

Appetizers

Cold Appetizers

Mtabal ^{G K}

Paste made from grilled eggplant, sesame sauce, yoghurt
11,50

Muhamara ^{A H K}

Paprika paste, sesame paste, couscous, walnuts, black cumin, pomegranate molasses, olive oil
12,00

Baba Ganoush ^H

Paste made from grilled eggplant, paprika, parsley, onions, garlic, pomegranate molasses, olive oil
12,00

Kishke Khadra ^{A G E}

Yoghurt paste, bulgur, chives, walnuts, olive oil
11,00

Hummus ^K

Chickpeas, sesame sauce, olive oil
12,00

Hummus Achdar ^K

Chickpeas, spinach, sesame sauce, olive oil
12,50

Hummus Fusion ^{K C}

Chickpeas, sesame sauce, olive oil, Spring onions, Parsley, served with 1 boiled organic egg
14,00

Schaundr ^K

Beetroot, sesame sauce, olive oil
11,00

Musakaa

Fried eggplant, tomato sauce, onions, garlic, olive oil
12,00

Warm Appetizers

Oriental Batata Harra

Syrian-style garlic spicy potato wedges
9,00

Hummus Belachme ^K

Hummus with minced lamb, olive oil
13,50

Kebbeh Hamis ^{A H}

Bulger dumpling filled with minced lamb 3 pieces
15,00

Oriental Cauliflower ^{G K}

Fried cauliflower with creamy yoghurt sesame sauce, olive oil
12,50

Soups

Lentil Soup

Red lentils, carrots, onions, potatoes, cumin, garlic
10,00

... with Lamb

13,50

Salads

Tomatoes

Tomatoes, onions, mint, olive oil
10,00

Tabbouleh ^A

Bulgur, parsley, tomatoes, onions, lemon, mint, olive oil
11,00

Berliner Fattousch ^{G H}

Potatoes, carrots, beetroot, spinach leaves, feta cheese honey-lemon dressing
16,00

Halloumi ^G

Fried cow's milk cheese on mixed leaf salad, pomegranate molasses
18,50

Main Courses

Mazza-Plate ^{A K G H}

(For 1 Person - mostly served cold)

Hummus, mtabal, falafel, muhamara, kishke khadra, musakaa, baba ganoush, shaundr, olive, hummus green and bread

22,00

The Pan ^H

Mushrooms, eggplant, carrots, zucchini, onions, red pepper, potatoes, garlic, tomato sauce and rice

22,50

Couscous ^A

Zucchini, carrots, tomato sauce, chickpeas, potatoes, garlic

| | | |
|-------|--------------|-----------|
| vegan | with chicken | with lamb |
| 19,00 | 22,00 | 23,00 |

Falafel ^{A G K}

Falafel with hummus and salad, tabbouleh, chickpeas, onions, coriander, garlic, cumin, yoghurt sesame sauce

22,50

Fete Al-Magdous ^{A G H K}

Baby eggplant filled with minced lamb on bread-crisps, yoghurt sesame sauce and tomato sauce, ghee

23,50

Makloubeh ^{G H}

Eggplant with lamb over rice, served with yogurt sauce

21,50

Kabab ^{A H K E}

Grilled minced lamb Balls, hummus, salad, potatoes, muhamara, bread

27,50

Shish Taouk ^{A G H K}

Grilled chicken skewers, yogurt garlic cream, hummus, salad, potatoes, rice, bread

29,00

Lamb Shakkaf ^{A H K}

Grilled Lamb skewers, muhamara, hummus, salad, potatoes, rice, bread ^A

30,00

Dajaj min Al-Jabal ^{G H}

Chicken breast stuffed with dates and pistachios on seasonal vegetables with cream sheep's milk cheese sauce – as grandma's in the Syrian mountains used to serve

25,50

Salmon fillet ^{D K}

Grilled salmon fillet, zucchini, hummus green, potato

22,00

Orient, Occident ^{A C D G H I J E}

Pasta, eggplant with lamb, with cream sheep's cheese sauce

18,50

Damascus Pizza ^{A C G}

On pizza bread with oriental spices, homemade tomatoes sauce, cheese, tomatoes, green peppers, red onions, olives. olive oil

14,50

Basket of French fries

6,50

Jerusalem Plate ^{A G}

Shredded grilled chicken with sumac, caramelized Onions, served with yogurt garlic cream on bread

18,50

Al-Sham Combo ^{A K G H E}

(For 2 Persons, 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 bread

74,50

Sides

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

Yoghurt Sauce ^G

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

Garlic Cream ^{C G}

3,50

Pickled Cucumbers

3,50

Olive Oil

4,00

Yoghurt Paste with Sesame ^{G K}

3,50

Portion of Rice

5,00

Arab Breadbasket 6 P.^A

2,00

Desserts

Rizbilhaleeb ^G

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

Harissa ^{A H}

semolina cake with pistachios
6,00

Mamoul ^{A G H}

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 ⁸
7,50 / 5 cl

Apérol ¹
6,50 / 5 cl

Campari ¹
7,50 / 5 cl

Pimms No.1 ⁸
7,50 / 5 cl

Cocktails and Long Drinks

Apérol Spritzer ¹
Apérol, sparkling wine, soda
11,50

Campari Spritzer ¹
Campari, sparkling wine, soda
11,50

Hugo ¹
sparkling wine, elderflower syrup, soda, fresh mint
12,00

Campari Orange ¹
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 ^{3 4}
11,00

Rum Cola ^{1 2}
11,00

Gin Tonic / Lemon ^{3 4}
13,50

Whiskey Cola / Soda ^{1 2}
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
13,00

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

Alcohol-Free Cocktails

Florida¹
orange juice, pineapple juice, lemon juice, grenadine
9,50

Ipanema^{1,4}
lime, fresh mint, raw sugar, ginger ale
10,50

Prosecco

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

Crémant

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

White Wines – by the glass

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

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

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

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

Red Wines – by the glass

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

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

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

Rosé – by the glass

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

White Wines – by the bottle

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

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

Domaine de l'Aigle
Chardonnay, Languedoc Frankreich ⁸
45,00 / 0,75 l

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

Sancerre
Domaine de la Jolive, M. Terrier, Loire France ⁸
42,00 / 0,75 l

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

Red Wines – by the bottle

Sangiovese di Toscana ⁸
Tenuta Caparzo, Italy ⁸
39,50 / 0,75 l

Gigalus Rouge
Gérard Bertrand, Languedoc, Frankreich ⁸
49,00 / 0,75 l

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

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

Rosé – by the bottle

Sunset
Château KSARA Biqa, Lebanon ⁸
Côté Levant Rosé
Domaine Le Novi Provence, France ⁸
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
5,00 / 0,3 l | 7,50 / 0,5 l

Radler ^{1 2 5 7}
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

Flat White Café 5,00

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

Tonic Water 3.50 / 0.2 l
Ginger Ale 3.50 / 0.2 l
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 ⁸
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:

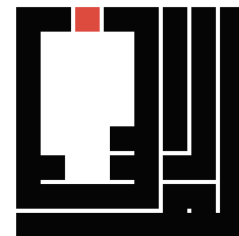


All our meals are freshly prepared from fresh, fair-trade products, which we handle sustainably. For this reason, we do not praise each individual dish as **homemade** – since this is what everything at LAWRENCE is anyway. This also applies to all of our self-mixed drinks.

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

