

# 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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stories from your visit!*

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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*

# *Business-Lunch*

*11:30-15:00 (Mo - Fr except on public holidays)*

|                                                                                                   |       |
|---------------------------------------------------------------------------------------------------|-------|
| <b>Falafel-Plate</b>                                                                              | 13,90 |
| with hommus, tahina and salad. Served with Arabic bread                                           |       |
| <b>Halloumi-Plate</b>                                                                             | 13,90 |
| with hommus, tahina and salad. Served with Arabic bread                                           |       |
| <b>Chicken Shawarma</b>                                                                           | 14,90 |
| with hommus, tahina and salad. Served with Arabic bread                                           |       |
| <b>Grilled Chicken Fillet</b>                                                                     | 14,90 |
| with salad, baby potatoes and hommus                                                              |       |
| <b>Sesame Schnitzel (Cutlet)</b>                                                                  | 14,90 |
| with salad, baby potatoes and hommus                                                              |       |
| <b>Grilled Kafta</b>                                                                              | 17,90 |
| Lamb kabab, with salad and basmati rice                                                           |       |
| <b>Veal-Tomato-Pan</b>                                                                            | 15,90 |
| sliced veal with onions in a savory tomato sauce, served with basmati rice                        |       |
| <b>Kafta Bi Tahina</b>                                                                            | 15,90 |
| Beef meatballs in tahina sauce, with potatoes, sautéed onions, roasted pine nuts and basmati rice |       |
| <b>Veal Shawarma</b>                                                                              | 15,90 |
| with hommus, tahina and salad. Served with Arabic bread                                           |       |
| <b>Fried Anchovies</b>                                                                            | 14,90 |
| with hommus, tahina and salad. Served with Arabic bread                                           |       |

# Breakfast

09:00-15:00

## Menus

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

## Breakfast classic

420. **Foul** 9,90  
Boiled broad beans with fresh tomatoes, fresh chili and lemon. Served with a vegetable platter and fresh casalot bread
421. **Msabaha** 9,90  
Cooked chickpeas with tahina, fresh chili and lemon. Served with a plate of vegetables and fresh casalot bread
422. **Fatteh** 9,90  
Yoghurt with tahina, olive oil, chickpeas, fried bread and cashew nuts. Served with a vegetable platter and fresh casalot bread

## Egg-based dishes

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. | <b>Fried eggs with prawns</b>                                                                                                              | 18,90 |
|      | 3 free-range eggs, prawns, onions, fresh tomatoes and olive oil, served with a vegetable platter and fresh Casalot bread                   |       |
| 404. | <b>Fried eggs with Arabic sucuk</b>                                                                                                        | 14,90 |
|      | 3 free-range eggs with olive oil, Arabic sucuk and cheese, served with a vegetable platter and fresh Casalot bread                         |       |
| 408. | <b>Shakshuka</b>                                                                                                                           | 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 |       |

## *Cold Maza*

- |     |                                                                                                                                                                   |       |
|-----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 10. | <b>Hommus classic<sup>s</sup></b>                                                                                                                                 | 8,50  |
|     | Chickpea sesame puree with fresh lemon juice                                                                                                                      |       |
| 18. | <b>Mossaka Batinjan</b>                                                                                                                                           | 8,90  |
|     | Fried eggplant pieces meet fresh tomatoes, peppers and garlic, garnished with a delicate blend of spices and parsley                                              |       |
| 19. | <b>Salata Schamandar</b>                                                                                                                                          | 9,90  |
|     | Beetroot combined with crunchy walnuts, fresh orange segments, pomegranate seeds and finely chopped mint. Seasoned with olive oil and a dash of pomegranate syrup |       |
| 24. | <b>Salata Saitun</b>                                                                                                                                              | 7,50  |
|     | An aromatic blend of juicy olives, finely chopped peppers and fresh spring onions, rounded off with a hint of pomegranate syrup.                                  |       |
| 33. | <b>Zahra Bi Tahina<sup>s</sup></b>                                                                                                                                | 9,90  |
|     | Baked cauliflower combined with a velvety tahini sauce, fresh mint, chopped tomatoes, spring onions and pomegranate seeds.                                        |       |
| 34. | <b>Labaneh Tabat<sup>MS</sup></b>                                                                                                                                 | 9,90  |
|     | Homemade cream cheese balls, served with Zaatar, a piquant mixture of spices                                                                                      |       |
| 36. | <b>Babaganudsch</b>                                                                                                                                               | 9,90  |
|     | Grilled aubergine with pureed peppers and tomatoes, served with olive oil, a little garlic and pomegranate syrup                                                  |       |
| 37. | <b>Mutabal<sup>s</sup></b>                                                                                                                                        | 8,90  |
|     | Tasty puree made from grilled aubergines, sesame paste (tahini), garlic, fresh lemon juice and olive oil                                                          |       |
| 38. | <b>Casalot-Aubergine <sup>s</sup></b>                                                                                                                             | 11,90 |
|     | A grilled aubergine garnished with tahini, tomatoes, fresh mint and pomegranate seeds                                                                             |       |
| 39. | <b>Brisgani</b>                                                                                                                                                   | 7,50  |
|     | Tomatoes pureed and mixed with onions, slightly hot peppers and pomegranate syrup - a dip of pleasant and aromatic spiciness                                      |       |
| 40. | <b>Labaneh bi Rokka <sup>M</sup></b>                                                                                                                              | 7,50  |
|     | Homemade cream cheese garnished with rocket, olive oil and black cumin                                                                                            |       |

