

Restaurant & Café
Cana
finest arabic food





**Welcome to Cana Restaurant,
home of the finest Arabic cuisine**

Enjoy elegant Middle Eastern flair on the River Spree while indulging in the delectable diversity of our chef's creations. The chef and our entire team are always happy to make suggestions.

Cana Restaurant is named after the Arabic village of Cana al Galil. Cana is a Christian-Muslim village located to the north-east of Nazareth in northern Galilee. It is said to be the site of the New Testament wedding at Cana where Jesus worked his first miracle and turned water into wine.

Cana is renowned for its hospitality and for the freshness, quality, and range of its Arabic and Levantine cuisine, as well as for its excellent pomegranates and olives. Living up to the reputation of the restaurant's namesake, our chef uses only the freshest, highest-quality ingredients. All dishes are prepared fresh on site. Moreover, all dishes are halal.



Our chef and owner, Mohanad Zureiki, is originally from the Arab village of Cana and is happy to spoil you with the culinary specialties from his home country here in his Cana in Berlin.

If you are planning a celebration, or looking to host a private or business event, feel free to contact us at any time. We have a separate dining room that can be booked in advance.

And if you happen to be looking for a professional and experienced caterer, you are in the right hands with Cana Catering. Just ask our wait staff for more information.

Your Mohanad Zureiki &

your Cana Team ♥





Sonntags-Brunch

10:00 a.m. to 3:00 p.m.

Start your Sunday with a special treat —
in summer, also on our terrace on the River Spree at the historical port of Berlin

Every Sunday, we offer large selection of Levantine mezze,
delicious finger food, tasty warm dishes, and delectable desserts.

*only € 19,90 * per person*

* Children under 7 pay half price



Reservation recommended





Cana - Catering

Cana Catering turns your party into a memorable experience.

We are happy to assist in the planning and staging of your event and will tailor our offer to meet your individual needs. Cana Catering can help ensure that your event is a success — a day your guests are sure to remember fondly.

Talk to us, we are happy to assist you!

Your Cana Team





Cana Menus

Passage of the Caravan

Three course menu €26,90 / per person

3 varieties of mezze (chef's choice) [9]

Falafel Spinach Medallion (vegan), stuffed falafel with spinach filling served with three mezze (chef's choice) and pita bread

or

Mansaf Dajaj (Palestinian national dish), chicken filet and nuts on basmati rice and a yogurt-mint sauce

or

Batinjan Khuodar (vegetarian or vegan), eggplant stuffed with a variety of vegetables and pine nuts, topped with grated halloumi cheese (optional) and tomato sauce on basmati rice

Sweet Sin of the Levant (chef's choice)

Levantine Pleasures

Three course menu €27,90 / per person

3 varieties of mezze (chef's choice) [9]

Shish-Tawouk, grilled chicken skewers, served with herb potatoes, salad, and Cana dip

or

Grilled Kafta, minced lamb with parsley and Arabic spices, served with herb potatoes, salad, and Cana dip

or

Grilled Vegetables with halloumi-cheese (vegetarian or vegan)

Sweet Sin of the Levant (chef's choice)





Cana Menus

Discovery of the Levant

Four course menu €32,90 / per person

3 varieties of mezze (chef's choice) [9]

Falafel, savory Levantine pastries, and Mediterranean salad

Mixed grill platter (chicken, kebab, and lamb) served with grilled vegetables and herb potatoes

or

Stuffed eggplant with bulgur, seasonal vegetables, pine nuts and fresh arugula (vegan or vegetarian)

Sweet Sin of the Levant (chef's choice)

Jaffa Fish Menu

Four course menu €39,90 / per person

3 varieties of mezze (chef's choice) [9]

Stuffed grape leaves, vegetarian kubbeh, and Mediterranean salad

Mixed grilled fish platter (fillet of sea bream and salmon, jumbo shrimps) served with herb potatoes, tahina, and a ginger-coriander-garlic sauce

Sweet Sin of the Levant (chef's choice)





Jerusalem Menu

Five course menu €45,90 / per person

3 varieties of mezze (chef's choice [9])

