



# KREUZBERGER HIMMEL

Be  
an  
Angel



# KREUZBERGER HIMMEL

*Ahlan wa sahlán – Warm welcome!*

*Since October 2015, Be an Angel e.V. has been committed to the integration of refugees.*

*In the beginning, we opened our sofas to people who arrived in Berlin with no more than a toothbrush. We listened to the painful stories of war, displacement and flight. We met people who were strangers to us and, over the years, were able to witness how they regained hope. Many of them are wonderful hosts and excellent cooks. Together with some of them, we created Kreuzberger Himmel.*

*Our team includes people from Syria, Afghanistan, Iraq and Pakistan. Kreuzberger Himmel, initiated by Be an Angel e.V., aims to give something back from the hospitality refugees have experienced in Germany. As grateful as they are for the help, they all want to live independently. Kreuzberger Himmel is more than just a restaurant. Here, employees are trained and referred to hotels and restaurants. Integration becomes tangible here.*

*The St. Bonifatius parish made it possible for us to take over Kreuzberger Himmel and continues to support us. Muslims, Christians, Hindus and Jews work together here to create a peaceful and friendly place. And we all know that sharing a meal together also brings happiness.*

*Enjoy our specialties, freshly prepared every day.  
Our staff are happy to be here and delighted to welcome you as our guests!*

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

**Be  
an  
Angel**



# COLD STARTERS

## HUMMUS <sup>7</sup>

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

**8,10**

## BATATA

*Boiled potatoes with coriander, paprika and garlic*

**8,40**

## BABA GANOUSH

*Oven-roasted eggplant with paprika and parsley*

**9,40**

## MUHAMRA

*Walnuts, paprika paste, onion, sesame, pomegranate molasses, breadcrumbs and olive oil*

**8,10**

## SCHAWANDAR

*Salad of roasted beetroot with red apple, mint, orange juice and raspberry vinegar*

**8,10**

## M'TABAL

*Zucchini, yogurt, tahini, parsley and garlic*

**8,70**

## FOUR MIXED STARTERS

*Choice of four*

**14,20**

## MIXED COLD STARTERS

*For two persons*

**19,50**



## WARM STARTERS

### MARIA

*Fried flatbread with filling*

*Vegetarian with  
mozzarella cheese*

**9,10**

*With meat<sup>1</sup>: minced beef,  
parsley and spices*

**8,40**

### SANBOUSAK

*Four fried pastry pockets with filling*

*Vegetarian<sup>1, 5, 7</sup>:  
cheese, parsley  
and mint*

**9,10**

*With meat<sup>1</sup>: minced beef,  
onion, parsley  
and spices*

**9,10**

### MUHAMMARA

*vegan*

*Paprika paste, tomatoes, pesto,  
pomegranate molasses, parsley, onion*

**7,40**

## SALADS

### TABOULEH<sup>1</sup>

*A classic of Middle  
Eastern cuisine  
made from parsley,  
tomatoes, lemon  
juice and bulgur*

**8,50**

### FATOUSH<sup>1</sup>

*Fresh and crunchy  
with fried bread  
chips, tomatoes,  
cucumbers, lamb's  
lettuce and mint*

**8,80**

### ARUGULA SALAD

*Fresh arugula,  
beetroot, walnuts,  
mushrooms,  
pomegranate  
seeds*

**8,80**

## SOUP

### LENTIL SOUP

*Red lentils, onions, carrots, potatoes,  
ginger and spices*

**6,80**



# MAIN COURSES

## KABSE<sup>4,6</sup>

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

*with chicken steak*  
**16,80**

*vegan: vegetables*  
**15,40**

## FAROUG

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

**18,10**

## KIBBEH<sup>1,6</sup> *more than a meatball*

*Bulgur and beef shell with a filling of minced beef, nuts, onions and pomegranate seeds*

*served with rice and salad* **18,10**

*a Laban - with yogurt sauce* **18,60**

## KIBBEH *vegan*<sup>1,8,12</sup>

*Bulgur and paprika paste shell, filled with onions, chickpeas, walnuts, raisins and chili in a fruity tomato sauce with kohlrabi and pak choi*

