

RESTAURANT AND TURKISH CAFÉ KEBAB SALONU IS THE FIRST HOUSE OF CONTEMPORARY NEAR EASTERN CUISINE IN SÃO PAULO. KEBABS AND THEIR VARIATIONS ARE OUR SIGNATURE DISHES, AS BEST EXAMPLES OF THEIR CULINARY.

KEBAB IS NOT A SANDWICH, AS SOME PEOPLE THINK AT FIRST, BUT ORIGINALLY MEANT GRILLED MEAT. AS TIME PASSED, THE WORLD DISCOVERED THE DÖNER KEBAB, A VARIATION CREATED IN GERMANY BASED ON THE ISKENDER KEBAB, BY LOCAL EXPATS. HERE, AT KEBAB SALONU, WE WANT TO TELL THE STORY OF THIS DELICACY NOW PRESENT IN 5 CONTINENTS WITH A CONTEMPORARY TWIST.

WE BELIEVE IN THE MODERNIZATION OF THE TURKISH CAFÉ CONCEPT OF LATE CENTURIES: A PLACE FOR PEOPLE TO GET TOGETHER AT ANY TIME FOR TALKING, DRINKING AND EATING A PLEASANT AND SAVORY MEAL WITH AN ARTISANAL TOUCH. THAT'S WHY WE BELIEVE WE HAVE THE BEST AND MOST COMPLETE BAR AND CAFE MENU AMONG THE CITY'S RESTAURANTS.

RUA AUGUSTA 1416

CONSOLAÇÃO

SÃO PAULO - SP

11-32830890

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@KEBABSALONU



ORIGINAL
& ARTISANAL

THE ONLY KEBAB HOUSE TO WIN "BEST KEBAB" AT BOTH
VEJA SÃO PAULO AND ÉPOCA SÃO PAULO!

ORIENTAL BREAD BASKET 9,00

AN EXCLUSIVE SELECTION OF ORIENTAL BREADS MADE TO ORDER IN THE HOUSE.

SELECTION IS BASED ON WHATEVER BREAD IS FRESH AND CAN INCLUDE TURKISH YUFKA, PITA BREAD ON YOGURT, IRANIAN BREAD, CRUSTY LAVOSH ON ZAAATAR, CRUSTY YUFKA WITH SUMAC OR INDIAN NAAN.

INDIVIDUAL BREAD

LAVOSH BREAD, MADE TO ORDER (LACTOVEGETARIAN)	4,50
YUFKA BREAD, MADE TO ORDER (VEGAN, NO MILK)	4,50

DIPS

DIP TRIO (HOMMUS, BABAGANUCHE, THICK YOGURT) (150G EACH)	29
DIP DUO (2 OPTIONS) (150G EACH)	19
HOMMUS (PLATE) (150G)	12
BABAGANUCHE (PLATE) (150G)	12
COALHADA SECA (PLATE) (150G)	15
TZATZIK (PLATE) (150G)	13
TARATOUR (DIP) (50G)	5
HARISSA [SPICY TURKISH SEASON] (DIP) (50G)	5

PIDES [TURKISH PIZZAS]

NOW LARGER (TWICE AS BIG AS BEFORE), THEY ARE PERFECT TO BE
SAVORED WITH OUR SALADS

MEAT PIDE	16
TURKISH-STYLE BEEF MEAT PIDE, WITH A TOUCH OF PEPPER	
POTATO PIDE	15
POTATO, "MEIA-CURA" CURATED CHEESE, ONIONS, HERBS AND RED PEPPER	
SPINACH PIDE	15
A TURKISH CLASSIC, TAKES SPINACH, LOR [GOAT RICOTTA] CHEESE, ONIONS, EGGS AND HERBS	
SUJUK AND PASTRMA PIDE	16
HOMEMADE SUJUK AND PASTRMA SAUSAGES, TOMATOES, "MEIA-CURA" CURATED CHEESE AND SPICES	

