

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:
Daily: 11:30 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



Catering & Events

Enjoy our cuisine beyond the restaurant.

All information about buffets, menus, and events can be found via the QR code.



Business Lunch

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

Each dish is served with our freshly baked Casalot bread

Falafel-Plate

with hommus, tahina and salad. Served with Arabic bread – 13,90

Halloumi-Plate

with hommus, tahina and salad. Served with Arabic bread – 13,90

Chicken Shawarma

with hommus, tahina and salad. Served with Arabic bread – 14,90

Veal Shawarma

with hommus, tahina and salad. Served with Arabic bread – 15,90

Grilled Chicken Fillet

with salad, baby potatoes and hommus – 14,90

Grilled Kafta

Lamb kabab, with salad and basmati rice – 17,90

Veal-Tomato-Pan

sliced veal with onions in a savory tomato sauce, served with basmati rice – 15,90

Kafta Bi Tahina

Beef meatballs in tahina sauce, with potatoes, sautéed onions, roasted pine nuts and basmati rice – 15,90

Shakshuka

with 3 free-range eggs with olive oil in a sauce of fresh tomatoes, onions and peppers. Served with fresh casalot bread – 13,90

Cold Maza

Hommus classic^S

Chickpea sesame puree with fresh lemon juice – 8,50

Salata Schamandar^P

Beetroot combined with crunchy walnuts, fresh orange segments, pomegranate seeds and finely chopped mint. Seasoned with olive oil and a dash of pomegranate syrup – 9,90

Zahra Bi Tahina^S

Baked cauliflower combined with a velvety tahini sauce, fresh mint, chopped tomatoes, spring onions and pomegranate seeds – 9,90

Babaganudsch

Grilled aubergine with pureed peppers and tomatoes, served with olive oil, a little garlic and pomegranate syrup – 9,90

Mutabal^S

Tasty puree made from grilled aubergines, sesame paste (tahini), garlic, fresh lemon juice and olive oil – 8,90

Brisgani

Tomatoes pureed and mixed with onions, slightly hot peppers and pomegranate syrup - a dip of pleasant and aromatic spiciness – 7,50

Labaneh bi Rokka^M

Homemade cream cheese garnished with rocket, olive oil and black cumin – 7,50

Muhamara^G

Pepper and walnut paste with pomegranate syrup and onions – 9,50

Warak-Inab

fresh grape leaves filled with rice, onions, parsley, lemon and olive oil – 11,90

Warm Maza

Hommus bi Fitir^{SP}

Hummus with fried mushrooms, onions and coriander, as well as roasted almonds – 11,90

Hommus bi Lahem^{SP}

Hummus with tender strips of veal, onions and roasted pine nuts – 14,90

Hommus bi Tawouk^{SP}

Hummus with tender chicken, onions and roasted almonds – 11,90

Falafel^{SP}

Four fried balls made from chickpeas, onions, fresh coriander and various Arabic spices. Served with tahini – 8,50

HalloumiSM

Four pieces of halloumi, fried until golden brown with fresh thyme and olive oil. Served with tahini – 9,90

Sambousek Lahem^{GP}

Four homemade dumplings with beef, onions and pine nuts – 9,90

Sambousek Sabanech^G

Four homemade dumplings filled with spinach and onions – 9,90

Sambousek Jeben^{GMS}

Four homemade pastries filled with feta cheese and za'atar – 9,90

Sambousek Dajaj^G

Four homemade dumplings filled with chicken, peppers and onions – 9,90

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

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



Maza classic for two

Six different cold maza – as a starter
18,90

Maza to get to know for two

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

Maza to enjoy for two

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



Salads

Tabouleh^G

Parsley salad with coarsely ground wheat (bulgur), fresh mint leaves, onions, tomatoes, lemon juice and olive oil - a vitamin-rich pick-me-up –
10,90