**19,20**

## KEBAB BETAHINI

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

**19,10**

## KHOSA BE LABAN

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

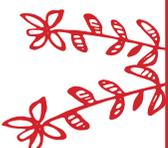
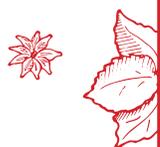
**18,10**

## FATTEH MAKDOUSH<sup>1,7</sup>

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

*vegetarian*  
**16,80**

*with minced beef*  
**18,10**





# MAIN COURSES

## **ZAHRA BETAHINI** *vegan*

*Cauliflower, tahini, onions and carrots, served with rice*

**15,90**

## **ABO SCHALHOP** *vegan*

*Zucchini, chickpeas and onions cooked with bulgur served with yogurt sauce with cucumber and garlic*

**15,90**

## **MIZZOL**

*Chicken thigh meat filled with fresh vegetables and cheese, served with rice and salad*

**18,90**

## **BATATA MAHASHI** *vegan*

*Oven-roasted potatoes filled with mushrooms, spinach and onions – served with rice*

**16,90**

## **SAMAAK** *(Friday & Saturday)*

*Oven-roasted salmon fillet with coriander in lemon sauce with garlic and pomegranate molasses, served with rice*

**20,10**

# DESSERT

## **BAKLAVA**

**6,80**

## **BASBOUSE**

*Baked semolina cake with pistachios*

**6,80**

*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 SO<sub>2</sub>,
13. Lupine and lupine products,
14. Mollusks (shellfish) and mollusk products

# DRINKS

## SOFT DRINKS

Ayran	0,2l	3,10 €
Vitalmalz	0,33l	4,30 €
Staatl. Fachingen Still/Medium	0,25l	2,80 €
Staatl. Fachingen Still/Medium	0,75l	6,40 €
Schweppes Tonic/Bitter Lemon	0,2l	3,20 €
Coca-Cola	Bottle 0,2l/0,4l	3,10€/5,10€
Coca-Cola Zero	Bottle 0,2l/0,4l	3,10€/5,10€
Mezzo Mix	Bottle 0,2l/0,4l	3,10€/5,10€
Sprite	Bottle 0,2l/0,4l	3,10€/5,10€
Fanta	Bottle 0,2l/0,4l	3,10€/5,10€



## JUICES

Apple Juice / Spritzer	0,2l/0,4l	3,80€/5,80€
Orange Juice / Spritzer	0,2l/0,4l	3,80€/5,80€
Rhubarb Juice / Spritzer	0,2l/0,4l	3,80€/5,80€
Cranberry Juice / Spritzer	0,2l/0,4l	3,80€/5,80€



## COFFEE

Coffee	Cup	3,20 €
Cappuccino	Cup	4,10 €
Café au Lait	Cup	4,10 €
Espresso	Cup	2,90 €
Arabic Coffee (Mocha)	Cup	4,10 €



## TEA

Black Tea	Cup	3,10 €
Herbal Tea	Cup	3,10 €
Fresh Mint Tea or Ginger Tea	Cup	3,80 €





## BEER

### *Draft Beer*

<b>Schneider Helles</b>	0,3l/0,5l	4,70€/6,10€
<b>Schneider Weisse / Meine helle Weisse</b>	0,3l/0,5l	4,70€/6,10€
<b>Berliner Berg Pils</b>	0,3l/0,5l	4,70€/6,10€

### *Bottled Beer*

<b>Berliner Berg Pils (alkoholfrei)</b>	Bottle 0,3l	4,80 €
<b>Schneider Weisse (Alkoholfrei)</b>	Bottle 0,5l	6,10 €



## APERITIF

<b>Crémant de Loire</b>	0,1l	6,10 €
<i>Bouvet Ladoubay, Saumur, Loire, Chenin Blanc, Chardonnay</i>	Bottle 0,75 l	42,00 €
<i>Fine bubbles, fresh with citrus notes – ideal aperitif</i>		

<b>Aperol Spritz</b>	0,15 l	6,80 €
<i>also available alcohol-free</i>		



## WHITE WINE

<b>Cider</b>	0,33 l	4,10 €
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### *Lebanon*

