seasonal vegetables and slow-cooked in a traditional tajine pot. Served with freshly baked Casalot bread.
84. **Sardines <sup>F</sup>** 13,90  
Delicate, freshly caught sardines, coated in flour and crispy fried, served with fresh lemon and creamy tahini for a harmonious, intense flavor. Served with freshly baked Casalot bread.
85. **Sultan Ibrahim** 15,90  
Tender, freshly caught mullet, rolled in flour and deep-fried until crispy, served with fresh lemon and creamy tahini
86. **Seabass** 23,90  
Seabass, rolled in flour and deep-fried until crispy, served with baby potatoes, fresh lemon and creamy tahini

## *Side dishes*

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

## *Soups*

1. **Shorbet Adas** 6,90  
Arabic lentil and vegetable soup with various oriental spices.

## *Desserts*

110. **Layali Lubnan** <sup>MPG</sup> 4,90  
Delicate semolina with aromatic rosewater cream, coated with fine pistachios.
112. **Ruz Bi Halib** <sup>MPG</sup> 4,90  
Rice pudding with a delicate hint of rose water, refined with ground pistachios.
113. **Knafeh** <sup>MPG</sup> 9,90.  
Filo dough roasted with sweet Akkawi cheese, garnished with pistachios and orange blossom.
115. **Lotus-Cream** <sup>MPG</sup> 4,90  
Crushed Lotus biscuits layered with silky Lotus cream, topped with walnut and Lotus crumble.
117. **Pistazien-Cream** <sup>MPG</sup> 5,90  
Crispy Knafeh layers, combined with intense pistachio cream.
118. **Halawi Bi Jibin** <sup>PMG</sup> 4,90  
Rolled mozzarella cheese dough, breaded in crème fraîche, garnished with rose petals, rose water and pistachios.

## *Freshly squeezed Juices*

120.	Orange Juice	0,3 l	5,90
121.	Grapefruit Juice	0,3 l	6,90
122.	Carrot Juice	0,3 l	5,90
123.	Beetroot Juice with Ginger	0,3 l	6,90
125.	Apple Juice	0,3 l	7,90
126.	Carrot and Orange Juice	0,3 l	6,90
127.	Carrot-Apple-Orange Juice	0,3 l	7,90
128.	Beetroot-Orange-Apple Juice	0,3 l	7,90

## *Fresh lemonades*

173.	Casalot Peppermint lemonade Made from fresh lemon, orange and peppermint	0,3 l	7,50
174.	Lemonade rose water Made from fresh lemon and rose water	0,3 l	5,50
175.	Lemonade Ginger-Orange Made from fresh lemon, orange and ginger	0,3 l	7,50
177.	Lemonade Strawberry-Lime Made from fresh lime, strawberries and peppermint	0,3 l	7,90
178.	Lemonade a la Nazareth Made from fresh lemon, diced lime and peppermint leaves	1 l	12,90

## *Homemade Iced-Teas*

160.	Thyme-Lemon Made from fresh thyme, lemon, and green tea with brown sugar	0,3 l	5,90
161.	Sage-Raspberry Made from fresh sage, raspberry, lime and green tea with cane sugar	0,3 l	5,90
162.	Mango-Limes Made from mango bits, fresh lime, mango syrup and black tea	0,3 l	5,90
163.	Ginger-Lemon Made from fresh ginger, lemon, brown sugar and green tea, refined with mint	0,3 l	5,90

## Shakes

165.	<b>Baklawa Shake</b>	0,3 l	12,90
	Made from homemade pistachio baklava, milk and bananas		
166.	<b>Sahlab Shake</b>	0,3 l	7,90
	Arabic milk specialty, refined with rose water, cinnamon and pistachios		
167.	<b>Mango Laban Shake</b>	0,3 l	5,90
	Homemade yoghurt drink with finely pureed mango		

## Cocktails

187.	<b>Moskito</b>		7,90
	Fresh mint, lime, brown sugar, Ginger Ale		
188.	<b>Granatapfel Moskito</b>		9,90
	Made with fresh mint, lime, pomegranate seeds, grenadine and Sprite		
189.	<b>Erdbeere Moskito</b>		8,90
	Made from fresh mint, lime, strawberries, strawberry syrup and Sprite		
190.	<b>Guave Limette</b>		7,90
	Made from fresh lime, cane sugar, guava juice and Sprite		

## Cold beverages

131.	<b>Afri Cola<sup>1,3,4,9</sup></b>	0,2 btl	3,30
133.	<b>Afri Cola Zero<sup>1,3,4,6,7,9</sup></b>	0,2 btl	3,30
133.	<b>Fritz-Limo Orange<sup>1,3</sup></b>	0,2 btl	3,30
134.	<b>Fritz-Limo Lemon<sup>3</sup></b>	0,2 btl	3,30
135.	<b>Fritz-Kola Kola &amp; Orange<sup>1,3,4,9</sup></b>	0,2 btl	3,30
136.	<b>Selters sparkling water</b>	0,25 btl	3,00
137.	<b>Selters sparkling water</b>	0,7 btl	6,90
138.	<b>Selters still water</b>	0,25 btl	3,00
139.	<b>Selters still water</b>	0,7 btl	6,90
140.	<b>Goldberg</b>	0,2 btl	3,30
	Bitter Lemon <sup>3,8</sup> , Ginger Ale <sup>1,3</sup> , Tonic Water <sup>3,8</sup>		
143.	<b>Apple juice</b>	0,2 l	4,00
145.	<b>Apple spritzer</b>	0,2 l	3,50
146.	<b>KiBa</b>	0,2 l	4,00
	Cherry-banana-nectar		
147.	<b>Cherry nectar</b>	0,2 l	4,00
148.	<b>Banana nectar</b>	0,2 l	4,00
149.	<b>Mango nectar</b>	0,2 l	4,00
151.	<b>Laban<sup>M</sup> (homemade)</b>	0,2 l	3,50
	Yoghurt drink, salted – refreshing		
152.	<b>Rhubarb juice</b>	0,2 l	3,90
153.	<b>Rhubarb spritzer</b>	0,2 l	3,50
217.	<b>Non-alcoholic beer, Radeberger<sup>G</sup></b>	0,3 btl	4,50
225.	<b>Non-alcoholic Hefeweizen<sup>G</sup></b>	0,5 btl	5,90

## *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