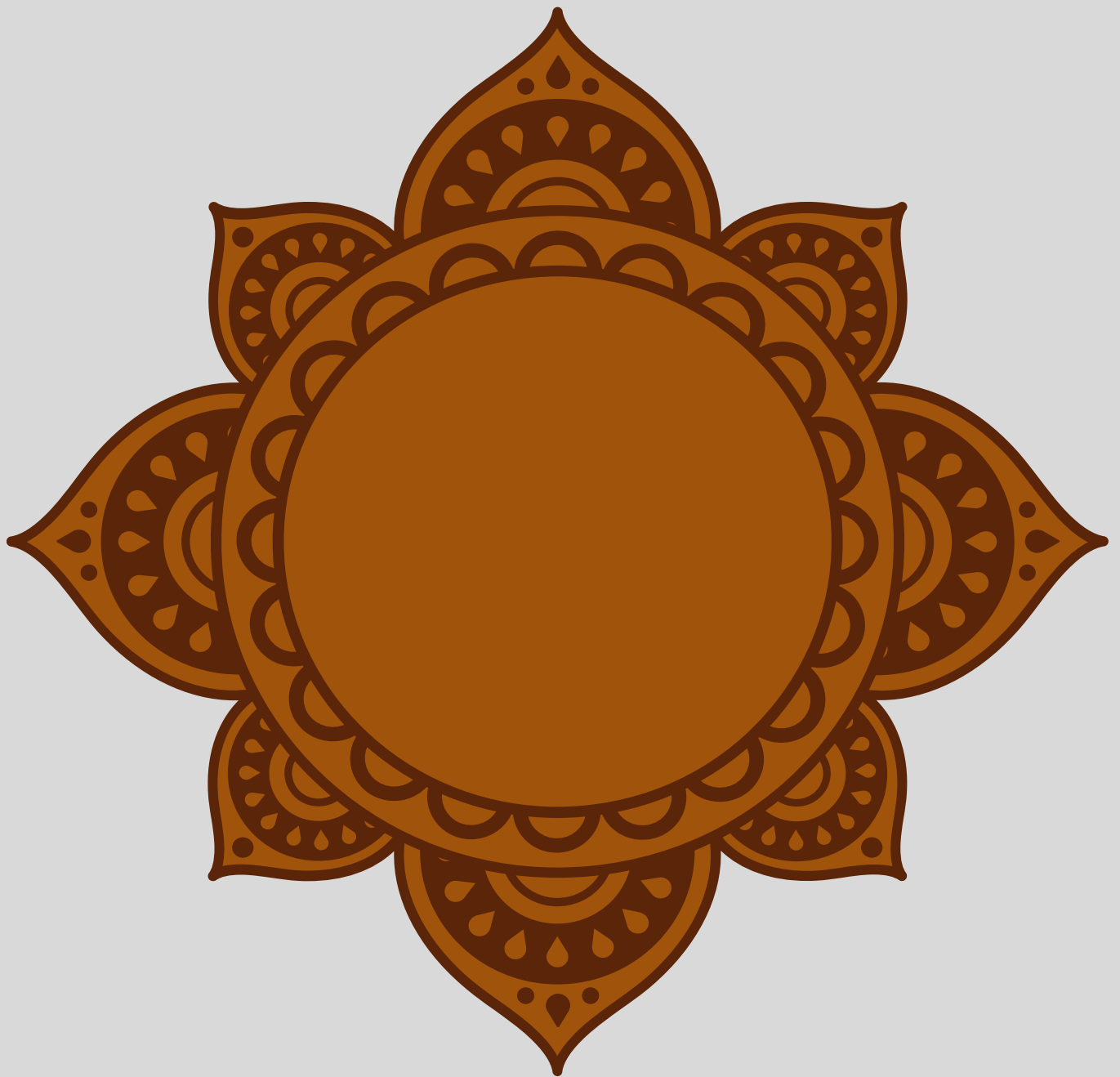




Salamat

Northern Iraqi specialties

english menu

All dishes and meals are being prepared
without any additional artificial or flavour-enhancing substances
(No Glutamat)

The list of natural allergens



Sesame



milk/lactose



wheat/gluten



mustard



peanuts



nuts

Soups

(a flat wheat bread with each soup)

10. Chickpeasoup ✓

5

with tomato, coriander, fresh parsely

11. Chickensoup with fresh mint

5

basmati rice, tomato, fresh peppermint

Olives

12. Olives

4

small bowl of green olives refined with wild thyme,
sesame and salt

✓ = vegan option available on request

Vegetarian Mixplates

(a flat wheat bread with each starter)

