

# Appetizers

## Cold Appetizers

### Mtabal <sup>G K</sup>

paste made from grilled eggplant, tahini, yoghurt, and garlic  
8,50

### Muhamara <sup>A H K</sup>

paste made from sesame, black cumin, walnuts, pomegranate molasses and couscous  
9,00

### Baba Ganoush <sup>H</sup>

paste made from grilled eggplant, pomegranate molasses, parsley, onions, garlic  
9,00

### Kishke Khadra <sup>A K G</sup>

yoghurt paste, bulgur, chives, and walnuts  
8,50

### Hummus <sup>K</sup>

chickpeas, tahini, garlic, olive oil  
9,00

### Hummus Achdar <sup>K</sup>

chickpeas, spinach, tahini, garlic, olive oil  
9,00

### Shaundr <sup>K</sup>

beetroot, tahini, garlic, olive oil  
8,50

### Warak Eneb

grape leaves filled with rice, onions, parsley, and garlic  
7,50

### Musakaa

fried eggplant, tomato sauce, onions, garlic  
9,00

## Warm Appetizers

### Oriental Batata Harra

Syrian-style spicy potato wedges  
8,50

### Hummus Belachme <sup>K</sup>

hummus with minced lamb, olive oil  
11,50

## Soups

### Lentil Soup

red lentils, carrots, onions, potatoes, cumin  
8,50

### ... with Lamb

11,00

## Salads

### Olive Salad

olives, paprika, onions, lemon, thyme, and garlic  
8,00

### Tabbouleh <sup>A G</sup>

bulgur, parsley, tomatoes, onions, lemon, mint, olive oil  
8,50

### Bab Sharqi Salad <sup>A</sup>

Arab salad with tomatoes, cucumber, red pepper, romaine lettuce, balsamic vinegar, and bread-crisps  
14,50

### Halloumi <sup>G</sup>

mixed salad with grilled cow's milk cheese  
16,00

# Main Courses

## Mazza-Plate <sup>A K G H</sup>

mostly served cold  
hummus, mtabal, falafel, muhamara, kishke khadra,  
musakaa, baba ganoush, shaundr, olive salad  
18,50

## Turnover Combo <sup>A</sup>

for a light meal, mostly served cold  
2 of the following turnovers of your choice

Vegetarian Sambusek <sup>G</sup> with sheep's milk cheese  
Sambusek with minced lamb  
Fataier with spinach  
Kebbeh Hamis with minced lamb

each with a portion hummus and mtabal  
17,00

## Arab Pan

mushrooms, eggplant, carrots, zucchini, onions, red  
pepper, potatoes, tomato sauce and rice  
18,50

## Couscous <sup>A</sup>

zucchini, carrots, tomato sauce, chickpeas, potatoes, and  
garlic

vegan	with chicken	with lamb
17,00	19,00	21,00

## Falafel Plate <sup>A G K</sup>

falafel with hummus and salad, chickpeas, onions,  
coriander, garlic, cumin, and yoghurt sesame sauce  
18,50

## Fete Al-Magdous <sup>A G K</sup>

baby eggplant filled with minced lamb, yoghurt sauce  
and tomato sauce  
20,00

## Makloubeh <sup>G</sup>

eggplant with lamb over rice, served with yogurt sauce  
20,50

## Manssaf <sup>G</sup>

rice with peas and lamb, in a yoghurt sauce  
21,00

## Kabab <sup>A H K</sup>

finely minced lamb on a skewer, hummus, muhamara,  
salad, and rice  
21,50

## Shish Taouk

curried chicken skewers with hummus, garlic cream,  
salad and rice, Arab bread <sup>A</sup>  
22,50

## Lamb Shakkaf <sup>A H K</sup>

lamb skewers, muhamara, hummus, salad and rice, Arab  
bread <sup>A</sup>  
24,50

## Dajaj min Al-Jabal <sup>G</sup>

chicken breast stuffed with dates and pistachios,  
seasonal vegetables and a cream and sheep's milk  
cheese sauce – as grandmas in the Syrian mountains  
used to serve  
22,50

## Z'nud Al-Sitt

slices of minced lamb with roasted pistachios served over  
seasonal vegetables in a cream and sheep's milk cheese  
sauce  
23,00

## Mazza Al-Cham <sup>A K G H</sup>

for 2 people, mostly served cold  
hummus, mtabal, muhamara, kishke khadra, baba  
ganoush, hummus belachme, tabbouleh, falafel,  
halloumi, hummus green, shaunder, musakaa, olive salad  
assortment of 4 turnovers (vegan sambusek filled with  
sheep's cheese, sambusek with lamb, fataier with  
spinach, kebbeh hamis with lamb in bulgur-dough),  
batata harra and Arab bread  
59,00

