

Welcome!
ברוכים הבאים

Kuli'Alma

israeli kitchen

*Food &
Beverages*

WWW.KULI-ALMA.COM

Kuli Alma

BUSINESS LUNCH

MONDAY TO FRIDAY* | 12 PM TO 3 PM

SELECT ONE STARTER AND ONE MAIN DISH:

Starters

CAULIFLOWER WITH CHIVES AIOLI

ISRAELI SALAD SERVED WITH CHALLA BREAD

HUMMUS SERVED WITH PITA BREAD

FALAFEL WITH AMBA, HARISSA AND TAHINI SAUCE

Main Dishes

STUFFED PEPPER ON COUSCOUS WITH WILD RICE AND BEYOND MEAT, SERVED WITH LABANEH AND PARSLEY

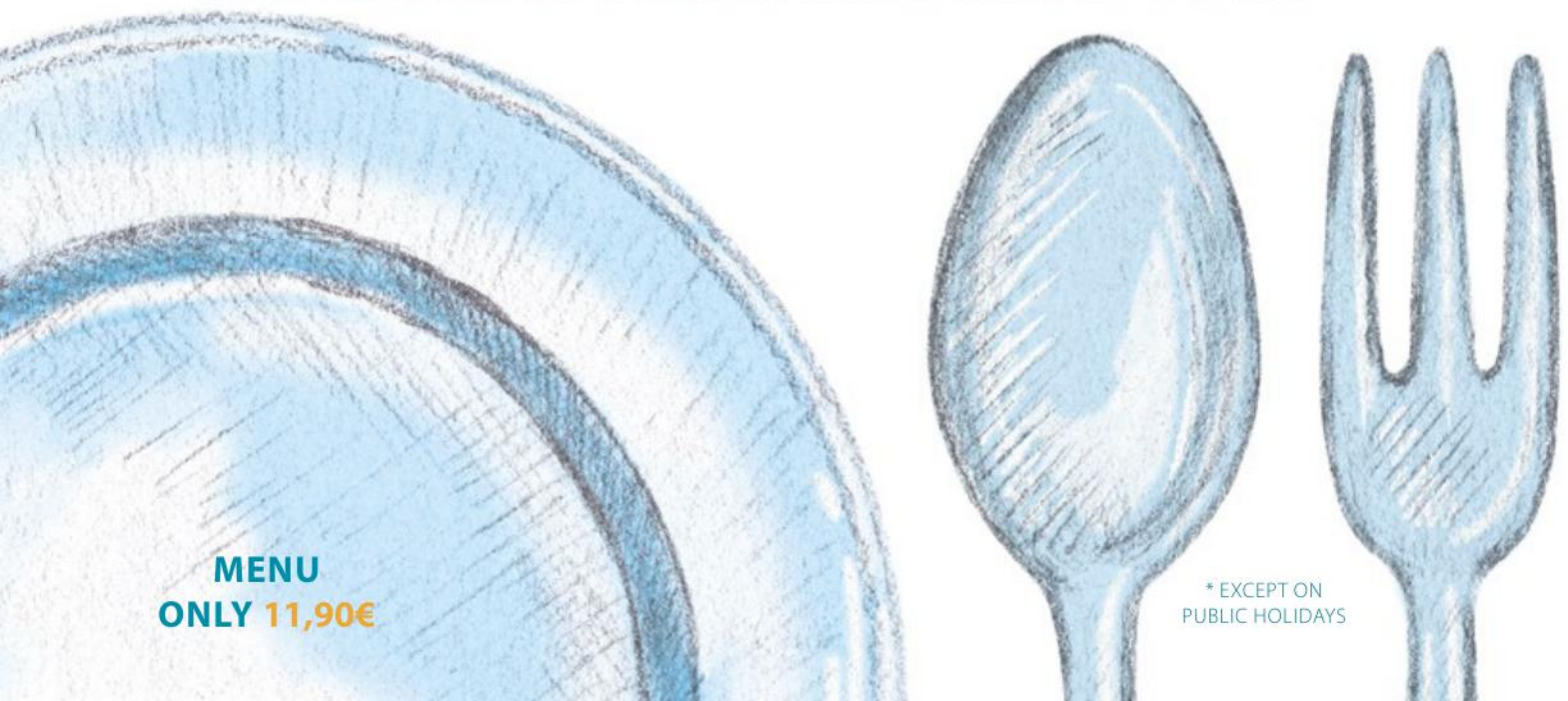
HOMEMADE SHAWARMA SEITAN WITH ONIONS, PORTOBELLO MUSHROOMS,
SERVED WITH ISRAELI SALAD, HUMMUS, CHALLA BREAD,
WITH AMBA, HARISSA AND TAHINI SAUCE

