

## non-alcoholic drinks

**water** 0,25l 0,75l

**viva con agua** 3,00 6,00  
*still/sparkling*

**juices** 0,33l 0,75l

**fresh orange** 5,00

**apfelschorle** 4,00

**fresh orange blossom lemonade** 4,00 8,50

**fresh lemon na'na** 5,50 11,00  
*fresh minted lemonade*

**pomegranate soda** 5,50

**ayran laban** 3,50 7,50  
*watered down yoghurt with garlic*

**coconut water** 0,5l 4,50

**soft drinks** 0,33l

**bio-zisch** <sup>(2,6)</sup> 3,50  
*rhabarb, lemon, bitter lemon*

**thomas henry** 3,00  
*tonic <sup>(3,5)</sup>, ginger ale <sup>(2,3,5,6)</sup>, soda*

**bio chari tea** <sup>(4)</sup> 4,50

**fritz cola** <sup>(1,2,4,6)</sup> 3,50  
*cola, sugar free cola, zitrone*

**teas & herbs** cup pot

**green taiwanese oolong** <sup>(4)</sup> \* 3,50 7,00  
*jasmine, lychee, floral*

**himalayan tips black tea** <sup>(4)</sup> \* 4,00 8,00  
*rose petal, bread, plum sweetness*

**nepalese white forest tea** <sup>(4)</sup> \* 4,00 8,00  
*white peach, raddish, creamy*

**west lake chinese green tea** <sup>(4)</sup> \* 4,50 10,00  
*toasted rice, chestnut, leafy greens*

*\* companion tea loose leaf*

**fresh ginger tea** 3,50

**yogi minted tea** <sup>(4)</sup> 3,50 6,50

**fresh herbal drinks** 3,50 6,50

**anise yansoon:** *good for upset stomach, bloating, insomnia*

**companion tea chamomile:** *good for digestion, anxiety, relaxing, subtle infusion*

**companion tea lemon verbena:** *relieves heartburn and indigestion, good for soothing anxiety, helpful in insomnia*

**sage:** *good for stomach cramps, bloating heartburn, detoxifies body*

**coffee** <sup>(4)</sup> standard big/doppio

**espresso** 2,00 3,50

**americano** 2,50 3,50

**cappuccino** 3,50

**flat-white** 4,00

**latte macchiato** 4,00

**espresso machiato** 2,50

**turkish/arabic coffee** 3,00 5,50

## alcoholic drinks

**beer** 0,33l 0,5l

**BRLO craft beer (lager, pale ale)** 3,00

**peroni** 4,50

**almaza** 3,50

**tannenzäpfle** 4,00

**krombacher pilsner** 4,00

**augustiner** 4,00

**bayreuther helles (draft)** 3,50 4,50

**spirits** 4cl

**hendrick's** 6,50  
*gin*

**monkey 47** 9,00  
*german gin from schwarzwald*

**belvedere** 7,50  
*polish vodka*

**russian standard** 5,00  
*russian vodka*

**botucal** 7,00  
*rum*

**captain morgan** 4,00  
*rum*

**jack daniels** 4,50  
*tennessee whiskey*

**chivas regal** 6,50  
*blended scotch*

**lagavulin** 10,50  
*single malt scotch*

**amores** 3,50  
*mezcal*

**arak/raki** 4 cl 25 cl bottle

*anise infused destilled spirit*

**ksarak arak** 8,00 30,00 84,00

**yeni raki** 7,00 36,00 63,00



# SIMSIM

levantine eatery

## open sesame – welcome!

SIMSIM originates from the semitic word meaning 'sesame'. it is a seed that dates back several millennia and has been utilised since antiquity.

