

Welcome!

Kuli'Alma

*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 AIOLI

LEVANTINE 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 LIFE MEAT, SERVED WITH VEGAN LABANEH AND PARSLEY

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

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

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

MENU
ONLY 13,90€

* EXCEPT ON
PUBLIC HOLIDAYS



Starters

CAULIFLOWER WITH AIOLI 9,90€

BAKED EGGPLANT WITH CHALLA BREAD 9,90€

HUMMUS SERVED WITH PITA BREAD 9,90€

HUMMUS SABICH 13,50€

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

HUMMUS SINIYA 13,50€

HUMMUS WITH LIFE MEAT,
SERVED WITH PITA BREAD

BAKED KING OYSTER MUSHROOMS 13,50€
WITH AIOLI

BAKED POTATOES 7,50€
SERVED WITH HOMEMADE COCKTAIL SAUCE

POTATO SALAD 6,50€
SERVED WITH CHALLA BREAD

THREE CIGARS 11,50€
FILLED WITH LIFE MEAT,
SERVED WITH 2 DIPS

FOUR CIGARS 11,50€
FILLED WITH WHITE GREEK VETA AND SPINACH
SERVED WITH VEGAN LABANEH, DRIED TOMATOES
AND CHALLA BREAD

VEGAN LABANEH 9,90€
WITH TOMATO SALAD AND
ZAATAR, SERVED WITH CHALLA BREAD

FALAFEL (5 PIECES) 9,90€
WITH AMBA, HARISSA AND TAHINI SAUCE

MATBUCHA 8,50€

SPICY TOMATO-PEPPER SAUCE,
SERVED WITH CHALLA BREAD

LEVANTINE SALAD small 6,90€ | big 12,90€
SERVED WITH CHALLA BREAD

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

EXTRA CHALLA BREAD / PITA BREAD 2,00€

KULI'S STARTERS PLATE 32,50€
HUMMUS, FALAFEL, BAKED EGGPLANT,
POTATO SALAD, CAULIFLOWER, VEGAN LABANEH,
CHALLA AND PITA BREAD

For our young Guests up to 10 years

SAUSAGE WITH FRIES 9,50€

SCHNITZEL WITH FRIES 9,50€

BRUNCH TIME!
Sundays from
12 pm to 4 pm

BRUNCH MENU 30,50€ per person

HUMMUS, CAULIFLOWER, FALAFEL, BAKED EGGPLANT,
LEVANTINE SALAD, VEGAN 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 17,90€

WITH WILD RICE AND LIFE MEAT, SERVED WITH VEGAN LABANEH AND PARSLEY

HOT CHRAIME 18,90€

LEVANTINE SPICY DISH, SERVED WITH BAKED POTATOES AND CHALLA BREAD

KEBAB 18,50€

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

OYSTER MUSHROOM SKEWER 17,90€

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

HOMEMADE SHAWARMA 17,90€

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

OYSTER MUSHROOM SHAWARMA 18,90€

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

WRAP 17,90€

CHOICE OF FILLING: FALAFEL OR SCHNITZEL STRIPS, WITH LETTUCE, TOMATO, CUCUMBER, AND AIOLI. SERVED WITH FRIES AND AIOLI DIP

CHICKPEA OMELETTE 17,90€

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

LIFE BURGER 17,50€

WITH ONIONS, PICKLED CUCUMBER, ICEBERG LETTUCE, TOMATOES AND HOMEMADE COCKTAIL SAUCE, SERVED WITH BAKED POTATOES OR FRENCH FRIES add. Cheese 2,00€

SCHNITZEL 17,90€

WITH FRENCH FRIES, LEVANTINE SALAD AND HOMEMADE SAUCE

CAULIFLOWER STEAK FROM THE GRILL 17,90€

WITH VEGAN LABANEH AND COUSCOUS

KULI ALMA BOWL 17,90€

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

KULI'S MAIN DISHES PLATTER 2 pers. 62,00€

WITH KEBAB, HOMEMADE SHAWARMA, OYSTER MUSHROOM SKEWER, HOT CHRAIME, LEVANTINE SALAD AND BAKED POTATOES, SERVED WITH CHALLA BREAD 3-4 pers. 72,00€

Desserts

DOMINION 7,50€

CHOCOLATE MOUSSE

STRAWBERRY CRUMBLE 8,50€

WITH FRESH STRAWBERRIES AND VANILLA SAUCE

VEGAN CHEESECAKE 6,90€

SERVED WITH WILD BERRY SAUCE

CHOCOLATE TART 7,90€

SERVED WITH HALVA

SALTED CARAMEL 8,90€

THREE SCOOPS OF SALTED CARAMEL ICE CREAM TOPPED WITH CARAMEL SAUCE ON CRUNCHY RUMBLES

KULI'S DESSERT PLATE 16,90€

WITH VEGAN 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 **3,50€** | 0,75l **7,90€**

