

Credit Cards only

weilands

Est. 2006

Monday: 11.30 - 15.00 • Tuesday - Friday from 11.30 - 22.00 • Saturday from 17.00 - 23.00

Mezze (israeli tapas served with pita bread)

Three Kinds of Mezze Hummus chickpea, Muhammara, Feta-Zaziki <i>G, S, L, H, N</i> - with sourdoug bread 10,50 - with pita bread 9,00	Marinated Olives 6,00 with tahina, <i>S</i>	Hummus 7,50 with Chickpeas and Za'atar <i>V, S, H</i>
Moroccan cigars 8,00 with chard, leek, pine nuts, Kashkawal cheese and tahina <i>S, L, G, V</i>	Batata Harra 7,00 spicy potato with cilantro and saffron aioli <i>VE, E, S</i> • with beef <i>E, S</i> 12,00	Hummus 12,00 with beef, za'atar, olive oil, <i>S, H</i>
Baba Ganoush 8,00 grilled eggplant with tahina and pomegrante <i>V, S</i>	Jerusalem Salad grilled avocado, red onion, cucumber, tomato, parsley, mint, smoked amond, <i>N</i> • small 8,80 • large 14,00	Caesar Salad Char-grilled chicken, anchovies, parmesan, capers, egg, freekeh, tomato, croutons, <i>G, F, E, L</i> • small 11,00 • large 18,00
Lfoul Mchermel 8,00 marinated beans moroccan style <i>S, H, V</i>	Baked Halloumi 9,00 with honey, saffron and ginger <i>Ve, L</i>	Feta-Zaziki 8,00 with grilled peperonis, garlic chili oil and oregano <i>Ve, L</i>
		Falafel 9,00 with mint yogurt and sumac onions <i>VE, L, H</i>

Main Dishes

Oven baked cauliflower 19,50 with pomegranate, roasted onions, cilantro and pita bread <i>V</i>	Herb falafel 19,50 with mint yogurt, sumac onions, shatta chili paste, salad and pita bread <i>V, G</i>	Caramelized goat cheese 21,00 Cold dish, Smoked almond, pistachio, figs, roasted beet, orange, tomato, thyme <i>L, N</i>
Kofta 23,00 of lamb and beef with chick peas, hummus, shatta chilli paste, grilled tomato and pita bread <i>S, G</i>	Burrata 19,00 grilled tomato, eggplant creme, olives, basil, pine nuts <i>Ve, L, E, N</i>	Grandma`s Shakshuka 24,00 Charcoal grilled merguez, egg, tomato sauce, feta snow, parsley, chili, garlic, olive oil, pita <i>E, S, L</i>
Chicken Musakhan 25,00 Levantine fried chicken with sumac onions on roasted milk breadalmonds, pomegranate, mint yogurt and salad <i>L, G, N</i>	Sea Bram 27,00 from charcoal grill, harissa, tahina, batata harra, salt lemon and garlic peppers <i>F, S</i>	Beef tenderloin 32,00 with chimichurri, onion date chutney roasted vegetables, muhammara and curry cashew nuts <i>H, S, G, N</i>

Hummus platter with zhoug, shatta, foul,
egg, onions, eggplant, lemon pesto *Ve, S, E* **19,50**
- with Halloumi *Ve* **24,50**
- with shawarma chicken **24,50**
- with fillet of beef and chimichurri **29,50**

Dessert:

• Malabi with caramel, cinnamon and walnuts *N, V* **8,00**
• Cardamom pear with vanilla ice cream and candied walnuts *L, N, VE* **10,50**
• Chocolate sorbet and fondant with sesame tahina and
pineapple mint salad *S, L* **12,00**

Softdrinks

Water, Taunus Quelle	0,25l	3,50
(still & sparkling)	0,75l	7,00
Lemonoades		
Cola, Cola sugar free, Orange, Lime, Cherry Pomegranate		
Rhubarb	0,33l	4,30
Apple Spritzer	0,33l	4,30
Homemade Lemonade 0,5l		
Cucumber & Basil		6,00
Grapefruit & Elderberry		6,00

Coffee/Tea

Kaffee Crema	3,30
Americano	3,30
Cappuccino	3,70
Espresso / Machiato	3,00
Espresso doppio	3,90
Latte Macchiato	4,00
Coffee with milk	4,00
Flat white	3,90
Ginger tea	3,50
Peppermint tea	3,50

Aperitivs

Prosecco Scavi Ray	0,1l	4,50
	0,2l	7,50
	0,7l	24,00
Negroni (also Limoncello)		8,50
Limoncello Spritz		8,50
Campari Spritz		8,50
Campari Orange		8,50
Campari Soda		8,00
Aperol Spritz		8,50
Weilands Gimlet		9,00
Raki Mule		9,00

Beer

Oberbräu Hell on tap	0,33l	4,50
	0,5l	6,00
Estrella Galicia	0,33l	4,50
König Ludwig Weissbier	0,5l	6,00
König Ludwig wheat beer	0,5l	6,00
König Ludwig Weissbier (alcohol free)	0,5l	6,00
Warsteiner alcohol free	0,33l	4,50
Craft Beer		
Pale Ale	0,33l	6,00
IPA	0,33l	6,00

Longdrinks

Gin Tonic	
Bombay Sapphire	9,00
The Botanist	10,00
Cuba Libre	
Havana Club 7 years	10,00
Wodka	
Wodka Lime	8,00
Wodka Orange	8,00
Wodka Soda	8,00
Shot Belvedere 4cl	5,00
Shot Absolut 4cl	5,00

Digestivs

Jägermeister	5,00
Averna	6,00
Ramazotti	6,00
Yeni Raki	6,50
Ouzo	6,00
Limoncello De Capri	6,00
Wodka Belvedere	5,00
Tullamore Dew	8,00
Whiskey Suntory Toki	10,00
Schnaps	
Williams Birne (pear)	5,00
Marille (apricot)	5,00
Himbeergeist (raspberry)	5,00

Wine

White wine

Drei Steine, Riesling, 2022, dry, Pfalz, Deutschland	0,2l	8,00	0,75l	31,00
Chardonnay, Julia Schittler, 2022, dry, Rheinhessen	0,2l	8,50	0,75l	34,00
Touraine, Sauvignon Blanc, 2022, dry, Loire, Frankreich	0,2l	8,50	0,75l	34,00
Segal Ragil, weiß, 2022, dry, Hulda, Israel	0,2l	9,00	0,75l	38,00
Bergmann, Pinot blanc, 2022, dry, Österreich	0,2l	9,00	0,75l	38,00
Drei Reben, Cuvee, Egon Smith, Deutschland, Qba Pfalz, dry	0,2l	9,50	0,75l	42,00

Rose wine

Portugieser Weißherbst, Blauer Portugieser, sweeth, Pfalz, Deutschland	0,2l	8,50	0,75l	34,00
Mount Hermon Rosé, Cuvée, dry, Golan Heights Winery	0,2l	9,00	0,75l	38,00

Red wine

Primitivo del Salento, 2022, dry, San Donaci, Italien	0,2l	8,00	0,75l	31,00
Bergerac Luca, 2018, dry, Bergerac, Frankreich	0,2l	8,50	0,75l	34,00
Réserve des Armoires, 2020, dry, Rhône, Frankreich	0,2l	8,50	0,75l	34,00
Segal Ragil red, 2020, semi dry, Hulda, Israel	0,2l	9,00	0,75l	348,00
Riserva Chianti Classico, 2018, dry, Toskana, Italien	0,2l	13,00	0,75l	52,00