

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**  6
with tomato, coriander, fresh parsley
11. **Chickensoup** with fresh mint 6
basmati rice, tomato, fresh peppermint










































Olives

12. **Olives**  5
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**     8
chick-peas mush with olive-oil, sesame paste and lemon
31. **Mutabel** (baba ganoush)     8
eggplants with sesame, olive-oil and lemon
32. **Tabule**     8
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**      17
Tabule, Hummus, Mutabel, Falafel, Halloumi, Makali
Pastille (puff pastry rolls filled with feta cheese and spinach),
Kobba (rice potato pocket filled with vegetables), sesame-yoghurt-sauce, mix salad
38. **Bagdad Platte**      29
Tabule, Hummus, Mutabel, Falafel, Halloumi, Pastille (puff pastry rolls filled with feta cheese and spinach), Kobba (rice potato pocket filled with vegetables), Makali, sesame-yoghurt-sauce, mix salad, potatoes

Mix-Plates with Meat

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

53. **Tigris Plate**     18
Tabule, Hummus, Mutabel, Falafel, Pastille (puff pastry rolls filled with feta cheese and spinach), Burgul (wheat-salad), Halloumi, Kobba (rice potato pocket filled with lamb, green peas and almonds), potatoes
54. **Chickenshawarma**     10
refined marinated and roasted stripes of chicken thigh in olives-rosemary-thyme-sauce with potato
55. **Chickenshawarma Spezial**     13
refined marinated and roasted stripes of chicken thigh in olives-rosemary-thyme-sauce with potato and deep fried vegetables refined with wild thyme
56. **Beefschawarma**     15
refined marinated and roasted stripes of beef in pomegranate-tomato-sauce, basmati-rice, deep fried vegetables refined with wild thyme
57. **Darband Plate**     15
Tabule, Hummus, Mutabel, Falafel, Halloumi, Burgul (wheat-salad), chickenshawarma, potato
58. **Pascha Plate**     19
Tabule, Hummus, Mutabel, Falafel, Halloumi, Burgul (wheat-salad), beef-shawarma, potato
60. **Hammurabi Plate 2 Person**     38
Tabule, Hummus, Mutabel, Falafel, Burgul, Halloumi, mix salad, rice, Makali, beef shawarma, potato, Kobba (rice potato pocket filled with lamb, green peas and almonds),

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 14
- 72. with lamb 18

Machlame

- 73. Chicken fried with fresh mint, tomato, eggplant  14

Purtukal

- 74. Chicken fried with spicy plumbs, spinach, chickpeas in orange-parsley sauce  14

Haluzha spicy plumbs, chickpeas, tomatoes, cinnamon and honey

- 88. vegetarian ✓ 10
- 75. with chicken 14
- 76. with lamb 18

Spinach

- 77. Fried chicken breast fillet with mushrooms, spinach in a creamy sumac- curry-nutmeg sauce 14

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

- 78. vegan 10
- 79. with chicken 14
- 80. with lamb 18



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

- 81. vegan 10
- 82. with chicken 14
- 83. with lamb 18

Kusa Zucchini with raisins in a spicy tomato curry sauce

- 84. vegan 10
- 85. with chicken 14
- 86. with lamb 18

Kleine Ergänzungen

- | | | | |
|-----|---|--|------|
| 89. | 1 wheat bread | | 0.50 |
| 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 0,75 l 6

Selters Mineralwater (carbonated)

bottle 0,75 l 6

Organic Apple Juice

small 0,2 l 3

large 0,4 l 4.5

Mango Nectar

small 0,2 l 3

large 0,4 l 4.5

**Organic apple juice
spritzer/ mango spritzer**

small 0,2 l 3

large 0,4 l 4.5

Cola*

bottle 0,33l 3

Coca Cola light*

bottle 0,33l 3

Bionade-Elderberry

bottle 0,33l 3

*Additives in American bottled beverages

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

Teas

Tschai

black tea with cardamom and cinnamon

3

Yogi Tea

Tea with milk made from an exotic blend of spices (ginger, clove, cardamom, cinnamon) 

3

Fresh-Mint-Tea

made from fresh mint leaves, lime and honey

3

Fresh-Ginger-Tea

made from fresh ginger, lime and honey

3

Mallow Tea

of red wild mallow flowers, cinnamon and honey

3


Hot Drinks

Tigris Mokka

oriental style with cardamom, cloves, cinnamon and rose water


3

Hot chocolate on a wooden spoon

homemade chocolate mix with cloves, cardamom, cinnamon 

5

Sahlep

Egyptian hot drink (very sweet) with sultanas, almonds, cinnamon 

4

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 0,33l	4
Neumärkter organic beer	
Augustiner Hell 0,5l	5
light beer	
Weihenstephan Hefeweizen 0,5l	5
Lammsbräu Pils alkoholfrei 0,33l	4
Neumärkter organic beer	

Coctails

Mojito	8
made from 4cl light Cuban rum, lime juice, mint, cane sugar and mineral water	
Aperol Spritz **	7
Mixed drink made from Aperol**, Prosecco, orange	
Tinto de Verano	8
Mixed drink made from red wine, pomegranate juice, lime	

Spirituosen

Arak	5
Arabic clear aniseed liquor, 49% vol. with water and ice	
Moskatel	5
fine citrus, melon and honey notes 14.5 vol.	
Wodka Moskovskaya	5
pleasant intense purity with a slight sweet note 40% vol.	

*contains sulphites

** with coloring E110, E124