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|-----|------------------------------------------------------------------------------------------------|-------|
| 41. | <b>Muhamara</b> <sup>G</sup><br>Pepper and walnut paste with pomegranate syrup and onions      | 9,50  |
| 42. | <b>Warak-Inab</b><br>fresh grape leaves filled with rice, onions, parsley, lemon and olive oil | 11,90 |

## *Warm Maza*

- |     |                                                                                                                                                                  |       |
|-----|------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 11. | <b>Hommus bi Fitir</b> <sup>SP</sup><br>Hummus with fried mushrooms, onions and coriander, as well as roasted almonds                                            | 11,90 |
| 12. | <b>Hommus bi Lahem</b> <sup>SP</sup><br>Hummus with tender strips of veal, onions and roasted pine nuts                                                          | 14,90 |
| 13. | <b>Hommus bi Tawouk</b> <sup>SP</sup><br>Hummus with tender chicken, onions and roasted almonds                                                                  | 11,90 |
| 15. | <b>Falafel</b> <sup>SP</sup><br>Four fried balls made from chickpeas, onions, fresh coriander and various Arabic spices. Served with tahini                      | 8,50  |
| 20. | <b>Halloumi</b> <sup>SM</sup><br>Four pieces of halloumi, fried until golden brown with fresh thyme and olive oil. Served with tahini                            | 9,90  |
| 25. | <b>Sambousek Lahem</b> <sup>GP</sup><br>Four homemade dumplings with beef, onions and pine nuts                                                                  | 9,90  |
| 26. | <b>Sambousek Sabanech</b> <sup>G</sup><br>Four homemade dumplings filled with spinach and onions                                                                 | 9,90  |
| 27. | <b>Sambousek Jeben</b> <sup>GMS</sup><br>Four homemade pastries filled with feta cheese and za'atar                                                              | 9,90  |
| 28. | <b>Sambousek Dajaj</b> <sup>G</sup><br>Four homemade dumplings filled with chicken, peppers and onions                                                           | 9,90  |
| 35. | <b>Kubbeh bi Lahem</b> <sup>GPM</sup><br>Fried balls made from beef and bulgur wheat, filled with tender beef, onions and pine nuts, served with labaneh bi roka | 13,90 |

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|-----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 43. | <b>Saudit Dajaj</b><br>Fresh chicken liver, fried with peppers, pomegranate sauce and onions                                                                                                 | 13,90 |
| 45. | <b>Mushroom pan</b><br>Mushrooms fried with cherry tomatoes, garlic, chilli, ginger, lemon and coriander                                                                                     | 13,90 |
| 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 | 16,90 |

## *Maza Mix*



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### *6. Maza classic for two*

Six different cold maza – as a starter  
18,90

### *7. Maza to get to know for two*

Three cold and three warm different maza – as a starter  
22,90

### *8. Maza to enjoy for two*

Fourteen different cold and warm maza – as a main course  
51,90

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## *Salads*

- |     |                                                                                                                                               |       |
|-----|-----------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 90. | <b>Tabouleh</b> <sup>G</sup>                                                                                                                  | 10,90 |
|     | 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>                                                                                                                  | 10,90 |
|     | Arabic salad, prepared with fresh mint and fried arabic bread                                                                                 |       |
| 92. | <b>Rokka</b> <sup>P</sup>                                                                                                                     | 10,90 |
|     | Arugula salad with dried tomatoes and roasted pine nuts                                                                                       |       |
| 95. | <b>Mixed salad</b>                                                                                                                            | 8,90  |
|     | Arugula, romaine lettuce, tomatoes, red onions, sumac and pomegranate syrup                                                                   |       |

