



KREUZBERGER HIMMEL

Be
an
Angel





KREUZBERGER HIMMEL

Ahlan w`sahlan – Welcome!

Since October 2015, Be an Angel e.V. has been committed to the integration of refugees. Initially, we offered our sofas to people arriving in Berlin with nothing more than a toothbrush. We've listened to their harrowing stories of war, displacement, and escape. Over the years, we've witnessed them regaining hope. Many of them are wonderful hosts and excellent chefs. With some of them, we run Kreuzberger Himmel.

Our team includes people from Syria, Afghanistan, Iraq, and Pakistan.

Kreuzberger Himmel, initiated by Be an Angel e.V., aims to give back some of the hospitality refugees have received in Germany. While they are grateful for the help, they all wish to become independent. Kreuzberger Himmel is more than just a restaurant. It's a place where employees are trained and then connected to hotels and restaurants for further employment. This is where integration comes to life.

The St. Bonifatius Parish has given us the opportunity to take over Kreuzberger Himmel and continues to support us. Muslims, Christians, Hindus, and Jews work together in a peaceful, friendly space. We all know that sharing a meal together brings happiness.

Enjoy the specialties, freshly prepared daily. The staff are happy to be here and delighted to have you as guests!

*Ulrike Lessig & Andreas Tölke
Be an Angel e.V., Board*



COLD APPETIZERS

HUMMUS ⁷

A smooth cream made from chickpeas, tahini, and lemon juice

7,10

NASEKTUN

Olives, cucumbers, carrots, mint, oregano, and olive oil

7,10

KHATHER

Yogurt, walnuts, grilled red pepper, and olives

8,40

SCHAWANDAR

Salad of roasted beets, refined with walnuts, coriander, and mint

7,10

BABA GANOUSH

Refreshing delicacy made from roasted eggplants with a smoky aroma

8,90

M'TABAL

Zucchini, yoghurt, tahini, parsley, garlic

8,10

FOUR MIXED STARTERS

of your choice

13,20

MIXED COLD STARTERS

for two people

18,50



WARM APPETIZERS

MARIA

Fried flatbread with filling

*vegetarian^{1, 5, 7}: Sheep's
cheese, parsley, and spices*

8,40

*with meat: Ground beef,
parsley, and spices*

8,40

SANBOUSAK

Four fried pastry pockets with filling

*vegetarian^{1, 5, 7}: cheese,
parsley, and mint*

8,40

*with meat: Ground beef,
onions, parsley, and*

spices

8,40

SALADS

TABOULEH¹

*A classic of oriental cuisine
made from parsley, tomatoes,
lemon, and bulgur*

8,10

FATOUSH¹

*Crisp freshness with fried bread
chips, tomatoes, cucumbers,
lamb's lettuce, and mint*

8,20

SOUP OF THE DAY

VEGETARIAN/VEGAN – FRESH

Please ask our staff.



MAIN COURSES

KABSE^{4,6}

*Syrian festive dish with rice cooked together
with vegetables and spices.*

with chicken
15,90

vegetarian: vegetables
14,90

FAROUG

*Chicken braised with lemon and orange
in a light, spicy sauce with bulgur*

17,50

KIBBEH^{1,6} *more than just a meatball
a bulgur and beef shell filled with ground beef,
nuts, onions, and pomegranate seeds.*

served with rice and salad **16,10**

a Laban – with yogurt sauce **16,80**

KIBBEH *vegan*^{1,8,12}

*Bulgur and paprika paste shell,
filled with onions, chickpeas, walnuts, raisins,
and hot peppers in a fruity tomato sauce*

18,60

KEBAB BETAHINI

*Minced beef, onions, peppers, tomatoes, eggplant,
potatoes in a light tahini sauce, served with rice*

18,50

KHOSA BE LABAN

*Stuffed mini zucchini with ground beef,
cooked in yogurt sauce, served with basmati rice*

17,50

FATTEH MAKDOUSH^{1,7}

*Fried bread chips and roasted eggplant in a spicy sauce
of tomatoes, tahini, yogurt, and fresh pomegranate seeds*

15,80

with ground beef
17,00

with chicken
17,00





MAIN COURSES

ZAHRA BETAHINI *vegan*

Cauliflower, tahini, onion, served with rice

15,10

MARKAT SHAGAR *vegan*

*Zucchini, chickpeas, and onions
in a light tomato sauce, served with basmati rice*

13,80

SPECIALS (ONLY FRIDAY/SATURDAY)

ABUNOUAS³

Grilled salmon fillet stuffed with coriander in lemon sauce

21,10

MIZZOL

*Meat from chicken thighs stuffed with fresh vegetables
and cheese, served with rice and salad*

18,10

MAHASHI

*Mini eggplant, mini zucchini, and onions
in aromatic pomegranate sauce with rice*

18,10

DESSERT

HOMEMADE, CHANGING DAILY

Please ask our staff.

