

Welcome to Cana

أهلا وسهلا

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 Qana or 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

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.

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

Sunday Brunch

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

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

Only €15.90 per person

Children under 8 pay half price

We are looking forward to your visit!

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!

Cana Menus



Discovery of the Orient (Morgenland)

€ 23.90 per person

Three course menu

3 varieties of mazza

(chef's choice)

One Cana Specials entrée of your choice

Sweet Sin of the Orient

(chef's choice)



Mediterranean Delight

€ 24.90 per person

Three course menu

3 varieties of mazza

(chef's choice)

Shish-Tawouk (grilled chicken) served with herb potatoes

or

Kafta (grilled minced lamb with parsley and Arabic spiced)
served with herb potatoes

or

Grilled vegetable (and halloumi) platter (**vegetarian or vegan**)

Sweet Sin of the Orient

(chef's choice)



Arabian Nights Dinner (Abendmahl)

€ 29.90 per person

Four course menu

6 varieties of mazza

(chef's choice)

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
arugula (**vegan or vegetarian**)

Sweet Sin of the Orient

(chef's choice)



Jaffa Fish Menu
Four course menu

€ 34.90 per person

6 varieties of mazza
(chef's choice)

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 Orient
(chef's choice)



Jerusalem Menu
Five course menu

€ 38.50 per person

6 varieties of mazza
(chef's choice)

Merguez and kubbeh with Mediterranean salad

Fish fillet with ginger-coriander-garlic sauce

Grilled lamb chops with Mediterranean ratatouille

Sweet Sin of the Orient
(chef's choice)



Istanbul Menu
Five course menu

€ 55.00 per person

6 varieties of mazza
(chef's choice)

Kafta with eggplant in yoghurt-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 (lamb fillet, 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 (minimum order 2 people)

€ 69.00 per person

Five course menu à la Cana

Indulge yourself with Cana Nights and a caravan of delights will traverse your table. We will bring you a feast fit for a caliph; a succession of 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 and a few delightful hours

Let us serve and spoil you ...

Mazza—Cana Appetizers

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

Mazza Menus



Caravan of Delights for one person

€ 15.90

Six varieties of mazza (chosen by the chef)



Caravan of Delights for two people

€ 31.90

Twelve varieties of mazza (*chosen by the chef*)



Journey through the Levant from two people

€ 24.00 p.p.

Eighteen varieties of mazza (chosen by the chef)

Soup



Mediterranean lentil soup à la Cana

€ 4.50

Salad



Tabbouleh

€ 8.50

parsley salad with tomatoes, scallions, fresh mint and bulgur
(vegan)



Halloumi Salad

€ 9.90

seasonal mixed salad with halloumi cheese, made from a mix of
goat, cow and sheep's milk



Fattoush

€ 8.90

Seasonal greens with fresh mint and fried pita



Chicken Salad

€ 9.90

seasonal mixed salad with **chicken breast**

Mazza—Appetizers

Cold mazza

-  **Hummus** € 6.50
chickpea, tahini, and olive oil spread (**vegan**)
-  **Mutabal** € 5.50
puréed grilled eggplant, tahini, lemon juice, and olive oil (**vegetarian**)
-  **Baba Ganoush** € 5.50
grilled and pureed eggplant, tomatoes, and bell peppers with olive oil, parsley, and pomegranate seeds (**vegan**)
-  **Cana Mazza** € 5.50
tomatoes pureed with onions, slightly spicy paprika, parsley and Arabic spices (spicy) (**vegan**)
-  **Laban bil-Rocula** € 5.50
homemade yoghurt with fresh arugula and a touch of olive oil (**vegetarian**)
-  **Zaytoun Mazza** € 5.50
chopped olives with nuts, pomegranate seeds, and fresh thyme (**vegan**)
-  **Muhammara** € 5.50
Red Pepper and tomato dip (spicy) (**vegan**)
-  **Labneh** € 6.90
homemade cheese balls with thyme, dried tomatoes, fresh herbs, cumin and a touch of olive oil (**vegetarian**)

