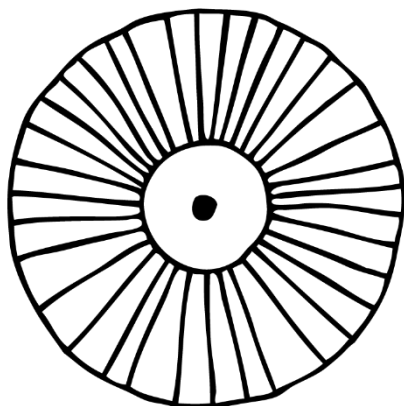


גוֹרְדוֹן



Berlin

Tel Aviv

GORDON

FOOD · DRINKS · RECORDS

WELCOME. SHALOM.

We serve modern Middle Eastern dishes to share. Our food is a fusion of orient and occident, with influences from Israel and the Levant through the Mediterranean Sea leading to the Maghreb and Europe.

Our plates are based on memories of traditional cooking and authentic flavors livened up by a modern interpretation. With our seasonally changing menu we will take you on a journey each time you dine with us.

All our vegetarian dishes can be prepared as vegan. Please let us know about any allergies, we have a menu with labeled allergy products.

LUNCH

12:00 – 16:00

HUMMUS

CLASSIC	5.50
AUBERGINE	5.90
MUSHROOMS	6.50
ISRAELI KEBAB	7.90

SHAKSHUKA

CLASSIC	7.90
AUBERGINE	7.90
HUMMUSHUKA	8.90

SABIH

PLATE	7.90
PITA	5.90

SPECIALS

PITA ISRAELI KEBAB	6.90
DAILY CHEF STEW (ONLY WEEKDAYS)	4.90
+ EXTRA-PITA	1.00

DESSERT

CHEESE CAKE IN A JAR	3.50
CHOCOLATE MOUSSE IN A JAR	3.50

LUNCH

12:00 – 16:00

WHAT IS...

... SABIH?

Classic Israeli sandwich filled with baked aubergine, egg, salad, pickles, tahini, and zhug.

... SHAKSHUKA?

A long cooked savory sauce made from tomatoes, chili, onion, carrots, and red pepper. Traditionally served with a poached egg.

... TAHINI?

A paste made from ground sesame seeds, used as a basic component of hummus. Refined with lemon and spices we also prepare our tahini dip from raw tahini.

... ZHUG?

A spicy Yemeni dip based on red or green chili seasoned with various herbs and spices.

DINNER

18:00 – 22:00

TABBOULEH ARANCINI

COUSCOUS BALLS, CREAM FROM GRILLED
RED PEPPER & YOGHURT PARSLEY DIP 4.90

BREAD & SPICY & PICKLES

PITA, ZHUG, TAHINI & PICKLED VEGETABLES 5.50

ROASTED SWEET POTATO

PEAR, FETA & PINE NUTS 5.90

FATTOUSH SALAD

MEDITERRANEAN SALAD WITH MIXED HERBS,
CAULIFLOWER, PITA-CROUTONS & ZA'ATAR 6.90

MEJADRA

BED OF RICE AND LENTILS TOPPED WITH
AUBERGINE, CRISPY FRIED ONIONS
&TAHINI YOGHURT 8.50

BOLOGNESE BAHARAT RISOTTO

MIDDLE EASTERN-STYLE MINCED BEEF
& ISRAELI PASTA 10.90

CHRAIME

FILLET OF SEA BASS IN A SAVORY RED SAUCE
WITH TAHINI 11.90

CHOCOLATE MOUSSE

CHOCOLATE, ESPRESSO & PISTACHIO 5.50

DECONSTRUCTED CHEESE CAKE

CRUMBLE & STRAWBERRY 5.90

ALCOHOLIC DRINKS

BEER

BERLINER BERG LAGER, PALE ALE, PILS, STOUT, WHEAT	0.33L	3.50
BIER BIER	0.33L	2.80
BERLINER BERG FROM THE TAB	0.33L	3.30

LONGDRINKS

APEROL SPRITZ		6.50
GIN & TONIC		6.50
HORSE'S NECK		7.50
MOSCOW MULE		6.50

HOUSE SHOTS

SMIRNOFF VODKA		2.50
RUSSIAN STANDARD VODKA		2.50
GORDON'S GIN		2.50
BACARDI CARTA BLANCA RUM		2.50
WILD TURKEY BOURBON		2.50
BARANDA TEQUILA - GOLD, SILVER		2.50
ARRAK		3.50
HOTSHOT		4.00

SPIRITS

AVERNA		2.50
HENDRICK'S GIN		4.00
BACARDI PREMIUM		3.50
BACARDI 8 JAHRE		3.00
JURA BLENDED SCOTCH		4.00
JAMESON IRISH WHISKEY		3.00
MAKER'S MARK BOURBON		4.00
BULLEIT RYE		4.00
COURVOISIER COGNAC		4.50

NONALCOHOLIC DRINKS

WARM DRINKS

CAPPUCCINO		2.90
FLAT WHITE		2.90
LATTE MACCHIATO		3.50
ESPRESSO		1.90
AMERICANO		2.50
WITH MILK		2.80
HOT CHOCOLATE		3.00
WHITE GORDON (SAHLEP-MILK, CINNAMON & PISTACHIO)		4.00
WITH ESPRESSO		5.00

COLD DRINKS

OSTMOST		
APFELSCHORLE / APFEL-MINZE / ROTE BEETE	0.33L	2.80
VIVA CON AGUA MINERALWASSER	0.33L	2.00
STILL / SPARKLING	1L	4.00

WINE

RED

THEO MINGES, DORNFELDER 5.50 / 26.00
GERMANY, 2014

SEGAL, MERLOT & ARGAMAN 6.50 / 25.00
ISRAEL, 2016

BEIT HAKEREM, CABERNET SAUVIGNON & MERLOT 39.00
ISRAEL, 2014

HOLGER KOCH, SPÄTBURGUNDER 45.00
GERMANY, 2016

WHITE

WEINHOF SCHEU, RIESLING 5.50 / 26.00
GERMANY, 2016

BINYAMINA, BLENDED 6.50 / 25.00
ISRAEL, 2015

HERMON, BLENDED 39.00
ISRAEL, 2016

NATURAL WINE

STEFAN VETTER, MÜLLER-THURGAU 35.00
DEUTSCHLAND, 2016

PROJECT WINE "MUSKAT LOVE", UNFILTERED 45.00
GERMANY, 2017

SPARKLING WINE

LUTTER & WEGNER, BLENDED 6.50 / 25.00
GERMANY