

Appetizers

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| 1 | <i>Up to 30 platters of different appetizers</i> | 1.50 €
per platter |
| | Mostly vegetarian and vegan appetizers that will take you on a journey through the Orient. Allow us to surprise you with our selection.
In case of any allergies , please inform us while ordering. A, C, E, H, J, K, G, F, R
Our recommendation: (Depending on how hungry you are) 3 to 5 appetizers per person | |
| 2 | <i>Hummus</i> | 5.50 € |
| | Chickpeas, pureed with sesame sauce, lemon, and olive oil H | |
| 3 | <i>Tabbouleh</i> | 5.50 € |
| | Finely chopped parsley with tomatoes, onions, bulgur wheat, spring onions, fresh mint, lemon, and olive oil A | |
| 4 | <i>Mohamara</i> | 5.50 € |
| | Creamy paste made of walnut, red bell peppers, onions, chili, and olive oil A, E, H | |
| 5 | <i>Mtebbel</i> | 5.50 € |
| | Creamy paste made of grilled eggplants, sesame sauce and olive oil J, H | |

Soups

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| 6 | <i>Lentil soup</i> | 5.50 € |
| | Soup made of threshed red lentils | |
| 7 | <i>Chicken soup</i> | 6.50 € |
| | Soup made of chicken, peas and carrots G | |

Salads and platters

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| 8 | <i>Fattoush</i> | 6.50 € |
| | Mixed salad containing tomatoes, cucumbers, lettuce, bell peppers, onions and fresh herbs, garnished with crispy bread A | |
| 9 | <i>Mixed salad</i> K | 6.50 € |
| 10 | <i>Mixed salad with grilled chicken breast fillet</i> K, G | 8.90 € |
| 11 | <i>Mixed salad with grilled lamb fillet</i> K | 10.90 € |
| 12 | <i>Falafel platter</i> | 7.90 € |
| | Vegetarian balls made of chickpeas and different herbs (chopped and fried) served with salad, sesame sauce, hot sauce and bread A, H, J, K | |
| 13 | <i>Eggplant platter</i> | 7.90 € |
| | Fried eggplant slices with tomato-sauce, served with salad, sesame sauce and bread A, H, J, K | |
| 14 | <i>Arajes (vegetarian)</i> | 7.90 € |
| | Flatbread filled with spinach and soft cheese, served with salad, hot sauce and yogurt dip A, H, J, K | |
| 15 | <i>Arajes (minced meat)</i> | 8.90 € |
| | Flatbread filled with minced meat, served with salad, hot sauce and yogurt dip
A, H, J, K, R | |
| 16 | <i>Kubba</i> | 11.50 € |
| | Minced bulgur wheat and lamb patties, filled with minced meat and onions, served with salad, hot sauce and pomegranate syrup A, H, J, K, R | |
| 17 | <i>Sambousek (for two)</i> | 12.50 € |
| | Fried stuffed pastries with different fillings (vegetarian options included), served with salad, hot sauce and yogurt dip A, G, H, J, K, R | |

Lamb dishes

- 20 *Lamb fillet "grilled"* 25.90 €
Served on homemade cheese-sauce, with vegetables of the season and basmati rice, garnished with toasted almonds E, J
- 21** *Lamb Backstrap "grilled"* 21.90 €
Marinated, grilled lamb backstrap on pomegranate-sauce, served with homemade stuffed grape leaves and avocado-dip E, J
**Rü exclusive*
- 22** *Lamb Cutlets "grilled"* 22.90 €
Served with homemade red-grape-sauce, vegetables of the season and basmati rice, garnished with toasted almonds E
- 23** *Mensef "lamb shoulder"* 18.90 €
Traditional, baked lamb shoulder, served with vegetables of the season and basmati rice on a piquant yogurt-sauce, garnished with toasted almonds E, J
- 24 *Lamb skewers "grilled"* 17.90 €
Marinated boneless lamb loin grilled on skewer, served with sautéed vegetables of the season, basmati rice and dips, garnished with toasted almonds E, H, J
- 25 *Shish Kebab "grilled"* 14.90 €
Minced meat made of lamb and beef, grilled on skewer, served with sautéed vegetables of the season, basmati rice and dips, garnished with toasted almonds E, H, J, R
- 26 *Mashviyat "grill platter"* 22.90 €
Lamb, chicken breast fillet and minced meat (kebabs) grilled on skewers, served with sautéed vegetables of the season, basmati rice and dips, garnished with toasted almonds E, H, J, K, R
- 27 *Makluba "Lamb"* 16.90 €
Rice dish with eggplants, cauliflower and lamb strips, garnished with toasted almonds, served with dips and oriental salad E, H, J
- 28 *Quzi Shami "Lamb"* 18.90 €
Rice dish with peas, carrots, onions and lamb strips baked in puff pastry, garnished with toasted almonds, served with dips and oriental salad A, E, H, J
- 29 *Couscous "Lamb"* 16.90 €
Steamed granules of semolina with zucchini, eggplants, cauliflower, bell peppers, onions, chickpeas in tomato sauce, served with lamb strips A, E