Merguez and kubbeh with Mediterranean salad

Fish fillet with ginger-coriander-garlic sauce

Grilled lamb chops with Mediterranean ratatouille

Sweet Sin of the Levant (chef's choice)



Istanbul Menu

Five course menu €59,90 / per person

3 varieties of mezze (chef's choice [9])

Kofta with eggplant in yogurt-tomato-sauce, served with cheese phyllo rolls

Warak enab (stuffed grape leaves with a rice and vegetable filling) served with
grilled lamb chops

Mixed grill platter (entrecôte, saddle of lamb, and chicken fillet) served with
bulgur à la Cana

Knafe

(sweet cheese, semolina, and pistachio pastry with a vermicelli crust)



Cana Nights

Five course menu à la Cana

€75,00 / per person

**Indulge yourself with Cana Nights and a caravan of delectable dishes
will traverse your table**

We will bring you a feast fit for a caliph; a succession of the chef's delicious specialties – first cold, then warm – that complement one another perfectly. And as a final treat for your palate, our legendary Sweet Sin of the Levant.

We wish you bon appetit with a menu that is designed to delight.








Mezze - Cana Appetizers

“Mezze” is the name for a large number of small appetizers, made especially to showcase the beauty and variety of Arabic and Levantine cuisine. Mezze can be enjoyed alone or in combination with a main course.

Mezze Menus

 Caravan of Delights Six varieties of cold mezze (chef's choice)	for one person	€17,90
 Caravan of Delights Twelve varieties of cold and hot mezze (chef's choice)	for two people	€32,90
 Journey through the Levant Eighteen varieties of cold and hot mezze (chef's choice)	for two people	€50,00

Dear guests, please inform us of any dietary restrictions, so that we may choose your mezze accordingly.





Soup

- 🍷 **Mediterranean lentil soup à la Cana** (*vegan*) €5,50
Served with pita bread





Salate

- 🍷 **Tabouleh** €8,50
parsley salad with tomatoes, scallions, fresh mint, and bulgur (*vegan*)
- 🍷 **Halloumi cheese salad** €10,90
gemischter Salat der Saison mit Halloumi-Käse aus Ziegen-, Kuh und Schafsmilch (*vegetarian*)
- 🍷 **Fattoush** €9,90
Seasonal salad with halloumi-cheese (made from a mix of goat, cow, and sheep's milk)(*vegetarian*)
- 🍷 **Chicken Salad** €11,90
Seasonal mixed salad with grilled chicken breast





Cold mezze

- | | |
|--|-------|
|  Hummus
pureed chickpea, tahina, and olive oil (<i>vegan</i>) | €6,50 |
|  Mutabal
pureed grilled eggplant, tahina, yogurt creme, lemon juice, and olive oil (<i>vegetarian</i>) | €6,50 |
|  Baba Ganoush
grilled and pureed eggplant, tomatoes, and bell peppers with olive oil, parsley, and pomegranate seeds (<i>vegan</i>) | €6,50 |
|  Cana Mezze
tomatoes pureed with onions, slightly spicy paprika, parsley, and Arabic spices (spicy)(<i>vegan</i>) | €6,50 |
|  Laban bil-Rocula
homemade yogurt with fresh arugula and a touch of olive oil (<i>vegetarian</i>) | €6,50 |
|  Zaytoun Mezze ^[9]
chopped olives with nuts, pomegranate seeds, and fresh thyme (<i>vegan</i>) | €6,50 |
|  Muhammara
Red Pepper and tomato dip (spicy) (<i>vegan</i>) | €6,50 |
|  Labneh
homemade cheese balls with thyme, dried tomatoes, fresh herbs, cumin and a touch of olive oil (<i>vegetarian</i>) | €8,00 |

Our chef also creates daily mezze specials available with the Cana and mezze menus.





