

Drinks

Softdrinks

| | 0,20 l | 0,40 l |
|---|--------|--------|
| Classic or still mineral water 0,70 l bottle 5,90 € | 2,80 € | 4,90 € |
| Cola / Cola light or Cola Zero (1, 2, 5a, 8) | 2,80 € | 4,90 € |
| Fanta (2, 3) | 2,80 € | 4,90 € |
| Sprite | 2,80 € | 4,90 € |
| Apple spritzer | 2,80 € | 4,90 € |
| Bitter Lemon (3, 9) | 3,50 € | |
| Ginger Ale (2) | 3,50 € | |
| Bionade elderberry or ginger (0,33 l) | 3,50 € | |

Juices & Ayran

| | 0,20 l | 0,40 l |
|---|--------|--------|
| Apple juice | 2,40 € | 3,90 € |
| Orange juice | 2,40 € | 3,90 € |
| Banana juice | 2,40 € | 3,90 € |
| Ayran (h) Natural yogurt, water, salt | 2,40 € | 3,90 € |

Hot drinks

| | |
|---|--------|
| Café Crema (h) | 2,90 € |
| Espresso | 2,90 € |
| Double espresso | 3,90 € |
| Arabic mocha Arabic mocha with cardamom. Prepared directly in the pot. All the ingredients (water, coffee powder, cardamom, sugar) are brought to the boil while brought to the boil while stirring. As soon as foam forms on the surface forms on the surface, it is removed from the heat, poured into cups and enjoyed hot. | 2,90 € |
| Black tea | 2,90 € |
| Green tea | 2,90 € |
| Peppermint tea | 2,90 € |
| Fruit tea | 2,90 € |
| Fennel or camomile tea | 2,90 € |

Drinks

Liquors

0,20 cl

| | |
|---------------------------------|---------------|
| Wodka | 4,00 € |
| Jack Daniels | 4,50 € |
| Tequila | 4,00 € |
| Gin | 4,00 € |
| Ricard ⁽²⁾ | 4,50 € |
| Bacardi | 4,00 € |
| Fernet-Branca | 4,00 € |
| Campari | 4,00 € |
| Ramazotti ⁽ⁿ⁾ | 4,00 € |
| Arrak | 4,00 € |

Sparkling wine

| | | |
|---|----------------------|----------------|
| Crémant d'Alsace ⁽ⁿ⁾ | 0,10 l | 4,80 € |
| Aperol Spritz with Crémant ^(4, n) | 0,20 l | 6,90 € |
| Crémant d'Alsace ⁽ⁿ⁾ | Bottle 0,70 l | 24,90 € |

Draft beer

| | | |
|--------------------------------------|---------------|---------------|
| Bitburger Pils ^(a) | 0,40 l | 4,80 € |
|--------------------------------------|---------------|---------------|

Bottled beers

| | | |
|---|---------------|---------------|
| Erdinger Wheat beer ^(a) light, dark or non-alcoholic | 0,40 l | 5,20 € |
| Bitburger non-alcoholic ^(a) | 0,40 l | 3,80 € |
| Malt beer ^(a) | 0,40 l | 3,80 € |

French wine

~ Côtes du Rhône ~ ⁽ⁿ⁾

Our selected French wines are the perfect accompaniment to oriental cuisine.

~ Red wine

- dry
- intense purple red of ripe plums plums and black cherries

0,10 l **0,20 l**
4,20 € **6,20 €**

~ Rosé

- dry
- slightly fruity
- intense pink color
- salmon-colored due to the note of ripe strawberries and raspberries

4,20 € **6,20 €**

~ White wine

- medium dry
- slightly fruity
- light golden color due to the note of gooseberry and ripe peach fruit

4,20 € **6,20 €**

You are also welcome to enjoy our French wines as 0,75 l bottle, at a price of only

21,90 €



Lebanese wine

~ Ksara ~ ⁽ⁿ⁾

Our selected Lebanese wines are the perfect accompaniment to oriental cuisine.