Warm Mazza

-  **Falafel** € 5.50
fried patties made of chickpeas, vegetables, Arabic spices, herbs and sesame seeds (vegan)
-  **Halloumi** € 6.90
fried sticks of halloumi cheese, made from a mix of goat, cow and sheep's milk
-  **Kubbeh** € 7,50
bulgur croquettes, stuffed with minced lamb and pine nuts
-  **Hummus bil-Lahem** € 8.90
chickpeas, tahini, and olive oil spread, served with tender lamb
-  **Hummus bil-Dajaj** € 7,50
chickpeas, tahini, and olive oil spread, served with chicken
-  **Sambusek bil-Lahem** € 5.50
pastry with minced lamb and pine nut filling
-  **Sambusek bil-Gibn** € 5.50
pastry with cheese and thyme filing (vegetarian)
-  **Sambusek bil-Sabanech** € 5.50
pastry with spinach filing (vegetarian)
-  **Merguez** €6.90
homemade miniature beef sausage marinated in Arabic spices
-  **Warak Enab** €7.50
stuffed grape leaves with a rice and vegetable filling (vegan)

Our chef also creates daily mazza specials available with the mazza menus

Cana Specials

-  **Mansaf Dajaj** (*Palestinian national dish*) € 14.90
chicken fillet and nuts on basmati rice and a yoghurt-mint sauce
-  **Mansaf Kharouf** (**Palestinian national dish**) € 17.90
lamb fillet and nuts on basmati rice and a yoghurt-mint sauce
-  **Couscous Dajaj** € 14.90
couscous with chicken fillet and vegetables in a spicy tomato sauce
-  **Couscous Lahem** € 16.90
couscous with lamb fillet and vegetables in a spicy tomato sauce
-  **Couscous Royale** € 18.90
couscous with lamb fillet, chicken fillet and vegetables in a spicy tomato sauce
-  **Couscous Khudar** (**vegetarian**) € 12.90
couscous with vegetables in a spicy tomato sauce
-  **Mediterranean Plate** (**vegetarian**) € 11.90
stir-fried vegetables served with bulgur and yoghurt-arugula sauce
-  **Falafel Vegetable Medallion** (**vegetarian**) € 10.90
Stuffed falafel with vegetable filling, served with Mediterranean salad, tahini sauce, and pita bread
-  **Falafel Spinach Medallion** (**vegetarian**) € 13.90
Stuffed falafel with spinach filling served with three mazza (chosen by the chef) and pita bread



Batinjan Khudar (vegetarian)

€ 12.90

eggplant stuffed with a variety of vegetables and pine nuts, topped with grated halloumi cheese and tomato sauce, on basmati rice



Batinjan Mahshi

€ 14.90

eggplant stuffed with minced lamb and pine nuts, topped with grated halloumi cheese and tomato sauce, on basmati rice



Kubbeh bil-Laban

€ 15.90

croquettes filled with minced lamb and beef, pine nuts, and seven Arabic spices, served in a yoghurt sauce with a side of basmati rice



Penne Scampi

€ 14.90

Penne pasta with jumbo shrimps, peppers, and olives in tomato sauce



Chicken Penne

€ 12.90

Penne pasta with chicken, peppers, and olives in tomato sauce

Specialties from the Grill



Shish-Tawouk

€ 13.90

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



Grilled Kafta

€ 14.90

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



Grilled Lamb Skewers

€ 18.90

served with herb potatoes, salad and Cana dip



Grilled Lamb Chops

€ 20.90

served with herb potatoes, salad and Cana dip



Mixed Grill Platter

€ 20.90

lamb, chicken, and kebab served with herb potatoes, salad and Cana dip



Saddle of Lamb

€ 21.90

served with herb potatoes, salad and Cana dip






Lamb Fillet


€ 26.90

served with herb potatoes and Cana dip

Fish






-  **Grilled Sea Bream** € 19.90
in coriander-ginger sauce, served with herb potatoes,
Mediterranean salad and Cana dip
-  **Grilled Fillet of Salmon (300 g)** € 19.90
served with vegetables and our spicy homemade sauce
-  **Grilled Jumbo Shrimp** € 21.90
7 grilled jumbo shrimps in coriander-ginger sauce, served with herb
potatoes and Cana dip

Vegetarian and vegan

-  **Grilled Vegetables** € 11.90
Grilled seasonal vegetables served with two Cana mazza
(chosen by the chef) and herb potatoes

