

# الحمراء

Arabic for: "the Red One"

This corner is red since 2001,  
and serves colorful dishes and extraordinary drinks

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## Glossary

**Hummos:** chickpeas paste with finely ground sesame seeds (tahine)

**Baba Ganuj:** eggplant paste with finely ground sesame seeds

**Nakanek (spicy):** Arabian lamb sausages with garlic

**Kufta:** fried Arabian lamb and beef burger patties, with parsley and onions

**Halloumi:** semi-firm, salted white cheese, produced with cow, sheep and goat milk

**Masa:** a selection of assorted oriental starters

**Taboulé:** parsley salad with tomato, wheat semolina, spring onions, olive oil and lemon

**Labné:** Arabian cream yoghurt made from fermented milk, with a semi-firm,  
cream cheese-like consistence

## Al Hamra Bowls

either with coriander potatoes or green wheat

### Coriander Chicken Bowl

chicken fillet in pomegranate marinade, <sup>2,3</sup> coriander potatoes,  
tomato, cucumber, rucola, romaine lettuce, with a small bowl of fresh mint yoghurt

15.00 €

### Coriander Halloumi Bowl <sup>M, vegetarian</sup>

halloumi cheese <sup>M</sup>, coriander potatoes, pomegranate sauce <sup>2,3</sup>, tomato,  
cucumber, rucola, romaine lettuce, with a small bowl of fresh mint yoghurt

15.50 €

### Coriander Kufta Bowl

Kufta, coriander potatoes, pomegranate sauce <sup>2,3</sup>, tomato, cucumber,  
rucola, romaine lettuce, with a small bowl of fresh mint yoghurt

16.00 €

## Al Hamra Skillets

either with rice or green wheat

### Vegetable Skillet <sup>vegan</sup>

vegetables with oriental spices, avocado,  
with salad and small bowl of Tahine <sup>Z</sup>

13.50 €

### Halloumi Skillet <sup>vegetarian</sup>

vegetables with oriental spices, halloumi cheese <sup>M</sup>,  
with salad and small bowl of mint yoghurt

15.50 €

### Chicken Skillet

vegetables with oriental spices, chicken fillet,  
with salad and small bowl of mint yoghurt

14.50 €

## Al Hamra Platters

with Arabian bread <sup>A</sup>

### Al Hamra Platter <sup>vegan</sup>

avocado, sesame falafel, hummos <sup>Z</sup>, baba ganuj <sup>Z</sup>,  
vine leaves (slightly spicy), olives and pickled vegetables <sup>2,3</sup>

14.00 €

### Al Hamra Platter <sup>vegetarian</sup>

halloumi cheese <sup>M</sup>, sesame falafel, hummos <sup>Z</sup>, baba ganuj <sup>Z</sup>,  
vine leaves (slightly spicy), olives and pickled vegetables <sup>2,3</sup>

14.50 €

### Al Hamra Platter

nakanek (spicy), sesame falafel, hummos <sup>Z</sup>, baba ganuj <sup>Z</sup>,  
vine leaves (slightly spicy), olives and pickled vegetables <sup>2,3</sup>

14.50 €

### Vine leaves (slightly spicy) Platter <sup>vegan</sup>

stuffed with rice on bed of lettuce, olives, pickled vegetables <sup>2,3</sup>  
with small bowl of mint yoghurt

9.00 €

### Baba Ganuj Platter <sup>Z, vegan</sup>

with tomato, cucumber, olive oil and pickled vegetables <sup>2,3</sup>

9.50 €

## Wraps

### Rucola Chicken Wrap <sup>A</sup>

chicken fillet, pomegranate sauce <sup>2,3</sup>, tomato, romaine lettuce, rucola  
fresh mint yoghurt sauce

9.00 €

### Sesame Falafel Wrap <sup>A, vegan</sup>

sesame falafel, tomato, romaine lettuce and tahine <sup>Z</sup> sauce

9.00 €

### Coriander Chicken Wrap <sup>A</sup>

either with coriander potatoes or green wheat, chicken fillet, pomegranate sauce <sup>2,3</sup>,  
tomato, romaine lettuce and fresh mint yoghurt sauce

9.00 €

### Coriander Halloumi Wrap <sup>A, M, vegetarian</sup>

either with coriander potatoes or green wheat, halloumi cheese, pomegranate sauce <sup>2,3</sup>,  
tomato, romaine lettuce and fresh mint yoghurt sauce

9.50 €

### Coriander Kufta Wrap <sup>A</sup>

either with coriander potatoes or green wheat, kufta, pomegranate sauce <sup>2,3</sup>, tomato,  
romaine lettuce and fresh mint yoghurt sauce

