

# Malika's Garden

## *Malika's Garden*

**A Taste of Morocco in Berlin-Charlottenburg**

***In the heart of Berlin-Charlottenburg, Malika's Garden invites you on a culinary journey to Morocco.***

***This cozy family-run restaurant has soul—it's named after Malika, the owner's mother, whose traditional recipes and warmth are the heart of the establishment.***

***In a warm, oriental ambiance, guests enjoy homemade tagines, fresh couscous, and fragrant mint teas—just like at mom's in Morocco. A place to relax, arrive, and enjoy.***

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## Salads

<b>Tabouleh</b> <sup>A.1</sup> <i>vegan</i>	7,90
Finely chopped parsley with fresh mint, scallions, tomatoes, bulgur, chicory, and sumac, refined with olive oil and pomegranate seeds.	
<b>Fattoush</b> <sup>A.1</sup> <i>vegan</i>	7,90
Romaine and lamb's lettuce with arugula, scallions, cucumbers, radishes, tomatoes, onions, fresh mint, and parsley, finished with olive oil, pomegranate dressing, and toasted bread.	
<b>Arabic Salad</b>	6,90
Colorful salad with olive oil and lemon.	
<b>Arugula Salad</b> <sup>F</sup>	10,90
Fresh arugula with tomatoes, pomegranate seeds, and halloumi.	
<b>Mama Malika Salad</b>	7,90
Finely chopped tomatoes, cucumbers, peppers, coriander, onions, and parsley, with olive oil and lemon.	
<b>Schamandar</b> <sup>F, H.3</sup>	9,90
Beetroot salad with carrots, spring onions, romaine lettuce, apple slices, parsley, walnuts, and halloumi.	
<b>Avocado-Salad</b>	10,90
Romaine lettuce with avocado, mixed peppers, carrots, cucumbers, and spring onions.	

## Soups

<b>Shorbat Adas</b> <i>vegan</i>	6,90
Homemade lentil soup.	
<b>Harira - Moroccan Soup</b> <sup>A.1</sup>	7,90
Aromatic North African soup made with lentils, chickpeas, tomatoes, and fine spices, enhanced with fresh herbs, celery, and coriander. Hearty, filling, and flavorful—a Moroccan classic.	

# Mazat

## Popular oriental starters served with Arabic bread.

### Cold Mazat

**Saalouk** *vegan* 6,90  
Eggplant paste with tomatoes, peppers, garlic, coriander, and onions.

**Marinated Olives** *vegan* 5,50  
In homemade marinade.

**Baba Ganoush** *vegan* 6,90  
Eggplant cream with peppers, tomatoes, garlic, parsley, and cucumbers.

**Warak Inab** 6 pcs *vegan* 6,90  
Stuffed grape leaves with rice and herbs.

**Hummus** *vegan* 5,90  
Chickpea puree.

**Moutabal** <sup>G</sup> 6,90  
Smoked eggplant cream with sesame.

**Muhammara** <sup>H.3</sup> 6,90  
Pepper paste with walnuts, black cumin, and pomegranate syrup.

**Labne** <sup>F</sup> 6,90  
Arabic cream cheese with black cumin, olive oil, and fresh mint.

**Labne bil Khudra** <sup>F</sup> 6,90  
Arabic cream cheese with chopped cucumbers and peppers, black cumin, olive oil, pomegranate seeds, fresh mint, and olives.

# Mazat

## Popular oriental starters served with Arabic bread.

### Warm Mazat

**Briwat Khudra** <sup>A.1, I</sup> **3 pcs** **5,90**

Pastries filled with vegetables.

**Briwat Dajaj** <sup>A.1, I</sup> **3 pcs** **6,90**

Pastries with chicken, carrots, onions, potatoes, and herbs.

**Briwat Kafta** <sup>A.1, I, 12</sup> **3 pcs** **6,90**

Minced beef and lamb pastries with onions and herbs.

**Hummus bil Lahme** <sup>H.4, 12</sup> **5,90**

Hummus with minced lamb and beef, topped with cashews.

