

FEINBERG'S

Israelische Spezialitäten

STARTERS

- 1|2 **Dip Platter (for 2 or 3 persons)** (Vegan and GF upon request) ✓ 🚫 17 | 25.5
Baba Ganoush, Matbucha, Beetroot Dip*, Labaneh Cheese*, Tahini
served with 3 or 5 pitas
- 3 **Soup of the Day** (Allergens upon request – may vary) 7.9
- 4 **Beetroot Carpaccio** (GF upon request) ✓ 🚫 11.8
garnished with pomegranate syrup, walnuts, and celery chips
- 5 **Baked Cauliflower with Tahini** ✓ 🚫 9.9
Garnished with homemade Tahini
- 6 **Sabich Starter** (Vegan upon request) ✓ 10.5
Eggplant, egg, tahini, Israeli salad, and amba sauce,
served with a pita, pickled cucumbers, and olives.
- 7 **Latkes** 🥯 (Laktosefree upon request) ✓ 🚫 10
Four Ashkenazi homemade, hearty and crispy, potato pancakes served with sour cream.

FEINBERG'S HUMMUS

All hummus dishes are served with pita bread and pickled vegetables "Chamuzim".








- 8|9 **Classic Hummus** with Tahini and Chickpeas (small | large)(GF upon request) ✓ 🚫 7.9 | 14.9
- 10 **Hummus Falafel** 3 crispy Falafel balls and Tahini (GF upon request) ✓ 🚫 17.5
- 11 **Hummus Eggplant** with fried eggplant ✓ 17.5
- 12 **Hummus Mushrooms** garnished with oriental mushrooms sautéed in white wine (GF upon request) ✓ 🚫 17.5
- 13 **Hummus Cauliflower** with baked cauliflower (GF upon request) ✓ 🚫 17.5
- 14 **Hummus Chicken** with marinated, grilled chicken breast fillet and amba sauce 19.9
- 15 **Hummus Jerusalem** sautéed chicken breast, heart, liver, with Baharat spice mix and amba sauce (GF upon request) 🚫 19.5
- 16 **Hummus Kebab** Lamb and beef kebab with fresh mint, parsley, and spices, served with homemade mint chimichurri. (GF upon request) 🚫 22
- 17 **Hummus Merguez** juicy grilled beef sausages from the traditional butchery "Haroun" in Berlin served with homemade mint chimichurri. (GF upon request) 🚫 22
- 18 **Hummus Lamb** juicy grilled lamb steak, served with homemade mint chimichurri. (GF upon request) 🚫 26



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FEINBERG'S MENUS FOR TWO

- 100 **Vegetarian Israeli Mishmash** (Vegan/GF/Laktosefree upon request)    **65**
Baked cauliflower, a light beet carpaccio, crispy falafel, a creamy portion of hummus, 4 different salads, 5 various dips, burekas, and a fresh sabich create a colorful selection of Israeli cuisine – served with pita. as an aperitif, we serve 2 glasses of prosecco/ limonana
- 101 **Israeli MischMasch** (GF/Laktosefree upon request)   **79**
Feinberg's kebab, chicken breast, Jerusalem mix on oriental rice, merguez sausages, kibbeh, 5 various dips, 4 different salads, crispy falafel, burekas, cauliflower with Tahini sauce, a creamy portion of hummus and pita.
As an aperitif, we serve 2 glasses of prosecco/ limonana
- 102 **Israeli MischMasch Premium** (GF/Laktosefree upon request)   **89**
Braised beef ribs in kiddush wine sauce, grilled lamb loin fillet, rack of lamb with pistachio crust, Feinberg's kebab, as well as chicken breast and kibbeh – 5 various dips, 4 different fresh salads, crispy falafel, burekas, rice and cauliflower with tahini sauce, a creamy portion of hummus, and pita. as an aperitif, we serve 2 glasses of prosecco/ limonana

MAIN COURSES

- 21 **Shakshuka** (GF upon request)  **18**
Two eggs on a bell pepper-tomato ragout, served with pita bread, Israeli salad, tahini dip, and pickled vegetables.
EXTRA GOATCHEESE AS TOPPING +3.00
- 22 **Shakshuka Vegan** (GF upon request)   **18**
Mushrooms, eggplants, and chickpeas on a bell pepper-tomato ragout, served with pita bread, Israeli salad, tahini dip, and pickled vegetables.
- 23 **Shakshuka Merguez** (GF upon request)  **25**
two eggs on a bell pepper-tomato ragout, grilled Merguez from the traditional butcher shop "Haroun" in Berlin as a topping, served with pita bread, Israeli salad, tahini dip, and pickled vegetables.
EXTRA GOATCHEESE AS TOPPING +3.00
- 24|25 **Falafel Plate** (GF upon request)   **18**
Four falafel balls, Israeli salad, red cabbage salad, white cabbage salad, tabbouleh, and tahini, served with a pita and pickled vegetables.
- 26 **Sabich Classic** **17.5**
The Israeli street food classic, reinterpreted – eggplant, egg, tahini, Israeli salad, fries and amba sauce, served with pita, and pickled vegetables.
- 27 **Sabich Vegan**  **17.5**
Eggplants, mushrooms, chickpeas, fries, tahini, Israeli salad, and Amba sauce, served with pita bread and pickled vegetables.