SIMSIM draws inspiration from the levant's diverse cuisine and hospitable nature. the cuisine's history stretches back to the cradle of civilisation; it originates from palestine, lebanon, and syria and is inspired by many cultures including turkish and greek influences.

at SIMSIM, the dishes present the nature of the region's food, which offers a healthy eating plate filled with nutritious ingredients recommended for a well-balanced diet.

we only use fresh and hearty ingredients; whole grains, vegetables and fruits, healthy oils, herbs and aromatic spices. we aim to make guests explore the levant's essence and its rich identity through our traditional, authentic recipes and warm hospitality.

our goal here is to enrich the guests and unify their spirits with ours. as our saying goes "the guest is always king!", and we wish you a memorable dining experience!

sahtein!

look out for our champion breakfast starting january 2019!

## soups & salads

<b>lentil soup</b> ✓	5,00
<i>lentils, carrots, cumin, garlic, toasted pita bread</i>	
<b>zaatar &amp; rocca salad</b> ✓	5,50
<i>wild thyme, rocca, sumac</i>	
<b>simsim fattoush</b> ✓	6,00
<i>ancient garden salad, sumac-lemon vinaigrette, toasted pita bread</i>	
<b>tabbouleh</b> ✓	7,00
<i>chopped parsley, tomatoes, mint, fine bulgur, lemon dressing</i>	
<b>raheb salad</b> ✓	6,50
<i>grilled eggplant slices, tomatoes, paprika, pomegranate molasses</i>	

## dips

<b>hommus</b> ✓ (2)	7,00
<i>chickpea purée, tahini, lemon, pine nuts</i> spicy (1) meat +3,00	
<b>labné</b> 🌿	6,00
<i>strained thick yoghurt, olive oil, fresh mint, garlic</i>	
<b>muhammara</b> ✓	7,00
<i>aleppo hot pepper &amp; walnut spread, pomegranate molasses, cumin, ka'ak bread (1) (2)</i>	
<b>baba ghannouj</b> ✓ (3)	7,00
<i>charred eggplant purée, tahini, lemon</i>	

## meat mezze

<b>maknek</b>	8,00
<i>tiny sautéed beef sausages, pomegranate molasses, cinnamon</i>	
<b>fried kibbeh</b>	7,00
<i>two deep-fried kibbeh croquettes, minced beef, pine nuts, fine burgul</i> additional piece +3,50	
<b>chicken wings</b>	7,50
<i>with lemon, garlic, koriander</i>	
<b>charcoal-grilled shawarma</b>	10,50
<i>marinated beef strips, tahini, sumac, onion</i>	
<b>chicken liver</b> (2)	7,50
<i>pomegranate molasses, garlic, lemon</i>	

## veggie mezze

<b>wara'enab</b> ✓	7,50
<i>vine leaves stuffed with rice, parsley, onion, olive oil</i>	
<b>loubieh bil zeit</b> ✓ (2)	7,00
<i>sautéed green beans, tomatoes, garlic, olive oil</i>	
<b>okra</b> ✓ (2)	7,00
<i>baby okra, olive oil, lemon, tomato</i>	
<b>batata harra</b> ✓	6,00
<i>double fried cubed hand-cut potatoes, coriander, garlic, chili</i>	
<b>mdardara</b> ✓	6,50
<i>rice and lentils pilaf, caramelized onions, cumin</i>	
<b>hindbeh</b> ✓	7,00
<i>dandelion greens, caramelized onions</i>	
<b>grilled halloumi</b> 🌿	7,50
<i>charcoal grilled halloumi slices</i>	
<b>arnabeet mekle</b> ✓	7,00
<i>fried cauliflower, cumin, lemon, garlic</i>	
<b>moussaka</b> ✓ (2)	7,50
<i>eggplant casserole, garlic, tomato, onion, olive oil</i>	

