

FRESH JUICES

Orange Juice (freshly squeezed orange juice)	0,4l	6,95
Lemon-Mint (fresh lemon juice, mint)	0,4l	6,95
Carrot-Ginger-Orange (carrots, ginger, orange)	0,4l	6,95
Orange-Apple-Ginger (orange, apple, ginger)	0,4l	6,95
Grapefruit-Orange (grapefruit, orange)	0,4l	6,95

SPIRITS

Baileys ^{2,11}	4 cl	4,95
Amaretto *	4 cl	4,95
Frangelico ² (Italian hazelnut liqueur)	4 cl	4,95
Ramazotti ²	4 cl	4,95
Averna	4 cl	4,95
Limoncello	4 cl	4,95
Jack Daniels	5 cl	5,50
Arak * (Lebanese aniseed liquor)	5 cl	5,50

APERITIF & LONG DRINKS

Campari ² Spritz Orange Tonic ¹⁰ Soda	8,95
Aperol Spritz (Prosecco*, Aperol ^{2,10} , soda, orange)	8,95
Aperol Passion Fruit Rhubarb (Aperol ^{2,10} , Prosecco*, passion fruit or rhubarb nectar, lime)	8,95
Hugo (Prosecco*, soda, lime, mint, elderflower syrup)	8,95
Limoncello Spritz (Limoncello, Prosecco*, soda, lemon)	8,95
Déjà-Vu Tonic Soda (Déjà-Vu ² , tonic water ¹⁰ or soda, grapefruit, rosemary)	9,95
Déjà-Vu Antique Rosé Spice Root (Déjà-Vu ² , white wine, soda or ginger beer, grapefruit)	9,95
Sarti Spritz (Sarti ² , Prosecco*, soda, lime)	9,95
Negroni (Bombay Gin, Martini Rosso*, Campari ²)	9,95
Cuba Libre (Rum Havana Club 3 years, Coca-Cola ^{2,11} , lime)	9,95
Lillet Tonic Lemon Wild Berry (Lillet Blanc*, tonic water ¹⁰ , bitter lemon ^{3,10} or wild berry, mint, strawberry)	9,95
Gin Tonic Lemon (Bombay Gin, tonic water ¹⁰ or bitter lemon ^{3,10} , lemon)	10,50
Vodka Bull Lemon (Absolut Vodka, Red Bull ^{2,11,17} or bitter lemon ^{3,10})	10,50
Moscow Mule (Absolut Vodka, ginger beer, lime, cucumber)	10,50

Allergens:	Additives:
A wheat	1 with preservative
C barley	2 with dye
G crustaceans and from them products obtained	3 with antioxidants
H Eggs and egg products	6 with sweetener aspartame, contains phenylalanine
I fish and fish products	7 with sweetener acesulfame
J peanuts and peanut products	10 contains quinine
L milk and dairy products	11 caffeinated
	17 contains taurine
	18 acidulants
	* sulfur dioxide and sulphites

COCKTAILS

Flamingo (Rum Havana Club 3 years, pineapple, grenadine, lime)	13,50
Strawberry Caipiroska (Absolut Vodka, strawberry, lime)	13,50
Whisky Smash (Jack Daniels, lemon, mint)	13,50
Pornstar Martini (Absolut Vodka, Passoa, vanilla, lemon, passion fruit)	13,50
Amaretto Sour (Disaronno*, lemon, orange)	13,50
Espresso Martini (Absolut Vodka, espresso ¹¹ , Kahlúa ¹¹)	13,50
Arabic Mule (Arak*, Absolut Vodka, ginger beer, lime)	13,50
Popcorn White (Absolut Vodka, Disaronno*, Baileys ^{2,11})	13,50

NON-ALCOHOLIC

Sanbitter ² Crodino ^{2,10} Orange Soda	6,95
Ipanema (ginger ale ² , lime, brown sugar)	7,95
Hugo non-alcoholic (soda, Sprite, elderflower syrup, mint, lime)	7,95
Orient Express (orange, apple, strawberry, passion fruit)	7,95
Guave Ginger Spritz (guave, ginger ale ² , apple juice, mint, lime)	7,95
Wild Berry Dreams (wild berry, lime, mint, strawberry)	7,95

KAHWA/COFFEE & CO.

