



Amma

Indisches & Singapur

Restaurant

Cocktailbar

www.amma-berlin.de

Soups

| | | | | | |
|---|-----------------------------------------------------------------------------------------|------|---|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| 1 | Madras Rasam red lentil soup after delicious Southern Indian taste | 2,80 | 5 | Garam Shorba <i>hot</i> sour-hot soup with grilled lamb or fresh vegetables of your choice | 3,20 |
| 2 | Vegetarian Soup mixed vegetable soup, seasoned lightly | 2,90 | 7 | Macao Wan Tan aromatic and creamy soup with 11 different herbs and spices, garnished with golden fried wontons, filled with chopped chicken or vegetables | 3,10 |
| 3 | Tomato Soup tomato soup made from fresh tomatoes, garnished with cream | 3,10 | | | |
| 4 | Mulligatawney Soup typically Indian lightly garnished curry soup with chicken | 3,10 | | | |

Salads

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|----|---------------------------------------------------------------------------------------------------------------------|------|----|--------------------------------------------------------------------|------|
| 15 | Hara Bhara Salad green salad with tomatoes, peppers, cucumber and orange with homemade Singapore dressing | 4,20 | 18 | Raita yoghurt with chopped cucumber and tomatoes | 2,70 |
| 16 | Bombay Scampi green salad with roasted prawns, onions, peppers and tomatoes, seasoned lightly | 6,50 | 19 | Chicken Salad fine salad with chicken and cabbage strips | 5,20 |
| 17 | Punjabi Raita yoghurt with boiled potatoes and special Indian spices | 2,50 | 20 | Amma Shahi Salad exotic salad with fruit | 5,90 |

Pakorras

Pakorras are dipped in chick pea dough and fried afterwards.

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| 25 | Samosas <i>piquant</i> 2 dough bags filled with potatoes, green peas, raisins and almonds | 3,50 | 31 | Scampi Pakora seasoned king prawns | 5,50 |
| 26 | Ghobi Pakora cauliflower | 3,10 | 32 | Paneer Pakora homemade fresh cream cheese | 3,20 |
| 27 | Onion Bhaji onions strips | 3,30 | 33 | Chicken Wings marinated chicken wings, grilled in genuine Indian clay oven | 4,30 |
| 28 | Baingan Pakora eggplant | 3,30 | 34 | Mixed Starter Platter an assortment of aforementioned vegetarian starters | 6,50 |
| 29 | Khumbi Pakora mushrooms | 3,30 | | | |
| 30 | Chicken Pakora breaded chicken fillet | 3,70 | | | |

Side Dishes

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|----|----------------------------------------------------------------------------|------|----|---------------------------------------------------------------------------------------------|------|
| 40 | Pappadam crispy bread made from chick pea flour and black pepper | 0,60 | 46 | Garlic Naan flat wheat bread with Indian garlic paste baked crispy in the tandoor | 2,10 |
| 41 | Basmati Rice Indian fragrant rice | 1,90 | 48 | Roti flat whole grain bread baked crispy in the tandoor | 1,80 |
| 42 | Mix Pickles pickled hot Indian vegetables | 1,50 | 49 | Butter Naan flat wheat bread with Indian butter and two kinds of sesame | 2,30 |
| 43 | Mango Chutney pickled mango in sweet-sour sauce | 1,50 | 50 | Cheese Naan flat wheat bread filled with fresh cream cheese baked in the tandoor | 3,10 |
| 44 | Bhatura fried wheat bread | 1,70 | 51 | Chips | 2,50 |
| 45 | Naan flat wheat bread baked crispy in the tandoor | 1,90 | | | |

Starters

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|----|---------------------------------------------------------------------------------------------------|------|----|--------------------------------------------------------------------------------------------------|------|
| 55 | Poh Pia homemade spring rolls, filled vegetables seasoned exotically | 3,30 | 57 | Wan Tan crispy dumplings, filled with vegetables and selected Asian herbs | 3,50 |
| 56 | Satte Gai marinated chicken fillet skewers, coated with our secret mixture of spices | 4,20 | 58 | Aloa Tikke potatoes with fresh basil, coriander and green peppers, infolded crisply | 3,60 |

