

NON-ALCOHOLIC DRINKS 0%

MINERAL WATER

Magnus Imperial 0,25l / 0,75l 4,50 / 9,00

AYRAN Yogurtdrink with fresh mint 0,2l 5,50

REFRESHMENTS

Klintworth · Orange-, Apple-, Tomatojuice 0,2l 5,50

Lütauer · Apple- or Rhubarb Spritzer 0,2l 5,50

Bitter Lemon, Tonic Water 0,2l 5,50

Coca Cola, Fanta, Sprite 0,2l 5,50

ALCOHOLIC DRINKS 5% and more

WINE

We can offer you different wines by the glass.

White- and roséwines, 0,2l 9,90

Redwines, 0,2l 9,90

SPARKLING DELIGHTS

Prosecco 0,1l 10,50

Champagne Pascal Doquet, Blanc de Blancs brut Horizon, *bio*

Flasche · bottle 0,375l / Flasche · bottle 0,75l 45,00 / 95,00

BEER

Flensburger Pils · Pilsner beer, bottle 0,33l 5,50

Flensburger Radler · Lime & beer, bottle 0,33l 5,50

Flensburger Frei · Non alcoholic beer, bottle 0,33l 5,50

Erdinger Weißbier · Wheat beer, bottle 0,5l 7,00

Erdinger Weißbier · Non alcoholic wheat beer, bottle 0,5l 7,00

A glance at our wine list or wine bar is worth it.



GIVE JOY -

Saliba's fine products.



Hadiya – Arabic: gift. Whether **spices**, special blends, **dips** and **sauces** ... Saliba's fine products open up exciting ways into the sensual world of oriental cuisine. Best strategy: gain access **right here** or be inspired by **saliba-shop.de**.

Saliba Alsterarkaden

Neuer Wall 13 · 20354 Hamburg · phone 040-34 50 21

www.saliba.de · www.saliba-shop.de



Saliba – the fine cuisine of Syria.

LUNCH MENU



SIGN Hamburg · cover illustration: Boutros Al Maari (Pierre) · calligraphy: Jaques Toffi



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A warm welcome.

OUR MAZZA

Colourful treats – since 1985.

What you enjoy here has made us famous.

The classic irresistible pre dishes of Syria, an uncountable amount of appetizers. Variations of vegetarian or vegan. 22,00



MAIN DISHES and “poems”.

The all-time favourites.

Falafel

Vegan Fried chickpea medaillons, with tahina sauce, harissa sauce and oriental salad. 21,00

Maakloube

Eggplant and cinnamon piment rice with dates, almonds, cashew nuts, raisins, pine nuts, pomegranate seeds and various vegetables –

Vegetarian with yoghurt-mint-sauce 22,00

Vegan with aromatised chickpea-tomato-sauce 22,00

Meat with marinated, grilled lamb filet 28,00

Schaourma

Poultry Grilled chicken marinated in seven different spices. With humus, oriental salad and spicy oriental pita bread. 26,00

Moujadara

Vegan Burghul (wheat groats) with brown lentils and roasted onions, fatoush salad with pita crisps and pomegranate balsamic dressing. 23,00

Fish If wished also available with fish in tahina sauce – just like it is being eaten on Syria's southern coasts. 28,50

Kreddes

Seafood King prawns on apple curry sauce, seasonal vegetables, and scented khoushe darbari rice (basmati). 29,00



26,00

23,00

28,50

29,00

Nakanek

Meat Homemade lamb sausages with pine nuts on oriental salad with walnuts and feta cheese. With tahina- and harissa sauce 23,00



Magrabia

Meat Royal couscous with lamb and homemade merguez, seasonal vegetables, chickpeas and harissa sauce. 26,00

Always changing!

Daily specials

Our friendly staff will kindly tell you our daily lunch treats.

LUNCH MENU for your own choice.

The main course as desired.

• 3 differnt appetizers as a prelude.

• One main course – choose your favourite!

• Concluding highlight: Salibas Sweet Sins. 35,00

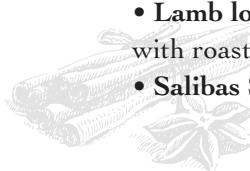
ARCADE MENU for familiar customers.

These popular dishes are available in the following order:

• At first 5 classics of the Caravan of delicacies: Humus, Falafel, Tabouleh, Nakanek and goat cheese curd.

• Lamb loins on sheep cheese sauce, basmati spice rice with roasted nuts, dates and vegetables.

• Salibas Sweet Sins 44,00



In case you are craving one of our numerous coffee and tea specialties ...

Arabic Mokka – our house coffee with cardamom 4,50

Tea with fresh mint · Rosebuds · Wildflower buds ... 7,00