9.50 €

### Nakanek (spicy) Wrap <sup>A</sup>

nakanek (spicy), pomegranate sauce <sup>2,3</sup>, hummos <sup>Z</sup>, tomato und romaine lettuce

9.50 €

## For Happy Kids

### Chicken Wrap <sup>A</sup> with small cubes of fried potatoes

7.00 €

### Halloumi <sup>M</sup> Wrap <sup>A</sup> with small cubes of fried potatoes <sup>vegetarian</sup>

7.00 €

### Hummos <sup>Z</sup> with small cubes of fried potatoes <sup>vegan</sup>

9.00 €

## Dessert

### Mouhalabieh <sup>M, vegetarian</sup>

milk cream with a topping of pistachio crumbles

5.50 €

### one piece of Baklava <sup>A, F, vegetarian</sup>

Arabian puff pastry with almonds or pistachios

3.50 €

### Kaak Bi Ajwa <sup>A, vegetarian</sup>

Palestinian pastries, filled with dates

4.50 €

### Daily varying selection of cakes <sup>vegetarian</sup>

5.00 €



# FOOD

# 23 YEARS

## Breakfast until 3 pm

with Arabian bread <sup>A</sup>

**Al Hamra Breakfast** <sup>vegetarian</sup> 14.00 €

omelette with parsley and onions, hummos <sup>Z</sup>, baba ganuj <sup>Z</sup>, tomato and mozzarella <sup>M</sup> pesto, halloumi cheese <sup>M</sup>, olives and pickled vegetables <sup>2,3</sup>

**Oriental Breakfast** <sup>vegetarian</sup> 14.00 €

fried egg on tomatoes, hummos <sup>Z</sup>, baba ganuj <sup>Z</sup>, tomato and mozzarella <sup>M</sup> pesto, halloumi cheese <sup>M</sup>, olives and pickled vegetables <sup>2,3</sup>

**Vegan Breakfast** <sup>vegan</sup> 14.00 €

avocado, sesame falafel, hummos <sup>Z</sup>, baba ganuj <sup>Z</sup>, vine leaves (slightly spicy), olives and pickled vegetables <sup>2,3</sup>

**Nablus Breakfast** <sup>vegetarian</sup> 14.00 €

fried egg on tomatoes and garlic, hummos <sup>Z</sup>, baba ganuj <sup>Z</sup>, halloumi cheese <sup>M</sup>, avocado, olives and pickled vegetables <sup>2,3</sup>

**Arabian Breakfast** 17.00 €

fried egg on tomatoes, hummos <sup>Z</sup>, nakanek (spicy), sesame falafel, labné <sup>M</sup>, one piece of baklava <sup>F</sup>, olives and pickled vegetables <sup>2,3</sup>

## Egg-based dishes fried/scrambled/omelette made of three eggs – until 3 pm

with Arabian bread <sup>A</sup>

**natural** 8.00 €

**with tomato and garlic** 9.00 €

**with halloumi cheese <sup>M</sup> and mint** 9.50 €

**with onions and parsley** 9.00 €

**half an avocado** 3.50 €

## Soup

with Arabian bread <sup>A</sup>

**red lentil soup** <sup>vegan</sup> 8.00 €

**with chicken** 10.00 €

## Masa “Caravan of Arabian delicacies”

with Arabian bread <sup>A</sup>

**Masa Platter** <sup>vegan</sup> 25.50 €

hummos <sup>Z</sup>, baba ganuj <sup>Z</sup>, pickled vegetables <sup>2,3</sup>, vine leaves (slightly spicy), avocado and sesame falafel

**Masa Platter** <sup>vegetarian</sup> 25.50 €

hummos <sup>Z</sup>, baba ganuj <sup>Z</sup>, pickled vegetables <sup>2,3</sup>, vine leaves (slightly spicy), halloumi cheese <sup>M</sup> and sesame falafel

**Masa Platter with Nakanek (spicy)** 25.50 €

hummos <sup>Z</sup>, baba ganuj <sup>Z</sup>, pickled vegetables <sup>2,3</sup>, vine leaves (slightly spicy), halloumi cheese <sup>M</sup> and nakanek

**Masa Combi Platter** 29.50 €

hummos <sup>Z</sup>, baba ganuj <sup>Z</sup>, pickled vegetables <sup>2,3</sup>, vine leaves (slightly spicy), halloumi cheese <sup>M</sup>, nakanek (spicy) and sesame falafel

### Separate bowls

(min. two bowls; single bowls may be ordered in addition to breakfast/masa platter/main course)

