

A WARM WELCOME TO THE RESTAURANT Rotes Kamel



*Enjoy our daily fresh and homemade meals
in a pleasant atmosphere.*

*Whether for dinner with fine drinks or simply for a snack
with a freshly brewed tea from the samovar - We invite you
on an oriental journey and look forward to it about your visit today.*

*From the interplay of high-quality ingredients, more skillful cooking
and a little magic from the Arabian Nights create a unique atmosphere
in the Rotes Kamel restaurant.*

*Our carefully selected wines, among others, from Chateau Ksara in
Lebanon, from San Juan in Argentina or from the magical Lago di Garda
in Italy are waiting to be hand in hand with you to whisk away
our delicacies into a „new old world“.*

Enjoy your meal.

***„Each of our dishes tells a story -
and always a good“***

Rotes Kamel

Orientalische Grillspezialitäten

***ALL OUR FOOD MAY CONTAIN THE FOLLOWING INGREDIENTS / ALLERGENS / TRACES:
Eggs, dairy products (if not labeled as vegan), celery, sesame, peanuts, gluten,
Walnuts, pistachios, pine trees, mustard. See last page.***



APPETIZERS



Soups

- 01 **MERCIMEK (VEGETARIAN)** **4,9€**
vegetarian lentil soup with onions, lemon and cumin, served with toasted flatbread

Warm mezze

- 02 **BATATA HARRA (VEGAN)** **5,9€**
oriental style diced potatoes fried in fresh coriander, garlic and hot peppers
- 03 **SAMBUSIK LAHME / SABANEKH / JEBNE** **6,9€**
dumplings filled with lamb and minced beef / spinach / cheese
- 04 **KIBBEH MEKLIYE (3 PIECES)** **6,9€**
Durum wheat semolina with minced lamb and beef, special spices, onions and walnut stuffing
- 05 **ARAYES HALLOUMI (VEGETARIAN)** **6,9€**
Halloumi cheese made from cow, sheep and goat milk toasted in flatbread
- 06 **ARAYES SOUJUK** **6,9€**
minced beef marinated with oriental spices toasted in baked flatbread
- 07 **MAKANEK** **7,9€**
minced beef sausages with oriental spices tenderly fried in lemon marinade
- 08 **HUMMUS BIL LAHME** **10,9€**
roasted lamb tips and pine nuts on hummus puree with sesame sauce, lemon and olive oil

APPETIZERS



Cold mezze

- 09 **HUMMUS BIL TAHINI (VEGAN)** 5,9€
oriental hummus with chickpeas, garlic, sesame sauce & lemon
- 10 **LABNEH (VEGETARIAN)** 5,9€
homemade curd cheese, oriental style with garlic & fresh mint
- 11 **MAHSHI WARAK INAB (VEGETARIAN)** 5,9€
stuffed vine leaves with rice & special spices
- 12 **BATINJAN MAKDOUS (VEGAN)** 5,9€
baby eggplants stuffed with walnuts, garlic and chilli & olive oil
- 13 **MUHAMMARA (VEGAN)** 5,9€
grilled paprika paste with walnuts, onions, cumin, hot peppers & sesame oil
- 14 **BABA GANOUSH (VEGAN)** 6,9€
grilled eggplant, mashed with lemon and sesame sauce, garnished with pomegranate seeds

Salads

- 15 **FATTOUSH SALAD (VEGAN)** 7,9€
salad of tomatoes, onions, radishes, cucumbers, peppers, olive oil, lemon, parsley, mint and pomegranate syrup, served with toasted flatbread
- 16 **HALLOUMI SALAD (VEGETARIAN)** 9,9€
Cheese made from cow, sheep and goat milk fried on lettuce leaves, onions, tomatoes, lemon & olive oil
- 17 **TUNA SALAD** 9,9€
Pieces of tuna on selected lettuce leaves with lemon, tomatoes, cucumber and olive oil
- 18 **ROTES KAMEL SALAD** 10,9€
Grilled strips of chicken breast fillet on selected ones salad leaves with lemon, tomatoes, cucumber & olive oil

GRILLED SPECIALTIES



THE FOLLOWING DISHES COME WITH A GARNISH OF:

1. **Batata Harra** (coriander potatoes)
2. **Steakhouse Fries**

..AND A SAUCE OF YOUR CHOICE...