Warm mezze

 Falafel	€6,50
fried patties from chickpeas, vegetables, Arabic spices, herbs, and sesame seeds (<i>vegan</i>)	
 Halloumi	€6,90
fried sticks of halloumi cheese, made from a mix of goat, cow and sheep's milk (<i>vegetarian</i>)	
 Kubbeh	€8,00
bulgur croquettes, stuffed with minced lamb and pine nuts	
 Hummus bil-Lahem	€9,90
chickpeas, tahina, and olive oil spread, served with tender lamb	
 Hommous bil-Dajaj	€8,50
chickpeas, tahina, and olive oil spread, served with chicken	
 Sambusek bil-Lahem	€6,50
3 pastry with minced lamb and pine nut filling	
 Sambusek bil-Gibn	€6,50
3 pastry with cheese and thyme filling (<i>vegetarian</i>)	
 Sambusek bil-Sabanech	€6,50
3 pastry with spinach filling (<i>vegan</i>)	
 Merguez	€7,50
5 homemade miniature beef sausage marinated in Arabic spices	
 Warak Enab	€8,00
8 stuffed grape leaves with a rice and vegetable filling (<i>vegan</i>)	





Cana Specials

main courses







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|  Mansaf Dajaj (<i>Palestinian national dish</i>)
chicken fillet and nuts on basmati rice and a yogurt-mint sauce | €16,90 |
|  Mansaf Kharouf (<i>Palestinian national dish</i>)
lamb fillet and nuts on basmati rice and a yogurt-mint sauce | €19,90 |
|  Couscous Dajaj
couscous with chicken fillet and vegetables in a spicy tomato sauce | €15,90 |
|  Couscous Lahem
couscous with lamb fillet and vegetables in a spicy tomato sauce | €18,90 |
|  Couscous Royal
couscous with lamb fillet, chicken fillet and vegetables in a spicy tomato sauce | €20,90 |
|  Couscous Khoudar (<i>vegetarian</i>)
couscous with vegetables in a spicy tomato sauce | €13,90 |
|  Mediterranean Plate (<i>vegetarian or vegan</i>)
stir-fried vegetables served with bulgur and yogurt-arugula sauce | €12,90 |
|  Falafel Vegetable Medallion (<i>vegan</i>)
stuffed falafel with vegetable filling, served with Mediterranean salad, tahina sauce, and pita bread | €12,90 |
|  Falafel Spinach Medallion (<i>vegan</i>)
stuffed falafel with spinach filling served with three mezze (chef's choice) and pita bread | €14,90 |





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|  Betenjan Khoudar <i>(vegan possible)</i> | €13,90 |
| eggplant stuffed with a variety of vegetables and pine nuts, topped with grated halloumi cheese and tomato sauce, on basmati rice | |
|  Betenjan Mahshi | €15,90 |
| eggplant stuffed with minced lamb and pine nuts, topped with grated halloumi cheese and tomato sauce, on basmati rice | |
|  Kubbeh bil-Laban | €17,90 |
| croquettes filled with minced lamb and beef, pine nuts, and seven Arabic spices, served in a yogurt sauce with a side of basmati rice | |
|  Penne Scampi | €16,90 |
| Penne pasta with jumbo shrimps, peppers, and olives in tomato sauce | |
|  Chicken Penne | €14,90 |
| Penne pasta with chicken, peppers, and olives in tomato sauce | |




Specialties from the Grill

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|---|--------|
|  Shish-Tawouk | €15,90 |
| grilled chicken skewers, served with herb potatoes, salad, and Cana dip | |
|  Grilled Kafta | €16,90 |
| minced lamb with parsley and Arabic spices, served with herb potatoes, salad, and Cana dip | |
|  Grilled Lamb Skewers | €19,90 |
| served with herb potatoes, salad, and Cana dip | |
|  Grilled Lamb Chops | €21,90 |
| served with herb potatoes, salad and Cana dip | |
|  Mixed Grill Platter | €21,90 |
| lamb, chicken, and kebab served with herb potatoes, salad and Cana dip | |
|  Saddle of Lamb | €22,90 |
| served with herb potatoes, salad, and Cana dip | |






Fish

- | | |
|---|--------|
|  Grilled Sea Bream | €21,90 |
| in coriander-ginger sauce, served with herb potatoes, Mediterranean salad, and Cana dip | |
|  Grilled Fillet of Salmon (300 g) | €23,90 |
| served with vegetables and our spicy homemade sauce | |
|  Grilled Jumbo Shrim | €22,90 |
| 7 in coriander-ginger sauce, served with herb potatoes, Mediterranean salad and Cana dip | |

