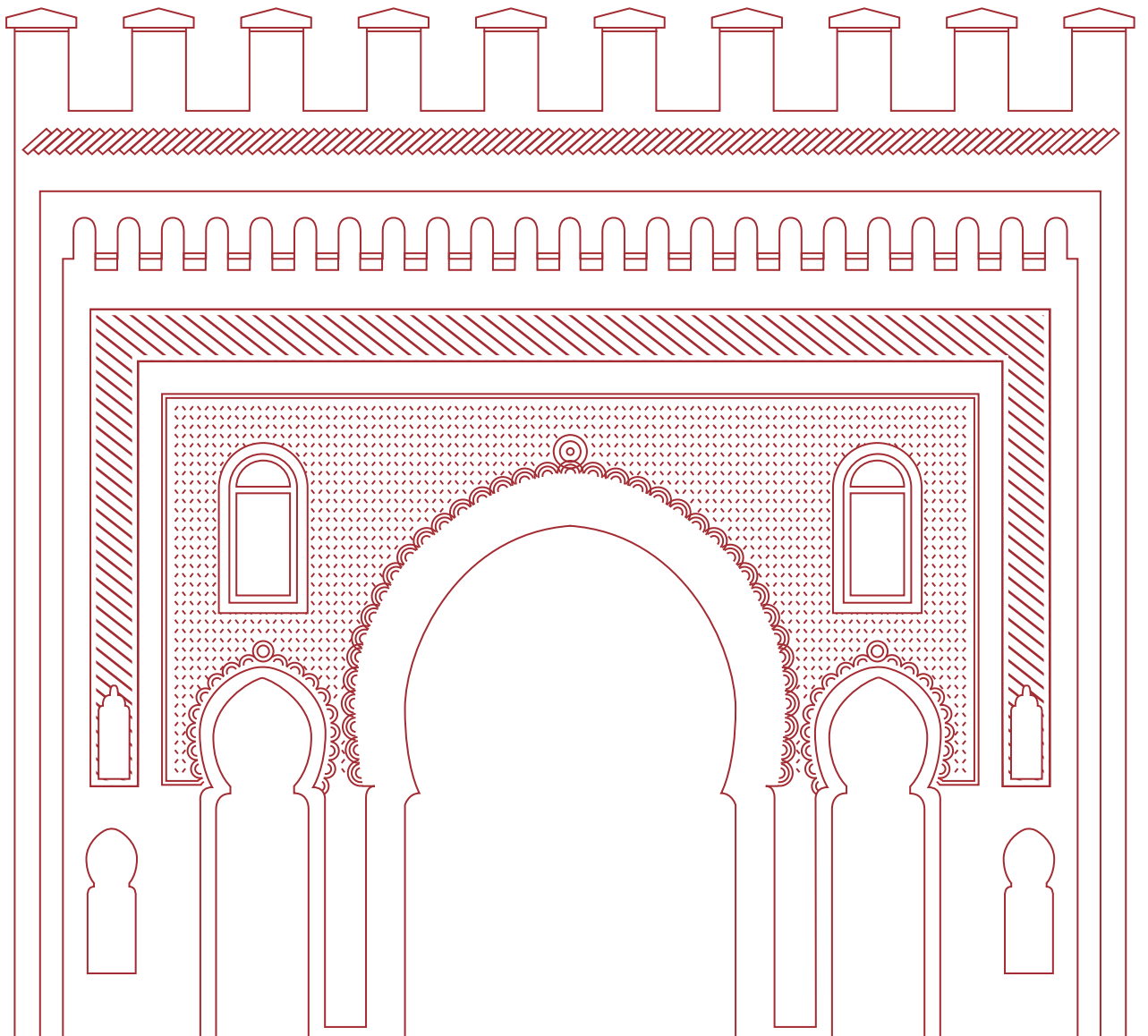


BIENVENUE TO OUR LITTLE OASIS

We wish you a pleasant stay and are looking forward to present you our variety of arabic-mediterranean cuisine.

We gladly arrange your private parties,
business meetings and conferences.

Individually fitted to your visions, we provide a
catering service, ranging from different fingerfood
variations to opulent oriental buffets.