1. **Green pepper sauce**
2. **Cream sauce with mushrooms**
3. **Herbal butter**

.. SERVED WITH A SMALL FATTOUSH SALAD.

TENDERLOIN **200 G/ 23,5€¹⁹** **300 G/ 29,5€²⁰** **500 G/ 42,5€²¹** **1 KG/ 79€²²**
finest fillet from beef cut from the loin, particularly tender

STRIPLOIN **200 G/ 20,5€²³** **300 G/ 25,5€²⁴** **500 G/ 37,5€²⁵** **1 KG/ 69€²⁶**
Rumpsteak cut from the roast beef, with a high marbling and a tasty fat rim

LAMMFILET **200 G/ 24,5€²⁷** **300 G/ 30,5€²⁸** **500 G/ 43,5€²⁹** **1 KG/ 81€³⁰**
New Zealand fillet from Lamb, cut from loin, particularly tender

-FRESH MEAT WEIGHT-

- halal - kosher

our butcher shop: **AL-BATTUL BERLIN**

SKEWERS



from the grill

- 31 **SHISH TAOUK** **14,9€**
chicken breast skewer in yogurt and aromatic, oriental marinated with spices, with grilled peppers, tomatoes and onions, with coriander potatoes and Toum garlic cream
- 32 **ADANA KEBAB** **15,9€**
Turkish specialty from the city of Adana, lamb and minced beef skewer in aromatic, oriental spices marinated, with grilled peppers, onions and tomatoes, with coriander potatoes and Toum garlic cream
- 33 **LAHM MISHWIYE GHANAM** **19,9€**
Lamb skewer marinated in aromatic oriental spices, with grilled peppers, onions and tomatoes, served with coriander potatoes and toum garlic cream

FROM THE OCEAN

- 34 **GRILLED „8/6ER“** **19,9€**
KING PRAWNS
grilled, with green pepper sauce, served with salad and biryani rice
- 35 **RED CAMEL ERAYDES** **19,9€**
KING PRAWNS
from the pan, with chilli, garlic & olive oil, served with salad and biryani rice

RECOMMENDATIONS



Appetizer plates

36 **MEZZE PLATE COLD** (for 2 people)

21,9€

- **Fattoush** Salad • **Baba Ganoush** Eggplant cream
- **Batinjan Makdous** baby eggplants with walnuts
- **Hummus bil Tahini** chickpea puree with sesame sauce
- **Muhammara** grilled paprika paste
- **Mahshi Warak Inab** stuffed grape leaves

37 **HOT MEZZE PLATE** (for 2 people)

21,9€

- **Kibbeh** durum wheat semolina with lamb and minced beef, onions and walnuts
- **Sambusik** filled dumplings
- **Arayes Soujuk** ground beef marinated with oriental Spices toasted in flatbread
- **Arayes Halloumi** toasted in flatbread
- **Hummus bil Tahini** chickpea puree with sesame sauce
- **Fattoush** salad
- **Toum** garlic cream

RECOMMENDATIONS



Main plates

38 **ROTES KAMEL PLATE** (for 2 people)

39,9€

- **Lahm Mishwiye Ghanam** lamb skewer
- **Shish Taouk** chicken Skewer
- **Kafta** minced beef skewer
- **Batata Harra** coriander potatoes
- **grilled peppers, tomatoes, onions**
- **Fattoush** salad
- **Toum** garlic cream

39 **STEAKHOUSE PLATE** (for 2 people)

49,9€

- **Tenderloin** beef fillet
- **Chicken breast fillet**
- **Striploin** rump steak
- **New Zealand lamb fillet**
- **Batata Harra** coriander potatoes
- **grilled peppers, tomatoes, onions**
- **Fattoush** salad
- **Toum** garlic cream

