

# Appetizers

## Cold Appetizers

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

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

11,50

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

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

12,00

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

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

12,00

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

yoghurt paste, bulgur, chives, and walnuts

11,00

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

chickpeas, tahini, garlic, olive oil

12,00

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

chickpeas, spinach, tahini, garlic, olive oil

12,50

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

beetroot, tahini, garlic, olive oil

11,00

### Warak Eneb

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

9,50

### Musakaa

fried eggplant, tomato sauce, onions, garlic

13,00

## Warm Appetizers

### Oriental Batata Harra

Syrian-style spicy potato wedges

12,00

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

hummus with minced lamb, olive oil

14,00

### Kebbeh Hamis <sup>K</sup>

Bulger dumpling filled with minced lamb 3 pieces

16,00

## Soups

### Lentil Soup

red lentils, carrots, onions, potatoes, cumin

11,00

### ... with Lamb

13,50

## Salads

### Olive Salad

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

10,00

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

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

11,00

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

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

18,50

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

mixed salad with grilled cow's milk cheese

20,00

# 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  
22,50

## 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  
20,00

## Arab Pan

mushrooms, eggplant, carrots, zucchini, onions, red pepper, potatoes, tomato sauce and rice  
22,50

## Couscous <sup>A</sup>

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

vegan	with chicken	with lamb
21,00	23,00	25,00

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

falafel with hummus and salad, chickpeas, onions, coriander, garlic, cumin, and yoghurt sesame sauce  
22,50

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

baby eggplant filled with minced lamb, yoghurt sauce and tomato sauce  
25,50

## Makloubeh <sup>G</sup>

eggplant with lamb over rice, served with yogurt sauce  
25,00

## Orient, Occident Plate <sup>A C D G I J E</sup>

Pasta, eggplant with lamb, with cream sheep's cheese Sauce  
26,50

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

finely minced lamb on a skewer, hummus, muhamara, salad, and rice  
27,50

## Shish Taouk

curried chicken skewers with hummus, garlic cream, salad and rice, Arab bread <sup>A</sup>  
29,50

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

lamb skewers, muhamara, hummus, salad and rice, Arab bread <sup>A</sup>  
30,50

## 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  
26,50

## Z'nud Al-Sitt

slices of minced lamb with roasted pistachios served over seasonal vegetables in a cream and sheep's milk cheese sauce  
27,00

## 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  
74,50

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

Grilled salmon fillet, Zucchini, hummus green, potato  
29,00

# Sides

Served in bowl **ONLY** with a main Course

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

homemade with cucumber  
served in bowl only with a main course  
3,50

## Garlic Cream

3,50

## Pickled Cucumbers

3,50

## Olive Oil

4,00

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

3,50

## Portion of Rice

5,00

## Arab Breadbasket 6 P.

2,00

# Desserts

## Rizbilhaleeb <sup>G</sup>

Arab style rice pudding with  
cinnamon and rose water  
6,50

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

semolina cake with pistachios  
6,00

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

3 pieces of your choice  
buttery shortbread filled with pistachios, dates, or  
walnuts  
6,00

## Cake

daily assortment  
(Our team will gladly provide you with more information)  
6,00

# Beverages

## Aperitifs

Martini Bianco, rosso, extra Dry <sup>8</sup>  
7,50 / 5 cl

Apérol <sup>1</sup>  
6,50 / 5 cl

Campari <sup>1</sup>  
7,50 / 5 cl

Pimms No.1 <sup>8</sup>  
7,50 / 5 cl

## Cocktails and Long Drinks

Apérol Spritzer <sup>1</sup>  
Apérol, sparkling wine, soda  
11,50

Campari Spritzer <sup>1</sup>  
Campari, sparkling wine, soda  
11,50

Hugo <sup>1</sup>  
sparkling wine, elderflower syrup, soda, fresh mint  
12,00

Campari Orange <sup>1</sup>  
Campari, orange juice  
11,50

Margarita  
Tequila Sierra Reposado, Cointreau, lime juice  
11,00

Caipirinha  
Cachaça, lime, raw sugar  
12,50

Mojito  
Ron Vacilón Blanco 3 Años, lime, mint, soda, raw sugar  
12,00

Vodka Lemon / Tonic <sup>3 4</sup>  
11,00

Rum Cola <sup>1 2</sup>  
11,00

Gin Tonic / Lemon <sup>3 4</sup>  
13,50

Whiskey Cola / Soda <sup>1 2</sup>  
12,50

Tequila Sunrise  
Sierra Silver, orange juice, grenadine  
13,00

## LAWRENCE Specials

Peter's Spritzer  
Whitley Neill Handcrafted Dry Gin (Lemongrass & Ginger), fresh mint, elderflower syrup, soda, sparkling wine  
13,50