Fattoush^G

Arabic salad, prepared with fresh mint and fried arabic bread – 10,90

Mixed salad

Arugula, romaine lettuce, tomatoes, red onions, sumac and pomegranate syrup – 8,90

From mother's kitchen

Batinjan Khodar (vegetarian)^{MP}

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 – 20,90

Musachan ^{MPG}

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

Shush Barak ^{MG}

Homemade dough balls in a yoghurt-coriander sauce filled with spicy beef. Served with Basmati rice ^G – 20,90

Kubbeh Labanieh ^{MGP}

Bulgur balls filled with tender beef, onions and pine nuts, cooked in a yoghurt and mint sauce. Served with Basmati rice ^G – 23,90

Mansaf Kharouf ^{MP}

National dish with tender lamb, basmati rice ^G and roasted pine nuts. Served with an aromatic saffron-yoghurt sauce – 29,90

Mandi^{MP}

Smoked, spiced rice with roasted almonds, served with Laban-Bi-Chiar and Shug

- ❖ Mandi with tender, slow-cooked lamb shank – 29,90
- ❖ 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

- ❖ Kabseh with tender, slow-cooked lamb shank – 29,90
- ❖ Kabseh with tender half chicken marinated in saffron and turmeric – 23,90

Grill

Jawaneh

Chicken wings with baby potatoes, garlic cream ^{EM} and sumac-marinated onions – 19,90

Msahab

Chicken steaks with baby potatoes, garlic cream ^{EM} and sumac-marinated onions – 21,90

Shish Tawouk

Chicken breast skewer with baby potatoes, garlic cream ^{EM} and sumac-marinated onions – 21,90

Nazareth Kabab ^{MP}

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 – 27,90

Shish kabab from lamb

with baby potatoes, garlic cream ^{EM} and sumac-marinated onions – 24,90

Kabab Bi Laban ^{MP}

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 – 26,90

Tender Lamb chops

with baby potatoes, garlic cream ^{EM} and sumac-marinated onions – 28,90

Lamb Fillet

with baby potatoes, garlic cream ^{EM} and sumac-marinated onions – 33,90

Saddle of Lamb Fillet

with baby potatoes, garlic cream ^{EM} and sumac-marinated onions – 33,90

Lamb Kindeys

Juicy lamb kidneys grilled with delicate veal fat, served with baby potatoes, garlic cream ^{EM} and sumac-marinated onions – 24,90

Grill Plate

Lamb, chicken, lamb kabab and lamb chop, with baby potatoes, garlic cream ^{EM} and sumac-marinated onions – 33,90

Veal Rump Steak

with baby potatoes, garlic cream ^{EM} and sumac-marinated onions – 29,90

Veal Skewer

Tender grilled veal rump, enhanced with grilled veal fat, served with baby potatoes, garlic cream ^{EM} and sumac-marinated onions – 25,90



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

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

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

Shrimp Pan^F

Shrimp sautéed with cherry tomatoes, garlic, chili, ginger, lemon, and coriander – 16,90

Fresh Gilthead^F

Grilled Gilthead with a coriander-ginger-lemon marinade, served with baby potatoes and mixed salad – 25,90

Tajine Samak^F

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 – 28,90

Extras

Basmati Rice^G – 4,90

Baby Potatoes

With fresh coriander, garlic and chilli – 6,90

Kabseh Rice^G – 6,90

Mandi Rice^G – 6,90

Soups

Shorbet Adas

Arabic lentil and vegetable soup with various oriental spices – 7,90

Desserts

Layali Lubnan^{MPG}

Delicate semolina with aromatic rosewater cream, coated with fine pistachios – 5,90

Knafeh^{MPG}

Filo dough roasted with sweet Akkawi cheese, garnished with pistachios and orange blossom – 10,90

Lotus Cream^{MPG}

Crushed Lotus biscuits layered with silky Lotus cream, topped with walnut and Lotus crumble – 6,90

