

Chuzpeles

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| <ul style="list-style-type: none"> MANI HUMMUS ^{A,G} 12.00 • WHITE TAHINA • SPICY FOUL BEANS • ZHUG • PITA | <ul style="list-style-type: none"> ISRAELI BEEF TARTARE ^{A,E,G,I,K} 18.00 • CHALLAH CHIP • MINT MAYONNAISE • LABANEH |
| <ul style="list-style-type: none"> CAULIFLOWER ^{E,F,H} 13.00 • GARLIC-BEURRE BLANC • LIME ZEST • LABANEH • ALMONDS | <ul style="list-style-type: none"> “MIDDLE EASTERN” PRAWNS ^{A,R} 20.00 • GREEN BEANS MIX |
| <ul style="list-style-type: none"> ISRAELI SALAD ^{E,N} 15.00 • LEAVES MIX • MANGO • RED ONION • BEANS MIX • SALTED CARAMEL CASHEW | <ul style="list-style-type: none"> OCTOPUS TACO “JAFFA STYLE” ^{A,R,H,F} 24.00 • GRILLED VEGETABLES SALSA • SOUR CREAM LABANEH • LEAVES SAUCE • NUTS MIX • GRILLED PITA |
| <ul style="list-style-type: none"> CRUSTY YOGURT GOZELMA ^{E,G} 18.00 • FETA CHEESE • SPINACH • GREEN SALAD | <ul style="list-style-type: none"> BEETROOT CARPACCIO ^{H,F} 13.00 • BEETROOT GLAZE • GOAT CHEESE • DRY BLACK OLIVES • LEMON CREAM • SALTY CASHEW & PECAN |
| <ul style="list-style-type: none"> HAMACHI TARTARE ^{B,F} 20.00 • AVOCADO • PARSLEY OIL • LIME-COCONUT-YOGURT SAUCE | <ul style="list-style-type: none"> TUNA TARTARE ^{F,L} 21.00 • TOMATO-BASIL ICE CREAM • SUMAC BIO • FETA • KALAMATA OLIVES • OLIVE OIL |
| <ul style="list-style-type: none"> CHICKEN “SHIMON STYLE” ^A 15.00 • RED PAPRIKA • CARAMELIZED ONIONS • MANI “LAFFA” | |

Mains

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| <ul style="list-style-type: none"> SEA BASS IN A SALT CRUST ^{A,B,F,I} 36.00 • OLIVE OIL • HERB SALAD • LABANEH | <ul style="list-style-type: none"> SOUS VIDE SIRLOIN STEAK (350 G) ^F 40.00 • SPICY BUTTER |
| <ul style="list-style-type: none"> CRISPY PIKEPERCH ^{E,G} 32.00 • WILD VEGETABLE SALAD | <ul style="list-style-type: none"> MAFTOUL ^{E,A} 24.00 • ORIENTAL COUSCOUS • ROASTED ARTICHOKEs |
| <ul style="list-style-type: none"> JERUSALEM LAMB CHOPS ^{H,G} 34.00 • GRILLED SWEET POTATO • GRILLED SPRING ONION • TAHINA • DATE HONEY • PISTACHIO | <ul style="list-style-type: none"> ARABIC TABBOULEH SALAD ^{H,F} 24.00 • BULGUR • BURRATA • HERB • NUTS MIX |
| <ul style="list-style-type: none"> TEL AVIV SCHNITZEL ^{A,I,K,G,F,D} 24.00 • HUMMUS • LABANEH • ISRAELI SALAD • AMBA | |



ENTRECÔTE (400 G) ^{I,K,F} **55.00**

- AUSTRALIAN ENTRECÔTE
- SALAD
- POTATO STICKS
- CHIMICHURRI
- CHIPOTLE AIOLI & LIME

Dessert

BISCUIT SAMNA BUTTER ^{A,F,G,I} **12.00**

- PASSION FRUIT MOUSSE
- HALVA • FIGS

PASSION FRUIT MARSHMALLOW ^{F,G} **12.00**

- MANGO • CHILI • MINT SALAD
- SWEET LABANEH
- OLIVE OIL • ZA'ATAR

ARABIC COFFEE PANA COTTA ^{A,F,H} **10.00**



= Special

Sides

8.00

- POTATO STICKS
- SEASONAL SALAD
- SWEET POTATO FRIES ^G
- GRILLED SWEET POTATOES

WE RECOMMEND

Vegetarian
Chuzpeles



FOR MAIN COURSE

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