Vegetarian

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|----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 60 | Dal Makhni mixed lentils fried in butter, with onions, ginger and tomatoes | 7,00 | 71 | Sabji Jhalfrezi mixed vegetables in seasoned curry sauce and fresh tomatoes | 8,30 |
| 61 | Sabji mixed fresh vegetables with cream cheese in curry sauce | 7,50 | 72 | Shahi Baingan eggplant filled with grated cheese, carrots, cauliflower and nuts in a special tomato cream sauce | 8,50 |
| 62 | Aloo Gobhi fresh cauliflower and potatoes with ginger, garlic and tomatoes cooked after special Northern Indian taste | 8,20 | 73 | Punjabi Mirch green peppers filled with potatoes and mixed vegetables in a mild special sauce with nuts and raisins | 8,50 |
| 63 | Palak Paneer homemade fresh cream cheese with spinach in fried in different spices | 7,80 | 77 | Paneer Chili grilled homemade Indian cream cheese with peppers, ginger and garlic, in piquant soy chilli sauce | 9,90 |
| 65 | Pindi Channa chickpeas with fresh tomatoes in special spices | 7,20 | 79 | Vegetable Amma fresh vegetables in a heavenly sauce of cashew nuts, almonds, coconut cream and grated cream cheese, seasoned with lime leaves and Thai basil | 8,90 |
| 66 | Matter Paneer homemade fresh cream cheese with green peas in special mild sauce | 8,50 | 80 | Tofu Special juicy, fried tofu in a red Thai curry sauce with fresh Thai vegetables, garnished with lime leaves | 8,90 |
| 67 | Khumbi Paneer Masala fresh mushrooms with homemade cream cheese, green peas, raisins, almonds and cashew nuts in cream sauce | 8,50 | 81 | Phuket Masala fried tofu in a green Malayan curry sauce with broccoli and Far Eastern vegetables | 8,70 |
| 68 | Shahi Paneer homemade cream cheese with cashew nuts and raisins in butter tomato cream sauce | 9,20 | 82 | Vegetable Taipei mixed fresh vegetables in a creamy peanut sauce, seasoned with exotic curry sauce | 8,50 |
| 69 | Malai Kofta potato balls, cream cheese and mixed vegetables with almonds, raisins and cashew nuts cooked in special cheese cream sauce | 8,90 | 83 | Paneer Amma Special homemade fresh cream cheese with fresh fruits in curry cream sauce with cashew nuts, almonds and raisins | 10,50 |
| 70 | Paneer Jhalfrezi <i>medium hot</i> homemade fresh cream cheese in seasoned curry sauce with fried cauliflower, peppers, ginger, garlic and fresh tomatoes | 9,80 | | | |

All dishes are served with basmati rice and salad.

Biryanis

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| 85 Vegetable Biryani stewed basmati rice, fried with fresh vegetables, nuts, raisins and balanced spices | 7,90 | 89 Scampi Biryani fried king prawns, stewed with basmati rice, vegetables, Oriental spices, nuts and raisins | 12,50 |
| 86 Chicken Biryani tender pieces of chicken fillet, made with stewed basmati rice, onions, peppers, raisins, nuts and almonds in a special mixture of Biryani spices | 8,20 | 90 Rice Peking fried duck, stewed with basmati rice, onions, peppers, soybean sprouts, fresh vegetables and Oriental spices | 9,90 |
| 87 Mutton Biryani tender pieces of lamb, stewed with basmati rice and fresh vegetables, garnished with nuts and raisins | 9,50 | 91 Amma Singapore Special basmati rice with stewed scampi, lamb, chicken and vegetables in a special Far Eastern mixture of spices | 11,80 |