SIDE DISHES / EXTRAS



40	<i>TOUM GARLIC CREAM</i>	<i>1,5€</i>
41	<i>OLIVES</i>	<i>3,5€</i>
42	<i>GREEN BEANS</i>	<i>4,5€</i>
43	<i>STEAKHOUSE FRIES</i>	<i>4,5€</i>
44	<i>BIRYANI RICE</i>	<i>4,5€</i>

DESSERTS

45	<i>ASCHTALIYE</i> <i>homemade milk cream with orange blossom water and rose blossom water, garnished with pistachios and almonds</i>	<i>4,9€</i>
46	<i>KENAFE BIL JEBN</i> <i>kind of a mozzarella cheese batter with orange rose blossom water, garnished with pistachios and almonds</i>	<i>6,9€</i>
47	<i>BAKLAVA</i> <i>with walnuts or pistachios, served with creamy ice cream</i>	<i>6,9€</i>

BEVERAGES

Softdrinks 0,2 l

COCA-COLA 3,0

Cola^{2,11,6} Cola Zero^{2,11,6} Fanta^{2,3} Sprite

JUICES pineapple, 3,0
orange, apple, passion fruit, cranberry

RICHARD'S SUN ICED TEA 0,33 l 3,5
pomegranate / watermelon pineapple /
peach / lemon

German Brewhouse speciality:

KRAFT MALZ² 0,33 l 3,5

RIXDORFER FASSBRAUSE² 0,33 l 3,5

RED BULL^{2,11,17} 0,25 l 3,5

BRAUMEISTERS KRAFT MALZ² 0,33 l 3,5

RIXDORFER FASSBRAUSE² 0,33 l 3,5

RED BULL^{2,11,17} 0,33 l 3,5

Fever-Tree 0,2 l

TONIC WATER¹⁰ 3,5

BITTER LEMON^{10,3} 3,5

GINGER ALE² 3,5

GINGER BEER² 3,5

Tea - ALWAZAH CEYLON BLACK TEA

- glass small 2,0

- small jug 3,5

- large jug 5,0

FRESH MINT TEA

- small jug 4,0

- large jug 6,0

Water

ACQUA MORELLI still/sparkling 2,5
0,25 l

0,75 l 6,5



Coffee

LAVAZZA

ESPRESSO 2,5

DOUBLE 3,5

AMERICANO 3,5

CAPPUCCINO 3,5

LATTE MACCHIATO 4,0

ARABIC MOCCA 4,0

HOT CHOCOLATE 3,5

CHAMPAGNE^H bottle 0,75 l **price on demand**

PROSECCO^H

SCAVI & RAY glass 0,1 l 4,0

bottle 0,75 l 25,0

Beer

ESTRELLA DAMM 0,33 l 4,0

JEVER non-alcoholic 0,33 l 3,5

SCHÖFFERHOFER

HEFEWEIZEN 0,5 l 4,5

non-alcoholic 0,5 l 4,5

DRAFT BEER 0,25 l 3,0

0,4 l 4,5



List of all additives on request

SPIRITS

Liqueurs 4 cl

AMARETTO DISARONNO¹²

BAILEYS²

COINTREAU²

JÄGERMEISTER²

RAMAZZOTTI 4,0

AVERNA

LICOR 43²

YENI RAKI

RICARD

SOUTHERN COMFORT²

SAMBUCA IL SANTO

JÄGERMEISTER MANIFEST 6,5

The logo for Jägermeister Manifest, featuring the brand's signature stag head in a dark green color above the word "MANIFEST" in a bold, dark blue, sans-serif font.

