

SALT & SILVER



ST.  
PAULI

HAM  
BURG

LEVANTE

MEZZE, SHARING & DRINKS

EST. 2017



# THE YALLAH – COMBO

*/ available from two persons*

*We recommend our culinary tour:  
Discover the diversity and joie de vivre of  
the oriental food culture with our  
„YALLAH - KOMBO“. We serve highlights  
of the menu and daily specials in several  
rounds, to share, in the middle of the table.  
The bigger the group, the more dishes -  
and of course all the more fun!*

**PER PERSON 59.00** *(Allergenes on request)*



## MEZZE & SHARING

*Soul food inspired from the Levant region. We use ingredients of the highest quality, including home-grown vegetables and herbs, directly imported specialties, fish from sustainable sources and free-range meat.*

### **COLD**

labneh / zhoug / bread 9.50

çiğ köfte / romana / salt lemon 9.00

tomato / arab XO / epazote 14.50

muhammara / eggplant / apricot / olive caramel 15.00

beef tartare / cannelloni / aleppo chili / rose 18.50

catch of the day / smoked yogurt / cucumber / mint 19.50

### **WARM**

beetroot-skewer / sesame / cherry / chestnut 14.50

manti / lamb / yoghurt / peppers / mint 17.00

leek / chipotle / black garlic / miso-hollandaise 16.50

mussels / vadouvan / suçuk / chili 18.50

taco arab / parsley root / king oyster mushroom / miso (2 pcs) 18.50

### **SWEET**

çay / vanilla / cinnamon 11.00

# APERITIF & COCKTAILS

**TOMMYS MARGARITA** 10.50

Tequila Reposado / lime / agave / salt

**MEZCALITA** 12.50

mezcal 100% espadin / lime / orange / agave / salt

**PISCO SOUR** 10.50

Mal Paso Reservado / lime / super syrup / angostura

**FLYING BAZAAR** 10.50

Bombay Sapphire / tea / lychee / pommegranate / lime / bergamotte / tangerine

**GIN GIN MULE** 10.50

Bombay Sapphire / lime / sugar / ginger beer / angostura / mint

**MANGO MULE** 11.50

mezcal 100% espadin / cucumber / mango / lime / agave / ginger beer

**ORIENTAL REMEDY** 13.50

Johnny Walker Black Lable / black cardamom / ginger / lemon-scotch-espuma

**LUZ** 13.50

jura rum cask / rum / pineapple / lime / almond

**RANGLUM** 13.50

bermuda rum / jamaican rum / falernum / lime

## AFTER DINNER

**ESPRESSO MARTINI** 12.00

Grey Goose / espresso / Patron Cafe XO / sugar / salt

**PLATANO** 12.50

Monkey Shoulder / discarded banana rum / amaro / chocolate mole

## MOCKTAILS & LEMONADE

**SHRUB** 6.50

citrus / vinegar / soda

**FLYING FREE** 9.00

cold drip minttea / bergamotte / tangerine

**SINSIN SPRITZ** 10.50

Undone Gin / Undone Red Vermouth / Prosecco by Jörg Geiger

**LEVANTE LEMONADE** 0,4l 6.50

pommegranate / lime / sugar / soda

## SOFTS & BEER

**WATER** (natural / sparkling) 0,75l 4.90

**APPLE SPRITZ** (natural) 0,4l 5.20

**SINALCO COLA** 0,33l 4.20

**SINALCO EXTRA** (sugarfree) 0,33l 4.20

**TWO CHEFS BREWING** IPA 0,33l 7.50

**PERONI BIRRA** (Italy) 0,33l 5.00

**JEVER** from the tap 0,4l 5.50

**PERONI BIRRA 0.0** (alcohol free) 0,33l 5.00

# WINE

## **SPARKLING**

**SALT & SILVER – PET NAT** 0,1l / 7.50 0,75l / 49.00

Wein- & Sektgut Wagner v. Wohlgemuthheim, Zell-Merl, Mosel, Germany, Gelber Muskateller