Noodles

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| 95 Noodles Pulau noodles fried with spring onions, peppers, soybean sprouts, carrots, fresh ginger and coriander, seasoned with light soy sauce | 6,00 | 97 Noodles Amma Special noodles with tender lamb, soybean sprouts, carrots, ginger, peppers, fresh vegetables and coriander | 8,50 |
| 96 Noodles Yangon <i>slightly hot</i> noodles with chicken breast fillet, soybean sprouts, crunchy vegetables, ginger, peppers and fresh coriander, seasoned with sweet-sour sauce | 7,90 | 98 Bambi Goreng noodles with chicken fillet, shrimps, soybean sprouts, peppers and crunchy vegetables | 8,80 |
| | | 99 Laksa Asam <i>fiery hot</i> noodles with king prawns, seasoned with coriander, 3 kinds of chilli and crunchy vegetables | 9,90 |

Tandoori / Grill Specialities from a genuine Indian clay oven

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| 105 Chicken Tandoori grilled chicken with bone, marinated in a exotic mixture of different spices | 9,90 | 111 Mutton Tikka tender pieces of lamb, grilled with ginger, peppers, onions and fresh tomatoes in a special mixture of spices | 11,90 |
| 106 Chicken Tikka grilled pieces of boneless chicken fillet in a special yoghurt cream sauce fried with peppers, onions, ginger and fresh tomatoes | 11,50 | 112 Amma Mixed Grill grilled chicken, lamb, homemade cream cheese and scampi with onions, peppers, fresh tomatoes and ginger, served with bread | 12,50 |
| 107 Chicken Seekh Kebab chopped chicken fillet, grilled with peppers, onions and tomatoes in a well-balanced mixture of spices | 11,90 | 113 Fish Tikka redfish fillet marinated in fine spices and herbs, grilled with fresh peppers and tomatoes | 11,90 |
| 109 Paneer Tikka Masala homemade, fresh, grilled cream cheese, marinated in special yoghurt cream sauce with peppers, onions, fresh tomatoes and ginger | 12,10 | 114 Scampi Tandoori grilled king prawns marinated in special yoghurt cream sauce with peppers, onions, fresh tomatoes and ginger | 13,10 |
| 110 Batak Tikka pieces of duck, grilled with peppers, tomatoes and ginger in a well-balanced mixture of spices | 12,90 | | |

All dishes are served with basmati rice and salad.

Chicken

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| 120 Chicken Curry chicken fillet in curry sauce after delicious Indian taste | 8,50 | 131 Chicken Chili <i>hot</i> chicken fillet with peppers, onions, ginger and garlic in piquant soy chilli sauce | 11,20 |
| 121 Chicken Sabji chicken fillet with mixed vegetables in a special mild sauce | 8,90 | 132 Malai Tikka grilled pieces of chicken fillet in a cashew cream cheese sauce with peppers, onions, garlic and ginger | 11,90 |
| 122 Chicken Jakhni chicken, marinated in a ginger garlic paste for 12 hours, grilled, in a yoghurt tomato cream sauce with almonds | 9,20 | 133 Chicken Badami grilled pieces of chicken fillet in a cashew cream cheese sauce with rice and salad | 10,90 |
| 123 Chicken Himalaya chicken fillet fried with peppers and fresh cream cheese in a special cream sauce | 9,60 | 134 Children's Menu <i>until age 12</i> lightly seasoned chicken or vegetables in mild cream sauce with rice | 5,20 |
| 124 Murgh Makhni juicy pieces of tandoori chicken, grilled with delicious spices, in a butter tomato cream sauce | 9,90 | 135 Chicken Mango juicy pieces of chicken breast fillet in a mango sauce with Far Eastern spices and almonds | 8,90 |
| 125 Chicken "Saagwala" chicken fillet in spinach with fresh ginger and garlic after delicious Indian taste | 9,20 | 136 Chicken Bali juicy pieces of chicken breast fillet with fresh vegetables in a red Thai curry sauce, cooked in coconut milk, seasoned with fresh coriander | 9,20 |
| 126 Chicken Korma pieces of chicken fillet in a mild cream sauce of spices, grated cream cheese, almonds, raisins and cashew nuts | 10,20 | 137 Sumba Chicken chicken breast in a piquant peanut cashew sauce on crunchy vegetables | 9,80 |
| 127 Chicken Banglori <i>medium hot</i> chicken fillet with pineapple, peppers, fresh ginger and garlic with exotic spices | 10,20 | 138 Chicken Singapore fried chicken fillet with peppers, bamboo and fresh broccoli in a special green sauce with Oriental spices and fresh coriander | 9,80 |
| 128 Chicken Madras <i>hot</i> chicken fillet with coconut flakes in a special mixture of spices after delicious Southern Indian taste | 9,90 | 139 Chicken Ratschaburi grilled chicken breast fillet, slowly cooked with exotic vegetables, coconut cream, green Thai curry sauce, seasoned with lime leaves and Thai basil | 10,20 |
| 129 Chicken Vindaloo <i>hot</i> chicken fillet with potatoes, ginger, peppers and fresh tomatoes after Southern Indian taste | 9,80 | 140 Chicken Amma Special juicy pieces of chicken breast fillet with fresh fruits in curry cream sauce with cashew nuts, almonds and raisins | 12,90 |