Rum 4 cl

CAPTAIN MORGAN² 4,0

NEGRITA² 4,0

HAVANA 7² 5,0

PLANTATION² O.F.T.D. 69 % 6,0

ZACAPA 23² 8,0

Vodka 4 cl

RUSSIAN STANDARD 4,0

THREE SIXTY 100 PROOF 4,5

BERLINER BRANDSTIFTER 6,0

Grappa 4 cl

NONINO GRAPPA VENDEMMIA 4,5

Gin see separate menu



Brandy, Cognac 4 cl

OSBORNE SOLERA 4,0

TORRES 15 5,0

HENNESSY VS 6,0

Whiskey 4 cl

IRISH

JAMESON 4,5

BOURBON

FOUR ROSES 4,0

JACK DANIEL'S 4,5

MAKER'S MARK 5,0

SCOTCH

JOHNNIE WALKER

- RED LABEL 4,0

- BLACK LABEL 5,0

- GOLD LABEL 6,5

- XR 21 YEARS 11,0

SINGLE MALT

ABERLOUR 10 5,0

BOWMORE 10 DARK & INTENSE 6,0

GLENCADAM RESERVA ANDALUCIA 6,0

GLENMORANGIE LASANTA 9,5

List of all additives on request

WINE

Open wines 0,2 L

RED 5,5 €

„VON MELLE“

SYRAH-GRENACHE

(MÉZE, SOUTH OF FRANCE)

The wine comes from a small domain in the heart of southern France, not far from the historic port town of Sète on the famous oyster basin „Bassin de Thau“. The cooling influence of the sea, as well as the sandy and chalky soils ensure a rich, fine bouquet. Pampered by the sun and shaped by the sea wind, this cuvée made from the local grapes Syrah and Grenache is pleasantly velvety and balanced.

WHITE 5,5 €

„VON MELLE“

BLANC DE BLANCS

(MÈZE, SOUTH OF FRANCE)

This wine also comes from the small domain in the heart of southern France and impresses with its freshness and lightness. In the bouquet it shows appealing notes of citrus fruits and green apples.

More wines on request

All wines contain sulphites

List of all additives on request



Bottles 0,75 L

RED 27 €

SCAVI AND RAY

MONTEPULCIANO D'ABRUZZO

(ABRUZZO, ITALY)

The Montepulciano grapes ripen late and need a lot of sun. A structured character with subtle acidity is ensnared by ripe blackberries, elderberries and notes of plum and black cherry. It goes extremely well with the roasted aromas of grilled meat.

WHITE 28 €

SCAVI AND RAY LUGANA DOC:

(LOMBARDY, ITALY)

This light greenish, golden yellow white wine comes from Lombardy. The local conditions create a particularly coloured grape that provides a fruity taste with very few tannins. It delights with its slightly floral note and an interesting minerality with an earthy undertone.

ROSÉ 26 €

CASAL BUSOL, LENOTTI

BARDOLINO CHIARETTO

(LAGO DI GARDA, ITALY)

A fruity rosé wine made from the local Molinara and Corvina grape varieties with a fresh aroma of lemongrass and wild berries.

Bottles

CHATEAU KSARA

BOTTLE 0,75 L

RED 35 €

RESERVE DU COUVENT

SAINT ALFONSE

A medium to full-bodied wine made from Cabernet Sauvignon, Syrah and Cabernet Franc. Intense fruity nose with hints of bay leaves, mint and vanilla. Nice structure with aromas of ripe red fruits, strawberries, raspberries and currants. A touch of paprika and plums round off the trip.

WHITE 29,9 €

BLANC DE L'OBSERVATOIRE

This fruity wine is made from Clairetter, Muscat and Sauvignon Blanc, which ripen separately. Beguilingly fragrant and dense, this great wine has a rich abundance of aromas and flavors, hints of tobacco, mandarin and lemon with an elegantly flowery and fruity nose. The finesse seduces and the fine Muscat bouquet harmonizes very well with Lebanese mezze.

ROSÉ 33 €

GRIS DE GRIS

A playful, slightly pink wine bottled young with a gray undertone, a nose of wild berries, grape blossoms and a hint of jasmine. Elegant peonies envelop this lively rosé and contribute to a successful overall composition.



ARAK 29 €

BOTTLE 0,75 L

ALCOHOL CONTENT 50 %.

SERVED WITH WATER.

