

# habeit

F O O D

## HABEIT SHABBAT TABLE

Bread Basket with Pita & Challah	6€
Hummus	4€
Ras el Hanout Labneh	4€
Paprika Tahini	3€
Sour Cabbage	3€
Sumach Feta Cheese	4€
Or take it all?	18€

## THE HUMMUS OF EYAL

Add the topping you like. 2 Pitass included.

- Mushroom, Tahina, Olive Oil <sup>A, G</sup>
- Shakshuka, Egg, Eggplant <sup>A, I, G</sup>
- Chicken Shawarma, Tahina, Herbs <sup>A, B, G</sup>
- Meat, Onion, Harissa <sup>A, G</sup>

Bread Basket with Pita & Challah	6€
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## SALADS OF SAFTA

Israeli Salad <sup>F</sup>	11€
Mixed Leaf Salad, Cucumber, Cherry Tomato, Red Onion, Black Eyed Beans, Chickpea, Labneh	
Arabic Salad <sup>F</sup>	11€
Romana Salad, Tomato, Red Onion, Feta Cheese, Chilli, Radish, Parsley	
Beetroot Carpaccio <sup>A, H</sup>	10€
Roasted Beetroot, Paprika Dressing, Bulgur	
Moroccan Eggplant Salad	8€
Tahini, Chickpea, Paprika Dressing	

## THE TRADITIONAL WAY OF IMA

Musakhan	18€
Pulled Chicken, Tahini, Sumac, Malawach Bread	
Fish Shawarma „Jaffa Style“	18€
Hummus, Caramelized Onions, Burned Tomato, Amba Butter, Spinach	
Moroccan Chicken	17€
Potato, Safta Spice	

## Habeit shel AMANO

*Hebrew for the home of AMANO*

For us, home means a peaceful place, where you can feel comfortable and safe. Where you want to accumulate sweet memories and engraved moments. Home is also the place where you think about your loved ones. Friends. Family. Your grandmother. How she filled a room with her warmth from her big heart. This is also where her food came from. Right from her heart to yours.

Head chef Shimon had a grandmother just like that. Malia. She was passionate about different flavours and about how “food is a way of life”. She loved the hospitality, how food connects people, regardless of people’s differences and taught Shimon to always cook in a manner people can taste the love and passion.”

## SAFTA COOKS FROM THE SOUL

Malia cooks Pumpkin	15€
Habeit Malfof	18€
Ground Beef Stew, Cabbage, Freekeh	
Mint, Parsley	
Goulash Shel Safta	16€
Slow cooked Beef Goulash, Couscous	
Tavshil shel Hag	20€
Meatballs, Artichoke, Chickpea, Challah	

## SAFTA’S DESSERTS

Malabi	8€
Habeit Knafeh	8€
Barkshosh shel Malia	9€

Are we friends, yet?

@habeitberlin

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## DRINKS

### Perlen vor die Säue

Peach Bellini 16€  
White Peach Nectar, Ruinart Brut Champagne

Apricot Bellini 16€  
Apricot Nectar, Ruinart Brut Champagne

Miss Kitten 16€  
Coco Clément Rum, Gin Jardin d'été  
Lemon, Ruinart Brut Champagne

### Highballs & Friends

Naked and Famous 13€  
Mezcal, Aperol, Yellow Chartreuse, Lime

Bloody Mary 13€  
Vodka, Datterino Tomato, Harissa Jungle Juice,  
Lemon, Olive & Pickles, Salt

Espresso Martini 13€  
Butter Washed Rum, Crème de Cacao à la Vanilla,  
Ristretto, Cinnamon Syrup

Rabarbara Streisand 13€  
Añejo Rum, Dry Orange Curaçao, Aromatic Bitters,  
Lime, Ginger, Soda

Habeit Mule 13€  
Cucumber, Dill, Saffron Gin, Lime, Ginger & Soda

Chilli Gonzalez 14€  
Chilli-Infused Mezcal, Falernum, Apricot Nectar  
Lime, Soda

Misses Paloma 14€  
Tequila Blanco, Aperol, Pink Grapefruit,  
Za'atar Honey, Lime & Soda

### Softdrinks

Rheinsberger Preussenquelle <sup>0,75L</sup> 3.50€ | 6.50€  
Sparkling | Still

Homemade Limonana <sup>0,2L</sup> 5.50€

Juice | Nectar Van Nahmen <sup>0,2L</sup> 4€

Apple, Apricot, White Peach, Pomegranate Tomato

Coca Cola | Zero <sup>0,2L</sup> 4€

Thomas Henry <sup>0,2L</sup> 4€

Soda Water | Tonic Water | Spicy Ginger Beer

Mystic Mango | Pink Grapefruit

Fever-Tree Indian Tonic <sup>0,2L</sup> 4.5€

Red Bull | Organics <sup>0,2L</sup> 5€

Regular, Sugarfree, Viva Mate, Black Orange

### Champagne & Crémant

0,1L | 0,75L

Bouvet Crémant de Loire 7€ | 45€

Ruinart R Brut 18€ | 140€

Ruinart Rosé Brut 170€

### White Wine

Laborie 5€ | 29€  
Chardonnay, South Africa

Gutswein 5.50€ | 33€  
Riesling, Germany

Segal Fusion 6.50€ | 39€  
Sauvignon Blanc, Chardonnay, Israel

Bischel Sonnenhof 35€  
Grauburgunder, Germany

### Rosé Wine

Mount Hermon Rosé 39€  
Cuvée, Israel

### Red Wine

Barkan 6€ | 36€  
Malbec, Israel

Segal Fusion 6.50€ | 39€  
Merlot, Cabernet Sauvignon,  
Cabernet Franc Israel

Montecillo Crianza Roja 5€ | 29€  
Temperanillo, Spain

Tianna Bocchoris Negre 48€  
Manto Negro, Cabernet Sauvignon  
Shiraz, Spain

Big Easy 47€  
Shiraz, Cabernet Sauvignon,  
Grenache & Mourvèdre, South Africa

### Beer

Estrella Galicia <sup>0,33L</sup> 4€

Pilsner Urquell <sup>0,33L</sup> 4€

### Coffee & Tea

Americano 3€

Espresso | Double 2€ | 3.50€

Fresh Tea 4€  
Ginger | Mint