All dishes are served with basmati rice and salad.

Lamb

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| 145 Lamb Curry lamb in a curry sauce cooked after delicious Indian taste | 9,20 | 152 Sukha Banglor <i>medium hot</i> lamb with pineapple, peppers, fresh ginger and garlic with mixed with exotic spices | 10,50 |
| 146 Lamb Sabji tender lamb cooked with mixed vegetables in special Indian spices | 9,50 | 153 Lamb Madras <i>hot</i> lamb with coconut flakes in a special mixture of spices after delicious Southern Indian taste | 10,40 |
| 147 Lamb Jakhni marinated lamb prepared after special Indian taste in a yoghurt sauce with almonds | 9,90 | 154 Lamb Vindaloo <i>hot</i> lamb with potatoes, peppers, tomatoes and onions in a piquant curry sauce cooked after Southern Indian taste | 9,50 |
| 148 Mutton Josh lamb in a well-balanced spicy mixture of onions, garlic, ginger and peppers in a red curry sauce | 9,80 | 155 Lamb Chili <i>fiery hot</i> finest lamb from New Zealand, slowly cooked with exotic vegetables, seasoned with chili, in our special Amma mixture of spices | 9,90 |
| 149 Lamb Kadai <i>medium hot</i> marinated lamb, fried with garlic, onions, peppers, fresh ginger and spices | 10,30 | 156 Lamb Mango juicy lamb in a mango sauce with Malayan spices, lime leaves and almonds | 9,90 |
| 150 Lamb "Saagwala" lamb in spinach, fried with onions, fresh ginger and garlic | 9,90 | 157 Lamb Amma Special juicy lamb with fresh fruits in curry cream sauce with cashew nuts, almonds and raisins | 12,10 |
| 151 Lamb Korma tender lamb in a mild cream sauce of spices, grated cream cheese, cashew nuts, raisins and almonds | 10,50 | | |

All dishes are served with basmati rice and salad.

Duck Specialities from a genuine Indian clay oven

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| 160 Batak Makhni duck, marinated in delicious spices for 12 hours, in a butter tomato cream sauce with almonds | 10,50 | 167 Duck Kambodscha <i>slightly hot</i> duck breast fillet marinated in Singaporean spices, served in a dark honey sauce with fresh vegetables | 11,90 |
| 161 Batak Masala duck with ginger, garlic, peppers, onions, fresh tomatoes and mixed herbs in curry cream sauce | 10,80 | 168 Duck Ratschaburi <i>slightly hot</i> crispy duck breast fillet, slowly cooked with exotic vegetables, coconut cream, green Thai curry sauce, seasoned with lime leaves and Thai basil | 12,50 |
| 162 Batak Madras <i>medium hot</i> duck with coconut flakes in a special mixture of spices after delicious Southern Indian taste | 11,80 | 169 Duck Amma Special juicy duck breast fillet with fresh fruits in curry cream sauce with cashew nuts, almonds and raisins | 13,90 |
| 163 Batak Sabji duck with mixed fresh vegetables with ginger, garlic and tomatoes cooked after special Northern Indian taste | 11,90 | 170 Tai Po Duck <i>slightly hot</i> juicy pieces of fried duck breast fillet in a curry sauce with coconut cream and fresh Thai vegetables, garnished with lime leaves | 12,90 |
| 165 Duck Peking marinated pieces of duck breast fillet with mixed vegetables in a creamy peanut sauce, seasoned with red curry | 11,20 | 171 Duck Amma tender crispy duck fillet in a heavenly sauce of cashew nuts, almonds, coconut cream and grated cream cheese, seasoned with lime leaves and fresh basil | 13,20 |
| 166 Duck Taipei <i>medium hot</i> tender pieces of duck breast fillet fried with peppers and onions, in a soy Szechuan sauce | 11,60 | | |