STARTERS

Hummos ^H 5,00€
chickpea cream

Laban bi Khyar ^E 5,00€
yoghurt with cucumber pieces and mint

M'hammara ^{6, A, F} 5,00€
hot chili pepper cream with walnuts and pomegranate syrup

Mutabbal ^{6, E, H} 5,00€
eggplant cream with sesame

Kishkeh ^{E, F} 5,00€
curd cheese with walnut pieces and mint

Tabouleh ^A 5,00€
parsley salad with tomatoes, shredded wheat and mint

Zucchini slices 4,70€
fried, marinated with olive oil, cumin and garlic

Batendjan Makmour 5,00€
fried eggplant and peppers in tomato coriander sauce

Eggplant slices 4,70€
fried, marinated with olive oil, cumin and garlic

Potato salad 4,80€
moroccan style

Carrot salad 4,80€
with olive oil, cumin and garlic

Beetroot salad 4,90€
with lemons and scallions

Baba Ghanouj ⁶ 5,00€
eggplant salad with peppers, parsley and tomatoes

Fennel salad ^{6, 9, C, G} 5,00€
with oranges, black olives and scallions

Chickpea salad ^{6, 9, C, G, E} 5,00€
with basil, tomatoes and feta cheese

Bulgur salad ^A 5,00€
with peppers, tomatoes, lemon and cucumber pieces

Olive salad ^{F, G, 9} 4,80€
with walnuts and lemons

Lentil salad ^G 5,00€
with red onions, capers and peppers

COMBINATIONS OF STARTERS

Pacha Plate 1 ^{A,F,H} 12,90€

- Hummos chickpea cream
- M'hammara hot chili pepper cream with walnuts and pomegranate syrup
- Tabouleh parsley salad with tomatoes, shredded wheat and mint

Pacha Plate 2 ^E 12,90€

- Laban bi Khyar yoghurt with cucumber pieces and mint
- Zucchini slices fried, marinated with olive oil, cumin and garlic
- Carrot salad with olive oil, cumin and garlic

Pacha Plate 3 ^{6,A,F,H} 12,90€

- Hummos chickpea cream
- Baba Ghanouj eggplant salad with peppers, parsley and tomatoes
- M'hammara hot chili pepper cream with walnuts and pomegranate syrup

Pacha Plate 4 ^{6,9,A,E,F} 12,90€

- Bulgur with peppers, tomatoes, lemon and cucumber pieces
- Fennel salad with oranges, black olives and scallions
- Kishkeh curd cheese with walnut pieces and mint

Grape leaves ^E 7,20€

three grape leaves stuffed with rice and herbs, served with cucumber yoghurt

Mazza Mediterran ^{6,9,A,C,E,F,G,H} 17,90€

- Carrot salad with olive oil, cumin and garlic
- Beetroot salad with lemons and scallions
- Bulgur with peppers, tomatoes, lemon and cucumber pieces
- Baba Ghanouj eggplant salad with peppers, parsley and tomatoes
- Chickpea salad with basil, tomatoes and feta cheese
- Kishkeh curd cheese with walnut pieces and mint
- Grape leaf stuffed with rice and herbs

Mazza Arabica ^{6,9,A,C,E,F,G,H} 17,90€

- Hummos chickpea cream
- M'hammara hot chili pepper cream with walnuts and pomegranate syrup
- Tabouleh parsley salad with tomatoes, shredded wheat and mint
- Laban bi Khyar yoghurt with cucumber pieces and mint
- Batendjan Makmour fried eggplant and peppers in tomato coriander sauce
- Fennel salad with oranges, black olives and scallions
- Falafel crispy fried chickpea ball with sesame sauce

Mix additional salads individually at the buffet per 100g 3,70€

along with the vegetarian starter plates we recommend:

Minced lamb skewers 5,90€

Chicken breast skewers 5,90€

SANBUSSAK-VARIATIONS

homemade pastries with three selected dips and salad

Sanbussak-Variation 1 A,C,E,F,H 16,20€

- Minipastilla filled with chicken and almonds
- Pastry filled with feta cheese and mint
- Pastry filled with minced lamb meat and pine nuts

Sanbussak-Variation 2 A,E,F,H 16,20€

- Pastry filled with sheep's cheese and mint
- Pastry filled with leaf spinach and coriander
- Kibbeh Hamis crushed wheat balls stuffed with minced lamb meat and pine nuts