Poultry dishes

- 33**** *Sader Mashvi* 20.90 €
Marinated chicken breast fillet, baked on homemade, Middle Eastern orange-sauce, served with sautéed vegetables of the season and basmati rice, garnished with toasted almonds E, J, K, G
**Rü exclusive*
- 34** *Mesahhab "grilled"* 19.90 €
Grilled filleted chicken with sesame sauce), served on orientally prepared fried potatoes (Batata Harra), with dips and oriental salad K, G
- 35**** *Batt* 21.90 €
Fried duck breast served on pomegranate-sauce, served with sautéed vegetables of the season and basmati rice, garnished with toasted almonds E, K, G
**Limited supplies*
- 36** *Shish Tauok "grilled"* 15.90 €
Marinated chicken breast fillet grilled on skewer, served with sautéed vegetables of the season, basmati rice and dips, garnished with toasted almonds E, H, J, K, G
- 37** *Makluba "chicken"* 15.90 €
Rice dish with eggplants, cauliflower and chicken breast fillet strips, garnished with toasted almonds, served with dips and oriental salad E, H, J, K, G
- 38** *Quzi Shami "chicken"* 17.90 €
Rice dish with peas, carrots, onions and chicken breast fillet strips baked in puff pastry, garnished with toasted almonds, served with dips and oriental salad A, E, H, J, K, G
- 39** *Couscous "chicken"* 15.90 €
Steamed granules of semolina with zucchini, eggplants, cauliflower, bell peppers, onions, chickpeas in tomato-sauce, served with chicken breast fillet strips A, E, K, G

**Please refrain from changing the side dishes of these meals as these have been put together carefully and with consideration

Fish

- 41 *Samak Makli* 18.90 €
Fried sea bream fillet, served with orientally prepared fried potatoes (Batata Harra) and sesame sauce H, F
- 42 *Gambari Makli* 19.90 €
Fried king prawns, served on creamy estragon-sauce, with orientally prepared fried potatoes (Batata Harra) B, J

Vegetarian

All dishes can also be served **vegan** on request (except for #56).

- 55 *Falafel casserole* 14.90 €
Baked falafel dough filled with fried vegetables, served with sesame sauce H
**Rü exclusive*
- 56 *Vegetable Casserole* 14.90 €
Baked vegetables topped with cheese, refined with Arabic spices J
- 57 *Makluba* 14.90 €
Rice dish with eggplants and cauliflower, garnished with toasted almonds, served with dips and oriental salad E, H, J
- 58 *Quzi Shami* 16.90 €
Rice dish with peas, carrots, onions baked in puff pastry, garnished with toasted almonds, served with dips and oriental salad A, E, H, J
- 59 *Couscous* 14.90 €
Steamed granules of semolina with zucchini, eggplants, cauliflower, bell peppers, onions, chickpeas in tomato-sauce A, E

For our little guests

- 60 *Children 's platter* 7.90 €
Chicken nuggets and fries A, C, G

Sides to all meals

- Rice, garnished with toasted almonds 3.00 €
Sautéed vegetables 5.00 €
Fries / Potato wedges 4.50 €
Orientally prepared fried potatoes (Batata Harra) 5.50 €
Warm sauce (tomato / piquant yogurt / gravy / pomegranate) 3.00 €
Spicy dip / garlic- / sesame-yogurt- / mint-yogurt-dip 1.50 €
Ketchup / Mayonnaise 1.00 €

Menu for Two

—Meat—

70 10 different appetizers

Randomly selected cold appetizers and warm appetizers such as Sambousek A, C, E, H, J, K, G, F, R

Grill platter

Different meats (lamb, chicken, kebabs and lamb cutlets), served with basmati rice, orientally prepared fried potatoes (Batata Harra), sautéed vegetables of the season, oriental salad and dips E, J, K, R, G

Baklava

Puff pastry filled with pistachios, with Safran-Pistachio-Ice cream on a platter for two A, E, J

59.90 €

71 ... Menu for Three - Meat

89.90 €

Menu for Two

—Vegetarian—

72 12 different vegetarian appetizers

Randomly selected cold appetizers and warm appetizers such as Sambousek A, C, E, H, J, K

Vegetarian Platter

Homemade vegetable-bulgur on grilled eggplant halves, served with stuffed grape leaves, oriental salad and mint-yogurt-dip A, E, J, K

Baklava

Puff pastry filled with pistachios, with Safran-Pistachio-Ice cream on a platter for two A, E, J

49.90 €

Menu for Three

—Lamb shoulder—

**Limited supply (Pre-order recommended)*

73 12 different appetizers

Randomly selected cold appetizers and warm appetizers such as Sambousek A, C, E, H, J, K, G, F, R

Lamb shoulder

Whole baked lamb shoulder in marinated sauce, served with basmati rice, sautéed vegetables of the season and Fattoush, with a piquant yogurt-sauce and homemade tomato-sauce A, E, J

Baklava

Puff pastry filled with pistachios, with Safran-Pistachio-Ice cream on a platter for two A, E, J

89.90 €

Dessert

- 81 *Laban Miasal* 4.90 €
Middle Eastern yogurt with honey, grated pistachios and cinnamon E, J
- 82 *Baklava* 6.90 €
Puff pastry filled with pistachios, with a scoop of Safran-Pistachio-Ice cream A, E, J
- 83 *Kunafa* 6.90 €
Warm, traditional Arabic dessert made of a special, fine dough, on a sweet cheese-cream-layer, garnished with pistachios A, E, J
- 84 *Crème Brûlée* 5.90 €
Prepared with Arabic spices C, E, J
- 85 *Ice Cream* 4.90 €
Safran-Pistachio-Ice cream with honey and grated pistachios E, J

Allergens

A Gluten **B** Crustaceans **C** Eggs **E** Nuts (almonds, walnuts, pistachios)
H sesame seeds **J** Lactose **K** Mustard **R** Beef **G** Poultry **F** Fish

Opening times of our kitchen

Lunch

Tuesdays to Fridays: 12:00 - 16:00

Dinner

Tuesdays to Thursdays: 16:00 - 21:00

Fridays: 16:00 – 22:00

Saturdays: 17:00 - 22:00

Sundays: 12:00 - 21:00