Vegetarian and vegan

- | | |
|---|--------|
|  Grilled Vegetables | €14,90 |
| Grilled seasonal vegetables served with two Cana mezze (chef's choice) and herb potatoes (<i>vegan</i>) | |

Sides

(in combination with a main meal or menu)

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|--------------------------------------|-------|
| Basmati rice | €5,90 |
| Basket of pita bread (4 half-rounds) | €2,00 |
| French Fries | €4,50 |
| Bata Harra (spicy Lebanese potatoes) | €4,90 |
| Harissa (spicy dip) | €2,90 |
| Thoum (Lebanese garlic dip) | €2,90 |
| side salad (Seasonal greens) | €4,90 |





Dessert

-  **Baklava with Walnut Ice Cream** €6,50
honey-sweetened phyllo dough filled with chopped nuts
-  **Knafa à la Cana** €8,00
sweet cheese, semolina, and pistachio pastry with a vermicelli crust
-  **Layali Beirut** €6,00
lady fingers and pudding with a touch of rosewater, topped with pistachios
-  **Atayef Gos** €6,50
Sweet pancakes filled with walnut, coconut, and rosewater and topped with pistachios—traditional holiday dessert (*vegan*)
-  **Basbousa** €5,50
semolina-coconut cake with pistachio ice cream
-  **Ice Cream (3 scoops) topped with pistachios** €5,50
Walnut, Pistachio, Vanilla
-  **Sweet Sin of the Levant** €13,50
Dessert plate for 2 people





Drinks

Warm

Mocha – Arabic coffee with cardamom, served with Arabic pastry	pot	€3,30
Café Crème	cup	€2,80
Espresso	cup	€2,50
Double Espresso	cup	€3,30
Espresso Macchiato	cup	€2,80
Cappuccino	cup	€3,50
Café au Lait	cup	€3,80
Latte Macchiato	glas	€3,90
Hot Chocolate with Whipped Cream	glas	€3,70
Sahlab – an Arabic Specialty Hot aromatic milk flavored with rosewater, cinnamon, and almonds—very soothing	glas	€4,20

All pots served with Arabic pastry





Tee

Moroccan Tea

Green tea with fresh mint

small pot €3,50

large pot €6,50

Shai

black tea

small pot €3,10

large pot €5,80

Shai Na'na

fresh mint tea (with black tea on request)

small pot €3,50

large pot €6,50

Shai Kurfeh

cinnamon tea from cinnamon sticks

small pot €3,50

large pot €6,50

Shai Hel

black tea with cardamom – soothing

small pot €3,50

large pot €6,50

Shai Maramiya

sage tea (with black tea on request)

small pot €3,50

large pot €6,50

Shai Sangabil

Ginger tea prepared with milk, ginger, cinnamon, honey, and black tea

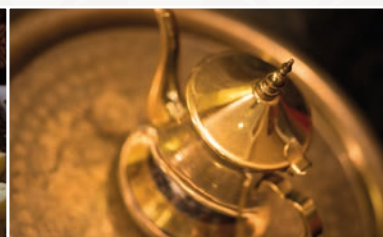
small pot €4, 00

large pot €7,50

Cana Tea

with ginger, lemon zest, fresh-squeezed lemon juice, and fresh mint

large glas €4,50





Freshly-squeezed Juices

	0.2 l	0.4 l
Limonada	€3,50	€6,50
Typical Mediterranean thirst-quencher made from freshly-squeezed lemons and oranges with mint. On crushed ice		
Ginger-Orange Limonada	€3,50	€6,50
Fresh ginger and freshly-squeezed oranges on crushed ice		
Freshly-squeezed Orange Juice	€3,50	
Mango-Lassi	0.3 l €3,90	
Ayran	0.25 l €2,70	
refreshing oriental yogurt drink		