MEZZES

FALAFEL 5 UNIT [WITH TARATOUR]	10
FRIED LAMB AND VEAL KIBBEH 3 UNIT (80G EACH)	15
SPICY GRILLED LAMB KÖFTES 3 UNIT (150G)	13
FRIED POTATO KIBBEH 5 UNIT	8
FRENCH FRIES WITH ZAAATAR - A KEBAB SALONU ORIGINAL! (100G)	6
BATATA HARRA - LEBANESE-STYLED AND SPICY (100G)	7
FRIED EGGPLANT CHUNKS WITH FRESH YOGURT (100G)	8
SELECTION OF HOMEMADE PICKLES (AUBERGINE, RADISH, CORNICHON, CABBAGE, SHALLOT AND CAMBUCI BELL PEPPER) (120G)	7
KIBBEH NAYYEH WITH PISTACHIO, SNOUBAR, ONIONS AND HERBS ON OLIVE OIL (150G)	26
SYRIAN RICE, WITH CAPELLI-D'ANGELO PASTA (400G)	19

SALADS

IN TWO SIZES: MINI, AS A SIDE DISH, OR LARGE, WITH GARDEN CRESS

CLASSIC TABBOULEH OF HERBS, BULGUR, CUMIN AND SYRIAN PEPPER (120G)			
MINI	9	LARGE	18
FATTOUSH WITH RADISH, CUCUMBER, TOMATO AND TOASTED BREAD WITH ZAAATAR (120G)	MINI	8	LARGE 18
SEFARDIM WITH YOGURT, HERBS, CUCUMBER, ALMONDS AND RAISINS (120G)	MINI	9	LARGE 19
TUNISIAN WITH COUSCOUS, TOMATO, OLIVES, HERBS, OLIVE OIL AND LIME (120G)	MINI	11	LARGE 22
GREEN SALAD WITH POMEGRANATE VINAGRETTE	MINI	8	LARGE 17

KEBABS WRAPPED IN MADE-TO-ORDER LAVOSH BREAD
[LACTOVEGETARIAN DOUGH] (FROM 350G TO 400G)

<p>VEAL KÖFTE AND FETA CHEESE 150G OF VEAL AND “COALHO” CHEESE KÖFTES, HERBS, LEAVES, TOMATO, CUCUMBER AND SLICES OF FETA CHEESE. <u>INCLUDES SPICY BATATA HARRA SIDES.</u> 30</p>	<p>LAMB SHISH OUR BEST-SELLING ITEM, MARINATED IN SPICES, WITH THICK YOGURT, LIME CITRONETTE, TOMATOES, ONIONS AND LEAVES, <u>INCLUDES FRIED EGGPLANT CHUNKS WITH FRESH YOGURT SIDES.</u> 33</p>	<p>MERGUEZ (VERY SPICY) GRILLED HOMEMADE SPICY MOROCCAN SAUSAGE, LIME CITRONETTE, TOMATOES, ONIONS, THICK YOGURT AND HARISSA SPICE <u>INCLUDES FRIED EGGPLANT CHUNKS WITH FRESH YOGURT SIDES.</u> 28</p>
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KAFTA (KÖFTE) - MINCED COW MEAT WITH HOMMUS, LIME CITRONETTE, TOMATOES, ONIONS AND LEAVES	21
FALAFEL WITH TARATOUR, LIME CITRONETTE, TOMATOES, ONIONS AND LEAVES	21
INDIAN [SLIGHTLY SPICY] CURRY CHICKEN, BANANA CHUTNEY, THICK YOGURT, ONIONS AND LEAVES	23
CREAMY CHANCLICHE CHEESE WITH ZAATAR, OLIVE OIL, TOMATOES, CUCAMBER AND LEAVES	26
TEL AVIV CURRY CHICKEN, FRIES, THICK YOGURT, LIME CITRONETTE, TOMATOES, ONIONS AND LEAVES	24
RUMP STEAK SHISH MARINATED IN SPICES, WITH HOMMUS, LIME CITRONETTE, TOMATOES, ONIONS AND LEAVES	24
COALHO CHEESE AND FIGS A HALOUMI-LIKE LOCAL CHEESE, A THICK SAUCE OF FIGS, THICK YOGURT, ONIONS, MIX OF NUTS AND LEAVES	26
KIBBEH NAYYEH AND TAMARIND SAUCE COM VINAGRETE DE TAMARINDO, MIX DE CASTANHAS, FOLHAS E ERVAS	25