~ Red wine

- dry
- dark ruby red color due to selected dark berries
- slightly fruity in taste and a well balanced acidity
- acidity and round tannins
- from different noble grape varieties
- grape varieties

0,10 l

5,20 €

0,20 l

7,20 €

~ Rosé

- medium dry
- fruity
- intense pink color
- with an aroma of red berries

5,20 €

7,20 €

~ White wine

- dry
- slightly fruity
- from 3 fine varieties of white grapes produced
- delights with its finesse, elegance and a wonderful floral aroma
- it is soft and fresh on the palate
- fresh with a long finish

5,20 €

7,20 €

You are also welcome to enjoy our Lebanese wines as a 0,75 l bottle, at a price of only

25,90 €



Starters



- 9 Hommus**  (m) **6,90 €**
Chickpea puree with sesame sauce
- 10 Mutabel**  (m) **6,90 €**
Eggplant puree, garlic, sesame sauce
- 11 Foul**  **7,90 €**
Pureed beans with garlic and lemon
- 12 Laban**  (h) **6,90 €**
Yogurt with cucumber, garlic and mint
- 13 Coriander potatoes**  **6,90 €**
Diced potatoes, deep-fried, seasoned and seasoned with refined with fresh coriander
- 14 Mushrooms gratinated** (h)  **10,90 €**
Stuffed mushrooms with feta cheese
- 15 Baalbek plate for 1 person**  (7, h, m) **16,90 €**
Hommus, mutabel, falafel, vine leaves, stuffed eggplant, cream cheese and various vegetables
- Baalbek plate for 2 persons**  (7, h, m) **27,90 €**
- 16 Halumi**  (h, m) **11,90 €**
fried cheese
- 17 Homemade Lebanese-style cream cheese**  **6,90 €**
with garlic and mint
- 18 Small pickled eggplants** (i)  **7,90 €**
filled with walnuts and peppers
- 19 Stuffed vine leaves**  **7,90 €**
filled with rice
- 20 Baked feta cheese** (h)  **11,90 €**
gratinated feta cheese, with olive oil



Bread (a) is served with all starters

Soups & Salads



- 1 Lebanese lentil soup**  **6,90 €**
- 2 Salad with feta cheese**  (h) **12,90 €**
Green salad, white cabbage with carrots, tomatoes, cucumbers, peppers, feta cheese
- 3 Mixed salad** (3, h)  **9,90 €**
Green salad, white cabbage with carrots, tomatoes, cucumbers, peppers
Optionally with homemade balsamic dressing or yogurt-garlic dressing
- 4 Mixed salad with chicken strips** (3, h) **15,90 €**
Green salad, white cabbage with carrots, tomatoes, cucumber, peppers and chicken strips
Optionally with homemade balsamic dressing or yogurt-garlic dressing
- 5 Mixed salad with beef fillet strips** (3, h) **16,90 €**
Green salad, white cabbage with carrots, tomatoes, cucumber, peppers and beef fillet strips
Optionally with homemade balsamic dressing or yogurt-garlic dressing
- 6 Fatoush**  (3, a) **9,90 €**
Mixed salad with onions, olive oil, toasted bread and balsamic dressing
- 7 Taboulé**  (a, k) **8,90 €**
Finely chopped parsley, onions, bulgur and a dressing made from lemon and olive oil
- 7a Baba Ghanoush salad**  (i) **9,90 €**
Walnuts, parsley, tomatoes, baked eggplant, onions, garlic, lemon, slightly spicy
- 8 Hallumi salad**  (h) **13,90 €**
Mixed salad with fried cheese

Main dishes



- 21 Lamb with white beans** **19,90 €**
with tomato sauce and rice
- 22 Chicken in tomato sauce** **17,90 €**
with rice
- 23 Moussaka** (a, k, m) **18,90 €**
Eggplants, minced meat, chickpeas, onions,
garlic and tomato sauce, served with rice or bulgur
- 24 Falafel plate**  (3, a, k, m) **14,90 €**
strained chickpeas, onions and parsley
served with bulgur and salad
- 25 Dumplings**  (3, a, h) **14,90 €**
filled with spinach and feta cheese, served with salad
- 26 Vegetable plate**  (3) **15,90 €**
Mixed salad with onions, olive oil, toasted bread
and balsamic dressing
- 27 Vegetarian moussaka**  (a, k, m) **15,90 €**
Eggplants, chickpeas, onions, garlic and tomato sauce
and tomato sauce, served with rice or bulgur
- 28 Kubeh** (3, i, m) **16,90 €**
stuffed meatballs with onions, walnuts,
almonds and pine nuts, served with hommus and salad

