

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: 09:00 am - 12:00 am (Kitchen until 11 pm)



Follow us!

*We would love to see pictures and
stories from your visit!*

Instagram: @casalot_restaurant

Facebook: @casalotrestaurant

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)

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

Cold Maza

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

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

Warm Maza

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| 11. | Hommus bi Fitir ^{SP}
Hummus with fried mushrooms, onions and coriander, as well as roasted almonds | 11,90 |
| 12. | Hommus bi Lahem ^{SP}
Hummus with tender strips of veal, onions and roasted pine nuts | 14,90 |
| 13. | Hommus bi Tawouk ^{SP}
Hummus with tender chicken, onions and roasted almonds | 11,90 |
| 15. | Falafel ^{SP}
Four fried balls made from chickpeas, onions, fresh coriander and various Arabic spices. Served with tahini | 8,50 |
| 20. | Halloumi SM
Four pieces of halloumi, fried until golden brown with fresh thyme and olive oil. Served with tahini | 9,90 |
| 25. | Sambousek Lahem ^{GP}
Four homemade dumplings with beef, onions and pine nuts | 9,90 |
| 26. | Sambousek Sabanech ^G
Four homemade dumplings filled with spinach and onions | 9,90 |
| 27. | Sambousek Jeben ^{GMS}
Four homemade pastries filled with feta cheese and za'atar | 9,90 |
| 28. | Sambousek Dajaj ^G
Four homemade dumplings filled with chicken, peppers and onions | 9,90 |
| 35. | Kubbeh bi Lahem ^{GPM}
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. | Saudit Dajaj
Fresh chicken liver, fried with peppers, pomegranate sauce and onions | 13,90 |
| 45. | Mushroom pan
Mushrooms fried with cherry tomatoes, garlic, chilli, ginger, lemon and coriander | 13,90 |
| 46. | Arabic Sucuk
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



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



Salads

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

From mother's kitchen

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|-----|--|-------|
| 48. | Musachan ^{MPG} | 24,90 |
| | 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 | |
| 49. | Shush Barak ^{MG} | 20,90 |
| | Homemade dough balls in a yoghurt-coriander sauce filled with spicy beef. Served with Basmati rice ^G | |
| 51. | Kubbeh Labanieh ^{MGP} | 23,90 |
| | Bulgur balls filled with tender beef, onions and pine nuts, cooked in a yoghurt and mint sauce. Served with Basmati rice ^G | |
| 52. | Mansaf Kharouf ^{MP} | 29,90 |
| | National dish with tender lamb, basmati rice ^G and roasted pine nuts. Served with an aromatic saffron-yoghurt sauce | |
| | Mandi ^{MP} | |
| | 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 |
| | Kabseh ^{MP} | |
| | 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.

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| 58. | Jawaneh | 19,90 |
| | Chicken wings with baby potatoes, garlic cream ^{EM} and sumac-marinated onions. | |
| 59. | Msahab | 21,90 |
| | Chicken steaks with baby potatoes, garlic cream ^{EM} and sumac-marinated onions. | |
| 61. | Shish Tawouk | 21,90 |
| | Chicken breast skewer with baby potatoes, garlic cream ^{EM} and sumac-marinated onions. | |
| 62. | Nazareth Kabab ^{MP} | 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 ^G . | |
| 63. | Shish kabab from lamb | 24,90 |
| | with baby potatoes, garlic cream ^{EM} and sumac-marinated onions. | |
| 64. | Kabab Bi Laban ^{MP} | 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 ^G . | |
| 66. | Tender Lamb chops | 28,90 |
| | with baby potatoes, garlic cream ^{EM} and sumac-marinated onions. | |
| 67. | Lamb Fillet | 33,90 |
| | with baby potatoes, garlic cream ^{EM} and sumac-marinated onions. | |
| 68. | Saddle of Lamb Fillet | 33,90 |
| | with baby potatoes, garlic cream ^{EM} and sumac-marinated onions. | |
| 69. | Grill Plate | 33,90 |
| | Lamb, chicken, lamb kabab and lamb chop, with baby potatoes, garlic cream ^{EM} and sumac-marinated onions | |
| 70. | Veal Rump Steak | 29,90 |
| | with baby potatoes, garlic cream ^{EM} and sumac-marinated onions. | |

71. **Veal Skewer**

25,90

with baby potatoes, garlic cream^{EM} and sumac-marinated onions.