**Fried Sardines** <sup>A.1, B</sup> **8,90**

Moroccan-style fried sardines.

**Jawaneh** **6 pcs** **8,90**

Spicy marinated and crispy chicken wings.

**Kubbeh** **2 pcs** **6,90**

Bulgur meatballs with beef, onions, pine nuts, and pomegranate syrup.

**Potato Balls** <sup>A.1</sup> **5,90**

With oriental spices.

**Falafel** <sup>G</sup> **2 pcs** **5,90**

Chickpea balls with tahini.

**Halloumi** <sup>F</sup> **2 pcs** **6,90**

Grilled cheese with mint and olive oil.

**Batata Harra** **5,90**

Spicy potato cubes with garlic, coriander, and lemon.

**Börek Gibne** <sup>A.1, D, F, I</sup> **2 pcs** **5,90**

Cheese rolls with Akkawi and soft cheese.

**Börek Sabanikh** <sup>A.1, H.3, I</sup> **2 pcs** **5,90**

Spinach and onion-filled pastry rolls.

**Souda** **5,90**

Chicken liver with onions, apples, lemon, and pomegranate syrup.

**Basstilla** <sup>A.1, H.1, I</sup> **Moroccan sweet-salty pastry** **7,90**

with chicken, almonds, eggs, and spices, baked and dusted with cinnamon and sugar.

**Ali Baba & the 40 Thieves** **for 2** *vegetarian* **29,90**

Colorful Mazat platter from 1001 nights.

**Habibi Platter** **for 2** *vegan* **29,90**

Vegan Oriental-style Mazat platter.

**Mama Malika Platter** <sup>A.1</sup> **for 2** **49,90**

5 hot and 5 cold Mazat of your choice + homemade bread.

## Tajine

***Tajine is a traditional Moroccan stew, named after the earthenware pot in which it is slowly cooked.***

***The result is a juicy, aromatic dish with sweet and savory notes.***

***Served with Arabic bread.***

**Tajine with Prunes** <sup>A.1, D, G, H.1</sup> ***sweet and savory*** **18,90**  
Braised lamb on the bone with prunes, apricots, almonds, and sesame seeds.

**Chicken Tajine** <sup>A.1, 9</sup> **15,90**  
Chicken thigh with braised onions, olives, preserved lemon, saffron, and fries.