STILL WATER 0,25l **3,50€** | 0,75l **7,90€**

TABLE WATER 0,2l **2,20€**

Soft Drinks

FRITZ-KOLA 0,2l **3,90€**

FRITZ-KOLA SUPERZERO 0,2l **3,90€**

**FRITZ-SPRITZ BIO RHUBARB
SPRITZER** 0,2l **3,90€**

POSSMANN 0,33l **4,50€**
NATURALLY CLOUDY APPLE SPRITZER

THOMAS HENRY GINGER ALE | 0,25l **3,90€**
BITTER LEMON | TONIC WATER

HOMEMADE LIMO-NANA 0,5l **5,90€**

HOMEMADE PINK LIMO-NANA 0,5l **6,00€**

Fresh Juices

APPLE JUICE 0,2l **4,50€** | 0,5l **7,90€**

CARROT JUICE 0,2l **4,50€** | 0,5l **7,90€**

APPLE CARROT JUICE 0,2l **4,50€** | 0,5l **7,90€**

APPLE CARROT GINGER JUICE 0,2l **4,60€** | 0,5l **8,00€**

Aperitifs

HUGO **9,00€**

APEROL SPRITZ **9,00€**

GRAPE SECCO 0,1l **5,00€** | 0,2l **8,50€**
PFANNEBECKER WINERY, Flasche **27,50€**
RHEINHESSEN -ALCOHOL-FREE-

SECCO 0,1l **5,50€** | 0,2l **9,50€**
MUSSLER WINERY, PFALZ Bottle **29,00€**

PINK BUBBLE **9,50€**
PINOT NOIR SPARKLING WINE ON ICE Bottle **29,00€**

Hot Beverages

ESPRESSO **2,20€**

ESPRESSO DOPPIO **3,50€**

COFFEE **3,50€**

CAPPUCCINO **4,00€**

LATTE **4,50€**

OAT LATTE MACCHIATO **4,50€**

HOT CHOCOLATE **4,00€**

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

NANA TEA **3,90€**

FRESH GINGER TEA **3,60€**

FRESH GINGER TEA WITH NANA **4,50€**



Beer & Apple Wine

WARSTEINER FROM THE BARREL	0,3l 4,40€ 0,5l 5,70€
WARSTEINER ALCOHOL-FREE	0,3l 4,40€
KÖNIG LUDWIG HEFEWEIZEN (WHEAT YEAST)	0,5l 5,70€
KÖNIG LUDWIG ALCOHOL-FREE	0,5l 5,70€
RADLER	0,3l 4,40€ 0,5l 5,70€
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 9,50€ 0,5l 22,50€ 0,75l 29,50€
SAUVIGNON BLANC VINEYARD NIL, PALATINATE (PFALZ)	0,2l 9,50€ 0,5l 22,50€ 0,75l 29,50€
CUVÉE NIL OFF-DRY - VINEYARD NIL, PALATINATE (PFALZ)	0,2l 9,50€ 0,5l 22,50€ 0,75l 29,50€
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 10,50€ 0,5l 25,00€ 0,75l 36,50€

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 39,00€
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 52,00€

Rosé Wine

PINOT NOIR ROSÉ

VINEYARD BALTHASAR RESS, RHEINHESSEN

0,2l **9,00€** | 0,5l **21,50€** | Flasche **28,50€**

PHILIPP'S ROSÉ

VINEYARD PHILIPP KUHN, PALATINATE (PFALZ)

0,2l **9,50€** | 0,5l **22,50€** | Flasche **29,50€**

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 **9,50€** | 0,5l **22,50€** | 0,75l **29,50€**

MOUNT HERMON

GOLAN HEIGHTS WINERY, ISRAEL

0,2l **10,50€** | 0,5l **25,50€** | 0,75l **36,50€**

FRANKFURTER LIEBE

PFANNEBECKER WINERY, RHEINHESSEN

0,2l **10,50€** | 0,5l **25,50€** | 0,75l **36,50€**

Red Wine - 0,75l

MERLOT GAMLA

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

0,75l **55,00€**

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 **72,00€**

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 6,00€	GIN MARE	4cl 9,50€
GRAPPA	2cl 6,00€	HENNESSY VSOP	2cl 9,50€
GREY GOOSE VODKA	4cl 8,00€	ARAK	4cl 6,50€
JACK DANIEL'S	4cl 9,00€	SAMBUCA	4cl 6,00€
CHIVAS 12 Y	4cl 10,00€	DIRKER HASELNUSSGEIST (HAZELNUT BRANDY)	2cl 7,50€
BOMBAY GIN	4cl 8,50€	DIRKER WILLIAMSBRINE (WILLIAMS CHRIST BRANDY)	2cl 7,50€
TANQUERAY GIN	4cl 8,50€		



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

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!