Family celebration? Party? Event? We also cater to your location!

Allergens

1. Gluten-containing cereals (i.e., wheat, rye, barley, oats, spelt, etc.) and products made from them,
2. Crustaceans and crustacean products,
3. Eggs and egg products *
4. Fish and fish products,
5. Peanuts and peanut products
6. Soy and soy products,
7. Milk and dairy products (including lactose) *
8. Tree nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, and Queensland nuts, and products made from them,
9. Celery and celery products,
10. Mustard and mustard products,
11. Sesame seeds and sesame products,
12. Sulfur dioxide and sulfites in concentrations greater than 10 mg/kg or 10 mg/l, expressed as SO₂,
13. Lupine and lupine products,
14. Mollusks (shellfish) and mollusk products

DRINKS

SOFT DRINKS

Vitalmalz	0,33l	3,30 €
Staatl. Fachingen Naturell/Medium	0,25l	2,20 €
Staatl. Fachingen Naturell/Medium	0,75l	5,90 €
Schweppes Tonic/Bitter Lemon	0,2l	2,90 €
Coca-Cola	bottle 0,2l/0,4l	2,90€/5,10€
Coca-Cola Zero	bottle 0,2l/0,4l	2,90€/5,10€
Mezzo Mix	bottle 0,2l	2,90€
Sprite	bottle 0,2l/0,4l	2,90€/5,10€
Fanta	bottle 0,2l/0,4l	2,90€/5,10€



JUICES

Apple juice	0,2l	3,20 €
Apple spritzer	0,4l	5,10 €
Orange juice	0,2l	3,20 €
Rhubarb juice	0,2l	3,20 €
Cranberry juice	0,2l	3,20 €



COFFEE

Coffee	cup	2,90 €
Cappuccino	cup	3,60 €
Coffee with milk	cup	3,60 €
Espresso	cup	2,90 €
Arabic mocha	cup	4,10 €



TEE

Black tea	cup	2,80 €
Various herbal teas	cup	2,80 €
Fresh mint or ginger	cup	3,30 €





BEER

On tap

Schneider Helles

0,3l 4,10 €

0,5l 5,50 €

Schneider Weisse / Meine helle Weisse

0,3l 4,10 €

0,5l 5,50 €

Bottles of

Schneider Weisse / Mein Original

bottle 0,5l 5,50 €

Schneider Weisse (non-alcoholic)

bottle. 0,5l 5,50 €

*Please also note our separate
beer menu with regional varieties.*



APÉRITIV

Crémant de Loire

0,1l 6,10 €

Bouvet Ladoubay, Saumur,

bottle 0,75 l 42,00 €

Loire, Chenin Blanc, Chardonnay

Fine perlage. Fresh, fine citrus notes - the ideal aperitif

Aperol Spritz

0,15 l 6,80 €

also available as a non-alcoholic version



WHITE WINE

Cider

0,33 l 3,60 €

Lebanon

Chateau Ksara, Blanc de Blanc

0,2 l 5,70 €

Chateau Ksara, Blanc de L'Observatoire

0,2 l 5,70 €

bottle 0,75 l 28,00 €

Pinot Gris dry

0,2 l 5,50 €

Bischoffingen am Kaiserstuhl, Baden

bottle 1l 25,00 €

*Aromas of pineapple, ripe apple and pear dominate the bouquet;
very balanced with a lot of smoothness.*

Pinot Blanc, Martin Tesch

0,2 l 5,50 €

*An animating, floral fragrance on the nose,
accompanied by a hint of lilac and lime.*

Charming with fine fruit acidity

bottle 1l 25,00 €



Riesling trocken, Karl Pfaffmann
Pfalz

Pure aroma of peach and citrus, juicy mineral acidity

0,2 l 5,50 €
bottle 0,75 l 25,00 €

Maximin Schiefer Riesling feinherb

Full-bodied, fruity character.