**Minced Meat Tajine** <sup>A.1, I, 12</sup> **15,90**  
Meatballs and chickpeas in homemade tomato-herb sauce with egg.

**Veal Tajine** <sup>A.1</sup> **18,90**  
Veal with onions, peas, potatoes, carrots, and preserved lemon.

**Vegetarian Tajine** <sup>A.1</sup> **14,90**  
With assorted vegetables and herbs.

## Couscous

***Couscous is a traditional North African dish made from steamed semolina granules.***

***Especially popular in Morocco, Algeria, and Tunisia, it's served with a spicy sauce—light but filling.***

**Couscous Tfaya Fassia** <sup>D, H.1</sup> **17,90**  
With chicken, raisins, onions, and almonds.

**Vegetarian Couscous** **15,90**  
With carrots, zucchini, pumpkin, white cabbage, and radish.

**Couscous with Meat** **18,90**  
With veal, chickpeas, and vegetables.

**Couscous Souci** **17,90**  
With chicken, chickpeas, and vegetables.

**Couscous Royal** **29,90**  
With merguez, veal skewer, chicken skewer, chickpeas, and vegetables.



## Grill specialities

<b>Kabab</b> <sup>F, G</sup>	<b>16,90</b>
Two grilled minced meat skewers, served with hummus, grilled tomatoes and onions, and roasted potatoes.	
<b>Lahme Mishwe</b> <sup>F, G</sup>	<b>19,90</b>
Two grilled lamb skewers, with hummus, grilled tomatoes and onions, and roasted potatoes.	
<b>Shish Tawouk</b> <sup>F, G</sup>	<b>17,90</b>
Two marinated chicken skewers, with hummus, grilled tomatoes and onions, and fries.	
<b>Merguez</b> <sup>G</sup>	<b>18,90</b>
Spicy lamb-beef sausages, with hummus and fries.	
<b>Jawaneh Mishwe</b> <sup>G</sup>	<b>16,90</b>
Six grilled chicken wings with hummus and fries.	
<b>Grilled Salmon</b> <sup>B</sup>	<b>22,90</b>
Served with rice and salad.	
<b>Sea Bream</b> <sup>B, F</sup>	<b>23,90</b>
Whole grilled, with roasted potatoes and salad.	
<b>Gambari Mishwi</b> <sup>C, F</sup>	<b>21,90</b>
Five grilled scampi skewers with roasted potatoes and salad.	
<b>Lamb Chops</b> <sup>F</sup>	<b>27,90</b>
Juicy grilled, with roasted potatoes and salad.	
<b>Mashawi Sahrawi</b> <sup>F, G</sup>	<b>28,90</b>
Mixed grill platter with merguez, chicken, lamb, and kafta, served with hummus, grilled tomatoes, onions, and fries.	

### **Aladdin & the Magic Platter** <sup>F, G</sup> *for 2 people* **52,90**

Mixed grill platter with lamb chops, merguez, chicken, lamb, and kafta, served with hummus, grilled tomatoes and onions, and fries.

*Additional person: + 19,00 €*

## *Oriental specialties*

### **Kibbeh in Yogurt Sauce with Rice** <sup>A.1, F, 12</sup> **16,90**

Homemade bulgur meatballs filled with seasoned minced beef, served in warm yogurt sauce with coriander and garlic.

Served with white rice.

Main ingredients: bulgur, minced meat, natural yogurt, garlic, rice.

### **Mansaf Dajaj** <sup>F, H.1, H.4</sup> **16,90**

Jordan's national dish: tender chicken simmered in fermented yogurt sauce, served on rice with roasted nuts, yogurt-mint sauce, and spicy tomato sauce.

Main ingredients: chicken thigh, yogurt (Jameed), rice, almonds, pine nuts.

### **Mansaf Lahme** <sup>F, H.1</sup> **19,90**

Jordan's national dish: tender lamb simmered in fermented yogurt sauce, served on rice with roasted nuts, yogurt-mint sauce, and spicy tomato sauce.

Main ingredients: lamb, yogurt (Jameed), rice, almonds, pine nuts.

### **Kebab bil Saniyeh** <sup>12</sup> **14,90**

Oven-baked seasoned minced meat with tomatoes and onions.

Main ingredients: minced meat, tomatoes, onions, rice, spices.

### **Sheikh el Mahshi** <sup>H.1, H.4, 12</sup> **16,90**

Braised eggplants filled with oriental-seasoned minced meat, in aromatic tomato sauce, served with rice.

Main ingredients: eggplant, minced meat, tomato sauce, onions, garlic.

### **Maqluba bil Lahme** <sup>H.1, H.4</sup> **18,90**

Famous "upside-down" rice dish with veal, fried eggplants, potatoes, and fragrant rice—artfully layered and served.

Main ingredients: veal, eggplant, potatoes, carrots, rice, oriental spices.

### **Maqluba bil Khudra** <sup>H.1, H.4</sup> **14,90**

Delicious vegetarian version with fried vegetables and spiced rice.

Main ingredients: eggplant, potatoes, carrots, rice, oriental spices.

## *Kids Menu*

### **Kids' Couscous** **7,90**

With chicken, potatoes, and carrots.

### **Chicken Nuggets** **7,90**

With French fries.

### **Chicken Schnitzel** <sup>A.1, F</sup> **7,90**

With French fries.

### **Fish Fingers** <sup>A.1, B, F</sup> **7,90**

With fries or vegetables.