KEBAB WITH ISRAELI SALAD AND BAKED POTATOES,
SERVED WITH AMBA, HARISSA AND TAHINI SAUCE

HOT CHRAIME ISRAELI SPICY DISH, SERVED WITH BAKED POTATOES AND CHALLA BREAD

MENU
ONLY 11,90€

* EXCEPT ON
PUBLIC HOLIDAYS



Starters

CAULIFLOWER WITH CHIVES AIOLI 9,50€

BAKED EGGPLANT WITH CHALLA BREAD 9,50€

HUMMUS SERVED WITH PITA BREAD 9,50€

HUMMUS SABICH 12,50€

HUMMUS WITH BAKED POTATO,
BAKED EGGPLANT AND FALAFEL,
SERVED WITH PITA BREAD

BAKED KING OYSTER MUSHROOMS 12,50€
WITH SAUCE TATAR

BAKED POTATOES 7,20€
SERVED WITH HOMEMADE SAUCE

POTATO SALAD 6,20€
SERVED WITH CHALLA BREAD

TWO ISRAELI CIGARS 9,50€
FILLED WITH BEYOND MEAT,
SERVED WITH 2 DIPS.

LABANEH WITH TOMATO SALAD AND
ZAATAR, SERVED WITH CHALLA BREAD 9,50€

FALAFEL (5 PIECES) 9,50€
WITH AMBA, HARISSA AND TAHINI SAUCE

MATBUCHA 8,00€

SPICY TOMATO-PEPPER SAUCE,
SERVED WITH CHALLA BREAD

ISRAELI SALAD small 6,50€ | big 12,50€
SERVED WITH CHALLA BREAD

FATTOUSH SALAD WITH TOMATOS, 14,90€
CUCUMBERS, RED ONIONS, PIECES OF FLAT BREAD
AND GRATED FETA CHEESE

EXTRA CHALLA BREAD / PITA BREAD 2,00€

KULI'S STARTERS PLATE 29,50€
HUMMUS, FALAFEL, BAKED EGGPLANT,
POTATO SALAD, CAULIFLOWER, LABANEH,
CHALLA AND PITA BREAD

For our young Guests up to 10 years

SAUSAGE WITH FRIES 8,90€

SCHNITZEL WITH FRIES 8,90€

BRUNCH TIME!
Sundays from
12 pm to 4 pm

BRUNCH MENU 26,50€ per person

HUMMUS, CAULIFLOWER, FALAFEL, BAKED EGGPLANT,
ISRAELI SALAD, LABANEH, MATBUCHA, CHICKPEA
OMELET, SHAWARMA. SERVED WITH CHALLA & PITA
BREAD, 0,2 LITER HOMEMADE LIMONANA AND
1 HOT BEVERAGE.

(2 PERSONS OR MORE)

✓ ... are rich in protein

✓ ... satiate for a long time

✓ ... promote healthy blood levels

✓ ... prevent iron deficiency

✓ ... are versatile to combine

✓ ... support fitness



CHICKPEAS

ALL YEAR SEASON

Main Dishes & Salads

STUFFED BELL PEPPERS ON COUSCOUS 16,90€

WITH WILD RICE AND BEYOND MEAT,
SERVED WITH LABANEH AND PARSLEY

HOT CHRAIME 17,90€

ISRAELI SPICY DISH, SERVED WITH
BAKED POTATOES AND CHALLA BREAD

KEBAB 17,50€

WITH ISRAELI SALAD AND BAKED POTATOES,
SERVED WITH AMBA, HARISSA
AND TAHINI SAUCE

OYSTER MUSHROOM SKEWER 16,90€

MARINATED IN HERB OIL, SERVED WITH
ISRAELI SALAD AND BAKED POTATOES

HOMEMADE SHAWARMA 16,90€

SEITAN WITH ONIONS, PORTOBELLO MUSHROOMS,
SERVED WITH ISRAELI SALAD, HUMMUS,
CHALLA BREAD, AMBA, HARISSA AND TAHINI SAUCE