All dishes are served with basmati rice and salad.

Thalis (for one)

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| 175 Punjabi Thali an assortment of three delicious chicken, lamb and vegetable dishes (Sabji Masala, Chicken Madras and Lamb Curry) | 13,70 | 176 Amma Thali an assortment of three delicious vegetarian dishes (Palak Aloo, Matter Paneer and Malai Kofta) | 13,50 |
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All dishes are served with basmati rice, salad and three delicious sauces.

Fish

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| 180 Fish Curry redfish fillet in a red curry sauce after delicious Northern Indian taste | 9,70 | 186 Fish Bukum <i>slightly hot</i> pieces of redfish fillet with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander | 9,80 |
| 181 Fish Madras <i>medium hot</i> redfish fillet with coconut flakes in a special mixture of spices after delicious Southern Indian taste | 10,20 | 187 Kan Peggang fried redfish fillet in a piquant peanut cashew sauce with a pleasant herbal aroma | 11,20 |
| 182 Fish Punjabi <i>medium hot</i> redfish fillet seasoned with a mixture of well-balanced exotic spices with peppers, onions and tomatoes cooked after an old Northern Indian taste | 10,90 | 188 Fish Mango redfish fillet in a mango sauce with Far Eastern spices, lime leaves and almonds | 9,90 |

All dishes are served with basmati rice and salad.

Prawns

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| 190 Bali Scampi <i>slightly hot</i> king prawns with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander | 10,90 | 183 Scampi Masala king prawns with ginger, garlic and mixed spices, fried in fine Indian herbs | 11,90 |
| 191 Scampi Amma king prawns prepared after a special Amma taste in fine sauce from cashew nuts, almonds, coconut cream and grated cream cheese, garnished with lime leaves and fresh basil | 13,50 | 184 Scampi Dahiwala king prawns prepared after a special Indian taste with delicious spices, peppers and almonds in a yoghurt sauce | 12,20 |
| 192 Prawns Lolotai crispy king prawns, with fresh vegetables, marinated in special spices, served in a dark honey sauce | 12,50 | 185 Scampi Madras <i>medium hot</i> king prawns with coconut flakes in a special mixture of spices after delicious Southern Indian taste | 12,50 |
| 193 Scampi Amma Special king prawns with fresh fruits in curry cream sauce with cashew nuts, almonds and raisins | 13,90 | | |

All dishes are served with basmati rice and salad.

Dessert

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| 195 Exotic Fruit Cream Salad garnished with seven year old Indian rum (Old Monk1) | 3,10 | 291 Kulfi Ice with following flavours: saffron, pistachio or almond | 4,90 |
| 196 Gulab Jamun <i>2 balls</i> honey balls, slightly fried, marinated in honey rose water | 4,20 | 292 Coconut Ice Cream with fresh coconut flakes | 4,90 |
| 197 Banana Honey Dream roasted banana in honey | 4,50 | 293 Mango Ice Cream with fruity pieces of mango | 4,90 |
| | | 295 Lychee Ice Cream with fruity pieces of lychee | 4,90 |
| | | 296 Vanilla Nut Ice Cream vanilla with roasted cashew nuts in honey | 4,90 |