## *From mother's kitchen*

- |     |                                                                                                                                                                                                                |       |
|-----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 48. | <b>Musachan</b> <sup>MPG</sup><br>Juicy chicken skewer on baked bread with sumac-marinated onions, garnished with roasted pine nuts. Served with a mixed salad and natural yoghurt - Palestinian national dish | 24,90 |
| 49. | <b>Shush Barak</b> <sup>MG</sup><br>Homemade dough balls in a yoghurt-coriander sauce filled with spicy beef. Served with Basmati rice <sup>G</sup>                                                            | 20,90 |
| 51. | <b>Kubbeh Labanieh</b> <sup>MGP</sup><br>Bulgur balls filled with tender beef, onions and pine nuts, cooked in a yoghurt and mint sauce. Served with Basmati rice <sup>G</sup>                                 | 23,90 |
| 52. | <b>Mansaf Kharouf</b> <sup>MP</sup><br>National dish with tender lamb, basmati rice <sup>G</sup> and roasted pine nuts. Served with an aromatic saffron-yoghurt sauce                                          | 29,90 |
|     | <b>Mandi</b> <sup>MP</sup><br>Smoked, spiced rice with roasted almonds, served with Laban-Bi-Chiar and Shug                                                                                                    |       |
|     | 54. Mandi with tender, slow-cooked lamb shank                                                                                                                                                                  | 29,90 |
|     | 56. Mandi with tender half chicken marinated in saffron and turmeric                                                                                                                                           | 23,90 |
|     | <b>Kabseh</b> <sup>MP</sup><br>Oriental rice with vegetables, raisins and roasted almonds, served with laban-bi-chiar and shug                                                                                 |       |
|     | 53. Kabseh with tender, slow-cooked lamb shank                                                                                                                                                                 | 29,90 |
|     | 57. Kabseh with tender half chicken marinated in saffron and turmeric                                                                                                                                          | 23,90 |

# Grill

*From 11:30 a.m.*

- |     |                                                                                                                                                                            |       |
|-----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 58. | <b>Jawaneh</b>                                                                                                                                                             | 19,90 |
|     | Chicken wings with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.                                                                                   |       |
| 59. | <b>Msahab</b>                                                                                                                                                              | 21,90 |
|     | Chicken steaks with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.                                                                                  |       |
| 61. | <b>Shish Tawouk</b>                                                                                                                                                        | 21,90 |
|     | Chicken breast skewer with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.                                                                           |       |
| 62. | <b>Nazareth Kabab</b> <sup>MP</sup>                                                                                                                                        | 27,90 |
|     | 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>                                                                                                                                               | 24,90 |
|     | with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.                                                                                                 |       |
| 64. | <b>Kabab Bi Laban</b> <sup>MP</sup>                                                                                                                                        | 26,90 |
|     | 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>                                                                                                                                                         | 29,90 |
|     | 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>                                                                                                                                                         | 33,90 |
|     | with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.                                                                                                 |       |
| 68. | <b>Saddle of Lamb Fillet</b>                                                                                                                                               | 33,90 |
|     | with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions.                                                                                                 |       |
| 69. | <b>Grill Plate</b>                                                                                                                                                         | 33,90 |
|     | 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>                                                     | 29,90 |
|     | with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions. |       |
| 71. | <b>Veal Skewer</b>                                                         | 25,90 |
|     | with baby potatoes, garlic cream <sup>EM</sup> and sumac-marinated onions. |       |



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*72. Grill plate for two – The classic*

Chicken breast skewer, lamb kabab skewer und veal skewer, baby potatoes, basmati-rice<sup>G</sup>, garlic cream<sup>EM</sup>, sumac marinated onions  
59,90

*73. Grill plate for two – Lamb gourmet*

Saddle of lamb fillet, lamb kabab skewer and lamb chops, baby potatoes, basmati-rice<sup>G</sup>, garlic cream<sup>EM</sup> and sumac marinated onions  
79,90

*74. Grill plate for two – Chickenmix*

Chicken breast skewer, chicken wings and chicken steaks, baby potatoes, basmati-rice<sup>G</sup>, garlic cream<sup>EM</sup> and sumac marinated onions  
49,90

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## *FISH - Fresh fish daily*