Falafel Plate A,E,F,H 14,50€

three crispy fried chickpea balls with sesame sauce, hot pepper cream, hummos, cucumber yoghurt, salad and bread

TAGINE

Tagine Moroccan style F,G 29,90€

Lamb stew in saffron cumin sauce with caramelized plums and almonds, with saffron rice

Tagine Poulet au citron G 28,50€

chicken breast in ginger saffron sauce with lemons and olives, with saffron rice

Tagine Végétarien G 22,90€

with potatoes, carrots, zucchini and various vegetables, with saffron rice

Tagine Abricots F,G,H 28,50€

with chicken, caramelized apricots and almonds, with saffron rice

Tagine Köfte C 28,90€

with meatballs, tomato-coriander sauce and egg,
with saffron rice and salad

HOT DISHES

Vegetarian Plate A,E,F,H 19,90€

with eggplants, vegetables, saffron rice and yoghurt sauce with salad

Vegetable Plate with fresh herbs A,E,F 19,90€

served with homemade walnut cream and saffron rice

Lamb with roasted vegetables A,E,F 28,90€

mushrooms and lemon with saffron rice or fried potatoes

Roasted chicken skewers A,E,F,G 24,90€

with saffron-cream-sauce, roasted vegetables and saffron rice

BBQ Mix Plate A,E,F 34,00€

lamb chops, chicken skewers, lamb meatball skewers, with tomato coriander sauce, served with saffron rice or fried potatoes

Fish Plate A,B,D,E,G 34,00€

zander, salmon and giant prawns, with pastis cream sauce, roasted vegetables and saffron rice

Lanières de poulet A,C,E,F 24,90€

chicken breast stripes with vegetables, lemon and coriander, served with saffron rice or fried potatoes

Lambburger A,C,E,F,H 17,90€

with onions, lettuce and tomatoes, served with fried potatoes

Karim's vegetarian burger A,C,E,F,H 16,50€

with Falafel, onions, tomatoes, eggplant and yoghurt sauce, served with fried potatoes

SOUPS

Red lentil soup ^A 8,20€
with croutons

Harira ^{A,G} 9,50€
Moroccan soup with lentils, chickpeas and lamb, served with dates and flatbread