Kahwa Arabiya (Arabic coffee with cardamom)	3,95
Espresso	2,75
Espresso Macchiato	2,95
Espresso Doppio	3,95
Cappuccino	3,95
Caffe Americano	3,50
Latte Mmacchiato	4,50
Hot Chocolate	4,50
Iced Coffee Latte	4,50
Iced Caramel Macchiato	4,50

SHAY/TEA

Shay Arabi (Arabic black tea with cardamom)	4,50
Shay Achdar (Arabic green tea with mint)	4,50
Fresh mint tea	4,50
Fresh ginger tea	4,50



SOFT DRINKS

Adelholzener Classic Naturell bottle 0,75 l	8,95
sparkling water still water	0,25 l 3,50
Fruit Spritzer juice: naturally cloudy apple, orange, pineapple	0,5 l 4,95
nectar: currant ³ , rhubarb, passion fruit, mango, guava, cherry	0,3 l 3,75
Fruit Juice juice: naturally cloudy apple, orange, pineapple	0,5 l 5,25
nectar: currant ³ , rhubarb, passion fruit, mango, guava, cherry	0,3 l 3,95
Coca-Cola ^{2,11} Mezzo-Mix ^{1,2,3,11} bottle 0,33 l	4,50
Fanta ^{1,2,11} Sprite ^{1,18} bottle 0,33 l	4,50
Coca-Cola Zero ^{1,2,6,11} bottle 0,33 l	4,50
Red Bull ^{2,11,17} can 0,25 l	4,75
Thomas Henry tonic water ¹⁰ bitter lemon ^{3,10} Ginger Ale ²	bottle 0,23 l 3,95
Trade Island Ice Tea peach, lemon, pomegranate	bottle 0,33 l 4,50
Laban Reyeb Arabic yogurt drink ^L	0,3 l 4,50

BEERS

Ayinger Lager Hell lager beer ^C	0,5 l	4,95
Ayinger Bräuweisse wheat beer ^A	0,5 l	4,95
Ayinger Urweisse dark wheat beer ^A	0,5 l	4,95
Ayinger Leichte Bräuweisse light wheat beer ^A	0,5 l	4,95
Schneider Weisse alkoholfrei alcohol-free wheat beer ^A	0,5 l	4,95
Hopfenthaler Helles alkoholfrei alcohol-free lager ^C	0,5 l	4,95
Ayinger Bairisch Pils Pilsner beer ^C	0,33 l	4,50
Ayinger Radler shandy ^{C,1,18}	0,5 l	4,95

PROSECCO & CHAMPAGNE *

Prosecco Col de Mez DOCG (Cantina Colli del Soligo, Veneto)	0,75 l	34,95
Glera 1005 <i>fruity, with a fine mousse, elegant</i>	0,1 l	4,95
Champagner Laurent Perrier Brut La Cuvee (Champagne, France) Chardonnay <i>lime, nut, brioche, mousseux</i>	0,75 l	119,95
Champagner Moet Chandon Brut Impérial (Reims, France) Pinot Noir, Meunier, Chardonnay <i>fruity, dry, apple, lime</i>	0,75 l	139,95



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OPEN WINES

White Wine *	0,2 l
Blanc de Blancs (Chateau Ksara, Lebanon)	7,95
Lugana DOC (Fraccaroli, Lombardy)	7,95
Bianco di Custoza DOC (Cantina di Custoza, Veneto)	7,95
Riesling (Klaus Lotz, Moselle)	7,95
Rose *	
Sunset (Chateau Ksara, Lebanon)	7,95
Bardolino Chiaretto DOC (Cantina di Custoza, Veneto)	7,95
Red Wine *	
Reserve du Couvent (Chateau Ksara, Lebanon)	7,95
Elégance Syrah VdP DOC (Joseph Castan, Languedoc)	7,95
Montepulciano d'Abruzzo DOC (Cantina Tollo, Abruzzo)	7,95
Wine Spritzer * (white rose red)	5,95

