

## ORIENTAL BREAD BASKET 8,00

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.

## SUGGESTED ENTRÉES/APPETIZERS

LAVOSH BREAD, MADE TO ORDER (LACTOVEGETARIAN)	4
YUFKA BREAD, MADE TO ORDER (VEGAN)	4
PASTIRMA, RED AND BLACK SUJUKS SAUSAGES (50G), BEYAZ PEYNIR CHEESE (SHEEP FETA) AND/OR LOR CHEESE (GOAT RICOTTA) (50G) AND OLIVES (50G) (A 200G PLATE)	22

## DIPS

★ DIP TRIO (HOMMUS, BABAGANUCHE, THICK YOGURT) (150G EACH)	27
★ DIP DUO (2 OPTIONS) (150G EACH)	18
HOMMUS (PLATE) (150G)	10
BABAGANUCHE (PLATE) (150G)	10
COALHADA SECA (PLATE) (150G)	14
TZATZIK (PLATE) (150G)	12
TARATOUR (DIP) (50G)	4
HARISSA [SPICY TURKISH SEASON] (DIP) (50G)	4

★ NEW MENU ITEM

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 İSKENDER 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

FOLLOW US ON ORKUT, FACEBOOK AND TWITTER.

[HTTP://WWW.KEBABSALONU.COM.BR](http://www.kebabsalonu.com.br)



ORIGINAL  
& ARTISANAL

VOTED BEST KEBAB IN SÃO PAULO

VEJA SÃO PAULO 2008/2009 - GUIA 4RODAS SP 2009 - ÉPOCA SP 2009/2010

# ★ PIDES [TURKISH PIZZAS]

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

MEAT PIDE	14
TURKISH-STYLE BEEF MEAT PIDE, WITH A TOUCH OF PEPPER	
POTATO PIDE	13
POTATO, "MEIA-CURA" CURATED CHEESE, ONIONS, HERBS AND RED PEPPER	
SPINACH PIDE	13
A TURKISH CLASSIC, TAKES SPINACH, LOR [GOAT RICOTTA] CHEESE, ONIONS, EGGS AND HERBS	
SUJUK AND PASTRMA PIDE	14
HOMEMADE SUJUK AND PASTRMA SAUSAGES, TOMATOES, "MEIA-CURA" CURATED CHEESE AND SPICES	
★ LAHMACUN	25
BEST-KNOWN TURKISH PIDE, PRESENTED HERE IN A 20CM-ROUND LAVOSH BREAD DOUGH. MADE WITH GROUNDED LAMB MEAT, GARLIC, TOMATOES, HERBS AND SPICES.	

## MEZZES

FALAFEL 5 UNIT [WITH TARATOUR]	9
★ FRIED LAMB KIBBEH 3 UNIT (60G CADA)	13
FRIED POTATO KIBBEH 5 UNIT	7
FRENCH FRIES WITH ZAAATAR - A KEBAB SALONU ORIGINAL! (100G)	5
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)	25
★ MUJADDARA [RICE & LENTILS] WITH CARAMELIZED ONIONS (400G)	23
★ STUFFED GRAPE LEAVES WITH RICE AND LAMB ON LIME AND TANGERINE (16 UNIT)	31

## 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	7	LARGE 17
FATTOUSH WITH RADISH, CUCUMBER, TOMATO AND TOASTED BREAD WITH ZAAATAR (120G)	MINI	7	LARGE 17
SEFARDIM WITH YOGURT, HERBS, CUCUMBER, ALMONDS AND RAISINS (120G)	MINI	8	LARGE 18
TUNISIAN WITH COUSCOUS, TOMATO, OLIVES, HERBS, OLIVE OIL AND LIME (120G)	MINI	9	LARGE 21
★ GREEN SALAD WITH POMEGRANATE VINAGRETTE	MINI	7	LARGE 16

