



BREAKFAST

Saturday, Sunday & public holidays from 10 AM to 3 PM

NOOR SOBH 32.8

An abundant breakfast experience for two or more people – Each additional person +€16.40
Served in traditional dishes: sautéed olives, halwa, sheep cheese, sliced cheese, honey yogurt, tomato-cucumber salad, sucuk, goat cream cheese with pomegranate, fruit salad, homemade jam, sesame-date dip, fried or scrambled eggs, bread and simit

ISTANBUL 7.8

Freshly baked simit (sesame bagel) with date-tahini and a small fruit salad

Shirin

Chia pudding made with coconut milk, garnished with seasonal fruits, nut granola, and coconut flakes

small
large



7.8
10.8

PANCAKES

with pistachio syrup and berries of the season

9.8

CILBIR

Two poached eggs in a garlic-yogurt sauce, served with roasted spiced butter, pine nuts, and bread

9.4

SHEMALI AVOCADO

Richly mashed avocado, enhanced with lemon, mint, and oriental spices, served with two poached eggs on rye bread

10.8

HALLOUMI SANDWICH

Crispy rye bread with grilled halloumi on beetroot hummus, served with salad

15.9

SUCUK SANDWICH

Crispy rye bread with goat cream cheese, two fried eggs, sucuk, and sheep cheese flakes, served with honey yogurt

15.4

SIMIT AL SHAM

Fluffy scrambled eggs with melted cheddar and goat cream cheese, served with simit and salad

14.8

Shakshuka

Two eggs poached in a tomato sauce with bell peppers, garlic, onions, and coriander, topped with shaved sheep cheese, served with bread

15.4

Samak Simit

Smoked salmon with avocado cream, salad, and herb scrambled eggs, served with simit

16.8

Lotus French Toast

Brioche toast coated in an egg-cinnamon mixture, filled with Lotus Biscoff, served with yogurt and fruit

11.8

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NUSH AL TALAT

A trio of dips: hummus, red pepper walnut, and avocado on toasted bread, served with salad



11.8

SUCUK OMELETTE

Omelette with spicy sucuk and feta cheese, served with salad and bread

16.8

MENEMEN JAN

Fluffy scrambled eggs with tomatoes, peppers, onions, sucuk, a dollop of labneh, served with bread

17.4

3 Fried Eggs, Scrambled Eggs, or Poached Eggs

includes a small basket of bread and choice of:

Plain	5.9	Sucuk & Herbs	8.4
Herbs	6.4	Smoked Salmon	9.9
Feta & Tomatoes	6.9		

EXTRAS

Homemade Jam	1.9	Portion of Butter	1.5
Goat Cheese Spread	1.9	Small Bread Basket	2.5
Avocado Cream	2	Large Bread Basket	4.9



SOUPS

Aash is this awesome, hearty dish from Persian cuisine that's kinda like 'Soul Food.' It's all about mixing flavor, tradition, and good-for-you ingredients in one pot.

AASH E DOUGH

8.4

Refreshing yogurt soup with fresh mint, cilantro, and chickpeas. Jazzed up with turmeric and served with crispy onion-mint toppings and bread

AASH E RESHTEH

9.4

Creamy and spicy soup with earthy legumes, fresh herbs, noodles, topped off with crispy onions and mint. Optionally served with Kashk (fermented whey) and bread.

APPETIZERS

MEZZE

Let's dig in together – 5 tasty starters to share

Check out our yummy appetizers, served in cute little bowls, with some fresh flatbread on the side:

COLD MEZZE

For 2 folks – each extra person + 9.40 €

18.8

Hummus, Muhammara, Baba Ganoush, Labneh, and Ruh-al-Mazah (Olive Pesto)

HOT MEZZE

For 2 folks – each extra person + 10.20 €

20.4

Falafel, Kibbeh, Mirza Ghasemi, Köfte, and truffled sheep cheese

BADEM JAN TRIS

13.8

Mirza Ghasemi, Baba Ganoush, Kask e Bademjan, served with bread

QUINOA TABOULE



9.8

On creamy baba ganoush garnished with pomegranate and nut-dukkah, served with bread

MEYGU

16.8

Grilled jumbo shrimp in chili olive oil and garlic, served with bread

LABNEH

8.9

Lebanese yogurt dip with za'atar, sumac, pomegranate seeds, and a splash of pomegranate molasses, served up with crispy flatbread chips

KIBBEH

10.9

Golden fried bulgur balls filled with minced beef, coriander, and raisins, topped with spicy tahini yogurt and pomegranate seeds

KÖFTE SIGARA

12.8

Minced lamb and beef rolls in pastry, served with pomegranate walnut dip

MANAKISH NOON

3.5

Freshly baked flatbread with garlic and herbs

ZATAAR NOON

3.5

Freshly baked flatbread with olive oil and a za'atar spice mix from the Orient

SALADS

QUINOA FATTOUSH

Large mixed salad with three types of quinoa, tomatoes, cucumbers, bell peppers, radishes, onions, and mint, tossed in a pomegranate molasses dressing, served with crispy flatbread



14.5

JIBNEH

Burrata, tomatoes, fresh mint, and pine nuts enhanced with pomegranate syrup, served with bread

14.9

MANDI SALAD

Baked chicken drumstick, marinated in beetroot, on seasonal salad with cherry tomatoes, served with bread chips

