

habeit

FOOD

HABEIT SHABBAT TABLE

Bread Basket with Pita & Challah	6€
Hummus	4€
Labneh	2.5€
Green Tahini	2.5€
Sour Cabbage	2.5€
Spicy Yogurt	2.5€
Or take it all?	16€

SALADS OF SAFTA

Israeli Salad	11€
Tomato, Cucumber, Red Onion, White Cabbage, Falafel	
Arabic Salad	9€
Romaine Lettuce, Cherry Tomato, Red Onion, Cumin Croutons, Za'atar Dressing	
Beetroot Carpaccio	10€
Pomegranate Syrup, Spicy & Salty Nuts, Feta	
Winter Salad	13€
Lambs Lettuce, Seasonal Fruit, Red Onion, Chilli, Goat Cheese	
Moroccan Eggplant Salad	8€
Tahini, Chickpea, Paprika Dressing	

THE TRADITIONAL WAY OF IMA

Esmat Musakhan	17€
Pulled Chicken, Tahini, Sumac, Malawach Bread	
Shakshouka Sandwich	15€
Hummus, Herbs, Egg	
Fish Shawarma „Jaffa Style“	17€
Hummus, Caramelized Onion, Burned Tomato	
Brisket	15€
Oven Potato, Labneh, Challah Cracker, Mustard	

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	13€
Habeit Malfof	18€
Ground Beef Stew, Cabbage, Freekeh Mint, Parsley	
Goulash Shel Safta	16€
Couscous	
Tavshil shel Hag	18€
Meat, Artichoke, Chickpea, Challah	

SAFTA'S DESSERTS

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

Are we friends, yet?

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