**CRÉMANT** 9.50 / 64.00

Bouvet-Ladubay, Loire, France, Chenin Blanc

## **WHITE** (0,15)

**2023 SAUVIGNON BLANC** 8.50 / 42.00

Weingut Weedenborn, Rheinhessen, Germany, Sauvignon Blanc

**2022 BLANC DE BLANCS** 6.80 / 33.00

Château Ksara, Bekaa Valley, Lebanon, Muscat, Sauvignon Blanc, Sémillon

**2022 KAUFMANN RIESLING** 8.20 / 40.00

Weingut Kaufmann, Rheingau, Germany, Riesling

**2022 GRAUBURGUNDER KATHRIN OTTE** 48.00

Weingut Mehling, Deidesheim, Pfalz, Germany, Grauburgunder

## **ROSÉ** (0,15)

**2023 SALT & SILVER EDITION ROSÉ** 7.50 / 37.00

Katharina Wechsler, Kai Schätzel, Rheinhessen, Germany, Portugieser, Spätburgunder

**2022 SUNSET ROSÉ** 7.20 / 36.00

Château Ksara, Bekaa Valley, Lebanon, Cabernet Franc, Syrah

## **RED** (0,15)

**2022 HABLA DE LA TIERRA** 8.50 / 42.00

Bodegas Habla, Extremadura, Spain, Tempranillo, Cabernet Franc

**2021 PETIT OURS** 9.50 / 48.00

Domaine du Coulet, Matthieu Barret, Rhône, France, Syrah

# SHOTS FIRED

## **MEZCAL** (2cl)

ALIPUS SANTA ANA 6.50

ALIPUS SAN JUAN 6.5

ALIPUS TIO JESUS 7.5

ALIPUS SAN ANDRES 7

DON MATEO DE LA SIERRA - ALTO 7.50

DON MATEO DE LA SIERRA - MANSO SAHUAYO 8.50

## **RUM** (2cl)

DOS MADERAS 5+5 7

BOTUCAL 7

PLANTATION XAYMACA 8

PLANTATION XO 9

WAGEMUT BARBADOS XO 8.50

BACARDI DIEZ 8.50

BACARDI NEO 9.50

BACARDI EXQUISITO 13.50

# COFFEE

ESPRESSO 2.60

ESPRESSO DOPPIO 3.60

AMERICANO 3.60



## HERITAGE

*Those who process as much food as we do, not only have a responsibility to their guests for quality and taste, but are also accountable to our environment. That is why we work every day to build our supplier and producer chain as ecologically sustainable as we can. We want to be as independent as possible from the "food industry" and not be part of factory farming and overfishing of the world's oceans. For these reasons, we depend on partners whose ethical standards are just as important. We would like to introduce some of them to you here.*

### **GRÜNKORB**

In the organic nursery Grünkorb, we grow our own products together with gardener Philip Frenßen and try to become a little bit more sustainable and self-sufficient every day. The products that we grow there are at least BIO certified, some of them with the Demeter seal. Here quality is lived sustainably and regionally with love and understanding.

### **HARB FAMILY**

Adib Harb, who was born in Lebanon, was the first to start importing food from the Levant region to Berlin in 1980. More than 35 years later, the children Oliver and Theresa run the company and are our source, contact person and inspiration all in one. Harb GmbH supplies us with spices, molasses, herbs and many other exotic foods from the culinary rich Levante region.

### **BUTCHERY BURMEISTER**

The countryside butchery Burmeister from Viöl exists since 1901 as a family business and supplies us with beef and lamb. The lambs come exclusively from North Friesland and the cattle come without exception from sustainable freerange farming within a radius of 50km.

### **HUMMER PEDERSEN**

Our longtime partner for fresh fish. Together with Karl and Micha, we scan the market in search of local products, stock-friendly fishing methods and sensible and sustainable farms. The challenge to use fish from the North Sea or Schleswig-Holstein as much as possible means a big investment of time and money and we take this task very seriously. In return, thanks to Hummer Pedersen, you can enjoy absolute premium quality with a clear conscience.