## Desserts

<b>Chocolate Cake</b> <sup>F, 4</sup> With liquid chocolate filling.	<b>8,90</b>
<b>Baklava</b> <sup>A.1, H.7</sup> Served with vanilla ice cream.	<b>8,90</b>
<b>Fresh Oranges</b> <sup>H.3, 4</sup> Orange slices with cinnamon, walnuts, orange blossom water, and mint.	<b>5,90</b>
<b>Mehalabiya</b> <sup>F, H.1, H.7, 4</sup> Oriental milk pudding with pistachios and rose water.	<b>6,90</b>
<b>Booza</b> <sup>F, H.7</sup> Creamy ice cream with pistachios, rose water, and a hint of oriental spices.	<b>8,90</b>

## Hot Drinks

### Traditional Moroccan Refreshments

<b>Fresh Mint Tea</b> <i>Atay</i> Green tea with fresh mint & sugar (classic Moroccan style)	<b>pot</b>	<b>4,90</b>
<b>Sahraoui-Tea</b> Green tea with wormwood (slightly bitter, refreshing)	<b>pot</b>	<b>4,90</b>
<b>Arabic Mocha</b> Strong and aromatic with cardamom	<b>cup</b>	<b>3,90</b>
<b>Shay</b> oriental tea with cardamom & cinnamon	<b>glass</b>	<b>3,90</b>

### Classic Hot Beverages

<b>Espresso</b>	<b>cup</b>	<b>2,70</b>
<b>Double Espresso</b>	<b>cup</b>	<b>4,50</b>
<b>Espresso Macchiato</b> <sup>F</sup>	<b>cup</b>	<b>3,10</b>
<b>Coffee</b>	<b>cup</b>	<b>2,90</b>
<b>Cappuccino</b> <sup>F</sup>	<b>cup</b>	<b>3,60</b>
<b>Milk Coffee</b> <sup>F</sup>	<b>mug</b>	<b>4,50</b>
<b>Latte Macchiato</b> <sup>F</sup>	<b>glass</b>	<b>4,70</b>
<b>Flavoured Latte Macchiato</b> <sup>F</sup> Vanilla <sup>1, 4, 11</sup> , Almond <sup>H.1, 4</sup> , Caramel <sup>1, 4, 11</sup>	<b>glass</b>	<b>5,20</b>
<b>Tea</b> Black, Peppermint, Chamomile, Fruit	<b>glass</b>	<b>3,60</b>
<b>Fresh Mint   Fresh Ginger   Fresh Ginger-Mint Tea</b>	<b>glass</b>	<b>4,90</b>
<b>Hot Chocolate with Whipped Cream</b> <sup>F, 14</sup>	<b>glass</b>	<b>4,70</b>
<b>Matcha Latte</b> <sup>F</sup>	<b>glass</b>	<b>4,90</b>

## Special Moroccan Drinks

<b>Hibiscus Iced Tea</b> <i>Bissap</i> Sour and fruity with lemon and mint	<b>glass</b>	<b>5,90</b>
<b>Amlou-Smoothie</b> Almond butter, honey, argan oil, banana	<b>glass</b>	<b>8,90</b>
<b>Gazeuse Marocaine</b> Sparkling ginger-lemon soda	<b>glass</b>	<b>5,90</b>
<b>Rose Water Spritzer</b> <sup>4</sup> Light and floral with sparkling water	<b>glass</b>	<b>5,90</b>



## Non-Alcoholic Aperitifs

<b>Aperol Spritz</b> <sup>D, 1</sup>	0,2l	<b>6,90</b>
<b>Hugo</b> <sup>D</sup>	0,2l	<b>6,90</b>
<b>Prosecco with Strawberries</b> <sup>D</sup>	0,2l	<b>6,90</b>

## Non-Alcoholic Beers

<b>Wheat Beer</b> <sup>A.1, A.3</sup>	0,5l	<b>4,50</b>
<b>Pilsner</b> <sup>A.3</sup>	0,33l	<b>3,90</b>
<b>Radler</b> <sup>A.1, A.3</sup>	0,5l	<b>4,50</b>