This arak is distilled three times and aged in clay jugs for 6 months. Arak is a clear, unsweetened aniseed liquor made from grapes. It is famous for its strength, aniseed taste, and the milky white color it takes on when water is added. Arak Touma is made from the Obeidy grape native to Lebanon.

MOSCATEL 39 €

BOTTLE 0,5 L

A sweet sip of happiness. The grape harvest takes place in late autumn, when all the grapes are fully ripe. Multifaceted walnut bronze color with golden reflections. Intense and complex muscat fragrance, fine honey, fresh citrus fruits and juicy melon seduce the nose and palate and make this excellent white wine appear like ambrosia. Impressions of ripe and sweet raisins complete the Moscatel, whereby the high alcohol content is noticeable.

MAP OF LEBANON



This winery KSARA lays in the heart of Bekaaebene, few kilometers away from the city Baalbek with old roman temples. All Chateau Ksara's vineyards are located in the central and western Bekaa Valley at an average altitude of 1,000 meters.

Chateau Ksara was the first Lebanese winery to introduce "modern" grape varieties – Cabernet Sauvignon, Syrah, Merlot, Chardonnay etc – into Lebanon in the early 90s. Today, its vineyards are home to 30 varieties of grapes for the production of red, white, rosé wines, vin doux (sweet wine) and arak.

The wines are available in 40 countries and the winery welcomes over 100,000 visitors each year.



CHATEAU
KSARA

***TO ALL OUR GUESTS,
UNTIL WE SEE YOU AGAIN!***



Did you have an appetizing and enjoyable time?

Then please come again, we are looking forward to have you here.

With our exceptional dishes, we would like to offer you a future service of booking the restaurant to yourself together with your private company, as well to a festive occasion with our guests.

*We are kindly ready to answer on your request at any time.
Please contact us on
INFO@ROTESKAMEL.DE*

*You will find us online at:
WWW.ROTESKAMEL.DE*

*Please share your moments together with us.
Instagram @ROTES.KAMEL*

All the best for you.

Big thanks to our Premium Partners!

Team Rotes Kamel

Rotes Kamel

Orientalische Grillspezialitäten

ADDITIVES, ALLERGENS



ALL OUR MEALS CAN CONTAIN FOLLOWING INGREDIENTS
OR PRODUCTS THEREOF

- A Eggs (if not marked vegan)
- D Dairy (if not marked vegan)
- E Celery
- F Sesame
- I Peanuts
- K Cereals containing Gluten
- L Nuts (any kind)
- M Mustard

A table with all the important ingredients from every meal is included off our menu.
The meals could include traces of more other ingredients than what written, that are used in our kitchen.

Drinks are labelled , wines contain sulphite.

For further requests, please ask for a complete list.

For any special allergies, please reach out to our service.

GENERAL LIST OF ADDITIVES

(VALID FOR PRODUCT AND PRODUCTS THEREOF)

- A EGGS
- B FISH
- C CRUSTACEANS
- D DIARY
- E CELERY
- F SESAME
- G SULFUR DIOXIDE
- H SULFITS
- I PEANUTS
- J LUPIN
- K CEREALS CONT.GLUTEN
- L NUTS
- M SENF
- N SOJA
- O MOLLUSCS
- 1 PRESERVATIVES
- 2 ARTIFICIAL COLOURING
- 3 ANTIOXIDANT
- 4 SWEETENER SACCHARIN
- 5 SWEETENER CYCLAMAT
- 6 SWEETENER ASPARTAM, CONT. SOURCE OF PHENYLALANIN
- 7 SWEETENER ACESULFAM
- 8 PHOSPHAT
- 9 SULPHURED
- 10 CHININ
- 11 COFFEIN
- 12 FLAVOR ENHANCER
- 13 BLACKENED
- 14 WAXED
- 15 GENETICALLY MODIFIED
- 16 NITROUS OXIDE
- 17 TAURINE

PRICES INCL. VALUE ADDED TAX. MISTAKES

TECHNICAL AND MEASUREMENT CHANGES AS WELL AS MISPRINTS GRAPHIC OR WRITING RESERVED