BOTTLED WINES

White Wine *	0,75 l
Winkl Sauvignon DOC (Cantina Terlan, South Tyrol) Sauvignon Blanc <i>fruity, fine acidity, apricot, passion fruit, mint</i>	59,95
I Frati Lugana DOC (Cà dei Frati, Lombardy) Turbiana <i>juicy, soft, flowers, almonds</i>	39,95
Chardonnay Cuvée du Pape (Chateau Ksara, Lebanon) Chardonnay <i>fresh, creamy, complex, citrus note, stone fruit note</i>	39,95
Sauvignon Blanc (Knipser, Palatinate) Sauvignon Blanc <i>juicy, stimulating, gooseberry, nettle, kiwi, elderflower</i>	29,95
Grauburgunder Tradition QW (Bergdolt-Reif & Nett, Palatinate) Pinot Gris <i>tangy, plum, peach, honey, vanilla</i>	27,95

Rose *	
Pigoudet Premiere Rosé AOC (Chateau Pigoudet, Aix-en-Provence) Cinsault, Grenache, Syrah <i>floral, fruity, fresh, white peach, lychee</i>	29,95
Sunset (Chateau Ksara, Lebanon) Cabernet-Franc, Syrah <i>fresh, robust, spicy, berry note</i>	25,95
Red Wine *	
Cuvée du Troisième Millénaire (Chateau Ksara, Lebanon) Petit Verdot, Syrah, Cabernet Franc <i>long-lasting, full-bodied, strong, fruity, raspberry, curran</i>	59,95
Rosso di Montalcino DOC (Tenuta Caparzo, Tuscany) Sangiovese <i>dry, warm, balanced, raspberry, pomegranate, plum</i>	39,95
Cabernet Sauvignon (Chateau Ksara, Lebanon) Cabernet Sauvignon <i>strong, full-bodied, currants, red fruits</i>	39,95
Muriel Reserva Rioja DOC (Bodegas Muriel, Spain) Tempranillo <i>fine, balanced, cherry, mocha, fruit notes</i>	34,95
Primitivo di Puglia IGT (A Mano, Puglia) Primitivo <i>fruity, velvety, cherry, strawberry, raspberry</i>	32,95

APPETIZERS

Soup			
1	Shorbat Adas	Arabic lentil soup with onions	4,95

Cold Appetizers

2	Muchallalat	pickled vegetables	4,50
3	Khiar bil Laban	yogurt with cucumber ^L , garlic, mint	5,95
4	Hummus	chickpea puree with sesame ^W	7,50
5	Labne bil Toum	homemade cream cheese made from yogurt ^L , garlic, mint	7,50
6	Keshk Akhdar	homemade cream cheese made from yogurt ^L , walnuts ^O , pepperoni	7,50
7	Salatat Zayton	olives, peppers, chili peppers, onions, carrots, walnuts ^O , pomegranate syrup	7,50
8	Shamandar	beetroot with sesame ^W , walnuts ^O , pomegranate syrup	7,50
9	Mouchadara	green lentil puree, rice, roasted onions, pomegranate syrup	7,50
10	M'tabbal	pureed, grilled eggplants with sesame ^W	8,50
11	Batata Harra	potatoes with garlic, coriander, chili	8,50
12	Mhammara	red paste ^{A,W} made from peppers, walnuts ^O , pomegranate syrup	8,95
13	Warak Einab bil Zait	grape leaves stuffed with rice, tomatoes, pomegranate syrup	9,95