Damascus Mule  
Infused Vodka, lime juice, ginger beer  
13,50

## Alcohol-Free Cocktails

Florida<sup>1</sup>  
orange juice, pineapple juice, lemon juice, grenadine  
9,50

Ipanema<sup>1,4</sup>  
lime, fresh mint, raw sugar, ginger ale  
10,50

## Prosecco

Prosecco Spumante DOC Il Fresco, Treviso  
Villa Sandi, Italy <sup>8</sup>  
7,00 / 0,1 l

## Crémant

Crémant de Loire Rosé  
Bouvet Ladubay, Loire (méthode traditionnelle), France <sup>8</sup>  
45,00 / 0,75 l

## White Wines – by the glass

Cuvée de Pape  
Château KSARA Biqa, Lebanon <sup>8</sup>  
6,00 / 0,1 l | 11,50 / 0,2 l

Classic Sauvignon Blanc Mewuschal  
kosher, Barkan Cellars, Israel <sup>8</sup>  
5,50 / 0,1 l | 10,50 / 0,2 l

DOM Riesling  
dry, Bischöfliche Weingüter Trier  
Mosel, Germany <sup>8</sup>  
5,50 / 0,1 l | 10,50 / 0,2 l

White Wine Spritzer  
wine + soda <sup>8</sup>  
6,00 / 0,1 l | 11,50 / 0,2 l

## Red Wines – by the glass

Sangiovese di Toscana  
Tenuta Caparzo, Italy <sup>8</sup>  
5,50 / 0,1 l | 10,50 / 0,2 l

Cuvée de Printemps  
Château KSARA Biqa, Lebanon <sup>8</sup>  
5,50 / 0,1 l | 10,50 / 0,2 l

Carignan (old Vine)  
Château KSARA Biqa, Lebanon <sup>8</sup>  
6,00 / 0,1 l | 11,50 / 0,2 l

## Rosé – by the glass

Sunset  
Château KSARA Biqa, Lebanon <sup>8</sup>  
5,50 / 0,1 l | 10,50 / 0,2 l

## White Wines – by the bottle

DOM Riesling  
dry, Bischöfliche Weingüter Trier, Mosel, Germany <sup>8</sup>  
39,50 / 0,75 l

Cuvée de Pape  
Château KSARA Biqa, Lebanon <sup>8</sup>  
43,50 / 0,75 l

Classic Sauvignon Blanc Mewuschal  
kosher, Barkan Cellars, Israel <sup>8</sup>  
39,50 / 0,75 l

Pinot Grigio  
Weingut Peter Zemmer, South Tyrol, Italy <sup>8</sup>  
44,00 / 0,75 l

Sancerre  
Domaine de la Jolive, M. Terrier, Loire France <sup>8</sup>  
42,50 / 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>  
39,50 / 0,75 l

Cuvée de Printemps  
Château KSARA Biqa, Lebanon <sup>8</sup>  
39,50 / 0,75 l

Carignan (old Vine)  
Château KSARA Biqa, Lebanon <sup>8</sup>  
43,50 / 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>  
39,50 / 0,75 l

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

## Beer on Tap

Krombacher Pils  
4,50 / 0,3 l | 6,50 / 0,5 l

Krombacher Weizen  
4,50 / 0,3 l | 6,50 / 0,5 l

Radler <sup>1 2 5 7</sup>  
with Sprite, Fanta, Cola, or soda  
4,50 / 0,3 l | 6,50 / 0,5 l

## Bottled Beer

Beirut Beer / from Lebanon  
5,50 / 0,33 l

Krombacher Pils / alcohol-free  
4,50 / 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 4,00

Cappuccino 4,00

Latte Macchiato 4,50

Irish Coffee 8,50

Grog 8,50

Green Tea  
teapot 6,50 glass 4,50

Black Tea  
teapot 6,50 glass 4,50

Middle Eastern Herbal Tea  
teapot 8,00 glass 5,00

Fresh Mint Tea  
teapot 8,00 glass 5,00

Hot Lemon with Ginger  
teapot 8,00 glass 5,00

Hot Chocolate 5,00

Hot Milk 3,50

## Soft Drinks

Coca-Cola 3,50 / 0,2 l  
Coca-Cola Zero 3,50 / 0,2 l  
Fanta Orange 3,50 / 0,2 l  
Sprite 3,50 / 0,2 l