## Salmon fillet <sup>D</sup>

Grilled salmon fillet, Zucchini, hummus green, potato  
24,00

# Sides

50served in bowl only with a main Course

## Yoghurt Sauce <sup>G</sup>

homemade with cucumber

2,50served in bowl only with a main course

## Garlic Cream

2,50

## Pickled Cucumbers

2,50

## Olive Oil

3,00

## Yoghurt Paste with Sesame <sup>G K</sup>

2,50

## Portion of Rice

3,50

## Arab Breadbasket 6 P.

1,50

# Desserts

## Rizbilhaleeb <sup>G</sup>

Arab style rice pudding with  
cinnamon and rose water

5,50

## Harissa <sup>A H</sup>

semolina cake with pistachios

5,50

## Mamoul <sup>A G H</sup>

3 pieces of your choice

buttery shortbread filled with pistachios, dates, or  
walnuts

5,50

## Cake

daily assortment

(Our team will gladly provide you with more information)

5,00

# Beverages

## Aperitifs

Martini Bianco, rosso, extra Dry <sup>8</sup>  
4,50 / 5 cl

Apérol <sup>1</sup>  
4,50 / 5 cl

Campari <sup>1</sup>  
4,50 / 5 cl

Pimms No.1 <sup>8</sup>  
4,50 / 5 cl

## Cocktails and Long Drinks

Apérol Spritzer <sup>1</sup>  
Apérol, sparkling wine, soda  
9,50

Campari Spritzer <sup>1</sup>  
Campari, sparkling wine, soda  
9,50

Hugo <sup>1</sup>  
sparkling wine, elderflower syrup, soda, fresh mint  
9,50

Campari Orange <sup>1</sup>  
Campari, orange juice  
9,00

Margarita  
Tequila Sierra Reposado, Cointreau, lime juice  
9,50

Caipirinha  
Cachaça, lime, raw sugar  
9,00

Mojito  
Ron Vacilón Blanco 3 Años, lime, mint, soda, raw sugar  
9,00

Vodka Lemon / Tonic <sup>3 4</sup>  
9,00

Rum Cola <sup>1 2</sup>  
8,50

Gin Tonic / Lemon <sup>3 4</sup>  
9,00

Whiskey Cola / Soda <sup>1 2</sup>  
9,50

Tequila Sunrise  
Sierra Silver, orange juice, grenadine  
9,50

## LAWRENCE Specials

Peter's Spritzer  
Whitley Neill Handcrafted Dry Gin (Lemongrass & Ginger), fresh mint, elderflower syrup, soda, sparkling wine  
9,50

Damascus Mule  
Infused Vodka, lime juice, ginger beer  
9,50

## Alcohol-Free Cocktails

Florida<sup>1</sup>  
orange juice, pineapple juice, lemon juice, grenadine  
7,50

Ipanema<sup>1,4</sup>  
lime, fresh mint, raw sugar, ginger ale  
7,50

## Prosecco

Prosecco Spumante DOC Il Fresco, Treviso  
Villa Sandi, Italy <sup>8</sup>  
5,00 / 0,1 l

## Crémant

Crémant de Loire Rosé  
Bouvet Ladubay, Loire (méthode traditionnelle), France <sup>8</sup>  
40,00 / 0,75 l

## White Wines – by the glass

Blanc de l'Observatoire  
Château KSARA Biqa, Lebanon <sup>8</sup>  
4,50 / 0,1 l | 8,50 / 0,2 l

Classic Sauvignon Blanc Mewuschal  
kosher, Barkan Cellars, Israel <sup>8</sup>  
4,50 / 0,1 l | 8,50 / 0,2 l

DOM Riesling  
dry, Bischöfliche Weingüter Trier  
Mosel, Germany <sup>8</sup>  
4,50 / 0,1 l | 8,50 / 0,2 l

White Wine Spritzer  
wine + soda <sup>8</sup>  
4,50 / 0,1 l | 8,50 / 0,2 l

## Red Wines – by the glass

Sangiovese di Toscana  
Tenuta Caparzo, Italy <sup>8</sup>  
4,50 / 0,1 l | 08,50 / 0,2 l

Cuvée de Printemps  
Château KSARA Biqa, Lebanon <sup>8</sup>  
4,50 / 0,1 l | 08,50 / 0,2 l

Le Prieuré  
Château KSARA Biqa, Lebanon <sup>8</sup>  
4,50 / 0,1 l | 08,50 / 0,2 l