Platters

„Amma“ Platter

- **Aperitif** / Martini
- **Soup** / red lentil soup after Southern Indian taste
- **Pindi Channa** / chickpeas in a special sauce with tomatoes
- **Shahi Baingan** / eggplant with cheese in tomato sauce
- **Khumbi Paneer Masala** / mushrooms with cheese in cream sauce
- **Palak Paneer** / spinach with cream cheese
- served with basmati rice, fresh salad, Mango Chutney, Mix Pickles and three sauces
- **Dessert**

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|-----|-----------|-------|
| 200 | for two | 31,60 |
| 201 | for three | 42,60 |
| 202 | for four | 54,60 |

„Shahi“ Platter

- **Aperitif** / sparkling guava wine
- **Onion Bhaji** / onions strips
- **Lamb Shahi Korma** / lamb in a cheese cream sauce
- **Butter Chicken** / grilled pieces of chicken in a butter tomato cream sauce
- **Sabji Masala** / fresh vegetables with chopped nuts and raisins in cheese sauce
- served with basmati rice, fresh salad, Mix Pickles, bread and three sauces
- **Dessert**

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|-----|-----------|-------|
| 203 | for two | 32,50 |
| 204 | for three | 43,50 |
| 205 | for four | 54,70 |

„Punjabi“ Platter

*Our recommendation
for everyone who
like it spicy*

- **Aperitif** / sparkling mango wine
- **Soup** / Indian lightly garnished curry soup with chicken
- **Lamb Madras** / lamb with coconut flakes after Southern Indian taste
- **Paneer Jhalfrezi** / homemade cream cheese with cauliflower, peppers, ginger, tomatoes, fried - *medium hot* -
- **Chicken Tikka** / pieces of grilled chicken fillet with peppers, onions and tomatoes in a yoghurt cream sauce
- served with basmati rice, fresh salad, Mix Pickles, Chutney and bread
- **Dessert**

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|-----|-----------|-------|
| 206 | for two | 33,50 |
| 207 | for three | 44,80 |
| 208 | for four | 54,70 |

„Bombay“ Platter

- **Aperitif** / sparkling pineapple coconut wine
- **Soup** / aromatic cream soup with 11 different herbs, garnished with wontons
- **Paneer Amma** / homemade fresh cream cheese with fresh fruits in curry cream sauce with cashew nuts, almonds and raisins
- **Duck Masala** / duck with ginger, garlic, peppers, onions, fresh tomatoes and mixed herbs in curry cream sauce
- **Bali Scampi** / king prawns with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander
- served with basmati rice, fresh salad, Mix Pickles, bread and three sauces
- **Dessert**

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| 209 | for two | 34,90 |
| 210 | for three | 46,50 |
| 211 | for four | 59,90 |

Soft Drinks

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|---------------------------------------------------|---------------|-------|
| Spreequell Classic sparkling mineral water | 0,25 l | 2,10 |
| Spreequell Classic sparkling mineral water | 0,75 l | 5,30 |
| Spreequell Naturell mineral water | 0,25 l | 2,10 |
| Spreequell Naturell mineral water | 0,75 l | 5,30 |
| Water still/medium | 0,4 l | 3,30 |
| | 0,2 l | 0,4 l |
| Coca-Cola ^{1,2} | 2,15 | 3,60 |
| Coca-Cola light ^{1,2,6,13} | 2,15 | 3,60 |
| Fanta ^{1,5} | 2,15 | 3,60 |
| Sprite | 2,15 | 3,60 |
| Spezi ^{1,2,5} | 2,15 | 3,60 |
| Fassbrause ¹ | 2,20 | 3,60 |
| Malztrunk ¹ | bottle 0,33 l | 3,00 |
| Schweppes Bitter Lemon ^{3,5} | bottle 0,2 l | 2,80 |
| Schweppes Ginger Ale ¹ | bottle 0,2 l | 2,80 |
| Schweppes Tonic Water ³ | bottle 0,2 l | 2,80 |
| Red Bull ^{1,2,7} | can 0,25 l | 3,40 |