Warme Vorspeisen

20	Falafel	fried chickpea balls with tahine ^W	7,95
21	Fatayer bil Sabanegh	fried dumplings ^A with spinach	7,95
22	Sambousek bil Jibneh	fried dumplings ^A with cheese ^L	7,95
23	Sambousek bil Laham	fried dumplings ^A with minced meat ^L	7,95
24	Foul Medames	beans, chickpeas with tomatoes, onions, parsley	7,95
25	Kibbeh Maklieh	fried wheat balls ^A with minced meat, onions	9,95
26	Hummus bil Laham	chickpea puree with sesame ^W , pieces of lamb fillet	10,95
27	Jibneh Halloumi	Grilled Halloumi Cheese ^L	10,95

-  vegetarian dishes
-  vegan dishes

Mixed starters

30	Mäsä Classic	(optional vegan)	19,95
6x cold starters and 2x warm starters, including 1 basket flatbread Hummus, Mhammara, Labne bil Toum, Batata Harra, M'tabbal, Salatat Zayton, 2 pcs. Falafel			
31	Mäsä Royal	(optional vegetarian) for 2 people	39,95
10x cold starters and 4x warm starters, including 1 basket flatbread Hummus, Mhammara, Labne bil Toum, Keshk Akhdar, M'tabbal, Salatat Zayton, Tabbouleh, Batata Harra, Foul Medames, Mouchadara, 2 pcs. Falafel, 2 pcs. Fatayer bil Sabanegh, 2 pcs. Sambousek bil Laham, 2 pcs. Sambousek bil Jibneh			

SALADS

40	Salata Lebnania	mixed salad, cucumbers, carrots, radishes, tomatoes, mint, pomegranate seeds, house dressing	8,50
41	Tabbouleh	Parsley salad with cracked wheat ^A , tomatoes, onions	9,95
42	Fattousch	mixed salad, cucumbers, carrots, radishes, tomatoes, mint, toasted flatbread, pomegranate seeds, house dressing	10,95
Mixed salad with cucumbers, carrots, radishes, tomatoes, mint, pomegranate seeds, house dressing			
43	with Falafel	(20)	13,95
44	with Avocado & Hummus	(4)	14,95
45	with Fatayer bil Sabanegh	(21)	14,95
46	with Sambousek bil Jibneh	(22)	14,95
47	with Sambousek bil Laham	(23)	14,95
48	with Jibneh Halloumi	(27)	15,95
49	with Schisch Tawouk	(120)	15,95
50	with Kibbeh Maklieh	(25)	16,50
51	with Kefta Halabieh	(121)	16,95
52	with Laham Meschwi	(122)	17,95
53	with Gamberi Meschwi	(125)	17,95

GRILLED FLATBREAD

thinly rolled flatbread ^A with lettuce, tomatoes, parsley, onions, pomegranate syrup, pomegranate seeds, hummus ^W			
60	with Falafel	(20) & Hummus ^W (4)	13,95
61	with vegetables & Hummus	(4)	13,95
62	with Halloumi	(27) & Hummus ^W (4)	14,50
63	with Schisch Tawouk	(120) with Crem Toum	14,50
64	with Kefta Halabieh	(121) with Crem Toum	15,50
65	with Laham Meschwi	(122) with Crem Toum	15,50



pictures of all dishes

BOWLS

Choice of rice or bulgur ^A with oriental tomato sauce, fried vegetables, mint, pomegranate syrup, pomegranate seeds, almonds ^M			
70	with Falafel	(20)	14,95
71	with Avocado & Hummus	(4)	15,95
72	with Fatayer bil Sabanegh	(21)	15,95
73	with Sambousek bil Jibneh	(22)	15,95
74	with Sambousek bil Laham	(23)	15,95
75	with Jibneh Halloumi	(27)	16,95
76	with Schisch Tawouk	(120)	16,95
77	with Kibbeh Maklieh	(25)	17,50
78	with Kefta Halabieh	(121)	17,95
79	with Laham Meschwi	(122)	18,95
80	with Gamberi Meschwi	(125)	18,95