Main dishes from the grill



- | | |
|---|----------------|
| 29 Chicken shawarma <small>(7)</small> | 17,90 € |
| Grilled chicken strips, pre-marinated in various spices | |
| 30 Beef shawarma <small>(7)</small> | 18,90 € |
| Grilled beef strips, pre-marinated in various spices | |
| 31 Lamb skewer <small>(7)</small> | 21,90 € |
| Grilled lamb, pre-marinated in various spices | |
| 32 Lamb chop <small>(7)</small> | 22,90 € |
| Grilled lamb chops, pre-marinated in various spices | |
| 33 Kafta | 18,90 € |
| Grilled minced meat skewers, mixed from minced lamb and beef | |
| 34 Sis Tavuk <small>(7)</small> | 17,90 € |
| Grilled chicken skewers, pre-marinated in various spices | |
| 35 Lebanese plate <small>(7, a, h, m)</small> | 24,90 € |
| Falafel, lamb kebab, kafta, kubeh, spinach pocket and meat pocket | |
| 36 Mix grill plate <small>(7, h)</small> | 25,90 € |
| Lamb skewer, chicken skewer, kafta and lamb chop | |

**All dishes from the grill
we serve you as a side dish optionally
Bulgur, rice or fries and a salad on the side**

Main dishes from the oven

- 37 Stuffed zucchini** (h, m) **18,90 €**
with minced lamb, sesame sauce, yoghurt sauce and gratinated with feta cheese
- 38 Stuffed eggplant** (h, m) **18,90 €**
with minced lamb, sesame sauce, yoghurt sauce and gratinated with feta cheese
- 39 Stuffed pepper** (h, m) **18,90 €**
with minced lamb, sesame sauce, yoghurt sauce and gratinated with feta cheese
- 40 Kafta** (h) **18,90 €**
Minced meat skewers, mixed from minced lamb and minced beef, baked with tomatoes, potatoes and peppers



Dessert

- Arabic dessert** (a, h, i)  **6,90 €**



Lunch menu





- 41 Stuffed zucchini** (h, m) **14,90 €**
with minced lamb, sesame sauce, yoghurt sauce and gratinated with feta cheese
- 42 Falafel plate**  (3, 7, a, m) **12,90 €**
strained chickpeas, onions and parsley served with bulgur and salad
- 43 Chicken skewer** (3, 7) **14,90 €**
Grilled chicken skewers, pre-marinated with various spices served with French fries and salad
- 44 Mixed salad with chicken strips** (3, 7, h) **13,90 €**
Green salad, white cabbage with carrots, tomatoes, cucumber, peppers and chicken strips
Optionally with homemade balsamic dressing or yogurt-garlic dressing
- 45 Mixed salad with beef fillet strips** (3, h) **14,90 €**
Green salad, white cabbage with carrots, tomatoes, cucumber, peppers and beef fillet strips
Optionally with homemade balsamic dressing or yogurt-garlic dressing
- 46 Plate with French fries**  (3, a) **4,50 €**

Monday to Friday from 12:00 to 13:00

Additives

- 1) with preservatives
- 2) with colorant
- 3) with antioxidants
- 4) sulphurized
- 5) with sweetener
- 5a) with sweetener, contains a source of phenylalanine
- 6) with phosphate
- 7) with flavor enhancer
- 8) caffeinated
- 9) containing quinine

vegetarian 

vegan 

Allergens

- a) Cereals containing gluten
- b) Crustaceans and crustacean products
- c) Eggs and products thereof
- d) Fish and fish products
- e) Peanuts and peanut products
- f) Soy and soy products
- h) Milk and milk products (including lactose)
- i) Nuts and products derived from nuts
- j) Celery and celery products
- k) Mustard and mustard products
- m) Sesame seeds and sesame seed products
- n) Sulphur dioxide and sulphur dioxide products
- o) Lupins and products made from them
- p) Molluscs and products thereof



English



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