72. Grill plate for two – The classic

Chicken breast skewer, lamb kabab skewer und veal skewer, baby potatoes, basmati-rice^G, garlic cream^{EM}, 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^G, garlic cream^{EM} and sumac marinated onions

79,90

74. Grill plate for two – Chickenmix

Chicken breast skewer, chicken wings and chicken steaks, baby potatoes, basmati-rice^G, garlic cream^{EM} and sumac marinated onions

49,90



FISH - Fresh fish daily

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

Vegetarian main courses

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

Extras

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| 101. | Basmati Rice^G | 4,90 |
| 102. | Baby Potatoes | 6,90 |
| | With fresh coriander, garlic and chilli | |
| 103. | Mansaf Rice^G | 6,90 |
| 104. | Kabseh Rice^G | 6,90 |
| 105. | Mandi Rice^G | 6,90 |

Soups

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| 1. | Shorbet Adas | 7,90 |
| | Arabic lentil and vegetable soup with various oriental spices. | |

Desserts

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| 110. | Layali Lubnan ^{MPG} | 5,90 |
| | Delicate semolina with aromatic rosewater cream, coated with fine pistachios. | |
| 113. | Knafeh ^{MPG} | 10,90 |
| | Filo dough roasted with sweet Akkawi cheese, garnished with pistachios and orange blossom. | |
| 115. | Lotus Cream ^{MPG} | 6,90 |
| | Crushed Lotus biscuits layered with silky Lotus cream, topped with walnut and Lotus crumble. | |
| 117. | Pistachio Cream ^{MPG} | 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.	Sahlab Shake	0,3 l	7,90
	Arabic milk specialty, refined with rose water, cinnamon and pistachios		
167.	Mango Laban Shake	0,3 l	6,90
	Homemade yoghurt drink with finely pureed mango		

Cocktails

187.	Moskito	8,50
	Fresh mint, lime, brown sugar, Ginger Ale	
188.	Granatapfel Moskito	9,90
	Made with fresh mint, lime, pomegranate seeds, grenadine and Sprite	
189.	Erdbeere Moskito	8,90
	Made from fresh mint, lime, strawberries, strawberry syrup and Sprite	
190.	Guave Limette	8,50
	Made from fresh lime, cane sugar, guava juice and Sprite	

Cold beverages

131.	Afri Cola^{1,3,4,9}	0,2 btl	3,50		
133.	Afri Cola Zero^{1,3,4,6,7,9}	0,2 btl	3,50		
133.	Fritz-Limo Orange^{1,3}	0,2 btl	3,50		
134.	Fritz-Limo Lemon³	0,2 btl	3,50		
135.	Fritz-Kola Kola & Orange^{1,3,4,9}	0,2 btl	3,50		
136.	Selters sparkling water	0,25 btl	3,30		
137.	Selters sparkling water	0,7 btl	7,50		
138.	Selters still water	0,25 btl	3,30		
139.	Selters still water	0,7 btl	7,50		
140.	Goldberg	0,2 btl	3,50		
	Bitter Lemon ^{3,8} , Ginger Ale ^{1,3} , Tonic Water ^{3,8}				
143.	Apple 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	0,2 l	4,00	0,4 l	5,50
	Cherry-banana-nectar				
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^M (homemade)	0,2 l	3,50	0,4 l	5,20
	Yoghurt drink, salted – refreshing				
152.	Rhubarb juice	0,2 l	3,90	0,4 l	5,50
153.	Rhubarb spritzer	0,2 l	3,50	0,4 l	5,20
217.	Non-alcoholic beer, Radeberger^G	0,3 btl	4,50		
225.	Non-alcoholic Hefeweizen^G	0,5 btl	5,90		

Hot beverages

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

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