Pistachio Cream^{MPG}

Crispy Knafeh layers, combined with intense pistachio cream – 7,90

Freshly squeezed Juices

Orange Juice	0,3 l	5,90
Grapefruit Juice	0,3 l	6,90
Carrot Juice	0,3 l	5,90
Beetroot Juice with Ginger	0,3 l	6,90
Apple Juice	0,3 l	7,90
Carrot-Orange Juice	0,3 l	6,90
Carrot-Apple-Orange Juice	0,3 l	7,90
Beetroot-Orange-Apple Juice	0,3 l	7,90

Fresh lemonades

Casalot Peppermint Lemonade	0,3 l	7,90
Made from fresh lemon, orange and peppermint		
Rose Water Lemonade	0,3 l	5,90
Made from fresh lemon and rose water		
Ginger-Orange Lemonade	0,3 l	7,90
Made from fresh lemon, orange and ginger		
Strawberry-Lime Lemonade	0,3 l	8,50
Made from fresh lime, strawberries and peppermint		
Lemonade a la Nazareth	1 l	12,90
Made from fresh lemon, diced lime and peppermint leaves		

Homemade Iced-Teas

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

Shakes

Sahlab Shake	0,3 l	7,90
Arabic milk specialty, refined with rose water, cinnamon and pistachios		
Mango Laban Shake	0,3 l	6,90
Homemade yoghurt drink with finely pureed mango		

Cocktails

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

Cold beverages

Afri Cola ^{1,3,4,9}	0,2 btl	3,50		
Afri Cola Zero ^{1,3,4,6,7,9}	0,2 btl	3,50		
Fritz-Limo Orange ^{1,3}	0,2 btl	3,50		
Fritz-Limo Lemon ³	0,2 btl	3,50		
Fritz-Kola Kola & Orange ^{1,3,4,9}	0,2 btl	3,50		
Selters sparkling water	0,25 btl	3,30		
Selters sparkling water	0,7 btl	7,50		
Selters still water	0,25 btl	3,30		
Selters still water	0,7 btl	7,50		
Goldberg	0,2 btl	3,50		
Bitter Lemon ^{3,8} , Ginger Ale ^{1,3} , Tonic Water ^{3,8}				
Apple juice	0,2 l	4,00	0,4 l	5,50
Apple spritzer	0,2 l	3,50	0,4 l	5,20
KiBa	0,2 l	4,00	0,4 l	5,50
Cherry-banana-nectar				
Cherry nectar	0,2 l	4,00	0,4 l	5,50
Banana nectar	0,2 l	4,00	0,4 l	5,50
Mango nectar	0,2 l	4,00	0,4 l	5,50
Laban ^M (homemade)	0,2 l	3,50	0,4 l	5,20
Yoghurt drink, salted – refreshing				
Rhubarb juice	0,2 l	3,90	0,4 l	5,50
Rhubarb spritzer	0,2 l	3,50	0,4 l	5,20
Non-alcoholic beer, Radeberger ^G	0,3 btl	4,50		
Non-alcoholic Hefeweizen ^G	0,5 btl	5,90		

Hot beverages

Arabic coffee ⁴	pot	4,90
with cardamom, served with arabic pastry ^{M,P,G}		
Coffee ⁴	cup	3,00
Espresso ⁴	cup	2,80
Espresso Macchiato ^{M,4}	cup	3,20
Double Espresso ⁴	cup	3,20
Milk Coffee ^{M,4}	cup	3,90
Latte Macchiato ^{M,4}	cup	4,50
Cappuccino ^{M,4}	cup	3,50
Sahlab ^{M,P,G}	cup	4,00
Hot served Arabic milk speciality, flavoured with rose water, cinnamon and pistachios - very stomach-friendly		
Hot chocolate ^{M,P}	cup	3,50
Hot lemon	cup	4,00
Fresh lemon, honey		

Tea

Enjoy our Arabic tea specialities of the highest quality. All teapots are served with our homemade arabic pastry^{MSG}

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

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