30. **Hummus**    ✓ 7
chick-peas mush with olive-oil, sesame paste and lemon
31. **Mutabel** (baba ganoush)    ✓ 7
eggplants with sesame, olive-oil and lemon
32. **Tabule**    ✓ 7
refined parsley salad, mixed with couscous, tomato, lemon, olive-oil
33. **Falafel**     ✓ 9
deep-fried small balls of chickpeas with sundry spices, hummus, sesame-joghurt-sauce, mix salad
34. **Halloumi**     9
deep fried cheese, with potato, hummus, sesame-joghurt-sauce, mix salad
35. **Makali**     ✓ 9
sundry vegetables, deep-fried with wild thyme, rosemary and salt, hummus, sesame-joghurt-sauce, mix salad
36. **Babylon Plate**     ✓ 10
Tabule, Hummus, Mutabel, Falafel, Halloumi, Makali, sesame-joghurt-sauce, mix salad
37. **Salamat Plate**     ✓ 16
Tabule, Hummus, Mutabel, Falafel, Halloumi, Pastille (puff pastry rolls filled with feta cheese and spinach), Kobba (rice potato pocket filled with vegetables), sesame yoghurt-sauce, mix salad

Mix-Plates with Meat

(each plate with hummus, salad, sesame-yoghurt-sauce and wheat bread)

50. **Fardos Plate**     14
Tabule, Hummus, Mutabel, Falafel, Halloumi, Burgul (Wheat-Salad), Schifta (lamb patty)
51. **Hammurabi Plate 2 Person**     32
Tabule, Hummus, Mutabel, Falafel, Burgul, Schifta (lamb patty), Halloumi, rice, deep fried vegetables, beef shawarma, potato
53. **Tigris Plate**     18
Tabule, Hummus, Mutabel, Falafel, Pastille (puff pastry rolls filled with feta cheese and spinach), Burgul (wheat-salad), Schifta (Lamb patty), Kobba (rice potato pocket filled with lamb, green peas and almonds)
54. **Chickenshawarma**     9
refined marinated and roasted stripes of chicken thigh in olives-rosemary-thyme-sauce with potato
55. **Chickenshawarma Spezial**     12
refined marinated and roasted stripes of chicken thigh in olives-rosemary-thyme-sauce with potato and deep fried vegetables refined with wild thyme
56. **Beefshawarma**     14
refined marinated and roasted stripes of beef in pomegranate-tomato-sauce, basmati-rice, deep fried vegetables refined with wild thyme
57. **Darband Plate**     14
Tabule, Hummus, Mutabel, Falafel, Halloumi, Burgul (wheat-salad), chickenshawarma, potato
58. **Pascha Plate**     18
Tabule, Hummus, Mutabel, Falafel, Halloumi, Burgul (wheat-salad), beef-shawarma, potato

Main Courses

with basmati-rice, fresh herbs and mixed salad

Bamya Okra (dark green pods) in tomato-coriander-sauce

- 70. vegan 10
- 71. with chicken 13
- 72. with lamb 17

Machlame

- 73. Chicken fried with fresh mint, tomato,  eggplant 13

Purtukal

- 74. Chicken fried with spicy plumbs, spinach,  chickpeas in orange-parsley sauce 13

Haluzha spicy plumbs, chickpeas, tomatoes, cinnamon and honey

- 88. vegetarian ✓ 10
- 75. with chicken 13
- 76. with lamb 17

Spinach

- 77. Fried chicken breast fillet with   mushrooms, spinach in a creamy sumac-curry-nutmeg sauce 13

Loby green beans in tomato-coriander-chickpea sauce refined with wild thyme

- 78. vegan 10
- 79. with chicken 13
- 80. with lamb 17

Couscous steamed cous-cous, with potatoes, chickpeas, various vegetables

- 81. vegan 10
- 82. with chicken 13
- 83. with lamb 17

Kusa Zucchini with raisins in a spicy tomato curry sauce

- 84. vegan 10
- 85. with chicken 13
- 86. with lamb 17

Kleine Ergänzungen

90. **Halloumi** (fried cheese) 2 pcs.  2
91. **Falafel** (fried, made from chickpeas, with lots of spices). 2 pcs  2
92. **Rice 1 bowl** 3

Children

93. **children's plate** 6
Halloumi (fried cheese), hommes (chickpea mousse with sesame mousse), pastille (puff pastry rolls filled with spina, mint, feta cheese), fried potatoes, mixed salad

Desserts

94. **Paklava mit Walnut**      2
Puff pastry with walnuts, cardamom, cinnamon
95. **Paklava mit Pistachio**      3
Puff pastry with pistachio, cardamom, cinnamon
96. **Mamoul**      4
Semolina pastries with date filling, rose water
97. **Dessert-Mix-Plate**      10
verschiedene Paklavas, Mamoul, dazu Zabadi
98. **Zabadi**    4
dessert made of greek yogurt, roasted almonds, honey and cinnamon

