

Night Kitchen

Heckmann Höfe, Oranienburger Str. 32, 10117 berlin
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KOMPLETTE SPEISEKARTE

| DISHES

Sesame Challah Bagel	VEGETARISCH	7,00 €
tahini, za'atar pesto, sambal, pickles (v)		
Matbucha Burrata	VEGETARISCH	16,00 €
moroccan slow cook tomato sauce, kalamata olives & Capers tapenade, focaccia (vg)		
Aubergine Clouds	VEGETARISCH	16,00 €
spinach tahini, bulgur, pomegranate, hazelnuts, coriander, parsley, mint (v)		
Cabbage Souvlaki	VEGETARISCH	16,00 €
labneh cheese, rucola pickles salad (pickled mango & onion) (vg, gf)		
Artichoke Hearts	VEGETARISCH	17,00 €
grilled artichokes, garlic confit, red peppers, za'atar sauce, pecorino cheese, green chilis, coriander (vg, gf)		
Salmon Ceviche		17,00 €
bloody mary sauce, mango, pickled onions, radish (gf)		
Beetroot & Vine	VEGETARISCH	17,00 €
roasted beetroot, crème fraîche, soy beans, grapes chimichurri, pecan nuts, dill & frisée (vg, gf)		
Beef Tartare		18,00 €
rumpsteak, capers, olives, zhug vinaigrette, herb mix, Za'atar crisp		
Garden Skordalia	VEGETARISCH	18,00 €
charred broccolini, zucchini & fresh spinach on Skordalia (almonds, garlic & bread crumbs) with harissa herb oil (v)		
Crispy Cauliflower	VEGETARISCH	18,00 €
smoked aubergine cream, jalapeño salsa, rucola & amba sesame (v, gf)		
Corn Ribs	VEGETARISCH	18,00 €
truffle butter, corn cream, castelmagno cheese, parmesan & bread crumble, green oil (vg)		
Arayes		21,00 €
chopped beef & lamb, tortilla, tahini, pine nuts, served on a skewer		
Butter Beans Chicken		22,00 €
toffee sumac chicken thighs, caramelised onions stew, cashews, pine nuts, cumin butter beans cream (GF)		
Surf & Turf		23,00 €
calamari & chorizo, cherry tomatoes confit, olives, zucchini, spring onion, black beans, tahini yogurt (gf)		
Pork Tanjia		23,00 €
date-soy & paprika glazed, smoky freekeh, Moroccan tanjia, basil peanuts		
Levantine Shrimps		24,00 €
grilled shrimps, coriander pesto, Mashwiya, parmesan cheese, crispy polenta, olive oil (gf)		
Spresso'Beef		26,00 €
slow cooked beef cheek, espresso-pepper sauce, buttery mashed potato, mustard seeds		

| DESSERT**Chocolate Truffle****9,00 €**

Belgium chocolate-coconut truffles, fresh berries (v,gf)

Bread Pudding

VEGETARISCH

9,00 €

Brioche soaked in crème brûlée, pecan nuts, maple (vg)

Beirut Nights

VEGETARISCH

9,00 €

Semolina cream pudding, rose water, coconut, pistachios, kadaif (vg)