



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

char-fish / 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

blended scotch / black cardamom / ginger / lemon-scotch-espuma

LUZ 13.50

jura rum cask / rum / pineapple / lime / almond

RAGLUM 13.50

bermuda rum / jamaican rum / falernum / lime

DAIQUIRI 13.00

Flor de Caña 12 / lime / sugar

AFTER DINNER

ESPRESSO MARTINI 13.50

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

PLATANO 12.50

blended scotch / rum / banana / amaro / chocolate mole

MOCKTAILS & LEMONADE

FUNKY PEAR 9.50

sage tea / pear / shrub / soda

FLYING FREE 9.00

cold drip minttea / bergamotte / tangerine

SINSIN SPRITZ 10.00

Undone Gin / Undone Red Vermouth / Prosecco by Jörg Geiger

LEVANTE LEMONADE 0,4l 6.50

pomegranate / lime / sugar / soda

SOFTS & BEER

WATER FLATRATE (natural / sparkling) 4.50 per person

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 - LIFE IN A BUBBLE (Pet Nat) 0,1l / 7.50 0,75l / 45.00
Wein- & Sektgut Wagner v. Wohlgemuthheim, Zell-Merl, Mosel, Germany, Gelber Muskateller

CRÉMANT 9.00 / 64.00
Bouvet-Ladubay, Loire, France, Chenin Blanc

WHITE (0,15)

2022 SAUVIGNON BLANC 8.50 / 42.00
Weingut Weedenborn, Rheinhessen, Germany, Sauvignon Blanc

2021 BLANC DE BLANCS 6.80 / 33.00
Château Ksara, Bekaa Valley, Lebanon, Muscat, Sauvignon Blanc, Sémillon

2021 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)

2022 SALT & SILVER EDITION ROSÈ 7.20 / 36.00
Katharina Wechsler, Kai Schätzel, Rheinhessen, Germany, Blauer Portugieser

2021 SUNSET ROSÉ 7.20 / 36.00
Château Ksara, Bekaa Valley, Lebanon, Cabernet Franc, Syrah

RED (0,15)

2021 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

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 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

CAPPUCCINO cow 4.00 (7) / oat 4.20 (1)



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.

1 gluten / 2 shellfish / 3 egg / 4 fish / 5 peanut / 6 soy / 7 milk & lactose / 8 nuts & pulse / 9 celery /
10 mustard / 11 sesame seeds / 12 sulfur dioxide / sulfites / 13 lupine / 14 molluscs
a) colouring / b) preservatives / c) anti-oxidiser / e) sulphurized / f) blackened / g) phosphate / h)
caffeinated / j) quinine / k) sweetener