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- 28 **Sabich with Grilled Chicken** 22.5
Grilled chicken breast fillet, eggplants, egg, tahini, Israeli salad, fries, tahini, and Amba sauce, served with pita bread and pickled vegetables.
- 29 **Feinberg's Schnitzelonim** (GF upon request) 19.9
breaded chicken schnitzel with steakhouse fries, ketchup and mayonnaise
- 30 **Chraime fish** 24
Salmon steaks in white wine, thyme, and a spicy tomato-pepper-coriander sauce, served with Israeli salad and oriental rice.
- 31 **Jerusalem Mix** 19.5
Grilled chicken breast fillet, heart, and liver, enhanced with an oriental Baharat spice mix. Served with Israeli salad and oriental rice.

GRILL & OVEN SPECIALTIES

(Served with grilled pointed pepper and tomato. Customize your dish with your choice of oriental rice, steakhouse fries, or our creamy mashed potatoes.)

- 91 **Lamb loin Fillet** 26
juicy grilled lamb loin fillet, served with mashed potatoes and homemade mint chimichurri
- 92 **Braised Short Ribs** 26
Marinated beef short ribs in Kiddush wine sauce, served with mashed potatoes
- 93 **Lamb rack with Pistachio-Herb Crust** 28
Juicy baked lamb rack with a crispy crust of Pistachio, served with mashed potatoes and homemade mint chimichurri.
- 94 **Feinberg's Kebab** 22
Lamb and beef kebab with fresh mint, parsley, served with oriental rice and homemade mint chimichurri.
- 95 **Grilled Chicken Breast** 19.9
Grilled chicken breast, served with oriental rice and homemade amba sauce
- 96 **Baked Cauliflower with Tahini Sauce** 17.5
Baked cauliflower garnished with tahini sauce and Israeli salad.



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FEINBERG'S MEZZE

Mezze are the tapas of the Middle East.

40	Feinberg's Falafel 3 crispy falafel balls (GF upon request) ✓🌱	5.9
41/42	Kibbeh 2 5 Crispy bulgur dumplings with minced meat filling	7.8 18.5
43	Burekas 3 crispy, stuffed puff pastry (Filling: spinach, cheese, potato) 🍷 (GF/Laktosefree upon request) 🌱🌾	6.9
44	Latkes Four Ashkenazi homemade, hearty and crispy, potato pancakes served with vegan sour cream. 🍷 (GF/Laktosefree upon request) 🌱🌾	10
45	Baba-Ganoush Grilled, mashed eggplant in tahini (sesame paste) 🌱🌾	5.9
46	Tahini Typical Israeli sesame paste ✓🌱	5.9
47	Beetroot dip Beetroot blended with yogurt and tahini 🌱🍷	5.9
48	Labneh Traditional, rustic yogurt cheese with Za'atar 🌱🍷	5.9
49	Matbucha Tomatoes, grilled peppers with garlic and chili ✓🌱	5.9
50	Tabbouleh parsley salad with Bulgur and tomatoes ✓	5.9
51	Red cabbage salad with coriander and date syrup ✓🌱	5.9
52	White cabbage salad with black sesame, vinaigrette and dried fruits ✓🌱	5.9
53	Mushroom salad mushrooms sautéed in white wine with Baharat spice blend ✓🌱	6.8
54 55	Israeli salad with tomatoes, cucumbers, shallots, and 3 different varieties of bell peppers. Topped with olive oil-lemon dressing (small large) ✓🌱	5.5 9
56	Oriental rice with raisins, roasted almonds, and onions ✓🌱	5.5
57	Mashed Potato creamy mashed Potatoes, made with Feinbergs's special vegan recipe ✓🌱	6.5
58	Steakhouse French Fries seasoned with spices (small large) with ketchup or mayonnaise ✓	5.6 7.2
60	Pita flatbread originally from Israel – Kosher ✓	2.2
61	Gluten-free bread ✓🌱	2



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HOMEMADE SAUCES

65	Zchug spicy chili paste made from green chilies ✓🚫	2.2
66	Orange BBQ Sauce ✓🚫	2
67	Amba Sauce Made from pickled mangoes (flavor note: tangy) ✓🚫	2.2
68	Tahini Sesam paste ✓🚫	2.2
70	Nana-Chimichuri mint sauce ✓🚫	2
71	Pomegranate sauce (not homemade) ✓🚫	1.5
72	Ketchup or Mayonnaise (not homemade) 🚫	1

SWEET SPECIALTIES „KINOCHEM“

73	Malabi rose cream, crispy coconut flakes, and pistachios 🍷	8.9
74	Baklava Crispy-tender puff pastry with walnuts, pistachios, cashews and peanuts, served a scoop of seasonal ice cream 🍷	11
75	Chocolate soufflé Fluffy chocolate cake with a liquid center, served with a scoop of seasonal ice cream 🍷 (GF/Laktosefrei/ Vegan upon request) ✓🚫🍷	11
76	Latkes (GF upon request) ✓🚫 Four Ashkenazi homemade, hearty and crispy, potato pancakes served with cinnamon, sugar & apple sauce	10

ALL DISHES ARE LACTOSE-FREE EXCEPT THOSE MARKED WITH 🍷



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CATERING

*Ein unvergessliches Catering zu Ihrem Event?
Mit Feinberg's Catering bleibt niemand hungrig zurück und
wird sich noch lange an Ihre Veranstaltung erinnern!*

*Sprechen Sie uns an oder schreiben Sie uns unter
[info@feinbergs.de!](mailto:info@feinbergs.de)
Ihr Feinberg's Team*