## Rosé – by the glass

Sunset  
Château KSARA Biqa, Lebanon <sup>8</sup>  
4,50 / 0,1 l | 08,50 / 0,2 l

## White Wines – by the bottle

DOM Riesling  
dry, Bischöfliche Weingüter Trier, Mosel, Germany <sup>8</sup>  
33,00 / 0,75 l

Blanc de l'Observatoire  
Château KSARA Biqa, Lebanon <sup>8</sup>  
33,00 / 0,75 l

Classic Sauvignon Blanc Mewuschal  
kosher, Barkan Cellars, Israel <sup>8</sup>  
33,00 / 0,75 l

Pinot Grigio  
Weingut Peter Zemmer, South Tyrol, Italy <sup>8</sup>  
35,00 / 0,75 l

Sancerre  
Domaine de la Jolive, M. Terrier, Loire France <sup>8</sup>  
35,00 / 0,75 l

Chenin Blanc "James"  
not kosher, Seahorse Winery, Jerusalem Hills, Israel <sup>8</sup>  
55,00 / 0,75 l

## Red Wines – by the bottle

Sangiovese di Toscana <sup>8</sup>  
Tenuta Caparzo, Italy <sup>8</sup>  
30,00 / 0,75 l

Cuvée de Printemps  
Château KSARA Biqa, Lebanon <sup>8</sup>  
33,00 / 0,75 l

Le Prieuré  
Château KSARA Biqa, Lebanon <sup>8</sup>  
33,00 / 0,75 l

Romain  
not kosher, Seahorse Winery, Jerusalem Hills, Israel <sup>8</sup>  
54,00 / 0,75 l

## Rosé – by the bottle

Sunset  
Château KSARA Biqa, Lebanon <sup>8</sup>  
Côté Levant Rosé  
Domaine Le Novi Provence, France <sup>8</sup>  
33,00 / 0,75 l

**Wines of the season – by the bottle** (Our team will gladly provide you with more information)

## Beer on Tap

Krombacher Pils  
4,00 / 0,3 l | 6,00 / 0,5 l

Krombacher Weizen  
4,00 / 0,3 l | 6,00 / 0,5 l

Radler <sup>1 2 5 7</sup>  
with Sprite, Fanta, Cola, or soda  
4,00 / 0,3 l | 6,00 / 0,5 l

## Bottled Beer

Beirut Beer / from Lebanon  
5,00 / 0,33 l

Krombacher Pils / alcohol-free  
4,00 / 0,3 l

## Hot Beverages

Arab Mocha 3,50  
original, traditionally prepared coffee with cardamom

Espresso 3,00

Double Espresso 4,00

Espresso Macchiato 3,50

Café Americano 3,50

Cappuccino 3,50

Latte Macchiato 4,50

Irish Coffee 8,50

Grog 8,50

Green Tea  
teapot 6,00 glass 4,00

Black Tea  
teapot 6,00 glass 4,00

Middle Eastern Herbal Tea  
teapot 6,00 glass 4,00

Fresh Mint Tea  
teapot 7,50 glass 4,50

Hot Lemon with Ginger  
teapot 7,50 glass 4,50

Hot Chocolate 4,50

Hot Milk 3,00

## Soft Drinks

Coca-Cola 3,00  
Coca-Cola Zero 3,00  
Fanta Orange 3,00  
Sprite 3,00

Schweppes Tonic Water 3,00 / 0,2 l  
Schweppes Ginger Ale 3,00 / 0,2 l  
Schweppes Ginger Beer 3,00 / 0,2 l

VIO Rhubarb Spritzer 4,00 / 0,3 l

## Lemonade

Fresh Mint Lemonade  
homemade in our own special way  
5,00 / 0,3 l

## Mineral Water

Non-Sparkling  
3,00 / 0,25 l | 7,00 / 0,75 l  
Sparkling  
3,00 / 0,25 l | 7,00 / 0,75 l

## Pitcher of Tap Water

on request with lemon or mint  
1,50 / glass for 4 people

## Juice

pineapple, apple, passion fruit, mango, orange  
cranberry nectar, blackcurrant nectar, cherry nectar  
all juices also available as spritzer  
5,00 / 0,3 l