OYSTER MUSHROOM SHAWARMA 17,90€

WITH ONIONS, SERVED WITH ISRAELI SALAD,
HUMMUS, CHALLA BREAD, AMBA, HARISSA
AND TAHINI SAUCE

CHICKPEA OMELETTE 16,90€

FILLED WITH BEYOND MEAT, TOMATOES,
PICKLED CUCUMBER AND AIOLI, SERVED WITH
BAKED POTATOES AND SPICY SRIRACHA SAUCE

BEYOND BURGER 16,50€

WITH ONIONS, PICKLED *add. Cheese 1,50€*
CUCUMBER, ICEBERG LETTUCE,
TOMATOES AND HOMEMADE SAUCE,
SERVED WITH BAKED POTATOES OR FRENCH FRIES

SCHNITZEL 16,90€

WITH FRENCH FRIES, ISRAELI SALAD
AND HOMEMADE SAUCE

CAULIFLOWER STEAK FROM THE GRILL 17,90€

WITH LABANEH AND COUSCOUS

KULI ALMA BOWL 16,90€

MIXED COLORFUL LEAF SALAD WITH
CUCUMBER, TOMATO, CARROTS, ONIONS,
WHITE GREEK FETA, AVOCADO, CRANBERRIES,
POMEGRANATE SEEDS, AND SWEET POTATO CHIPS,
WITH BALSAMIC DRESSING

KULI'S MAIN DISHES PLATTER 2 pers. 59,00€

WITH KEBAB, HOMEMADE SHAWARMA, *3-4 pers. 69,00€*
OYSTER MUSHROOM SKEWER,
HOT CHRAIME, ISRAELI SALAD AND
BAKED POTATOES, SERVED WITH CHALLA BREAD