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|-----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 44. | <b>Shrimp Pan<sup>F</sup></b>                                                                                                                                                                      | 16,90 |
|     | Shrimp sautéed with cherry tomatoes, garlic, chili, ginger, lemon, and coriander.                                                                                                                  |       |
| 82. | <b>Fresh Gilthead<sup>F</sup></b>                                                                                                                                                                  | 25,90 |
|     | Grilled Gilthead with a coriander-ginger-lemon marinade, served with baby potatoes and mixed salad.                                                                                                |       |
| 83. | <b>Tajine Samak<sup>F</sup></b>                                                                                                                                                                    | 28,90 |
|     | 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. | <b>Sardines<sup>F</sup></b>                                                                                                                                                                        | 14,90 |
|     | 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.          |       |
| 86. | <b>Seabass<sup>F</sup></b>                                                                                                                                                                         | 25,90 |
|     | Grilled with coriander, ginger and lemon marinade, served with baby potatoes and mixed salad                                                                                                       |       |

## *Vegetarian main courses*

- |     |                                                                                                                                                                                        |       |
|-----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 47. | <b>Batinjan Khodar (vegetarian)</b> <sup>MP</sup>                                                                                                                                      | 20,90 |
|     | 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>G</sup> |       |
| 17. | <b>Falafel Platter</b> <sup>MP</sup>                                                                                                                                                   | 18,90 |
|     | Five falafel balls with tahini <sup>S</sup> , chilli sauce, pickles and mixed salad – as a main course                                                                                 |       |
| 22. | <b>Halloumi Platter</b> <sup>MP</sup>                                                                                                                                                  | 18,90 |
|     | Fünf Stück Halloumi mit Tahina <sup>S</sup> , Chili-Sauce, Eingelegtem und Rucola Salat - Als Hauptgericht                                                                             |       |

## *Extras*

- |      |                                         |      |
|------|-----------------------------------------|------|
| 101. | <b>Basmati Rice</b> <sup>G</sup>        | 4,90 |
| 102. | <b>Baby Potatoes</b>                    | 6,90 |
|      | With fresh coriander, garlic and chilli |      |
| 103. | <b>Mansaf Rice</b> <sup>G</sup>         | 6,90 |
| 104. | <b>Kabseh Rice</b> <sup>G</sup>         | 6,90 |
| 105. | <b>Mandi Rice</b> <sup>G</sup>          | 6,90 |

## *Soups*

- |    |                                                                |      |
|----|----------------------------------------------------------------|------|
| 1. | <b>Shorbet Adas</b>                                            | 7,90 |
|    | Arabic lentil and vegetable soup with various oriental spices. |      |

## *Desserts*

- |      |                                                                                              |       |
|------|----------------------------------------------------------------------------------------------|-------|
| 110. | <b>Layali Lubnan</b> <sup>MPG</sup>                                                          | 5,90  |
|      | Delicate semolina with aromatic rosewater cream, coated with fine pistachios.                |       |
| 113. | <b>Knafeh</b> <sup>MPG</sup>                                                                 | 10,90 |
|      | Filo dough roasted with sweet Akkawi cheese, garnished with pistachios and orange blossom.   |       |
| 115. | <b>Lotus Cream</b> <sup>MPG</sup>                                                            | 6,90  |
|      | Crushed Lotus biscuits layered with silky Lotus cream, topped with walnut and Lotus crumble. |       |
| 117. | <b>Pistachio Cream</b> <sup>MPG</sup>                                                        | 7,90  |
|      | Crispy Knafeh layers, combined with intense pistachio cream.                                 |       |

## *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-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                             | 0,3 l | 7,90  |
|      | Made from fresh lemon, orange and peppermint            |       |       |
| 174. | Rose Water Lemonade                                     | 0,3 l | 5,90  |
|      | Made from fresh lemon and rose water                    |       |       |
| 175. | Ginger-Orange Lemonade                                  | 0,3 l | 7,90  |
|      | Made from fresh lemon, orange and ginger                |       |       |
| 177. | Strawberry-Lime Lemonade                                | 0,3 l | 8,50  |
|      | 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 |       |       |

## *Homemade Iced-Teas*

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



## *Shakes*

|      |                                                                         |       |      |
|------|-------------------------------------------------------------------------|-------|------|
| 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 | 6,90 |
|      | Homemade yoghurt drink with finely pureed mango                         |       |      |