TURKISH STYLE DISHES

A LA CARTE ITEMS, THEY ARE A CONTEMPORARY READING ON MEDITERRANEAN CUISINE. EXCELLENT CHOICES FOR AN INDIVIDUAL MEAL, THEY ARE ALSO GREAT OPTIONS TO BE SHARED WITH OUR MEZZES WITH YOUR GUESTS.

FALAFEL WITH HOMMUS, CHICKPEAS, SNOUBAR AND FRIES WITH ZAATAR. A MADE-TO-ORDER LAVOSH BREAD IS INCLUDED.	33
LAMB KÖFTES WITH PICKLES, IN A BED OF FRESH YOGURT, FRIES WITH ZAATAR. A MADE-TO-ORDER LAVOSH BREAD IS INCLUDED.	38
PAN-COOKED AND GRILLED LAMB KEBAB WITH APRICOT QAMARDINE IN A BED OF FRESH YOGURT, TOASTED LAVOSH BREAD, CHICKPEAS AND MIX OF NUTS	39

SHARBAT (ARABIAN SODAS)

DATE	6	FROZEN LASSI BLACKBERRY	12
APRICOT	6	FROZEN LASSI MANGO	12
TAMARIND	6	FROZEN LASSI PASSION FRUIT	12
FRESH LIME JUICE	6		
FRESH LIME JUICE WITH ROSE	6		
FRESH LIME JUICE WITH MINT	6		
FRESH LIME JUICE WITH POMEGRANATE	6		
FRESH LIME JUICE WITH BLACKBERRY	6		
FRESH LIME JUICE WITH STRAWBERRY	6		

FROZEN LASSIS

HOUSE CLASSICS

CLASSIC AYRAN			
SALTY DRINK OF WATER AND YOGURT			7
MINT AYRAN			
VARIATION OF THE SALTY DRINK, WITH SPARKLING WATER, YOGURT AND MINT			8
TRADICIONAL TAMARIND LASSI			10
TRADICIONAL CARDAMON LASSI			10
ICED MATE TEA WITH TANGERINE			6
ICED BLACK TEA WITH MELON AND MINT			6

SOFT DRINKS	4
ANTARCTICA TONIC WATER AND SCHWEPPS CITRUS	5
H ₂ O	6
PRATA MINERAL WATER	4,10
PRATA SPARKLING WATER	4,10

WHISKY

RED LABEL	17	ABSOLUT
BLACK LABEL	23	SMIRNOFF

VODKA

17	JOSÉ CUERVO PLATA	13
9		

TEQUILA

CACHAÇA

ESPÍRITO DE MINAS	10
NÊGA FULÔ	9
SALINAS	8
SAGATIBA	8

RUM

	COINTREAU	12
8	FRANGELICO	15
	DRAMBUIE	14
	APRICOT	7
	COFFEE	7

LIQUOR

ORIGINAL DRINKS FROM KEBAB SALONU

FROZEN MOJITO (BACARDI PLATA, MINT AND LIME)	17
DELÍRIO PERSA FROZEN (ARAK WITH SCENT OF ROSE WATER)	17
À MARROQUINA FROZEN (TANGERINE MARGARITA w/ JOSÉ CUERVO)	17
SAARA FROZEN (SMIRNOFF AND TAMARIND)	17
APRICOT & ARAK CAIPIRINHA	17
YALLA YALLA (ABSOLUT, BLACKBERRY, MIRTLE & ???)	17
MARRAKESH (ORANGE JUICE, COINTREAU, ESPRESSO)	11.5