Desserts

DOMINION 6,50€

CHOCOLATE MOUSSE

STRAWBERRY CRUMBLE 7,50€

WITH FRESH STRAWBERRIES AND VANILLA SAUCE

CHEESECAKE 5,90€

SERVED WITH WILD BERRY SAUCE

CHOCOLATE TART 6,90€

SERVED WITH HALVA

SWEET CARAMEL 6,90€

THREE SCOOPS OF *add. whipped cream 0,50€*
CARAMEL ICE CREAM
WITH CARAMEL SAUCE

KULI'S DESSERT PLATE 15,50€

WITH CHEESECAKE, CHOCOLATE TART,
STRAWBERRY CRUMBLE & A SCOOP OF
VANILLA ICE CREAM

PLEASE ASK US ABOUT OUR KULI ALMA SPECIALS

ALL DISHES ON THIS MENU ARE PURELY PLANT-BASED

Water

MINERAL WATER 0,25l 3,30€ | 0,75l 7,50€

STILL WATER 0,25l 3,30€ | 0,75l 7,50€

TABLE WATER 0,2l 2,10€

Soft Drinks

FRITZ-KOLA 0,2l 3,50€

FRITZ-KOLA SUGAR-FREE 0,2l 3,50€

FRITZ-SPRITZ BIO APPLE SPRITZER 0,2l 3,50€

FRITZ-SPRITZ BIO RHUBARB SPRITZER 0,2l 3,50€

THOMAS HENRY GINGER ALE | BITTER LEMON | TONIC WATER 0,25l 3,50€

HOMEMADE LIMO-NANA 0,2l 3,30€ | 0,5l 5,50€

HOMEMADE PINK LIMO-NANA 0,2l 3,40€ | 0,5l 5,60€

Fresh Juices

APPLE JUICE 0,2l 4,20€ | 0,5l 7,50€

CARROT JUICE 0,2l 4,20€ | 0,5l 7,50€

APPLE CARROT JUICE 0,2l 3,20€ | 0,5l 7,50€

APPLE CARROT GINGER JUICE 0,2l 4,30€ | 0,5l 7,70€

Aperitifs

HUGO 8,50€

APEROL SPRITZ 8,50€

GRAPE SECCO 0,1l 4,50€ | 0,2l 7,90€

EPPELMANN WINERY, RHEINHESSEN

-ALCOHOL-FREE-

SECCO 0,1l 5,00€ | 0,2l 8,50€

EPPELMANN WINERY, RHEINHESSEN

Bottle 25,00€

PINK BUBBLE 8,50€

PINOT NOIR SPARKLING WINE ON ICE

Bottle 25,00€

Hot Beverages

ESPRESSO 2,20€

ESPRESSO DOPPIO 3,50€

COFFEE 3,20€

CAPPUCCINO 3,80€

LATTE 4,50€

LATTE MACCHIATO 4,50€

HOT CHOCOLATE 4,00€

TEA BLACK | GREEN | CHAMOMILE | FRUITS 3,50€

NANA TEA 3,60€

FRESH GINGER TEA 3,60€

FRESH GINGER TEA WITH NANA 4,20€



Beer & Apple Wine

WARSTEINER FROM THE BARREL	0,3l 4,20€ 0,5l 5,50€
WARSTEINER ALCOHOL-FREE	0,3l 4,20€
KÖNIG LUDWIG HEFEWEIZEN (WHEAT YEAST)	0,5l 5,50€
KÖNIG LUDWIG ALCOHOL-FREE	0,5l 5,50€
RADLER	0,3l 4,20€ 0,5l 5,50€
APPLE WINE PURE SOUR SWEET	0,25l 3,00€ 0,5l 4,80€

White Wine

GREY PINOT (PINOT GRIS) - ORGANIC & VEGAN VINEYARD PFANNEBECKER, RHEINHESSEN	0,2l 8,00€ 0,5l 18,50€ 0,75l 26,50€
SAUVIGNON BLANC VINEYARD AT NIL, PALATINATE (PFALZ)	0,2l 8,00€ 0,5l 18,50€ 0,75l 26,50€
CUVÉE NIL OFF-DRY - VINEYARD AT NIL, PALATINATE (PFALZ)	0,2l 7,50€ 0,5l 17,50€ 0,75l 25,50€
SCHIEFFERRIESLING VINEYARD VAN VOLXEM, SAAR	0,2l 10,50€ 0,5l 25,50€ 0,75l 36,50€
MOUNT HERMON GOLAN HEIGHTS WINERY, ISRAEL	0,2l 9,50€ 0,5l 20,50€ 0,75l 34,50€

White Wine - 0,75l

KAITUI SAUVIGNON BLANC EXOTIC AROMAS OF GOOSEBERRIES, PASSION FRUIT, AND KIWI. AROMATIC WHITE WINE INSPIRED BY THE STYLE OF NEW ZEALAND SAUVIGNON BLANC. WINERY MARKUS SCHNEIDER, PALATINATE (PFALZ)	0,75l 39,00€
LUGANA MONTE ZOVO LE CIVAIE TERRALBE STRAW YELLOW COLOR WITH A SEDUCTIVE AROMA OF PEACHES AND APRICOTS. GREAT BALANCE BETWEEN FRUIT AND ACIDITY. VENETIEN, ITALIEN	0,75l 37,00€
CHARDONNAY GAMLA PARTIALLY AGED IN OAK BARRELS. HARMONIOUS INTERPLAY OF FLAVORS WITH JUICY FRUIT NOTES OF APRICOT, PAPAYA, PASSION FRUIT, AND CREAMY OAK SPICE. GOLAN HEIGHTS WINERY, ISRAEL	0,75l 49,00€

Rosé Wine

PINOT NOIR ROSÉ

VINEYARD BALTHASAR RESS, RHEINHESSEN

0,2l 8,00€ | 0,5l 18,50€ | Flasche 26,50€

PHILIPP'S ROSÉ

VINEYARD PHILIPP KUHN, PALATINATE (PFALZ)

0,2l 9,90€ | 0,5l 20,50€ | Flasche 34,50€

Roséwein - 0,75l

MIRAVAL ROSÉ CÔTES DE PROVENCE

IT SHINES GLAMOROUSLY AND DELICATELY PINK IN THE BOTTLE.
A CUVÉE WITH DELICATE FRUIT AND REFRESHING ACIDITY.
CHÂTEAU MIRAVAL PROVENCE, FRANCE

0,75l 51,00€

ROSÉ SAIGNER

A BLEND OF SIX GRAPE VARIETIES: CABERNET SAUVIGNON, MERLOT, CABERNET FRANC, CABERNET DORSA, SYRAH, AND BLAUFRÄNKISCH. A WINE WITH HARMONIOUS RICHNESS AND A WONDERFUL AROMA OF BERRIES.
VINEYARD MARKUS SCHNEIDER, PALATINATE (PFALZ)