★ NEW MENU ITEM

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

KAFTA (KÖFTE) - MINCED COW MEAT WITH HOMMUS, LIME CITRONETTE, TOMATOES, ONIONS AND LEAVES	18
FALAFEL WITH TARATOUR, LIME CITRONETTE, TOMATOES, ONIONS AND LEAVES	19
INDIAN [SLIGHTLY SPICY] CURRY CHICKEN, BANANA CHUTNEY, THICK YOGURT, ONIONS AND LEAVES	19
LAMB SHISH MARINATED IN SPICES, WITH THICK YOGURT, LIME CITRONETTE, TOMATOES, ONIONS AND LEAVES	26
CREAMY CHANCLICHE CHEESE WITH ZAAATAR, OLIVE OIL, TOMATOES, CUCAMBER AND LEAVES	22
TEL AVIV CURRY CHICKEN, FRIES, THICK YOGURT, LIME CITRONETTE, TOMATOES, ONIONS AND LEAVES	20
MERGUEZ [SPICY] GRILLED HOMEMADE SPICY MOROCCAN SAUSAGE, LIME CITRONETTE, TOMATOES, ONIONS, THICK YOGURT AND HARISSA SPICE	22
★ RUMP STEAK SHISH MARINATED IN SPICES, WITH HOMMUS, LIME CITRONETTE, TOMATOES, ONIONS AND LEAVES	21
★ COALHO CHEESE AND FIGS A HALOUMI-LIKE LOCAL CHEESE, A THICK SAUCE OF FIGS, THICK YOGURT, ONIONS, MIX OF NUTS AND LEAVES	20
★ 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 MEDITERREANEAN 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 ZAAATAR. A MADE-TO-ORDER LAVOSH BREAD IS INCLUDED.	32
LAMB KÖFTES WITH PICKLES, IN A BED OF FRESH YOGURT, FRIES WITH ZAAATAR. A MADE-TO-ORDER LAVOSH BREAD IS INCLUDED.	36
PAN-COOKED AND GRILLED LAMB KEBAB WITH APRICOT QAMARDINE IN A BED OF FRESH YOGURT, TOASTED LAVOSH BREAD, CHICKPEAS AND MIX OF NUTS	36


★ NEW MENU ITEM

## SHARBAT (ARABIAN SODAS)

DATE	5	FROZEN LASSI BLACKBERRY	10
APRICOT	5	FROZEN LASSI MANGO	10
TAMARIND	5	FROZEN LASSI PASSION FRUIT	10
FRESH LIME JUICE	5		
FRESH LIME JUICE WITH ROSE	5		
FRESH LIME JUICE WITH MINT	5		
FRESH LIME JUICE WITH POMEGRANATE	5		
FRESH LIME JUICE WITH BLACKBERRY	5		
FRESH LIME JUICE WITH STRAWBERRY	5		

## FROZEN LASSIS

## HOUSE CLASSICS

CLASSIC AYRAN			
SALTY DRINK OF WATER AND YOGURT			6
MINT AYRAN			
VARIATION OF THE SALTY DRINK, WITH SPARKLING WATER, YOGURT AND MINT			7
TRADICIONAL TAMARIND LASSI			9
TRADICIONAL CARDAMON LASSI			9
ICED MATE TEA WITH TANGERINE			5
 ICED BLACK TEA WITH MELON AND MINT			5

### LOCAL BEERS

SOL	5
HEINEKEN	6
XINGU	5,5
BOHEMIA	6
STELLA ARTOIS	8
BOHEMIA WEISS	14

### RED WINE

SANTA ALVARA CABERNET SAUVIGNON (CHILE)	45
CARMEN CARMENÈRE (CHILE)	55
UXMAL CABERNET (ARGENTINA)	45
COLONIA LAS LIEBRES (ARGENTINA)	45
ALAMOS MALBEC (ARGENTINA)	50
NOTIOS RED (GREECE)	102
CHATEAU MUSAR CURVÉE (LEBANON)	123

### IMPORT BEER

MYTHOS GREECE 500ML	18
LEFFE BLONDE OR BRUNE BELGIUM 330ML	10
HOEGAARDEN BELGIUM 330ML	10
GUINNESS STOUT IRELAND 440ML	14

### WHITE WINE

SANTA ALVARA SAUVIGNON BLANC (CHILE)	45
GERODOKLIMA REMATIAS GRIS DE NOIR (GREECE)	110

### SPARKLING WINE

SALTON BRUT (BRASIL)	35
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SOFT DRINKS	3,5
ANTARCTICA TONIC WATER AND SCHWEPPS CITRUS	4
H <sub>2</sub> OH	5
PRATA MINERAL WATER	3,5
PRATA SPARKLING WATER	3,5

WINE BY THE GLASS	15
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 NEW MENU ITEM

## ORIGINAL DRINKS FROM KEBAB SALONU

FROZEN MOJITO (BACARDI PRATA, MINT AND LIME)	15
DELÍRIO PERSA FROZEN (ARAK WITH SCENT OF ROSE WATER)	15
À MARROQUINA FROZEN (TANGERINE MARGARITA W/ JOSÉ CUERVO)	15
SAARA FROZEN (STOLICHNAYA AND TAMARIND)	15
★ APRICOT & ARAK CAIPIRINHA	15
TURK-RISH COFFEE (JAMESON, TURKISH COFFEE AND STEAMED MILK)	15
MARRAKESH (ORANGE JUICE, COINTREAU, ESPRESSO)	9