## nibbles

<b>arayer</b> ✓	5,00
<i>toasted pita sandwich</i> zaatar, olive oil ✓ melted halloumi & akkawi cheese 🌿 kofta meat & diced tomatoes +2,00	
<b>rekakat</b> 🌿	6,00
<i>homemade deep-fried phyllo rolls with halloumi &amp; akkawi cheese</i>	
<b>makdous</b> ✓ (2)	5,00
<i>oil-cured stuffed tangy eggplants, walnuts, garlic, olive oil</i>	
<b>falafel</b> ✓	5,00
<i>fried chick pea croquettes, tomato, parsley, tahini</i>	
<b>heirloom tomatoes</b> ✓	4,00
<i>sumac, garlic, olive oil</i>	

## entrées & al fahem-charcoal grill

<b>sea bass</b>	16,00
<i>sea bass filet, tartar sauce, spices, lemon</i>	
<b>grilled shrimps</b> (1) (2)	16,00
<i>garlic, coriander, lemon</i>	
<b>hurraq usbao</b> ✓ (2) (3)	10,00
<i>lentils &amp; pasta dish, tamarind pulp, pomegranate molasses, toasted pita bread</i>	
<b>chicken shish taouk</b>	16,00
<i>chopped chicken breast, garlic whip, cumin</i>	
<b>lamb kofta</b>	16,00
<i>spiced ground beef &amp; lamb, garlic whip</i>	
<b>shokaf lahme</b>	18,00
<i>spiced veal pieces, crispy pita bread</i>	
<b>mixed grill</b>	18,00
<i>chicken shish taouk, shokaf lahme, lamb kofta, garlic whip</i> lamb chops every piece +4,50	
<b>lamb chops</b>	13,00
<i>two seared lamb chops, olive oil</i> lamb chops every piece +4,50	
<b>fatteh</b>	
<i>ancient toasted pita casserole</i> <b>hommus</b> ✓ – chickpeas, olive oil, garlic, pine nuts 9,00 <b>kebab</b> – kebab, olive oil, pine nuts 14,00	

## sides

<b>basmati rice</b>	5,00
<b>toum</b>	3,50
<i>garlic whip</i>	
<b>kabis</b> (2) (3)	5,00
<i>pickles</i>	
<b>homemade fries</b>	6,00
<i>handcut potato slices, sumac</i>	
<b>pita bread</b>	2,00
<b>desserts</b>	
<b>halawet jibn</b>	6,00
<i>cream clotted semolina dough, pistachios</i>	
<b>knafeh</b>	8,00
<i>phyllo dough, melted cheese, homemade sugar syrup</i>	
<b>muhelibyeh</b> (2)	6,00
<i>milk pudding, pistachios, rosewater, honey</i>	

## kids

<b>kid's vegan okra</b> ✓ (2)	8,00
<i>hommus, waraq enab, okra</i>	
<b>kid's vegan loubia</b> ✓	7,00
<i>basmati rice, loubia bil zeit, hommus</i>	
<b>kid's kofta</b> (2)	8,50
<i>lamb kofta*, handcut fries, hommus</i> *optional sheesh taouk instead of kofta	

## how to order

our cuisine is based on sharing. you can create a banquet of small communal dishes (we recommend three per person), by choosing varied options from different sections on the menu.

while the *entrées & grill* section is also typically shared, you can decide to go for a single main meal, along with your choice of some mezze or salads.

we'd like you to know that you're welcome to set a budget for your meal, and our team will gladly provide recommendations according to your preferences.

🌿 = vegetarian    ✓ = vegan

### additives:

1 = with artificial colours	4 = with coffee
2 = with preservatives	5 = with quinine
3 = with antioxidants	6 = with sweeteners

here at SIMSIM, we take extra care in working with highly regarded suppliers to ensure transparency, sustainability and quality. special thanks go out to our hand picked suppliers:

- muret la barba wines
- ladedadi natural wines
- companion tea & coffee
- maher frucht
- terra bio handel
- coffee circle
- viva con aqua charity water

free homemade pita bread serving (two pieces per person), each additional serving will be charged with 2,00. allergens menu available upon request. all prices in euro incl. vat.