0,75l 41,00€

Red Wine

PRIMITIVO DOPIO PASSO

IGT SALENTO, APULIA, ITALY

0,2l 8,50€ | 0,5l 19,50€ | 0,75l 27,00€

MOUNT HERMON

GOLAN HEIGHTS WINERY, ISRAEL

0,2l 9,50€ | 0,5l 20,50€ | 0,75l 34,50€

FRANKFURTER LIEBE

PFANNEBECKER WINERY, RHEINHESSEN

0,2l 9,50€ | 0,5l 20,50€ | 0,75l 34,50€

Red Wine - 0,75l

MERLOT GAMLA

AROMAS OF RED CHERRY AND HERBS, WITH FINE ACIDITY AND GENTLE TANNINS.
GOLAN HEIGHTS WINERY, ISRAEL

0,75l 53,00€

CABERNET SAUVIGNON YARDEN

BOUQUET OF DARK BERRIES, TOASTED NOTES, AND HERBS.
THE MINERALITY AND WOODY TOUCH LEAVE A HARMONIOUS IMPRESSION.
GOLAN HEIGHTS WINERY, ISRAEL

0,75l 69,00€

BLACKPRINT

A BLEND OF MERLOT, CABERNET DORSA, CABERNET SAUVIGNON, BLAUFRÄNKISCH, AND SYRAH.
AGED IN OAK BARRELS AND EXHIBITS A VELVETY SMOOTH FINISH.
VINEYARD MARKUS SCHNEIDER, PALATINATE (PFALZ)

0,75l 46,00€

LE VOLTE DELL ORNELLAIA

LE VOLTE, FROM THE WORLD-FAMOUS TENUTA ORNELLAIA, HAS AN INTENSE AROMA OF DARK BERRIES.
IT IS CHARACTERIZED BY FINE TANNINS AND A DEEP RED COLOR. THE WINE COMBINES THE ELEGANCE OF TUSCANY WITH THE EXPRESSIVE QUALITIES OF MERLOT, CABERNET, AND SANGIOVESE GRAPES.
VINEYARD TENUTA DELL ORNELLAIA, TOSKANA, IGT ITALY

0,75l 69,00€

Spirits AS A LONGDRINK +2,00€

AVERNA	4cl 5,50€	GIN MARE	4cl 8,50€
GRAPPA	2cl 5,50€	HENNESSY VSOP	2cl 7,50€
GREY GOOSE VODKA	4cl 7,50€	ARAK (ISRAELI BRANDY)	4cl 6,00€
JACK DANIEL'S	4cl 7,90€	SAMBUCA	4cl 5,50€
CHIVAS 12 Y	4cl 9,00€	DIRKER HASELNUSSGEIST (HAZELNUT BRANDY)	2cl 7,50€
BOMBAY GIN	4cl 7,50€	DIRKER WILLIAMSBRNE (WILLIAMS CHRIST BRANDY)	2cl 7,50€
TANQUERAY GIN	4cl 7,50€		



DO YOU HAVE QUESTIONS ABOUT ALLERGENS AND ADDITIVES?

PLEASE DO NOT HESITATE TO CONTACT US. WE HAVE A LIST OF ALLERGENS AND ADDITIVES AVAILABLE FOR YOU.



"Be the
change
you wish
to see
in the **world**"

Mahatma Gandhi

WE ARE HERE FOR YOU:

FOODTRUCK



Do you want to make your event a culinary experience? Just reserve our food truck for a memorable feast!

eat@dominionfood.de

CATERING



From small gatherings to large-scale events - with our comprehensive catering service, we can cater events for up to 500 people for you.

info@nanacatering.de

GASTRONOMIE



We also provide our Nana Kitchen dishes for delivery to your gastronomy establishments. Contact us to learn more about our offerings.

info@nanacatering.de

SIMPLY REACH OUT TO US!

Kuli'Alma
israeli kitchen

IF YOU HAVE ANY QUESTIONS ABOUT ALLERGENS AND ADDITIVES, PLEASE LET US KNOW.
WE HAVE A LIST OF ALLERGENS AND ADDITIVES AVAILABLE FOR YOU.

EVENT & PARTY TIME!

Rent our atmospheric basement room!