<b>Chateau Ksara, Blanc de Blanc</b>	0,2 l	6,90 €
<b>Chateau Ksara, Blanc de L'Observatoire</b>	0,2 l	6,90 €
	Bottle 0,75 l	21,50 €

### **Pinot Gris (dry)**

<i>Bischoffingen am Kaiserstuhl, Baden</i>	0,2 l	6,10 €
	Bottle 1l	28,00 €
<i>Aromas of pineapple, ripe apple, and pear dominate; very well-balanced with a smooth, rich texture.</i>		

<b>Weissburgunder (Pinot Blanc), Martin Tesch</b>	0,2 l	6,10 €
<i>Inviting floral bouquet with hints of lilac and lime. Charming with a fine, delicate fruit acidity.</i>	Bottle 1l	28,00 €





**Riesling (dry), Karl Pfaffmann**  
*Pfalz*

*Pure aromas of peach and citrus, with juicy mineral acidity*

0,2 l 5,90 €  
Bottle 0,75 l 20,00 €

**Maximin Schiefer Riesling (off-dry)**

*Rich fruit profile with white peach, melon, pineapple, and ripe apple dominating both bouquet and palate. Well-balanced, lively, and refreshing due to its juicy character.*

0,2 l 5,90 €  
Bottle 0,75 l 20,00 €



## RED WINE

**Cuvée de Printemps**

*Chateau Ksara, Bekaa-Ebene, Lebanon*

0,2 l 7,20 €  
Bottle 0,75 l 23,00 €

**Clos St Alphonse**

*Chateau Ksara, Bekaa-Ebene, Lebanon*

0,2 l 7,40 €  
Bottle 0,75 l 23,00 €

**Reserve Du Couvent**

*Chateau Ksara, Bekaa-Ebene, Lebanon*

Bottle 0,75 l 26,00 €

**Merlot Classic Pays d'Oc**

*Languedoc, Frankreich*

*Rich cherry fruit, with a smooth and delicately herbal character*

0,2 l 6,10 €  
Bottle 1 l 28,00 €

**Primitivo Casato de Melzi**

*Apulien*

*Full-bodied fruit with notes of baked plums and cherry pastry, low acidity, and an irresistibly soft, silky texture.*

0,2 l 6,10 €  
Bottle 1 l 28,00 €

**Primitivo Reserve 14**

*Tenuta Polvanera, Apulien*

*Intense aromas of cherry, plum, and wild blackberry, with hints of violet, myrtle, and blood orange. Long finish with nuances of plum, fig, rustic herbs, and red citrus fruits.*