## Brandy & Cognac

Vecchia Romagna Etichetta Nera I Brandy  
3.50 / 2 cl 6.50 / 4 cl

Armagnac Comtal Fine V.S.  
4.00 / 2 cl 7.50 / 4 cl

Hennessy V.S. Cognac  
4.00 / 2 cl 7.50 / 4 cl

Remy Martin VSOP Fine Champagne Cognac  
4.00 / 2 cl 7.50 / 4 cl

Hine Cognac VSOP Rare 40%  
4.50 / 2 cl 8.50 / 4 cl

## Whiskey

Jameson Irish Whiskey 1  
4.00 / 2 cl 7.50 / 4 cl

Jack Daniel's Tennessee Whiskey 1  
4.00 / 2 cl 7.50 / 4 cl

Johnny Walker Red Label 1  
3.50 / 2 cl 6.50 / 4 cl

Johnny Walker Black Label 12-Year-Old 1  
4.50 / 2 cl 8.50 / 4 cl

Lagavulin 16 Single Malt Scotch Whisky 1  
5.00 / 2 cl 9.50 / 4 cl

## Vodka

Three Sixty Vodka 37.5%  
3.50 / 2 cl 6.50 / 4 cl

Parliament Vodka 40%  
3.50 / 2 cl 6.50 / 4 cl

Absolut Vodka 40%  
3.50 / 2 cl 6.50 / 4 cl

Berlin Arsonist Vodka 43%  
4.50 / 2 cl 8.50 / 4 cl

## Rum

Myer's Jamaica Rum 1  
3.50 / 2 cl 6.50 / 4 cl

Botucal Rum Reserva Exclusiva 1  
4.50 / 2 cl 8.50 / 4 cl

Ron Zacapa Centenario 23 1  
5.00 / 2 cl 9.50 / 4 cl

## Gin

Whitley Neill Handcrafted Dry Gin  
Original  
4.00 / 2 cl 7.50 / 4 cl

Whitley Neill Handcrafted Gin  
Quince  
4.00 / 2 cl 7.50 / 4 cl

Whitley Neill Handcrafted Gin  
Lemongrass & Ginger  
4.00 / 2 cl 7.50 / 4 cl

Whitley Neill Handcrafted Gin  
Rhubarb & Ginger  
4.00 / 2 cl 7.50 / 4 cl

Hendrick's Gin  
4.50 / 2 cl 8.50 / 4 cl

Monkey 47 Sloe Gin  
5.00 / 2 cl 9.50 / 4 cl

## Tequila & Mezcal

Tequila Sierra Silver  
3.50 / 2 cl 6.50 / 4 cl

Tequila Sierra Gold Reposado  
3.50 / 2 cl 6.50 / 4 cl

Mezcal San Cosme Blanco  
5.00 / 2 cl 9.50 / 4 cl

Don Julio Reposado Tequila  
5.00 / 2 cl 9.50 / 4 cl

Don Julio Añejo Tequila  
5.00 / 2 cl 9.50 / 4 cl

## Liqueurs

Malibu Liqueur

3.00 / 2 cl 5.50 / 4 cl

Disaronno Original Liqueur (Amaretto)

3.50 / 2 cl 6.50 / 4 cl

Baileys Irish Cream 1, 2

3.50 / 2 cl 6.50 / 4 cl

Kahlúa coffee liqueur 1

3.50 / 2 cl 6.50 / 4 cl

Cointreau Orange Liqueur

3.50 / 2 cl 6.50 / 4 cl

Southern Comfort Liqueur 1

3.50 / 2 cl 6.50 / 4 cl

## Digestives

Averna Amaro Siciliana

3.50 / 2 cl 6.50 / 4 cl

Ramazzotti Amaro

3.50 / 2 cl 6.50 / 4 cl

Fernet Branca Menta

3.50 / 2 cl 6.50 / 4 cl

Fernet Branca

3.50 / 2 cl 6.50 / 4 cl

Jagermeister

3.50 / 2 cl 6.50 / 4 cl

Molinari Sambuca Extra

3.50 / 2 cl 6.50 / 4 cl

Nardini Grappa Bianca 50 °

4.00 / 2 cl 7.50 / 4 cl

Araq, Chateau KSARA (Lebanon)

7.50 / 4 cl

## Port

Taylor's Port Ruby Selection <sup>8</sup>

7,50 / 0,4cl



# Allergens

## Additives

1

colouring

2

caffeine

3

quinine

4

acidifying agents

5

with Taurine

6

phenylalanine

7

antioxidants

8

sulfite

A

gluten

B

shellfish and shellfish products

C

eggs and egg products

D

fish and fish products  
(except gelatin)

E

peanuts and peanut products

F

soy and soy products

G

milk and milk products  
(including lactose)

H

nuts and nut products

I

celery and celery products

J

mustard and mustard products

K

sesame seeds and sesame products

L

sulfur dioxide and sulfur products

M

lupines und lupin products

N

mollusks such such as snails, mussels, squid, and  
products made from them

View Our Dishes:



Leave us a review on social media to tell us your experience:



All our meals are freshly prepared from fresh, fair-trade products, which we handle sustainably. For this reason, we do not praise each individual dish as **homemade** – since this is what everything at LAWRENCE is anyway. This also applies to all of our self-mixed drinks.

