

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 55.00



MEZZE & SHARING

Our selection of delicious soul food from the Levante region. We use highest quality ingredients, including farm-to-table vegetables and herbs, directly imported specialties, fish from sustainable sources and free-range meat.

COLD

- labneh / pistacchio ezme / oliveoil 7.50
- greek olives from Theodora / zaatar / citrus 8.00
- bitter leafs / stracchino / orange / molassis 12.00
- çiğ köfte / romana / salted lemon 9.00
- muhammara / pita / black olives / walnut 14.00
- beef tartar / lovage / aleppo chili / boule de belp 18.00
- catch of the Day / whey / citrus / fennel 18.50

WARM

- cabbage / sucuk / hollandaise / sumac 17.00
- yellow beets / carott / vadouvan / cashew tahini 16.50
- shawarma / leek-kimchi / ajvar-mayo 18.00
- taco arab / brussel sprouts / pear / black garlic / daikon-pickles (2 pcs) 17.50
- catch of the day in wineleaf / pilav / almond / kerbel 22.50

SWEET

- rose / raspberry / kadaifi 11.00

(allergy menu on request)

APERITIF & COCKTAILS

TOMMYS MARGARITA 10.50

Cazadores Tequila Reposado / lime / agave / salt

MEZCALITA 12.50

Mezcal 100% Espadin / lime / agave / salt

PISCO SOUR 10.50

Mal Paso Reservado / lime / sugar / egg / angostura

BARBADOS BOOM 9.50

Barbados Rum / orange / lime / ginger / angostura

KIR ROYAL 9.50

raspberry / thyme / vinegar / crémant de loire

FLYING BAZAAR 10.50

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

SAGE MULE 10.50

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

MANGO MULE 11.50

Mezcal 100% Espadin / cucumber / mango / lime / habanada / ginger beer

ROMERO FIZZ 11.00

Bombay Sapphire / rosepetals / rosmory / eggwhite / soda /

OLD COUNTRY 12.50

Williams Birnenbrand / apple brandy / lime / mint / sugar

CAVALIER GIMLET 13.00

Hendricks Gin / lime-rose cordial / rosepetals / salt

PENICILLIN 13.50

Blended Scotch / black cardamom / ginger / lemon-scotch espuma

AFTER DINNER

ESPRESSO MARTINI 13.50

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

PLATANO 12.50

blended scotch / rum / banana / amaro / chocolate mole / orangeblossom

OAXACA OLD FASHIONED 13.00

Alipus San Juan / Herradura Reposado / corn / orange / angostura

HAZEL KISS 9.50

Kornfetti / hazelnut / coconut / cacao

MOCKTAILS & LEMONADE

RED ROOSTER 7.00

fresh beetroot juice / sumac-syrup / lemon / soda

FLYING FREE 8.50

cold drip minttea / bergamotte / mandarine

SINSIN SPRITZ 9.50

Undone Gin / Undone red Vermouth / prisecco from Jörg Geiger

SHRUB 0,4l 6.50

raspberry-thyme shrub / sugar / soda

LEVANTE LIMO 0,4l 6.50

pommegranate / lime / homemade syrup / soda

SMOKEY ICETEA 0,4l 9.00

cold drip lapsang souchong / homemade orange liqueur / lemon / soda

SOFTS & BEER

JUG OF WATER (still) 0,7l 4.90

carbon filtered from the tap

JUG OF WATER (sparkling) 0,7l 4.90

carbon filtered from the tap, carbonized

APPLESPRITZ (natural) 0,4l 5.20

SINALCO COLA 0,33l 3.80

SINALCO EXTRA (sugarfree) 0,33l 3.80

TWO CHEFS BREWING IPA 0,33l 6.50

PERONI BIRRA (Italy) 0,33l 4.50

JEVER from tap 0,4l 4.50

STÖRTEBEKER (alcoholfree) 0,33l 4.00

WINE

PRICKLER (0,1)

METZGER SEKT 6.50 / 42.00

Weingut Metzger, Pfalz, Germany, Riesling

CRÉMANT 8.50 / 58.00

Bouvet-Ladubay, Loire, France, Chenin Blanc

WEISS (0,15)

2020 SALT & SILVER EDITION WEISS 8.50 / 42.00

Katharina Wechsler, Kai Schätzel, Rheinhessen, Germany, Riesling, Müller-Thurgau

2021 SAUVIGNON BLANC 8.50 / 34.50

Weingut Weedenborn, Rheinhessen, Germany, Sauvignon Blanc

2020 BLANC DE BLANCS 6.80 / 33.00

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

2020 KAUFMANN RIESLING 8.20 / 39.50

Weingut Kaufmann, Rheingau, Germany, Riesling

2022 WEISSBURGUNDER & CHARDONNAY 44.00

Weingut Michael Andres, Deidesheim, Pfalz, Germany

2019 WEINSCHWESTERN CABERNET BLANC 49.00

Weinschwestern, Löwenstein, Germany, Cabernet Blanc

ROSÉ (0,15)

2021 FLYING SOLO 33.00

Domaine Gayda, Languedoc-Roussillon, France, Grenach, Cinsault

2019 SUNSET ROSÉ 6.80 / 33.00

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

ROT (0,15)

2022 HABLA LA TIERRA 7.80 / 38.50

Bodegas Habla, Extremadura, Spain, Tempranillo, Cabernet Franc

2020 SYRAH 8.90 / 44.00

Domaine Gayda, Languedoc-Roussillon, France, Syrah

All wines may contain sulphites.

SHOTS FIRED

TEQUILA (2cl)

PATRON BLANCO 7

PATRON REPOSADO 7.50

JOSE CUERVO RESERVA DE LA FAMILIA - PLATINO 9.50

JOSE CUERVO RESERVA DE LA FAMILIA - EXTRA AÑEJO 14.50

TEQUILA CASCAHÚIN - PLATA 48 7.50

TEQUILA CASCAHÚIN - TAHONA 8.50

TEQUILA CASCAHÚIN - EXTRA AÑEJO 9.50

MEZCAL (2cl)

ALIPUS SANTA ANA 6.50

ALIPUS SAN JUAN 6.5

ALIPUS TIO JESUS 7.5

ALIPUS SAN ANDRES 7

REAL MINERO BARIL, BECUISH 9

DON MATEO DE LA SIERRA - ALTO 7.50

DON MATEO DE LA SIERRA - MANSO SAHUAYO 8.50

RUM (2cl)

DOS MADERAS 5+5 6

BOTUCAL 6

PLANTATION XAYMACA 7

PLANTATION XO 8.50

WAGEMUT BARBADOS XO 8.50

BACARDI DIEZ 7.50

BACARDI NEO 9.50

BACARDI EXQUISITO 13.50

COFFEE

ESPRESSO 2.40

ESPRESSO DOPPIO 3.20

AMERICANO 3.50

CAPPUCCINO cow 3.80 / oat 4.00



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 and sensible 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 to whom ethical standards are just as important as we are. 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.

GOURMET EXPERTS

Former boxer Marc Funder knows how to make us sweat. Best slogan: “Guys, I don’t sell fat, I sell meat.” The likeable Irishman provides us with the best Angus beef and lamb that Ireland has to offer: antibiotic and drug-free feed, grazing, no growth hormones. The animals feed on Ireland’s lush herb meadows, live much longer than conventional fattening animals and are happy. You can taste it!