







SPANAGE









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.

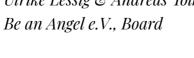
Our team includes people from Syria, Afghanistan, Iraq, and Pakistan.

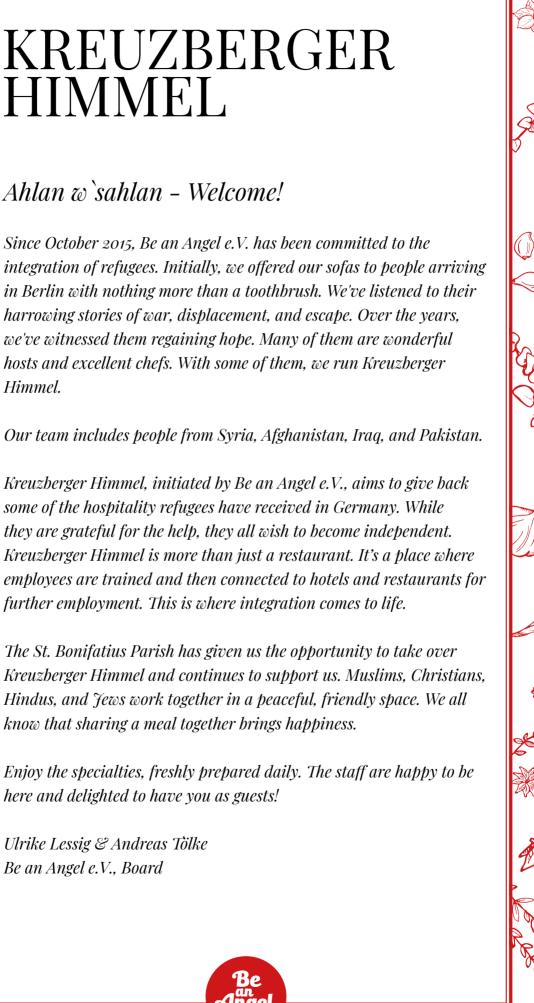
Kreuzberger Himmel, initiated by Be an Angel e.V., aims to give back some of the hospitality refugees have received in Germany. While they are grateful for the help, they all wish to become independent. Kreuzberger Himmel is more than just a restaurant. It's a place where employees are trained and then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

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.

here and delighted to have you as guests!

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















COLD APPETIZERS



A smooth cream made from chickpeas, tahini, and lemon juice 7,10

KHATHER

Yogurt, walnuts, grilled red pepper, and olives **8,40**

BABA GANOUSH

Refreshing delicacy made from roasted eggplants with a smoky aroma **8.90**

NASEKTUN

Olives, cucumbers, carrots, mint, oregano, and olive oil 7,10

SCHAWANDAR

Salad of roasted beets, refined with walnuts, coriander, and mint
7,10

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







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











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







VEGETARIAN/VEGAN – FRESH

Please ask our staff.









MAIN COURSES



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



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

Vitamalz		0,33l	3,30 €
Staatl. Fachingen Naturell/Mediu	m	0,25l	2,20 €
Staatl. Fachingen Naturell/Mediu	m	0,75l	5,90€
Schweppes Tonic/Bitter Lemon		0,21	2,90€
Coca-Cola	<i>bottle 0,2l/0,4l</i>	2,90	€/5,10€
Coca-Cola Zero	<i>bottle 0,2l/0,4l</i>	2,90	€/5,10€
Mezzo Mix	bottl	e 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	<i>0,2l</i> 3,20 €
Apple spritzer	<i>0,4l</i> 5,10 €
Orange juice	<i>0,2l</i> 3,20 €
Rhubarb juice	<i>0,2l</i> 3,20 €
Cranberry juice	<i>0,2l</i> 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	сир	2,80 €
Various herbal teas	сиp	2,80 €
Fresh mint or ginger	сиp	3,30 €















BEER

On tap Schneider Helles	0,3l	4,10 €
Schneider Weisse / Meine helle Weisse	0,31	5,50 € 4,10 € 5,50 €
Bottles of Schneider Weisse / Mein Original Schneider Weisse (non-alcoholic)	bottle 0,5l bottle. 0,5l	5,50 €

Please also note our separate beer menu with regional varieties.