## Juices & Lemonades

<b>Avocado-Almond-Drink</b> <sup>H.1</sup> Creamy with almond milk & honey	0,3l	<b>7,90</b>
<b>Pomegranate Juice</b> Pure or with mint	0,3l	<b>6,90</b>
<b>Date Milkshake</b> <sup>F</sup> Sweet and nutritious with Moroccan dates	0,3l	<b>6,90</b>
<b>Orange Blossom Lemonade</b> <sup>4</sup> Lemon, lime, and orange blossom water	0,3l	<b>5,90</b>
<b>Mint Lemonade</b> With fresh lemon, orange, and mint	0,3l	<b>5,50</b>
<b>Rose Water Lemonade</b> <sup>4</sup> Lemon and rose water	0,3l	<b>5,50</b>
<b>Ginger Orange Lemonade</b> Fresh lemon, orange, and ginger	0,3l	<b>5,50</b>
<b>Strawberry Lime Lemonade</b> Lime, strawberry, and fresh mint	0,3l	<b>5,50</b>

## Fresh Pressed Juices

<b>+€1.00 with ginger</b>	0,2l	0,3l
<b>Apple</b>	<b>4,90</b>	<b>6,90</b>
<b>Carrot</b>	<b>4,90</b>	<b>6,90</b>
<b>Orange</b>	<b>4,90</b>	<b>6,90</b>
<b>Beetroot</b>	<b>4,90</b>	<b>6,90</b>
<b>Apple-Carrot</b>	<b>4,90</b>	<b>6,90</b>
<b>Orange-Carrot</b>	<b>4,90</b>	<b>6,90</b>

## Water

	0,3l	0,4l
<b>Still</b>	<b>2,60</b>	<b>3,20</b>
<b>Sparkling Water</b>	<b>2,60</b>	<b>3,20</b>
	0,25l	0,75l
<b>San Pelligrino</b>	<b>3,10</b>	<b>6,90</b>
<b>Acqua Panna</b>	<b>3,10</b>	<b>6,90</b>

## Soft Drinks

<b>Fritz Cola</b> <sup>1,2</sup>	0,33l	<b>3,90</b>
<b>Fritz Cola Zero</b> <sup>1,2,6,13</sup>	0,33l	<b>3,90</b>
<b>Fritz Orange</b> <sup>1,5</sup>	0,33l	<b>3,90</b>
<b>Fritz Lemon</b>	0,33l	<b>3,90</b>
<b>Fritz Mixed</b> <sup>1,2,5</sup>	0,33l	<b>3,90</b>
<b>Fritz Apple Spritzer</b>	0,33l	<b>3,90</b>
<b>Fritz Rhubarb Spritzer</b>	0,33l	<b>3,90</b>
<b>Elephant Bay Peach</b> <sup>1,4</sup>	0,33l	<b>4,20</b>
<b>Elephant Bay Lemon</b> <sup>1,4</sup>	0,33l	<b>4,20</b>
<b>Elephant Bay Mango-Pineapple</b> <sup>1,4</sup>	0,33l	<b>4,20</b>
<b>Red Bull</b> <sup>1,2,7</sup>	0,25l	<b>4,90</b>
<b>Vita Malz</b> <sup>1</sup>	0,33l	<b>3,90</b>
<b>Rixdorfer Fassbrause</b> <sup>1</sup>	0,33l	<b>3,90</b>
<b>Thomas Henry Ginger Ale</b> <sup>1</sup>	0,25l	<b>3,20</b>
<b>Thomas Henry Tonic</b> <sup>3</sup>	0,25l	<b>3,20</b>
<b>Thomas Henry Bitter Lemon</b> <sup>3,5</sup>	0,25l	<b>3,20</b>