Salamat Specialties

homemade and fresh

Laban

homemade salty yoghurt drink with 
fresh mint

small 0,2 l 3

large 0,4 l 5

Lime-Mix

fresh limes, fresh mint, mineral water,
sugar

small 0,2 l 4

large 0,4 l 6

Orient-Mix

freshly squeezed orange juice, with fresh
mint, fresh apple, organic apple juice

small 0,2 l 4

large 0,4 l 6

Pomegranate-Mix

Freshly squeezed orange juice, organic
pomegranate juice, fresh mint

small 0,2 l 4

large 0,4 l 6

Orange Juice

frisch gepresst

small 0,2 l 4

large 0,4 l 6

Mango-Lassie

with Greek yogurt 

small 0,2 l 4

large 0,4 l 6

Cold drinks

Selters Mineralwater (still)

bottle 0,25 l 2.5

bottle 0,75 l 5.5

Selters Mineralwater (carbonated)

bottle 0,25 l 2.5

bottle 0,75 l 5.5

Organic Apple Juice

small 0,2 l 2.5

large 0,4 l 4

Mango Nectar

small 0,2 l 2.5

large 0,4 l 4

Organic apple juice spritzer/ mango spritzer

small 0,2 l 2.5

large 0,4 l 4

Cola*

bottle 0,33l 2.5

Coca Cola light*

bottle 0,33l 2.5

Bionade-Elderberry

bottle 0,33l 2.5

*Additives in American bottled beverages

Cola, Cola light: carbon dioxide, coloring E150d, acidifier phosphoric acid,
aroma, caffeine

Teas

Tschai	3
black tea with cardamom and cinnamon	
Yogi Tea	3
Tea made from an exotic blend of spices  (ginger, clove, cardamom, cinnamon)	
Fresh-Mint-Tea	3
made from fresh mint leaves, lime and honey	
Fresh-Ginger-Tea	3
made from fresh ginger, lime and honey	
Mallow Tea	3
of red wild mallow flowers, cinnamon and honey	

Hot Drinks

Tigris Mokka	3
oriental style with cardamom, cloves, cinnamon and rose water	
Hot chocolate on a wooden spoon	5
homemade chocolate mix with cloves, cardamom, cinnamon 	
Sahlep	4
Egyptian hot drink (very sweet) with sultanas, almonds, cinnamon 	
Espresso	2.5
Coffee	3
Capuccino	3.5
Latte Macchiato	4

Red Wine

Chateau Ksara* La Prieure (lebanese)	0,2 l	8.5
elegant, with aromas of wood, vanilla, supple, purely round	bottle 0,75 l	29
La Meseta organic wine (Spanish)	0,2 l	7
little tannin, lots of fruit aroma, good concentration	bottle 1l	30

White Wine

Chateau Ksara* Merwah (lebanese)	0,2 l	8.5
intense citrus aromas with notes of tropical fruits	bottle 0,75 l	29
La Meseta organic wine (Spanish)	0,2 l	7
very aromatic, with plenty of presence	bottle 1l	30
White Wine Spritzer	0,2 l	5

Rose Wine

Chateau Ksara* Sunset (lebanese)	0,2 l	8.5
Aroma of red berries, hints of spices, lively balanced, fresh	bottle 0,75 l	29

Pomegrante Wine

Granatapfelwein Agsu (Aserbaidshen)	0,2 l	8.5
fruity, dry	bottle 0,75 l	29

*contains sulphites

Bottled Beer

Lammsbräu Edel Pils Neumärkter organic beer	4
Augustiner Hell light beer	4.5
Weihenstephan Hefeweizen	5
Lammsbräu Pils alkoholfrei Neumärkter organic beer	4

Cocktails

Mojito made from 4cl light Cuban rum, lime juice, mint, cane sugar and mineral water	7
Aperol Spritz ** Mixed drink made from Aperol**, Prosecco, orange	7
Gin Tonic *** fresh mint, tonic water***, lime	7
Tinto de Verano Mixed drink made from red wine, pomegranate juice, lime	7

Spiritnosén

Arak Arabic clear aniseed liquor, 49% vol.	3.5
Moskatel fine citrus, melon and honey notes 14.5 vol.	3.5
Wodka Moskovskaya pleasant intense purity with a slight sweet note 40% vol.	3.5

Prosecco

Prosecco* dry only bottle 0,75l 29

*contains sulphites ** with coloring E110, E124

*** with antioxidant ascorbic acid, aroma quinine

