

## STARTS SHABBAT TABLE

Bread Basket with Pita & Challah <sup>A, G</sup>	6€
Hummus <sup>G</sup>	4€
Red cabbage with Mayonnaise <sup>I, K</sup>	4€
Za'atar Feta <sup>F, G</sup>	4€
Green Tahina <sup>G</sup>	3€
Moroccan Olives	4€
All in	18€

## HUMMUS SHEL BEIT

With the topping of your choice. 2 Pitav included.

- Hummus Mushroom <sup>A, F, G, VEGAN</sup> 12€
- Hummus Chicken Shawarma <sup>A, G</sup> 12€

## SAFTA'S STARTERS

Moroccan Eggplant Salad <sup>G, VEGAN</sup>	9€
Green Salad <sup>H, K, VEGAN</sup>	11€
Mint, Parsley, Chard, Red Onion, Pumpkin Seeds Sweet & Sour Cherry, Sumac Dressing	
Bulgur Salad <sup>A, F, VEGGIE</sup>	11€
Tomato Mix, Red Onion, Parsley, Tomato, Chickpeas	
Crispy Chicken Wings	12€
Tahina, Za'atar-Mayonnaise	
Cauliflower <sup>F, VEGGIE</sup>	12€
Sour Cream, Harissa, Garlic Confit, Lime, Olive Oil	
Beetroot Carpaccio <sup>G, H</sup>	10€
Raw Tahina, Coriander, Pesto, Chili Cashew, Olive Oil	

## THE TRADITIONAL WAY OF IMA

Kubbeh Selek <sup>A</sup>	21€
Beet Soup with Meat-Filled Dumplings	
Fish Shawarma „Jaffa Style“ <sup>B, H, A, F, G</sup>	18€
Sour Cream-Tahina, Caramelized Onions, Salad	
Hraime Shel Zeld <sup>A, B</sup>	18€
Spicy Stew with Fish of the day, Bell Paprika Tomato, Challah Bread, Chickpeas	
“Habeit” Masala Stew	16€
Potato, Chickpeas, Green Masala, Rice	

## 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

Musakhan Shel Habeit <sup>A, G</sup>	18€
Pulled Chicken, Tahina, Sumac Malawach Bread	
Habeit Chicken	18€
Potato, Safta's Spices	
Malia Cooks Vegetables <sup>A, VEGGIE</sup>	17€
Seasonal vegetables cooked traditionally	
Mansef Freekeh <sup>A, F, H</sup>	21€
Lamb, Cold Yogurt, Freekeh, Mint, Nuts	

## SAFTA'S DESSERTS

Habeit Malabi <sup>F</sup>	7€
Coconut	
Milk Sponge-Cake <sup>A, I, F</sup>	11€
Toffee Sauce, Whipped Cream	
Sweet Tahina & Yogurt <sup>H, VEGAN</sup>	10€
Yogurt, Cardamom, Chocolate, Halva	

Are we friends, yet?

@habeitberlin