APÈRITIV

Crémant de Loire	<i>0,1 l</i> 6,10 €
Bouvet Ladoubay, Saumur,	<i>bottle 0,75 l</i> 42,00 €
Loire, Chenin Blanc, Chardonnay	
Fine perlage. Fresh, fine citrus notes - the ideal aperitif	

Aperol Spritz o,15 l 6,80 € also available as a non-alcoholic version



WHITE WINE

Cider	0,33 l 3,60 €
Lebanon	1
Chateau Ksara, Blanc de Blanc Chateau Ksara, Blanc de L'Observatoire	0,2 l 5,70 € 0,2 l 5,70 €
	<i>bottle 0,75 l</i> 28,00 €
Pinot Gris dry	o,2 l 5,50 €
Bischoffingen am Kaiserstuhl, Baden Aromas of pineapple, ripe apple and pear dominate the bouquet; very balanced with a lot of smoothness.	<i>bottle 1 l</i> 25,00 €
Pinot Blanc, Martin Tesch	o,2 l 5,50 €
An animating, floral fragrance on the nose, accompanied by a hint of lilac and lime. Charming with fine fruit acidity	<i>bottle 1 l</i> 25,00 €







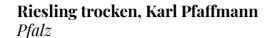












0,2 l **5,50 €** *bottle 0,75 l* **25,00 €**

Pure aroma of peach and citrus, juicy mineral acidity

Maximin Schiefer Riesling feinherb

0,2 l **5,50 €** *bottle 0,75 l* **25,00 €**

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.



RED WINE

Cuvée de Printemps *0,2 l* **7,20 €** Chateau Ksara, Bekaa Plain, Lebanon *bottle 0,75 l* **32,00 €**

Clos St Alphonse *0,2 l* **7,40 €** Chateau Ksara, Bekaa Plain, Lebanon *bottle* 0,75 *l* 32,00 €

Reserve Du Couvent *bottle 0,75 l* **26,00 €** Chateau Ksara, Bekaa Plain, Lebanon

Merlot Classic Pays d'Oc *0,2 l* **6,10 €** Languedoc. Frankreich bottle 1 l 28.00 € strong cherry fruit, round delicate herbal style

Primitivo Casato de Melzi 0.2 l 6.10 € bottle 1 l 28,00 € *Apulia*

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

Primitivo Reserve 14 *bottle 0,75 l* **32,00 €** 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

















ROSÉ

Merlot Rosé $0,2 \ l$ $6,10 \ €$ Markus Pfaffmann, Pfalzbottle $0,75 \ l$ $21,00 \ €$

Characterized by juicy fruit aromas and summery freshness.

 Rosé de Ksara
 0,2 l
 6,50 €

 Chateau Ksara, Bekaa Plain, Lebanon
 bottle 0,75 l
 24,00 €

Please ask our serivce for non-alcoholic wine variants.













Y	LONGDRINKS			
	Gin Tonic also as non-alcoholic version		7,50 €	
	Campari Orange also as non-alcoholic version		7,50 €	
	WODKA			
	Berolina Vodka 37,5 Vol.%	2 cl	3,90 €	
<u>ط</u>	GIN			
		2 01	2 00 C	
	Berolina Gin 37,5 Vol.%	2 Cl	3,90 €	
	WHISKY			
	Slyrs Bavarian Single Malt 43 Vol.%	2 cl	4,80 €	
	Chivas Regal 12 years 40 Vol.%	2 cl	4,80 €	
	HOURIDE			
	LIQUEURE	_		
	Bergamotte Liqueur 25 Vol.%		3,20 €	
	Williams Liqueur 25 Vol.%		3,00 €	
	Pastis 51 40 Vol.%		3,20 €	
	Averna Amaro Siz. 32 Vol.%	_	3,20 €	
	Aperol Aperitiv 15 Vol.%		3,00 €	
	Campari Bitter 25 Vol.%	2 cl	3,20 €	
	GRAPPA			
	Grappa di Vinaccia 38 Vol.%	2 cl	4,50 €	
	ADAO			
	ARAQ			



SPECIAL BEER MENU WITH REGIONAL BEERS!

On tap:

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

A SWO

From the bottle

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



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

Interior & Concept: Tatjana Sprick