## *Cocktails*

|      |                                                                       |      |
|------|-----------------------------------------------------------------------|------|
| 187. | <b>Moskito</b>                                                        | 8,50 |
|      | 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>                                                  | 8,50 |
|      | 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  | 3,50 |       |      |
| 133. | <b>Afri Cola Zero<sup>1,3,4,6,7,9</sup></b>                                          | 0,2 btl  | 3,50 |       |      |
| 133. | <b>Fritz-Limo Orange<sup>1,3</sup></b>                                               | 0,2 btl  | 3,50 |       |      |
| 134. | <b>Fritz-Limo Lemon<sup>3</sup></b>                                                  | 0,2 btl  | 3,50 |       |      |
| 135. | <b>Fritz-Kola Kola &amp; Orange<sup>1,3,4,9</sup></b>                                | 0,2 btl  | 3,50 |       |      |
| 136. | <b>Selters sparkling water</b>                                                       | 0,25 btl | 3,30 |       |      |
| 137. | <b>Selters sparkling water</b>                                                       | 0,7 btl  | 7,50 |       |      |
| 138. | <b>Selters still water</b>                                                           | 0,25 btl | 3,30 |       |      |
| 139. | <b>Selters still water</b>                                                           | 0,7 btl  | 7,50 |       |      |
| 140. | <b>Goldberg</b>                                                                      | 0,2 btl  | 3,50 |       |      |
|      | 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 | 0,4 l | 5,50 |
| 145. | <b>Apple spritzer</b>                                                                | 0,2 l    | 3,50 | 0,4 l | 5,20 |
| 146. | <b>KiBa</b>                                                                          | 0,2 l    | 4,00 | 0,4 l | 5,50 |
|      | Cherry-banana-nectar                                                                 |          |      |       |      |
| 147. | <b>Cherry nectar</b>                                                                 | 0,2 l    | 4,00 | 0,4 l | 5,50 |
| 148. | <b>Banana nectar</b>                                                                 | 0,2 l    | 4,00 | 0,4 l | 5,50 |
| 149. | <b>Mango nectar</b>                                                                  | 0,2 l    | 4,00 | 0,4 l | 5,50 |
| 151. | <b>Laban<sup>M</sup> (homemade)</b>                                                  | 0,2 l    | 3,50 | 0,4 l | 5,20 |
|      | Yoghurt drink, salted – refreshing                                                   |          |      |       |      |
| 152. | <b>Rhubarb juice</b>                                                                 | 0,2 l    | 3,90 | 0,4 l | 5,50 |
| 153. | <b>Rhubarb spritzer</b>                                                              | 0,2 l    | 3,50 | 0,4 l | 5,20 |
| 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. | <b>Arabic coffee<sup>4</sup></b><br>with cardamom, served with arabic pastry <sup>M,P,G</sup>                                                     | pot | 4,90 |
| 301. | <b>Coffee<sup>4</sup></b>                                                                                                                         | cup | 3,00 |
| 302. | <b>Espresso<sup>4</sup></b>                                                                                                                       | cup | 2,80 |
| 308. | <b>Espresso Macchiato<sup>M,4</sup></b>                                                                                                           | cup | 3,20 |
| 303. | <b>Double Espresso<sup>4</sup></b>                                                                                                                | cup | 3,20 |
| 304. | <b>Milk Coffee<sup>M,4</sup></b>                                                                                                                  | cup | 3,90 |
| 305. | <b>Latte Macchiato<sup>M,4</sup></b>                                                                                                              | cup | 4,50 |
| 306. | <b>Cappuccino<sup>M,4</sup></b>                                                                                                                   | cup | 3,50 |
| 307. | <b>Sahlab<sup>M,P,G</sup></b><br>Hot served Arabic milk speciality, flavoured with rose water,<br>cinnamon and pistachios - very stomach-friendly | cup | 4,00 |
| 309. | <b>Hot chocolate<sup>M,P</sup></b>                                                                                                                | cup | 3,50 |
| 311. | <b>Hot lemon</b><br>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><br>Fresh mint - a pick-me-up                                                                              | 4,90 | 3,90  |
| 316. | <b>Shay Moroccan</b><br>Green tea with fresh mint - Morocco's national drink                                                | 4,90 | 3,90  |
| 317. | <b>Shay Sandjabil Na'na</b><br>Fresh ginger with mint                                                                       | 4,90 | 3,90  |
| 318. | <b>Shay Sandjabil Hamed</b><br>Fresh ginger with limes                                                                      | 4,90 | 3,90  |
| 321. | <b>Shay baharat</b><br>Spiced tea with cardamom, mountain plants, cloves and much more                                      | 4,90 | 3,90  |
| 325. | <b>Shay Zuhurat</b><br>A mildly fragrant, aromatic blossom tea: wild roses, fennel, camomile,<br>sage, aniseed, corn flower | 4,90 | 3,90  |
| 328. | <b>Shay Baghdad</b><br>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