Soft drinks

Glas	0.2 l	0.4 l
Sparkling water	€2,30	€5,90
Coca Cola ^[2,10,5,8]	€2,50	€4,20
Coca Cola light ^[2,10,3,5,8]	€2,50	€4,20
Fanta Orange ^[2]	€2,50	€4,20
Sprite	€2,50	€4,20
Schweppes - Bitter Lemon ^[7,10] , Ginger Ale ^[2,10] , Tonic Water ^[7]	€2,50	€4,20
Apple Juice	€2,70	€4,20
Orange Juice	€2,70	€4,20
Pineapple Juice ^[10]	€2,70	€4,20
Banana Nectar ^[10]	€2,70	€4,20
Cherry Nectar ^[10]	€2,70	€4,20
KiBa (cherry/banana nectar)	€2,70	€4,20
Mango Nectar	€2,70	€4,20
Apple Spritzer	€2,50	€3,90
Any Juice Spritzer	€2,50	€3,90





Bottle

	Bottle	0.25 l	0.7 l
Sparkling water		€2,30	€5,90
Non-carbonated Water		€2,30	€5,90
Rhubarb Spritzer (Bauer)		0,33 l	€3,50

Beer

	On Tap	0.3 l	0.5 l
Preussen Pils		€3,50	€4,80
Preussen Schwarz (dark).....		€3,50	€4,80
Alster (beer mixed with Sprite).....		€3,50	€4,80

	Bottle	
Berliner Pilsner	0.3 l	€3,10
Weihenstephaner Hefe Hell (wheat beer).....	0.5 l	€4,20
Weihenstephaner Hefe Dunkel (dark wheat beer)	0.5 l	€4,20
Weihenstephaner Kristall (crystal wheat beer)	0.5 l	€4,20
Weihenstephaner alcohol-free wheat beer	0.5 l	€4,20
Warsteiner alcohol-free Pils	0.3 l	€2,80
Berliner Weisse ^[2]	0.5 l	€4,20
(beer mixed with woodruff or raspberry syrup)		

Prosecco

	0.1 l	0.7 l
Prosecco	€4,20	€19,90





Spirits

	2cl	4cl
Arak Touma – 48%	€3,90	€5,50
<i>grape brandy with anise —a specialty of Lebanon</i>		
Grappa	€3,50	
Bacardi ^[2]	€3,50	
Tequila	€3,50	
Gin	€3,50	
Wodka Absolut	€3,50	
Whisky Jim Beam	€4,10	
Jack Daniel's	€4,50	
Chivas Regal ^[2]	€5,50	
Martini	€3,50	
Ramazzotti ^[2]	€3,50	
Jägermeister	€3,50	
Averna ^[2]	€3,50	

Long Drinks

	4cl
Campari Orange ^[2]	€6,90
Gin Tonic ^[7]	€6,90
Vodka Lemon ^[7,10]	€6,90
Whisky and Coke ^[2,8]	€6,90
Bacardi and Coke ^[2,8]	€6,90
Rum and Coke ^[2,8]	€6,90





Cocktails

Alcohol-free Cocktails

Coconut Kiss pineapple juice, cream of coconut ^[2] , brown sugar, nuts, cream	€6,50
Touch of Strawberry passion fruit nectar, banana juice, cream of coconut ^[2] , cream, strawberry syrup ^[1,2]	€6,50
Bird of Paradise orange juice, apple juice, ginger ale ^[2,10] , grenadine ^[1]	€6,50
Summer Cooler cherry juice, ginger ale ^[2,10] , lime syrup	€6,50
Mosquito tonic water ^[7] , limes, fresh mint, brown suga	€6,50
Coco Cherry cherry juice, pineapple juice, cream of coconut ^[2]	€6,50
Tropical Star orange juice, passion fruit juice, pineapple juice	€6,50





Cocktails

with alcohol

Mojito Rum, tonic water ^[7] , limes, fresh mint, brown sugar	€7,90
Swimming Pool vodka, white rum, Blue Curaçao ^[2] , cream of coconut ^[2] , pineapple juice, cream	€7,90
Relax on the Beach vodka, peach liqueur ^[2] , cranberry juice, orange juice	€7,90
Long Island Ice Tea tequila, white rum, gin, vodka, triple sec, lime, Coca Cola ^[2,5,8,10]	€8,90
Caipirinha Cachaça, limes, brown sugar	€7,90
Pina Colada white rum, pineapple juice, cream of coconut ^[2]	€7,90





Weine ^[6]

Red wine (open)

Château Ksara. Reserve du Couvent – Lebanon

glas 0.2l €7,50

A perfectly balanced dark red wine, this cuvée of Cabernet Sauvignon, Syrah, and Carignan is the height of elegance — a premium wine

Prieuré Ksara – Lebanon

glas 0.2l €7,50

In high demand, this smooth and supple dark red wine is a cuvée of Cinsault, Mourvèdre, and Grenache grapes.