Bottle 0,75 l 32,00 €





## ROSÉ

### **Merlot Rosé**

*Markus Pfaffmann, Pfalz*

*Fresh, juicy fruit aromas with a light, summery character*

0,2 l 6,10 €

Bottle 0,75 l 21,00 €

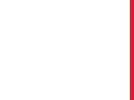
### **Rosé de Ksara**

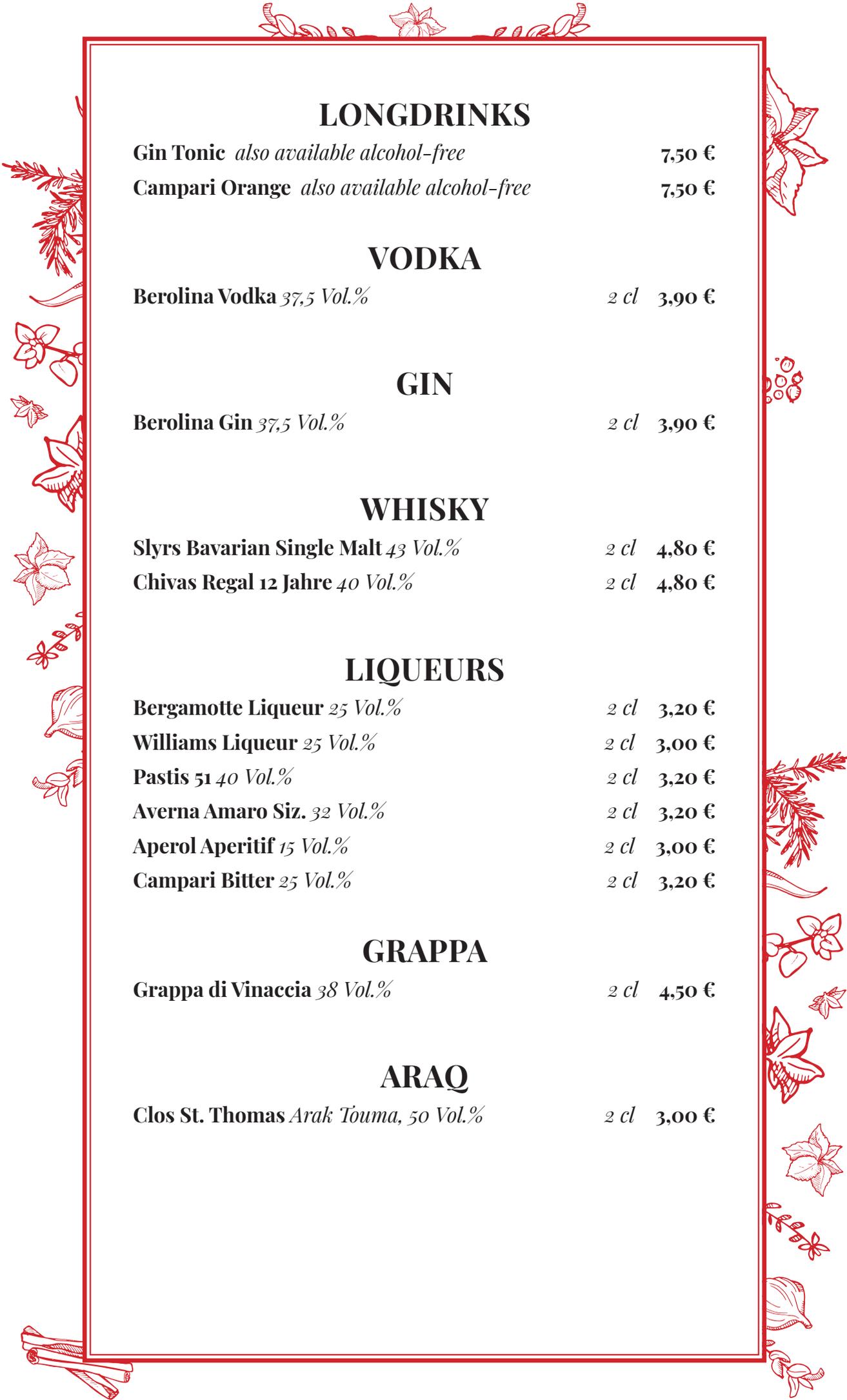
*Chateau Ksara, Bekaa-Ebene, Lebanon*

0,2 l 6,50 €

Bottle 0,75 l 24,00 €

*Please also ask our staff  
about non-alcoholic wine options.*





## LONGDRINKS

<b>Gin Tonic</b> <i>also available alcohol-free</i>	7,50 €
<b>Campari Orange</b> <i>also available alcohol-free</i>	7,50 €

## VODKA

<b>Berolina Vodka</b> 37,5 Vol.%	2 cl 3,90 €
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## GIN

<b>Berolina Gin</b> 37,5 Vol.%	2 cl 3,90 €
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## WHISKY

<b>Slyrs Bavarian Single Malt</b> 43 Vol.%	2 cl 4,80 €
<b>Chivas Regal 12 Jahre</b> 40 Vol.%	2 cl 4,80 €

## LIQUEURS

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

## GRAPPA

<b>Grappa di Vinaccia</b> 38 Vol.%	2 cl 4,50 €
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## ARAO

<b>Clos St. Thomas Arak Touma</b> , 50 Vol.%	2 cl 3,00 €
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**THE INTERIOR WAS  
PROVIDED BY:**



**Atelier Haußmann**

**BOCCI**

**designfunktion**

**JOHANENLIES**



KIANS GARDEN

**LEPI**

**Ilot Ilov**

**MADE<sup>®</sup>**

**MYKILOS**

**NORR II**

**nya nordiska**

*Rosen*  *thal*

**UTO  
PIA  
&  
Utility**

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

*Interior & Concept: Tatjana Sprick*