18.9

HALLOUMI SALAD

Grilled halloumi on quinoa salad with tomatoes, cucumbers, roasted pine nuts, served with bread chips

17.9

SIDES SALAD

Seasonal mixed salads with pomegranate dressing



4.4

VEGETARIAN & VEGAN

HARISSA CAULIFLOWER

on a beet hummus base, mildly spicy with chimichurri



17.8

KUMPIR

Baked sweet potato on creamy beet hummus filled with tabbouleh salad, baba ganoush, roasted chickpeas, and olive pesto, topped with pomegranate seeds



17.4

SARA ASAL

Eggplant stuffed with pomegranate-walnut relish and garnished with pistachios, served with a side salad



17.4

SESAME FALAFEL

Chickpea-sesame balls with creamy baba ganoush, torshi, and couscous salad, served with flatbread



17.8

MANTI

Potato-filled dumplings tossed in a spicy paprika sauce, served with labneh and pine nuts

15.8

FISH

SAMAK AL-SHAM

Grilled shrimp skewer in a honey-chili marinade with saffron sauce, tomato-cilantro chutney, served with basmati rice

22.9

MAHI

Whole grilled catch of the day served with sides salad and basmati rice

23.9

GRILL SPECIALTIES

With all dishes that include rice, we serve marinated onion salad, grilled tomatoes, and flatbread

NOMAD'S TWIN GRILL 19.9

Two minced meat skewers of lamb and beef with grilled corn on the cob, tomato-coriander chutney, and basmati saffron rice

SAFFRON BAZAAR FEAST 19.9

Chicken breast skewer marinated in saffron yogurt, served with fesenjan sauce, tomato-coriander chutney, and basmati saffron rice

Saffron Thin Flame 29.9

Beef fillet skewer in house marinade with grilled corn and tomato-coriander chutney, accompanied by fesenjan sauce and basmati saffron rice

EMBER OASIS 23.9

Saffron-herb marinated chicken breast skewer topped with pistachios and tomato-coriander chutney, with fesenjan sauce and basmati saffron rice

NURI KEBAB 23.9

Giant kebab skewer layered with flatbread, served with tomato-coriander chutney, fesenjan sauce, and fries

SILK ROAD SPICE 24.9

Marinated lamb loin skewer with saffron sauce, tomato-coriander chutney, and corn on the cob served with basmati saffron rice

PERSIAN FLAME DUO 24.9

A minced meat skewer of lamb and beef and a marinated chicken breast skewer with corn on the cob, served with fesenjan sauce, tomato-coriander chutney, and basmati saffron rice

NOMAD & SILK ROAD 25.9

A skewer of marinated lamb loin and a minced meat skewer of lamb and beef, served with corn on the cob, tomato-coriander chutney, and basmati saffron rice

KEBAB ROLLS 24.9

Ground lamb and beef wrapped in flatbread, baked in a spicy tomato sauce, served with French fries

SULTAN AL-MASHAWI for 2 people 64.8

One skewer each of lamb loin, chicken breast, ground lamb-beef, and giant shrimp with tomato-coriander chutney, fesenjan sauce, saffron sauce, and corn on the cob, served with basmati saffron rice

NUSH O JAN 69.8

Dry-aged prime beef cutlet 600g, with truffled chimichurri, French fries, and side salad

RICE DISHES

In both Iran and Afghanistan, Polo or Palau is a popular rice specialty, served in many variations with meat, vegetables, nuts, fruits, and spices for festive occasions.

ZERESHK POLO

18.9

Chicken drumstick in a tomato saffron sauce, served with Basmati saffron rice and barberries

KABELI PALAU

20.9

Braised lamb with spices, almonds, carrot strips, and raisins

BAMIEH POLO

14.9

Okra cooked in a spicy tomato sauce with coriander, served with Basmati saffron rice

TAJINE

Tajine is a Moroccan stew with meat, vegetables, and a variety of spices, often served with dried fruits or olives in a traditional clay pot. Tajine is more than just a dish; it's a symbol of community and hospitality, frequently shared at celebrations or family gatherings.

Please choose a side to go with your Tajine: couscous salad, rice, or bread

TAJINE ZEYTUN



18.9

Colorful vegetables with olives and sweet potato, enhanced with preserved lemon, apricots, cinnamon, and cumin

TAJINE DIJAJ

21.9

Chicken leg seasoned with Ras el Hanout, potato wedges, lemon, olives, and almonds

TAJINE SAMAK

22.9

Tender cod fillet gently cooked in a tomato-herb broth with potato wedges and olives

TAJINE KÖFTE

22.9

Beef and lamb meatballs in a tomato-herb sauce with two poached eggs

TAJINE BAGRI

26.4

Beef with seasonal vegetables, apricots, and olives topped with almonds

TAJINE FESEEN JAN

26.5

Delicately braised duck thigh in a walnut-pomegranate sauce garnished with pomegranate seeds

TAJINE NUSH

28.9

Lamb shank with seasonal vegetables, prunes, and almonds

DESSERT

BASTANI

Saffron ice cream based on a traditional Persian recipe with pistachio slivers

7.4

MOUSSET EL-FANID

Creamy chocolate mousse with pistachio cream

9.9

BAKLAVA IN A GLASS

Filo pastry with caramelized walnuts atop tahini crème brûlée

9.9

HOMEMADE CAKE & ROTATING DESSERT VARIATIONS

Feel free to check out our cake display

4.8

NUSH Dictionary