## Juices, Nectars - Spritzers

	0,3l	0,4l
<b>Apple</b>	<b>3,90</b>	<b>4,90</b>
<b>Orange</b>	<b>3,90</b>	<b>4,90</b>
<b>Cherry</b>	<b>3,90</b>	<b>4,90</b>
<b>Banana</b>	<b>3,90</b>	<b>4,90</b>
<b>Guava</b>	<b>3,90</b>	<b>4,90</b>
<b>Mango</b>	<b>3,90</b>	<b>4,90</b>
<b>Pineapple</b>	<b>3,90</b>	<b>4,90</b>
<b>KiBa</b>	<b>3,90</b>	<b>4,90</b>
<b>All juices also available as spritzers</b>	<b>3,90</b>	<b>4,90</b>

## Smoothies

<b>Mango Mint</b> <sup>1,4</sup>	0,3l	7,90
Mango, fresh mint, mango juice, syrup, lemon		
<b>Mango Raspberry</b> <sup>14</sup>	0,3l	7,90
Mango, raspberries, mango + passion juice, grenadine, lemon		
<b>Mango Kiwi</b> <sup>1,4</sup>	0,3l	7,90
Mango, kiwi, mango juice & syrup, lemon		
<b>Strawberry Magic</b> <sup>1 4</sup>	0,3l	7,90
Strawberries, syrup, and fresh milk		
<b>Mango Strawberry</b> <sup>14</sup>	0,3l	7,90
Mango, strawberry, mango juice & syrup, lemon		

## Cocktails

<b>Virgin Caipirinha</b> <sup>1</sup>	0,3l	7,90
Ginger ale, lime, brown sugar		
<b>Strawberry Virgin Caipirinha</b> <sup>1</sup>	0,3l	7,90
Ginger ale, lime, brown sugar, strawberry purée		
<b>Coconut Kiss</b> <sup>F,1</sup>	0,3l	7,90
Pineapple juice, cherry nectar, coconut cream, cream		
<b>Miami</b> <sup>1,4</sup>	0,3l	7,90
Orange, pineapple, cherry nectar, lemon, grenadine		
<b>Virgin Colada</b> <sup>F,4</sup>	0,3l	7,90
Pineapple juice, coconut cream, cream		
<b>Strawberry Virgin Colada</b> <sup>F,4</sup>	0,3l	7,90
Pineapple juice, coconut cream, cream, strawberry purée		
<b>Virgin Mojito</b> <sup>1</sup>	0,3l	7,90
Ginger ale, mint, lime		
<b>Mango Cooler</b> <sup>1,4</sup>	0,3l	7,90
Mango syrup, lime juice, lime, orange juice, mango nectar		
<b>Strawberry Bull</b> <sup>1,2,4,7</sup>	0,3l	7,90
Strawberry purée, lime juice, lemon, energy drink		
<b>Strawberry Moskito</b> <sup>1</sup>	0,3l	7,90
Ginger ale, lime, mint, strawberry purée		
<b>Banana Rama</b> <sup>4</sup>	0,3l	7,90
Banana nectar, pineapple juice, coconut syrup, lemon		
<b>Guave Malika</b>	0,3l	7,90
Guava juice, lime, brown sugar		
<b>Heidi Special</b> <sup>1,4</sup>	0,3l	7,90
Melon syrup, lime, orange juice, sparkling water		

### Allergen Information According to the Food Information Regulation (LMIV)

A.1 Wheat, A.3 Barley, B Fish, C Crustaceans, D Sulfur dioxide and sulfites, F Milk and lactose, G Sesame seeds, H.1 Almonds, H.3 Walnuts, H.4 Cashew nuts, H.7 Pistachios, I Eggs

Allergens are listed when the named substances or products made from them are used as ingredients in the final product.

Despite careful preparation of our dishes, traces of other substances may be present in addition to the listed ingredients, as they are used during the cooking process in the kitchen.

1 with coloring, 2 contains caffeine, 3 contains quinine, 4 with preservative, 5 with antioxidant, 6 with sweetener(s), 7 contains quinine, 9 sulfured, 11 with flavor enhancer, 12 made from finely minced meat, 13 contains a source of phenylalanine, 14 with nitrous oxide

**All prices are in euros and include VAT. Subject to errors and printing mistakes.**