White peach, melon, pineapple and ripe apples dominate the bouquet and the palate. The wine has a good balance and its juiciness makes it animating and fresh.

0,2 l 5,50 €
bottle 0,75 l 25,00 €



RED WINE

Cuvée de Printemps

Chateau Ksara, Bekaa Plain, Lebanon

0,2 l 7,20 €
bottle 0,75 l 32,00 €

Clos St Alphonse

Chateau Ksara, Bekaa Plain, Lebanon

0,2 l 7,40 €
bottle 0,75 l 32,00 €

Reserve Du Couvent

Chateau Ksara, Bekaa Plain, Lebanon

bottle 0,75 l 26,00 €

Merlot Classic Pays d'Oc

Languedoc, Frankreich

strong cherry fruit, round delicate herbal style

0,2 l 6,10 €
bottle 1 l 28,00 €

Primitivo Casato de Melzi

Apulia

Full fruit of prunes and cherry plum, low acidity, on the palate the wine surprises with its irresistibly soft, silky texture

0,2 l 6,10 €
bottle 1 l 28,00 €

Primitivo Reserve 14

Tenuta Polvanera, Apulia

Powerful aromas of cherries, plums and wild blackberries, with notes of violets, myrtle and blood orange. Long finish, interwoven with nuances of plums, figs, country herbs and red citrus fruits

bottle 0,75 l 32,00 €





ROSÉ

Merlot Rosé

Markus Pfaffmann, Pfalz

Characterized by juicy fruit aromas and summery freshness.

0,2 l 6,10 €

bottle 0,75 l 21,00 €

Rosé de Ksara

Chateau Ksara, Bekaa Plain, Lebanon

0,2 l 6,50 €

bottle 0,75 l 24,00 €

*Please ask our service for
non-alcoholic wine variants.*





LONGDRINKS

Gin Tonic <i>also as non-alcoholic version</i>	7,50 €
Campari Orange <i>also as non-alcoholic version</i>	7,50 €

WODKA

Berolina Vodka 37,5 Vol.%	2 cl 3,90 €
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GIN

Berolina Gin 37,5 Vol.%	2 cl 3,90 €
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WHISKY

Slyrs Bavarian Single Malt 43 Vol.%	2 cl 4,80 €
Chivas Regal 12 years 40 Vol.%	2 cl 4,80 €

LIQUEURE

Bergamotte Liqueur 25 Vol.%	2 cl 3,20 €
Williams Liqueur 25 Vol.%	2 cl 3,00 €
Pastis 51 40 Vol.%	2 cl 3,20 €
Averna Amaro Siz. 32 Vol.%	2 cl 3,20 €
Aperol Aperitiv 15 Vol.%	2 cl 3,00 €
Campari Bitter 25 Vol.%	2 cl 3,20 €

GRAPPA

Grappa di Vinaccia 38 Vol.%	2 cl 4,50 €
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ARAQ

Clos St. Thomas Arak Touma , 50 Vol.%	2 cl 3,00 €
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SPECIAL BEER MENU WITH REGIONAL BEERS!

On tap:

Berliner Berg / Pils	<i>0,3l</i>	4,10 €
	<i>0,5l</i>	5,50 €



From the bottle

Berliner Berg / Pils non-alcoholic	<i>0,33l</i>	4,10 €
Berliner Berg / Red draft	<i>0,33l</i>	4,10 €
Berliner Berg / Kellerbier	<i>0,33l</i>	4,10 €
Quartiermeister / non-alcoholic (organic)	<i>0,33l</i>	4,10 €
Quartiermeister / Natural Radler	<i>0,33l</i>	4,10 €
Quartiermeister / Pilsner	<i>0,33l</i>	4,10 €
Quartiermeister / Pils (organic)	<i>0,33l</i>	4,10 €

**THE INTERIOR WAS
PROVIDED BY:**



Atelier Haußmann

BOCCI

designfunktion

JOHANENLIES



KIANS GARDEN

LEPI

Ilot Ilov

MADE[®]

MYKILOS

NORR II

nya nordiska

Rosen  *thal*

**UTO
PIA
&
Utility**

*We would like to thank Christian Mertins (electrics), Nomias Grelich (carpentry)
and Florian Dengler (art direction) for their commitment.*

Interior & Concept: Tatjana Sprick