Sides

in combination with a main dish or a menu

-  **1 portion Basmati rice** € 4.90
-  **Basket of pita bread (4 half-rounds)** € 2.00
-  **French Fries** € 3.90
-  **Bata Harra (spicy Moroccan potatoes)** € 4.90
-  **Harissa (spicy sauce)** € 2.90
-  **Thoum (garlic dip)** € 2.90
-  **Side Salad (seasonal salad)** € 3.90

Dessert

-  **Baklava with Walnut Ice Cream** € 6.50
honey-sweetened phyllo dough filled with chopped nuts
-  **Knafa à la Cana** € 6.90
sweet cheese, semolina, and pistachio pastry with a vermicelli crust
-  **Layali Beirut** € 5.50
Lady fingers and pudding with a touch of rosewater, topped with pistachios
-  **Atayef Gos** € 5.90
Sweet pancakes filled with walnut, coconut, and rosewater and topped with pistachios—traditional holiday dessert
-  **Mango sorbet** € 5.50
served with fruit
-  **Basbousa** € 4.90
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	€ 2.90
Café Crème	cup	€ 2.40
Espresso	cup	€ 2.10
Double Espresso	cup	€ 2.90
Espresso Macchiato	cup	€ 2.30
Cappuccino	cup	€ 2.70
Café au Lait	cup	€ 3.10
Latte Macchiato	glass	€ 3.10
Hot Chocolate with Whipped Cream	glass	€ 2.90
Sahlab – an Arabic Specialty Hot aromatic milk flavored with rosewater, cinnamon, and almonds—very soothing	glass	€ 3.40



Moroccan Tea	Small pot	€ 3.50
Green tea with fresh mint	large pot	€ 6.50
Shai	small pot	€ 3.10
black tea	large pot	€ 5.80
Shai Na'na	small pot	€ 3.50
fresh mint tea (with black tea on request)	large pot	€ 6.50
Shai Kurfeh	small pot	€ 3.50
cinnamon tea from cinnamon sticks	large pot	€ 6.50
Shai Hel	small pot	€ 3.50
black tea with cardamom – soothing	large pot	€ 6.50
Shai Maramiya	small pot	€ 3.50
sage tea (with black tea on request)	large pot	€ 6.50
Shai Sangabil	small pot	€ 4.00
Ginger tea prepared with milk, ginger, cinnamon, honey, and black tea	Large pot	€ 7,50
Cana Tea	large glass	€3.90
with ginger, lemon zest, fresh-squeezed lemon juice, and fresh mint		

All pots served with Arabic pastry



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

0.3 l | € 3.50

Mango-Lassi

0.3 l | € 3.90



Soft drinks

0.2 l

0.4 l

Glass

Coca Cola

€ 2.30

€ 3.70

Coca Cola light

€ 2.30

€ 3.70

Fanta

€ 2.30

€ 3.70

Sprite

€ 2.30

€ 3.70

Schweppes

€ 2.30

€ 3.70

Apple Juice

€ 2.50

€ 3.90

Orange Juice

€ 2.50

€ 3.90

Pineapple Juice

€ 2.50

€ 3.90

Banana Nectar

€ 2.50

€ 3.90

Cherry Nectar

€ 2.50

€ 3.90

KiBa (cherry/banana nectar)

€ 2.50

€ 3.90

Mango Nectar

€ 2.50

€ 3.90

Apple Spritzer

€ 2.30

€ 3.70

Any Juice Spritzer

€ 2.30

€ 3.70

Bottle

0.25 l

0.7 l

Sparkling water

€ 2.30

€ 5.90

Non-carbonated Water

€ 2.30

€ 5.90

Rhubarb Spritzer

0.33 l | € 3.50

Beer

on tap

	0.3 l	0.5 l
Preussen Pils	€ 3.10	€ 4.10
Preussen Schwarz (dark)	€ 3.10	€ 4.10
Alster (beer mixed with Sprite)	€ 3.10	€ 4.10

Bottled

Berliner Pilsner	0.3 l	€ 2.90
Weihenstephaner Hefe Hell (wheat beer)	0.5 l	€ 3.90
Weihenstephaner Hefe Dunkel (dark wheat beer)	0.5 l	€ 3.90
Weihenstephaner Kristall (crystal wheat beer)	0.5 l	€ 3.90
Weihenstephaner alcohol-free wheat beer	0.5 l	€ 3.90
Warsteiner alcohol-free Pils	0.3 l	€ 2.50
Berliner Weisse (beer mixed with woodruff or raspberry syrup)	0.5 l	€ 3.90