Schweppes Tonic Water 3.50 / 0.2 l  
Schweppes Ginger Ale 3.50 / 0.2 l  
Schweppes Ginger Beer 3.50 / 0.2 l

VIO Rhubarb Spritzer 4.00 / 0.3 l

## Lemonade

Fresh Mint Lemonade  
homemade in our own special way  
5,50 / 0,3 l

## Mineral Water

Non-Sparkling  
3,00 / 0,25 l | 7,50 / 0,75 l  
Sparkling  
3,00 / 0,25 l | 7,50 / 0,75 l

## Tap Water

on request with lemon or mint  
2,00 / glass 0,3 l

## Juice

pineapple, apple, passion fruit, mango, orange  
cranberry nectar, blackcurrant nectar, cherry nectar  
all juices also available as spritzer  
5,50 / 0,3 l

## Brandy & Cognac

Vecchia Romagna Etichetta Nera I Brandy  
7.50 / 4 cl

Armagnac Comtal Fine V.S.  
8.50 / 4 cl

Hennessy V.S. Cognac  
9.50 / 4 cl

Remy Martin VSOP Fine Champagne Cognac  
8.50 / 4 cl

Hine Cognac VSOP Rare 40%  
9.50 / 4 cl

## Whiskey

Jameson Irish Whiskey 1  
7.50 / 4 cl

Jack Daniel's Tennessee Whiskey 1  
7.50 / 4 cl

Johnny Walker Red Label 1  
6.50 / 4 cl

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

Lagavulin 16 Single Malt Scotch Whisky 1  
10.50 / 4 cl

Eau de Vie Wiskey KSARA (Libanon) 1  
10.50 / 4 cl

## Tequila & Mezcal

Tequila Sierra Silver  
6.50 / 4 cl

Tequila Sierra Gold Reposado  
6.50 / 4 cl

Mezcal San Cosme Blanco  
9.50 / 4 cl

Don Julio Reposado Tequila  
9.50 / 4 cl

Don Julio Añejo Tequila  
9.50 / 4 cl

## Rum

Myer's Jamaica Rum 1  
6.50 / 4 cl

Botucal Rum Reserva Exclusiva 1  
8.50 / 4 cl

Ron Zacapa Centenario 23 1  
9.50 / 4 cl

Eminente Ron de Cuba Rum Reserva  
10,50 / 4 cl

Botran Ron de Guatemala Reserva Especial  
9.50 / 4 cl

## Gin

Whitley Neill Handcrafted Dry Gin  
Original  
7.50 / 4 cl

Whitley Neill Handcrafted Gin  
Quince  
7.50 / 4 cl

Whitley Neill Handcrafted Gin  
Lemongrass & Ginger  
7.50 / 4 cl

Whitley Neill Handcrafted Gin  
Rhubarb & Ginger  
7.50 / 4 cl

Hendrick's Gin  
9.50 / 4 cl

Monkey 47 Sloe Gin  
8.50 / 4 cl

Windespiel  
10.50 / 4 cl

## Vodka

Three Sixty Vodka 37.5%  
6.50 / 4 cl

Absolut Vodka 40%  
6.50 / 4 cl

Berlin Arsonist Vodka 43%  
8.50 / 4 cl

## Liqueurs

Malibu Liqueur  
5.50 / 4 cl

Disaronno Original Liqueur (Amaretto)  
6.50 / 4 cl

Baileys Irish Cream 1, 2  
6.50 / 4 cl

Kahlúa coffee liqueur 1  
6.50 / 4 cl

Cointreau Orange Liqueur  
6.50 / 4 cl

Southern Comfort Liqueur 1  
6.50 / 4 cl

## Digestives

Averna Amaro Siciliana  
6.50 / 4 cl

Ramazzotti Amaro  
6.50 / 4 cl

Fernet Branca Menta  
6.50 / 4 cl

Fernet Branca  
6.50 / 4 cl

Jagermeister  
6.50 / 4 cl

Molinari Sambuca Extra  
6.50 / 4 cl

Nardini Grappa Bianca 50 °  
7.50 / 4 cl

Sarpa di Polo Grappa Schiavon  
8.50 / 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:

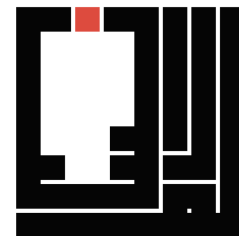


All our meals are freshly prepared from fresh, fair-trade products, which we handle sustainably. For this reason, we do not praise each individual dish as **homemade** – since this is what everything at LAWRENCE is anyway. This also applies to all of our self-mixed drinks.

Sakha wa hana! Guten Appetit! Cheers!

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

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



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 Prieuré**

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