CLASSIC DRINKS

TRADICIONAL CAIPIRINHA	14
CAIPIROSKA (LOCAL VODKA)	15
CAIPIROSKA (IMPORTED VODKA)	18

SANGRIA AL-ANDALUZ (1 LITER)

REINTERPRETATION OF THE HOUSE, WITH FRUITS, A TOUCH OF ARAK (ANISEED) AND HONEY. MADE WITH SANTA ALVARA CABERNET SAUVIGNON. 49

WINE LIST

PLEASE ASK TO OUR WAITERS

WINE BY THE GLASS 15,50

ARAK, OUZOU & RAKI

COMES WITH MINERAL WATER

LOCAL ARAK	11
ARAK AL RAYAN [SYRIA]	14
OUZO OF PLOMARI [GREECE]	18
L'ARAK DE MUSAR [LEBANON]	23
RAKI	ASK FOR RAKI LIST

LOCAL BEERS

HEINEKEN	7
BADEN BADEN	
CRISTAL	11
RED ALE,	11
WEISS, STOUT (600ML)	22
EISENBahn	
PALE ALE	9
BOHEMIA	7
STELLA ARTOIS	9

PLEASE ASK OUR WAITERS FOR
SEASONAL OPTIONS

DESSERTS

SALONU CUP (2 BALLS OF GELATTO SOTTOZERO, CHOCOLATE GANACHE, DRIED NUTS, PRALINÉE, HONEY CRUSTS)	14
GLYKA (TWO HOMEMADE JAMS, LEBANESE ROSE JAM AND THICK YOGURT)	11
CHOCOLATE-FILLED LAVOSH, DRIED NUTS, DRIED FRUITS AND MASTIC ICE CREAM	14
DARK CHOCOLATE MOUSSE PARFAIT, WITH SWEET-SOUR TAMARIND SAUCE, AND DATES COOKED IN HONEY	12
RUSTIC APRICOT MHALABIE WITH SAUCE AND SCENTS OF ROSE AND ORANGE FLOWER WATER	11
ARABIAN PASTRY OR TURKISH DELIGHT 1 UNIT	3,75
SELECTION OF ARABIAN PASTRIES OR TURKISH DELIGHT 4 UNITS	10,50
SELECTION OF ARABIAN PASTRIES OR TURKISH DELIGHT 8 UNITS	18
SELECTION OF ARABIAN PASTRIES OR TURKISH DELIGHT 12 UNITS	25

TURKISH COFFEE

TURKISH COFFEE	6,50
TURKISH COFFEE WITH MILK AND APRICOT	9
TURKISH COFFEE WITH MILK, MINT AND CHOCOLATE	9
SPECIAL TURKISH COFFEE	13

BARISTA CLASSICS

ESPRESSO	4,30
LATTE	7
CAFFÈ LATTE	7
CAFÉ CORTADO	5
CAFFÈ MACCHIATO	5
ESPRESSO ROMANO	5
ESPRESSO WITH ARABIAN SYRUP	6,50
CAPPUCCINO	8,50
CAPPUCCINO WITH ARAK	9,50
CAPPUCCINO SALONU	9
DOPPIO	+2,7

COFFEE-BASED

NON-ALCOHOLIC DRINKS

SOĞUK KAHVE (COLD COFFEE WITH LIME)	9
MOCHA	9,50

COFFEE-BASED DRINKS

CAFFÈ CORRETTO WITH ARAK	6,50
MARRAKESH	11,50

HOT ORIENTAL TEAS

MOROCCAN MINT TEA	5
MASSALA CHAI	5
TURKISH APPLE TEA	5
ORANGE AND CINNAMON TEA	5