Prosecco

Prosecco	0.1 l	€ 3.90	0.7 l	€ 19.90
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Spirits

Arak Touma – 48% grape brandy with anise –a specialty of Lebanon	4 cl € 5.50	2 cl € 3.90
Grappa		2 cl € 3.50
Bacardi		2 cl € 3.50
Tequila		2 cl € 3.50
Gin		2 cl € 3.50
Absolut Vodka		2 cl € 3.50
Jim Beam Whisky		2 cl € 4.10
Jack Daniel's		2 cl € 4.50
Chivas Regal		2 cl € 5.50
Martini		2 cl € 3.50
Ramazotti		2 cl € 3.50
Jägermeister		2 cl € 3.50
Averna		2 cl € 3.50

Long Drinks

Campari Orange	4 cl € 6.90
Gin Tonic	4 cl € 6.90
Vodka Lemon	4 cl € 6.90
Whisky and Coke	4 cl € 6.90
Bacardi and Coke	4 cl € 6.90
Rum and Coke	4 cl € 6.90

Cocktails

Alcohol-free Cocktails

Coconut Kiss	€ 5.90
pineapple juice, cream of coconut, brown sugar, nuts, cream	
Touch of Strawberry	€ 5.90
passion fruit nectar, banana juice, cream of coconut, cream, strawberry syrup	
Bird of Paradise	€ 5.90
orange juice, apple juice, ginger ale, grenadine	
Summer Cooler	€ 5.90
cherry juice, ginger ale, lime syrup	
Mosquito	€ 5.90
tonic water, limes, fresh mint, brown sugar	
Coco Cherry	€ 5.90
cherry juice, pineapple juice, cream of coconut	
Tropical Star	€ 5.90
orange juice, passion fruit juice, pineapple juice	

with alcohol

Mojito € 7.50

Rum, tonic water, limes, fresh mint, brown sugar

Swimming Pool € 7.50

vodka, white rum, Blue Curaçao, cream of coconut, pineapple juice, cream

Relax on the Beach € 7.00

vodka, peach liqueur, cranberry juice, orange juice

Long Island Iced Tea € 8.50

tequila, white rum, gin, vodka, triple sec, lime, Coca Cola

Caipirinha € 7.50

Cachaça, limes, brown sugar

Piña Colada € 7.50

white rum, pineapple juice, cream of coconut

Red wine

by the glass

Rouge de Cana

0.2 | € 7.50

The outcome of a rigorous selection of the finest varieties by experienced oenologists: Cabernet Sauvignon, Grenache, Syrah, and Cinsault. The blend provides Rouge de Cana its body and unique bouquet.

Château Ksara. Reserve du Couvent – Lebanon

0.2 | € 7.50

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

Prieuré Ksara – Lebanon

0.2 | € 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)

0.2 | € 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

0.2 | € 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

glass 0.2l € 6.90

Bottle € 25.90

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

Ksara Sunset – Lebanon

0.2 l € 7.50

bottle € 26.90

Refreshing and invigorating, this balanced and full wine has gained recognition far beyond the borders of Lebanon. It has a remarkably light and spicy aroma – its expressiveness comes from a delicate blend of Cabernet Franc and Syrah.

White Wine



by the glass

Blanc de Cana

0.2 l € 7.50

A light wine with a fragrant aroma – the fruit of a marriage of soil and vine.

Château Ksara – Blanc de Blancs du Liban

0.2 l € 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)

0.2 l € 5.50

P.J. Valckenberg. Rhine-Hesse

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

Kerner Kabinett (off-dry)

0.2 l € 5,50

WG Kallstadt. Palatine

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



Rouge de Cana 2005

bottle € 27.90

The fruity, sweet bouquet of ripe berries becomes lighter on the palate with a taste of red berries and a spicy note of pepper and licorice. An elegant and expressive wine.

Château Ksara. Reserve du Couvent – Lebanon

bottle € 27.90

A perfect balance of 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 Sauvignon.

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 € 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 € 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) € 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 € 19.90

Domerval- Languedoc

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.

All prices in euros, including VAT

The management accepts no liability for errors and misprints