### CLASSIC DRINKS

TRADICIONAL CAIPIRINHA	12
CAIPIROSKA (LOCAL VODKA)	13
CAIPIROSKA (IMPORTED VODKA)	16
GIN TONIC	12
GIN FIZZ (GIN, LIME JUICE, SUGAR SYRUP AND LIME SODA)	15
PARADISE (GIN, QAMARDINE/APRICOT SYRUP AND ORANGE JUICE)	15
BLACK RUSSIAN (VODKA AND COFFEE LIQUOR)	15
DRY MARTINI	15

### ★ SANGRIA AL-ANDALUZ (1 LITER)

REINTERPRETATION OF THE HOUSE, WITH FRUITS, A TOUCH OF ARAK (ANISEED) AND HONEY. MADE WITH SANTA ALVARA CABERNET SAUVIGNON. 42

★ NEW MENU ITEM

<b>ARAK</b>		<b>CACHAÇA</b>		<b>VODKA</b>	
COMES WITH MINERAL WATER		ESPÍRITO DE MINAS	9	ABSOLUT	16
LOCAL ARAK	9	JOÃO MENDES	8	SMIRNOFF	8
ARAK AL RAYAN [SYRIA]	13	NÊGA FULÔ	8	STOLICHNAYA	14
OUZO 12 [GREECE]	13	SALINAS	7		
★ OUZO OF PLOMARI [GREECE]	17	SANTO GRAU	8	<b>RUM</b>	
L'ARAK DE MUSAR [LEBANON]	23	SAGATIBA	7	BACARDI BLACK	7
<b>WHISKY &amp; BOURBON</b>		<b>TEQUILA</b>		<b>LIQUOR</b>	
RED LABEL	16	JOSÉ CUERVO ORO	12	COINTREAU	12
BLACK LABEL	22	JOSÉ CUERVO PRATA	12	FRANGELICO	15
JAMESON	22			DRAMBUIE	14
BUCHANANS 12 ANOS	22	<b>GIN</b>		LICOR APRICOT	7
WHISKEY JACK DANIEL'S	22	DRY GORDON'S	12	COFFEE	7
				COCOA	7
<b>VERMOUTH</b>		<b>PORT WINE</b>		CHOCOLATE	7
MARTINI DRY	7	DON JOSE TAWNY	14	BAILEY'S	14
				AMARULA	14

## DESSERTS

★ SALONU CUP (2 BALLS OF GELATTO SOTTOZERO, CHOCOLATE GANACHE, DRIED NUTS, PRALINÉE, HONEY CRUSTS)	13
GLYKA (TWO HOMEMADE JAMS, LEBANESE ROSE JAM AND THICK YOGURT)	9
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	10
★ RUSTIC APRICOT MHALABIE WITH SAUCE AND SCENTS OF ROSE AND ORANGE FLOWER WATER	11
ARABIAN PASTRY ★ OR TURKISH DELIGHT 1 UNIT	3
SELECTION OF ARABIAN PASTRIES OR TURKISH DELIGHT 4 UNITS	9
SELECTION OF ARABIAN PASTRIES OR TURKISH DELIGHT 8 UNITS	15
SELECTION OF ARABIAN PASTRIES OR TURKISH DELIGHT 12 UNITS	22

★ NEW MENU ITEM

### TURKISH COFFEE

TURKISH COFFEE	5
TURKISH COFFEE WITH MILK AND APRICOT	7
TURKISH COFFEE WITH MILK, MINT AND CHOCOLATE	7

### COFFEE-BASED

#### NON-ALCOHOLIC DRINKS

SOĞUK KAHVE (COLD COFFEE WITH LIME)	7
MOCHA	7,5

### COFFEE-BASED DRINKS

CAFFÈ CORRETTO WITH ARAK	5
MARRAKESH	9
TURK-RISH COFFEE	15

### BARISTA CLASSICS

ESPRESSO	3,50
LATTE	6
CAFFÈ LATTE	6
CAFÉ CORTADO	3,8
CAFFÈ MACCHIATO	3,8
ESPRESSO ROMANO	3,6
ESPRESSO WITH ARABIAN SYRUP	5
CAPPUCCINO	6
CAPPUCCINO WITH ARAK	7
CAPPUCCINO SALONU	7
DOPPIO	+2,2

### HOT ORIENTAL

#### TEAS

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