Dornfelder Quality Wine (dry)

glas 0.2l €5,50

P.J. Valckenberg. Rhine-Hesse

An intense deep red color and a wide range of aromas. A dry wine of certified quality with a hint of cherries, blackberries, and almonds. The delicately integrated tannin provides a quality drinking experience.

Merlot Vin de Pays d'Oc

glas 0.2l €5,50

Faucon de Montagne. Languedoc

Supple full-bodied wine with pronounced character and a distinct note of black cherry and plum

Rosé

Rosé de Cana

glas 0.2l €7,50

A young, crisp rosé with an aroma of raspberries and wild strawberries.

Bottle €26,90

Wine Spritzer

White wine spritzer

glas 0.2l €4,90





White wine by the glas

Château Ksara – Blanc de Blancs du Liban

glas 0.2l €7,50

This elegant and subtle Lebanese wine of certified quality is a cuvee of the best Sauvignon, Semillon, and Chardonnay – a light dry wine

Quality Riesling b.A. (dry)

P.J. Valckenberg. Rhine-Hesse

glas 0.2l €5,50

A fresh elegant dry Riesling reminiscent of peaches with a light citrus finish.

Kerner Kabinett (off-dry)

WG Kallstadt. Palatine

glas 0.2l €5,50

Fresh fruit flavors mixed with spices of south-west Germany. A well-rounded and flowery dinner companion, ideal with any meat or fish.

Red wine by the bottle

hâteau Ksara. Reserve du Couvent – Lebanon

bottle €27,90

A perfectly balanced dark red wine, this cuvée of Cabernet Sauvignon, Syrah, and Carignan is the height of elegance — a premium wine.

Ksara Cabernet Sauvignon – Lebanon

bottle €39,90

This deep red wine stands out for its full bouquet of spicy, fruity berries – one hundred percent Cabernet Sauvigno

Prieuré Ksara – Lebanon

bottle €27,90

In high demand, this smooth and supple dark red wine is a cuvée of Cinsault, Mourvèdre, and Grenache grapes.

Dornfelder Quality Wine (dry)

bottle €19,90

P.J. Valckenberg. Rhine-Hesse

An intense deep red color and a wide range of aromas. A dry wine of certified quality with a hint of cherries, blackberries, and almonds. The delicately integrated tannin provides a quality drinking experience.





Merlot Vin de Pays d'Oc

bottle €20,90

La Croix d'Or. Languedoc

Beautiful, deep, ruby-red color. A herbaceous aroma of blackberry, black currant, cherry, hot stones, and a hint of moss.

White wine by the bottle

Château Ksara – Blanc de Blancs du Liban

bottle €26,90

This elegant and subtle Lebanese wine of certified quality is a cuvee of elegant Sauvignon, Semillon, and Chardonnay – a light dry wine.

Ksara Chardonnay Cuvée du Pape - Lebanon

bottle €39,90

This wine is fermented in new oak barrels. Its clear, pale yellow with a hint of green signals one hundred percent Chardonnay.

Quality Riesling b.A. (dry)

bottle €18,90

P.J. Valckenberg. Rhine-Hesse

A fresh elegant dry Riesling reminiscent of peaches with a light citrus finish.

Chardonnay Vin de Pays d'Oc

Domerval- Languedoc

bottle €19,90

This golden Chardonnay reflects the art of winemaking with its delicate aromas of lemon and buttered toast. Its harmonic, full-bodied balance makes it an excellent companion to grilled fish, quiche, and poultry.

Allergens and additives

[1] contains preservatives

[6] sulphurated

[2] contains food coloring

[7] contains quinine

[3] contains artificial sweetener

[8] contains caffeine

[4] contains flavor enhancer

[9] blackened

[5] Phosphate

[10] contains antioxidants

All prices in euros, including VAT. The management accepts no liability for errors and misprint





Vielen Dank für Ihren Besuch ♥