**mint yoghurt** 4.50 €

**vine leaves (slightly spicy)** <sup>vegan</sup> 5.00 €

**hummos** <sup>Z, vegan</sup> 5.50 €

**baba ganuj** <sup>Z, vegan</sup> 5.50 €

**labné** <sup>M, vegetarian</sup> 5.50 €

**sesame falafel** <sup>Z, vegan</sup> 6.00 €

**nakanek (spicy)** 6.50 €

**chicken** 6.50 €

**halloumi cheese** <sup>M, vegetarian</sup> 6.50 €

**taboulé** <sup>A, vegan</sup> 6.50 €

**kufta** 7.00 €

**coriander and potato cubes** <sup>vegan</sup> 5.50 €

**basmati rice** 4.50 €

**green wheat** 5.00 €

**half an avocado** 3.50 €

**pickled vegetables** 4.50 €

**Authentic – Zit u Zaater** <sup>vegan</sup> 4.50 €

(may be ordered separately) bowl with a delicious mix of Arabian spices, contains thyme, sesame, sumak, salt, plus a small bowl with olive oil

## Salad

with Arabian bread <sup>A</sup>

**Fatush Arabian Salad** <sup>vegan</sup> 12.00 €

toasted thyme and sesame bread strips <sup>A</sup> in tomato, cucumber, romaine lettuce, peppers, radishes, rucola and mint with pomegranate and olive oil dressing <sup>2,3</sup>

**Taboulé** <sup>A, vegan</sup> 14.00 €

parsley, tomato, wheat semolina, spring onions, lemon and olive oil on romaine lettuce

**Sesame Falafel Salad** <sup>vegan</sup> 14.50 €

sesam falafel on tomato, cucumber, romaine lettuce, peppers, radishes, rucola and mint, pomegranate and olive oil dressing <sup>2,3</sup>, with a small bowl of tahine <sup>Z</sup>

**Avocado Salad** <sup>vegan</sup> 14.50 €

avocado, tomato, cucumber, romaine lettuce, rucola and mint, peppers, radishes pomegranate and olive oil dressing <sup>2,3</sup>, with a small bowl of tahine <sup>Z</sup>

**Chicken Salad** 14.50 €

chicken fillet in pomegranate marinade, tomato, cucumber, peppers, radishes romaine lettuce, rucola and mint, pomegranate and olive oil dressing <sup>2,3</sup>, with a small bowl of fresh mint yoghurt

**Halloumi Salad** <sup>M, vegetarian</sup> 15.00 €

fried halloumi cheese ,tomato, cucumber, romaine lettuce, rucola and mint, peppers, radishes, pomegranate and olive oil dressing <sup>2,3</sup>, with a small bowl of fresh mint yoghurt

**Kufta Salad** 15.00 €

home made kufta, tomato, cucumber, romaine lettuce, rucola and mint, peppers, radishes, pomegranate and olive oil dressing <sup>2,3</sup>, with a small bowl of fresh mint yoghurt

**Small mixed Salad** <sup>vegan</sup> 6.50 €

romaine lettuce, tomato, cucumber, peppers, radishes, rucola and mint, pomegranate and olive oil dressing <sup>2,3</sup>

## Extras

**Arabian Bread** <sup>A</sup> 1.50 €

as side order with all dishes

### Allergenic substances:

<sup>A</sup> contains glutene

<sup>M</sup> contains milk and/or dairy products

<sup>S</sup> contains celery and/or related ingredients

<sup>Z</sup> contains sesame seeds and/or related ingredients

<sup>F</sup> contains edible nuts

### Food additives:

<sup>2</sup> with colourants

<sup>3</sup> with preserving agents

## Al Hamra Hummos

### home made, original Ramallah style

all hummos dishes served with cucumber, tomato, olives, pickled vegetables <sup>2,3</sup> and Arabian bread <sup>A</sup>

**Hummos** <sup>Z, vegan</sup> 9.00 €

with olive oil

**Hummos Avocado** <sup>Z, vegan</sup> 13.00 €

**Hummos Chicken** <sup>Z</sup> 14.00 €

fried chicken fillet, marinated in pomegranate sauce

**Hummos Sesame Falafel** <sup>Z, vegan</sup> 14.00 €

**Hummos Nakanek (spicy)** <sup>Z</sup> 14.50 €

**Hummos Halloumi** <sup>M, Z, vegetarian</sup> 14.50 €

**Hummos Kufta** <sup>Z</sup> 14.50 €

## Al Hamra Special October through May only

### Couscous

<sup>S,A</sup> with carrots, zucchini, potato, celery and pumpkin in tomato sauce

**vegan** 13.00 €

**with chicken** 17.00 €

**with lamb shank** 21.50 €

### Okra

okra pods, cooked with tomato sauce, small bowl of fresh mint yoghurt, either with green wheat or rice

**vegan** 14.00 €

**with chicken** 18.00 €

**with lamb shank** 22.50 €