Sakha wa hana! Guten Appetit! Cheers!

If you would like a drinking straw, please let our service team know!



LAWRENCE

The  
LAWRENCE  
berlin mitte

with  
gallery, event rooms and an expansive  
oriental café and restaurant

is a project of  
FREEARTUS  
artists + refugees united for freedom  
gGmbH



## Prosecco

### Il Fresco Prosecco Spumante Brut

denominazione di origine controllata, Villa Sandi, DOC Treviso, Italy

the golden yellow stands for the noble prosecco, a fruity and sparkling bouquet, with elegant hints of crisp apples, delicate orange blossom, roasted almonds, and refreshing citrus; opulent and with the finest perlage – awarded many times

## Crémant

### Crémant de Loire brut Rosé

Bouvet Ladubay, Loire, France

light orange reflections on a yellow-sandy base, a bouquet of fine fruits with hints of raspberry and cranberry, a touch of citrus and subtle vanilla; slight mineral undertones, medium density

## White Wines

### DOM Riesling dry

Bischöfliche Weingüter Trier, Mosel, Germany  
a classic dry Mosel Riesling, balanced wonderfully between natural acidity and fruitiness

### Blanc de L'Observatoire

Château KSARA, Biqa, Lebanon  
light and fruity, with a fine aroma, a richness of flavors with hints of tobacco, tangerine and lemon, a Blanc de Blanc matured on the mineral soils of Biqa under fifty weeks of sun a year and grown for over 150 years by French monks on the terrain of an ancient observatory

### Chenin Blanc "James"

Seahorse Winery, Jerusalem Hills, Israel  
not kosher, a great combination of spice and freshness, fine wood notes and elegant acidity, *one of the best wines of this grape variety beyond the Loire.* (Stuart Pigott)

### Classic Sauvignon Blanc mewuschal

Barkan Cellars, Israel

kosher and dry, a light yellow with green reflections, sweet and sour sparkling, a fine hint of gooseberry and lemon with scents of eucalyptus; delicate, elegant and lightly acidic (may be served by everyone while maintaining its kosher characteristics)

### Pinot Grigio

Winery Peter Zemmer, South Tyrol, Italy  
dry - a light straw yellow with faint green reflections, expressive aroma with notes of ripe pear, melon, and fine spices; full of character and excellent acidity, both fruity and mineral

### Sancerre

Domaine de la Jolive, M. Terrier, Loire, France  
dry - very aromatic, floral and fruity thanks to sun ripened grapes, lively and full of character

## Red Wines

### **Sangiovese di Toscana**

Tenuta Caparzo, Tuscany, Italy

dry - ruby red with a wide range of warm aromas, balanced and persistent, reminiscent of blackberry and raspberry

### **Cuvée de Printemps**

Château KSARA, Biqa, Lebanon

a young and lively wine with a bright red tone, whose short production time and aging process produce an aromatic and fruity bouquet of violets and ripe wild berries, rounded off by fine and supple tannins

### **Le Priuré**

Château KSARA, Biqa, Lebanon

full-bodied, with a clear ruby color, aromatic and well matured, the exotic fruity aroma surprises with hints of licorice and spice

### **2900 Cabernet Sauvignon**

Jerusalem Vineyard Winery, Israel

kosher (mewushal) – dry, dark red berries lend the deep color, lush and fruity aroma typical to Cabernet with a hint of vanilla; spicy and fine, long lasting and elegant

### **Romain (Syrah, Granche, Mourvèdre)**

Seahorse Winery, Jerusalem Hills, Israel

not kosher – dry, light and fresh, with aromas of plum and sweet cherry, slightly woody with a fine balance of acidity and tannins, deep and full – here not from the southern Rhône-Valley, but from Israel

## Rosé Wines

### **Sunset**

Château KSARA, Biqa, Lebanon

refreshing and invigorating, intense pink color with a scent of red berries and an exotic touch of pepper and spice; a balanced and full-bodied rosé wine which has won international acclaim among connoisseurs far beyond the borders of Lebanon

### **Côté Levant Rosé**

Domaine Le Novi, Provence, France

dry – an unobtrusive delicate color, fruity and elegant with an abundance of aromas of white flowers, peonies, red and citrus fruits; lively, fresh, and not without finesse