FROM POT AND PAN

90	Tabak al Mousim	vegetables in oriental tomato sauce, with rice	14,75
91	Yachnet Sabanegh	spinach, onions, fresh coriander in Arabic herb sauce, with rice	14,75
92	Bamia	okra, garlic, fresh coriander in oriental tomato sauce, with rice	14,75
93	Mousaka'a bil Hummus	fried eggplant, chickpeas, onions, pepperoni, peppers, garlic in oriental tomato sauce, with rice	14,75
94	Couscous	vegetables, chickpeas in oriental tomato sauce, with couscous	14,75
95	Khudar bil Furn	minced meat, vegetables in oriental tomato sauce, with rice	17,75
96	Yachnet Sabanegh bil Lahma	lamb, spinach, onions, fresh coriander in Arabic herb sauce, with rice	18,95
97	Bamia bil Lahma	lamb, okra, garlic, fresh coriander in oriental tomato sauce, with rice	18,95
98	Kharuf Mahschi	Lamb on seasoned rice with nuts ^{M,P} , yogurt ^L	20,95
99	Couscous Royal	chicken, lamb, vegetables, chickpeas in oriental tomato sauce, with couscous	20,95
100	Kubhe Labania	wheat balls ^A filled with minced meat, pieces of lamb in herb yoghurt sauce ^L , with rice	21,95

CHILDREN'S MENU

110	Rice	with tomato sauce or Khiar bil Laban ^L (3)	5,95
111	Rice	with Khiar bil Laban ^L (3), optional falafel (20), shish tawouk (120) or kefta halabieh (121)	9,95

FROM THE GRILL

120	Schisch Tawouk	skewers with marinated chicken fillet pieces ^V , plus grilled flatbread ^A with tomatoes, onions, parsley, chili peppers, Crem Toum ^H	18,50
121	Kefta Halabieh	grilled skewers with minced lamb, plus grilled flatbread ^A with tomatoes, onions, parsley, pepperoni, Crem Toum ^H	18,50
122	Laham Meschwi	grilled skewers with marinated pieces of lamb fillet, plus grilled flatbread ^A with tomatoes, onions, parsley, peppers, Crem Toum ^H	19,50
123	Meschwi Mschakal	grill plate with three types of meat ^V , plus grilled flatbread ^A with tomatoes, onions, parsley, pepperoni, Crem Toum ^H	20,95
124	Riasch Kharouf	grilled lamb chops with either rice or potatoes	22,95
125	Gamberi Meschwi	grilled king prawns ^G in oriental cream sauce ^L with parsley, tomatoes, onions with either rice or potatoes	24,95
126	Samak Tasigh	grilled mediterranean fish ^I with either rice or potatoes	26,95

SIDE DISHES

130	Khobs	flatbread ^A	1,00
131	Kohbs Wholemeal	wholemeal flatbread ^A	1,50
132	Tahine	sesam sauce ^W	4,50
133	Crem Toum	garlic sauce ^H	4,50
134	Fries		5,50
135	Rozz bil Sharya	rice with roasted vermicell	5,50
136	Rozz bil Mukassarat	rice with nuts ^{M,P,S}	6,50

EXTRAS

Want a change? With these extras you can complement the main course (cannot be ordered separately).			
140	Schisch Tawouk	(120)	9,50
141	Kefta Halabieh	(121)	9,50
142	Laham Meschwi	(122)	9,95
143	Riasch Kharouf	(124)	10,95
144	Gamberi Meschwi	(125)	14,50

DESSERTS

150	M'Halabia bil Juz	milk pudding ^L with walnuts ^O and honey	3,95
151	M'Halabia Chocolate	milk pudding ^L with strawberries and chocolate ^L	3,95
152	Harissa	corn semolina with nuts ^{M,P,S} and rose syrup	5,50
153	Baklawa	puff pastry ^A with nuts ^{M,P,S}	6,95
154	Baklawa Supreme	puff pastry ^A with Kinder chocolate ^L and pistachios ^S	7,50