SIDE DISHES

Mixed salad ^E 5,50€

Fried potatoes 5,50€

Saffron rice 5,50€

Potatoes with rosemary 5,50€

DESSERTS

Katayef ^{A,E,F} 9,50€
dumplings stuffed with caramelized walnuts and rosewater

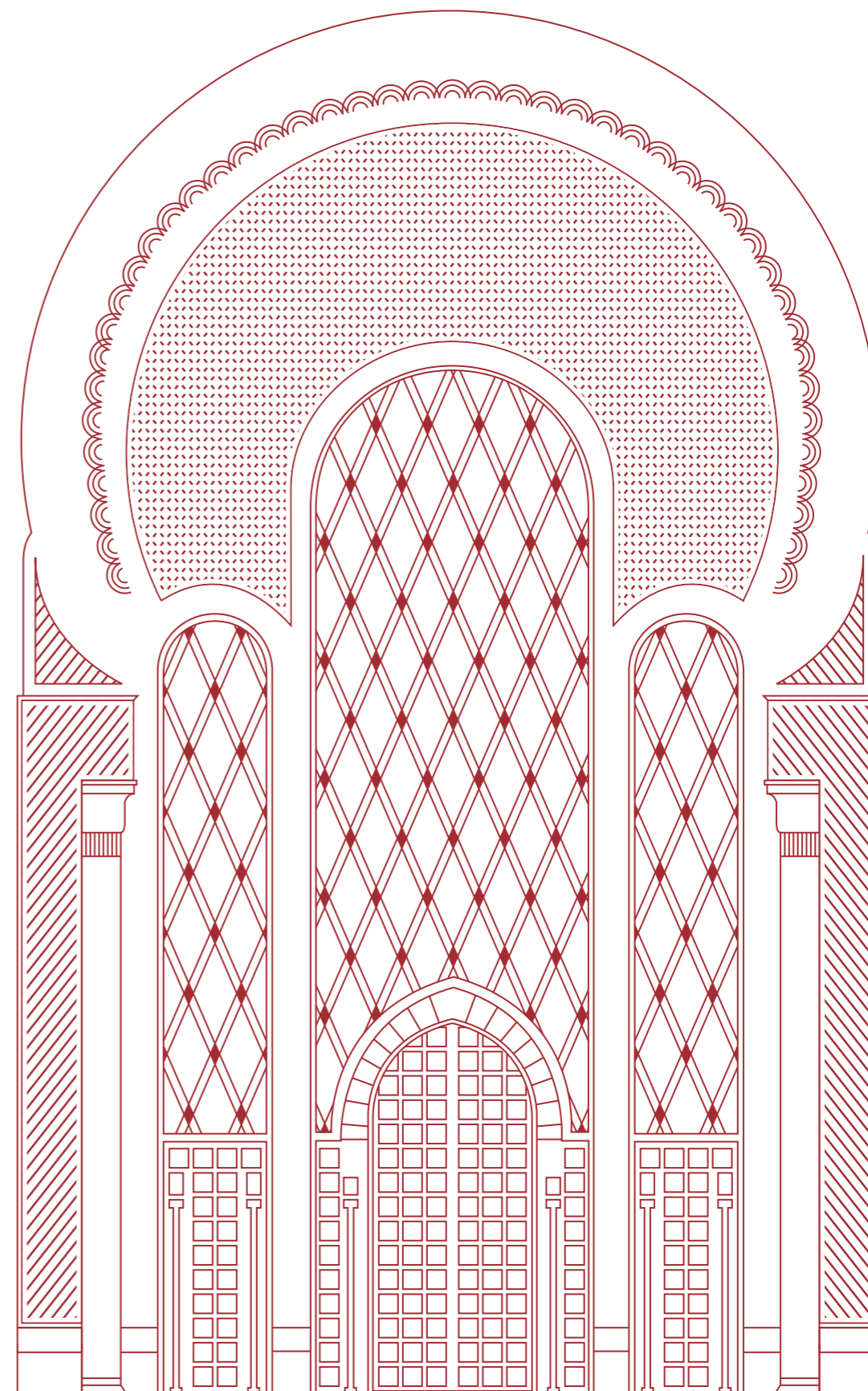
Briouates ^{A,C,F} 9,50€
puff-pastry stuffed with almonds and cinnamon covered with honey

Refreshing vanilla yoghurt ^{E,H} 6,90€
with fruits and biscuit

M'halabiya ^{A,E,F,H} 6,50€
almond pudding with strawberry sauce and sesame cookie

Chocolate soufflé with vanilla ice cream ^{A, C, E, F} 10,50€

Dessert variation of the house with ice cream ^{A,C,E,F,H} 14,50€



• BEVERAGES •

APERITIF

Aperol Spritz ^{2,8}	8,50€
Hugo	8,50€
Arak with ice water	6,50€
Pastis ²	6,50€
Campari Orange / Soda ²	8,50€
Martini bianco / rosso / rosato	6,50€
Sparkling wine Riesling	5,50€
Sparkling wine Spätburgunder Weißherbst brut, Allendorf	6,50€



Gin Tonic ⁸	8,90€
Tanqueray	9,20€
Bombay	9,50€
Hendricks	10,90€
Wodka Lemon ^{3,8}	8,90€
Absolut	9,20€
Bacardi Cola ^{2,7}	8,90€
Whisky Cola ^{2,7}	8,90€

WINE BY THE GLASS

0,2l

WHITE WINE

Weißburgunder Germany	7,00€
Sauvignon blanc France	7,00€
Grauburgunder Germany	7,00€
Chardonnay Italy	7,00€
Riesling dry / semi-dry	6,50€
Fantasia Torrontés Argentina	7,50€
Ksara Lebanon	10,50€
Entre deux mers France	8,00€
Spritzer with Riesling	6,00€

Cider 0,25l	3,50€
Cider 0,5l	6,00€
ROSE	
Blanc de Noir Germany	7,50€
Spätburgunder Weißherbst Germany	7,00€
Pays d'Oc France	7,00€
Ksara Lebanon	10,50€

RED WINE

Merlot France	7,50€
Primitivo Italy	7,50€
Cabernet Sauvignon South Africa	7,50€
Nero d'Avola Italy	7,50€
Malbec Argentina	8,50€
Ksara Lebanon	10,50€

wines contain sulphites

SPARKLING WINE

by the glass:

Riesling sparkling wine 0,1l	5,50€
Spätburgunder Weißherbst brut 0,1l Rosé, vineyard Allendorf	6,50€
Sparkling wine on ice	7,50€

by the bottle:

Riesling sparkling wine 0,75l vineyard Allendorf	34,50€
Spätburgunder Weißherbst brut 0,75l Rosé, vineyard Allendorf	36,00€



Pils Carlsberg on tap 0,3l	4,50€
Pils Carlsberg on tap 0,5l	7,00€
Duckstein on tap 0,25l	4,20€
Duckstein on tap 0,5l	7,00€
Schneider wheat beer pale / dark 0,5l	5,50€
Schneider crystal wheat beer 0,5l	5,50€
Schneider wheat beer non-alcoholic 0,5l	5,50€
Carlsberg non-alcoholic 0,33l	4,50€
Malt beer 0,33l	3,50€

SPIRITS

4cl

Baileys 2,7,E	5,20€
Amaretto	4,70€
Sambuca	5,20€
Grappa	5,90€
Fruit brandies raspberry / mirabelle / Williams pear	5,90€
Tequila white / brown	5,20€
Wodka Absolut	6,20€
Calvados	4,90€
Remy Martin	7,20€
Carlos I.	6,20€
Averna	5,90€
Ramazzotti	5,90€
Jägermeister	5,50€
Fernet Branca 2	5,50€
Pimm's Nr. 1	4,90€
Sherry medium / dry	5,50€

WHISKY

4cl

Johnny Walker red label	7,20€
Johnny Walker black label	8,50€
Chivas Regal 12 years	8,50€
Jack Daniels Tennessee	7,50€
Malt Whisky	8,50€

NON ALCOHOLIC BEVERAGES

Cola ^{2,7} , Cola Light ^{2,4,5,7} , Fanta ^{2,3} , Sprite – 0,3l	3,90€
Cola ^{2,7} , Cola Light ^{2,4,5,7} , Fanta ^{2,3} , Sprite – 0,4l	4,90€
Bitter Lemon ^{3,8} , Tonic Water ⁸ , Ginger Ale ² – 0,2l	3,90€
Juice Spritzer – 0,3l	3,90€
Juice Spritzer – 0,4l	4,90€
Juices apple, orange ³ , grapefruit, grape – 0,2l	3,50€
Nectars ³ cherry, mango, maracuja – 0,2l	3,50€
Fresh squeezed orange juice – 0,2l	5,50€
Acáo ⁷ – 0,2l	4,90€
Orangina yellow or red – 0,25l	4,90€
Ice tea ³ – 0,3l	3,90€
Ice tea ³ – 0,4l	4,90€
Schwarzwald mineral water – 0,25l	3,50€
Schwarzwald mineral water – 0,75l	7,80€
Schwarzwald mineral water still – 0,25l	3,50€
Schwarzwald mineral water still – 0,75l	7,80€
Airan ^E yoghurt drink – 0,3l	4,00€
Airan ^E – 0,4l	5,00€
San Bitter Soda/Orange ²	5,50€

HOT BEVERAGES

Cup of coffee ⁷	3,30€
Espresso ⁷	2,70€
Espresso macchiato ⁷	3,00€
Double espresso ⁷	4,20€
Cappuccino ^{7,E}	4,50€
Latte macchiato ^{7,E}	4,70€
White coffee ^{7,E}	4,70€
Tea latte ^E	4,70€
Hot chocolate with cream ^E	4,50€
Arabic tea with fresh mint	3,20€
Black tea with lemon	3,20€
Rooibos-, fruit-, herb tea	3,00€
Pot of green tea with mint	5,00€
Big pot of green tea with mint	7,50€
Arabic mocha with cardamom ⁷	4,20€
Arabic mocha with cinnamon ⁷	4,20€

2 with artificial colouring
 3 with antioxidant
 4 with sweetener
 5 contains a source of phenylalanine
 6 with preservative
 7 contains caffeine
 8 contains chitin
 9 blackened

A contains glutenous wheat
 B contains crustaceans
 C contains egg
 D contains fish
 E contains milk
 F contains nuts (walnuts / pistachios)
 G contains celeriac
 H contains seeds of sesame