

# habeit

S H E L A M A N O

 @habeitberlin

## Appetizer

Labneh, Garlic, Chili, Fresh Mint <sub>F</sub>	6€
Tahina, Garlic, Coriander, Za`atar <sub>G</sub>	6€
Focaccia, Olive Oil, Salt from Aldon, Za`atar, Sumac <sub>A1</sub>	7€
Eggplant, Moroccan Style Zaalouk	6€
Rak Hummus <sub>G</sub>	8€
<i>Choose your toppings:</i>	
Lamb Ragout 6€ · "Foul" Bean 4€	
Hard Boiled Egg <sub>I</sub> 2€ · Msabbaha <sub>G</sub> 4€ · Pita <sub>A1</sub> 1€	

## Tel Aviv has never been closer.

„The cuisine of Restaurant HABEIT is a feel-good cuisine! Anyone who has ever visited Tel Aviv will find the unforgettable flavours in our dishes. And anyone who has not been there, we'll take you on a journey. At HABEIT, we offer street food cuisine with intense flavours, as known from the Shuks, and which will remind every Isareli of their home.“

*Ronen Dovrat Bloch, Culinary Chef AMANO Group*

## HAOCHEL SHEL HABAIT – SOUL FOOD

Fish Shawarma, Lemon Cream,  
Pickled Leaf Salad,  
Pita <sub>A,B,I,G</sub>  
14€

Musakhan „Abu Ghosh“ Style <sub>A,G,I</sub>  
*Abu Ghosh is a small village near Jerusalem*  
13€

Chraime  
„Habeit Kmo Shel Ima“ <sub>A,B</sub>  
*Mama's recipe*  
15€

Freekeh, Black Tiger Shrimp,  
Harissa Glaze, Olive Oil <sub>A,F,M</sub>  
18€

## Great Starters

Sabich Challah, Eggplant, Egg, Harissa, Tahina, Pickles, Parsley <sub>A,I,G</sub>	7€
Mixed Salad, Tomato, Soft-Boiled Egg, Fried Salmon <sub>A,17</sub>	10€
Deep-fried Cauliflower with Tzatziki <sub>F,G</sub>	9€
Pita Arayes, Tomato Salad "Azbanı Spicy" <sub>A1</sub>	15€

## When you dip, I dip

"Hummus Habeit Balagan" Platter <sub>A,G</sub>	16€
Sabich "Meforak" Platter <sub>A,G,I</sub>	15€

## Dessert

Basboussa, Orange Syrup, Ice Cream, Yoghurt, Honey, Dry Olives, Pistachio <sub>A,I,F,12,14</sub>	8€
Biscuit of Kadayif, Sweet Labneh, Strawberry and Sumac Confiture <sub>A,F,14</sub>	8€

### Additives

A gluten · B fish · C crustaceans · D sulphur oxide & sulphite · E celery · F milk & lactose · G sesame · H nut · I eggs · J lupine · K mustard · L soy · M molluscs · N peanuts  
1 with preservative, with dye · 2 with caffeine · 3 with antioxidation · 4 with sulphur dioxide · 5 with dye · 6 with blackening · 7 with quinine · 8 contains a source of phenylalanine  
9 genetically modified · 10 with milk protein · 11 with egg white · 12 ice cream · 13 ice cream with vegetable fat · 14 with sweetener · 15 with phosphat · 16 containing sulphites · 17 partially  
finely chopped meat content · 18 slurry meat

## Cocktails

Jerusalem Spritz <sup>5,7,D</sup> 9€  
Aperol, Fever-Tree Wildberry,  
Sparkling Wine

French 75 <sup>D</sup> 11,50€  
Gin, Sugar, Fresh Lemon,  
Sparkling Wine

Espresso Martini <sup>2</sup> 11€  
Vodka, Espresso Liqueur,  
Espresso, Orange Bitters

Boker Tov 10€  
Drambui, Espresso, Tonic

Tommy's Margarita 12€  
Tequila, Fresh Lime,  
Agave Syrup, Salt

Negroni <sup>1,7,D</sup> 11€  
Gin, Campari,  
Red Vermouth

Habibi Mule 11€  
Arak, Safran Liqueur,  
Fresh Lime, Spicy Ginger, Salt

## Champagne 0,1L | 0,75L

Ruinart R Brut <sup>D</sup> 130€  
Ruinart Rosé Brut <sup>D</sup> 140€

## Sparkling Wine

Le Pelletier "Blanc de Blanc" <sup>D</sup> 7€ | 45€  
Thorsten Melsheimer  
Natural Wine

## White Wine

Jonathan White <sup>D</sup> 6€ | 36€  
Chardonnay, Colombard, Recanati, Galilee

Impression Gewürztraminer <sup>D</sup> 43€  
Semi Dry, Judean Hills

Efrat Dry White <sup>D</sup> 4,50€ | 27€  
Esmerald Riesling, Semillon, French Colombard

Impression Chardonnay <sup>D</sup> 39€  
Chardonnay, Judean Hills

## Rosé Wine

Impression Rosé <sup>D</sup> 45€  
Barbera, Grenache, Judean Hills

## Red Wine

Jonathan Red <sup>D</sup> 6€ | 36€  
Cabernet Sauvignon Shiraz, Recanati Galilee

Impression Sangiovese <sup>D</sup> 39€  
Sangiovese, Judean Hills

Devotage Marselan <sup>D</sup> 45€  
Marselan, Malbec, Judean Hills

Efrat Dry Red <sup>D</sup> 4,50€ | 27€  
Cabernet Sauvignon, Carignan, Argaman  
Judean Hills

Integritage <sup>D</sup> 48€  
Grenache, Syrah, Carignan, Mouvedre, Judean Hills

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## Beer

Pilsner Urquell	4€
San Miguel	4€

## Softdrinks

Vöslauer Water 0,2L   0,75L Sparkling   Still	3€   4,50 €	Fever-Tree 0,2L Indian Tonic <sup>7</sup> Fever-Tree Wildberry	4 €
Juice / Nectar 0,2L Apple, Rhubarb	3,50 €	Thomas Henry 0,2L Spicy Ginger	3,50 €
Homemade Limonana 0,2L	5,50 €	Thomas Henry Pink Grapefruit <sup>3,5</sup>	
Coca Cola   Zero <sup>2,5,15</sup> 0,2L	3,50 €		

## Coffee & Tea

Americano <sup>2</sup>	3€
Espresso <sup>2</sup>	2€
Double Espresso <sup>2</sup>	3,50€
Fresh Tea	4€

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