Juicy Spritzers

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|----------------------------------------------|-------|------|
| Apple Juice Spritzer | 0,4 l | 3,50 |
| Orange Juice Spritzer | 0,4 l | 3,50 |
| Cherry Nectar Spritzer | 0,4 l | 3,50 |
| Banana Nectar Spritzer | 0,4 l | 3,50 |
| Mango Nectar Spritzer | 0,4 l | 3,60 |
| Guava Nectar Spritzer | 0,4 l | 3,60 |
| Lychee Nectar Spritzer | 0,4 l | 3,60 |
| Pineapple and Coconut Nectar Spritzer | 0,4 l | 3,60 |

Juices and Nectars

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|-------------------------------------|-------|-------|
| | 0,2 l | 0,4 l |
| Apple Juice | 2,50 | 4,00 |
| Orange Juice | 2,50 | 4,00 |
| Cherry Nectar | 2,50 | 4,00 |
| Banana Nectar | 2,70 | 4,00 |
| Mango Nectar | 2,70 | 4,00 |
| Guava Nectar | 2,70 | 4,00 |
| Passion Fruit Nectar | 2,70 | 4,00 |
| Pineapple Nectar | 2,70 | 4,00 |
| Pineapple and Coconut Nectar | 2,70 | 4,00 |
| Lychee Nectar | 2,70 | 4,00 |
| KiBa Cherry / Banana Nectar | 2,70 | 4,00 |

Indian Soft Drinks

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|---------------------------------------------|-------|-------|
| | 0,2 l | 0,4 l |
| Lassi salty with natural yoghurt | 2,65 | 4,00 |
| Lassi sweet with natural yoghurt | 2,65 | 4,00 |
| Mango Lassi with natural yoghurt | 2,65 | 4,00 |
| Mango Shake with fresh milk | 2,65 | 4,00 |
| Banana Lassi with natural yoghurt | 2,65 | 4,00 |

Hot Beverages

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|------------------------------------------------------------|------|
| Glass of original Indian Tea (Yogi Tea) | 1,95 |
| Glass of Peppermint Tea | 2,10 |
| Glass of Green Tea | 2,10 |
| Glass of Assam Tea | 2,10 |
| Glass of Camomile Tea | 2,10 |
| Glass of Earl Grey Tea | 2,10 |
| Glass of Darjeeling Tea | 2,10 |
| Glass of Fruit Tea | 2,10 |
| Glass of Orange Tea | 2,10 |
| Glass of Fennel Tea | 2,10 |
| Glass of Jasmin Tea | 2,10 |
| Glass of Burner blades Tea | 2,10 |
| Glass of Rosehips Tea | 2,10 |
| Glass of fresh Peppermint Tea | 2,50 |
| Glass of fresh Ginger Tea | 2,50 |
| Cup of Coffee | 2,10 |
| Espresso | 1,95 |
| Double Espresso | 3,60 |
| Cappuccino | 2,50 |
| White Coffee | 3,10 |
| Hot Chocolate with or without milk foam or cream | 3,10 |
| Latte Macchiato | 3,10 |
| Espresso Macchiato | 2,10 |
| Cup of Grain Coffee | 2,10 |
| White Grain Coffee | 3,10 |

Sparkling Wine

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|---------------------------------------------------------------------------------------|---------------|-------|
| Prosecco del Vinito | 0,10 l | 2,90 |
| Brut, Classique, Loire Bottle fermentation, dry, finely beaded and crisp | bottle 0,75 l | 19,00 |
| Sparkling Mango Wine | 0,10 l | 2,90 |
| Sparkling Guava Wine | 0,10 l | 2,90 |
| Sparkling Pineapple Coconut Wine | 0,10 l | 2,90 |
| Sparkling Lychee Wine | 0,10 l | 2,90 |

Beer

- draught -

| | | |
|-------------------------|--------|--------|
| | 0,30 l | 0,50 l |
| Carlsberg | 2,60 | 3,40 |
| Lübzer | 2,60 | 3,40 |
| Duckstein | 2,70 | 3,50 |
| Sona Indian beer | 2,40 | 3,20 |

- bottled beer -

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|-----------------------------------------|---------------|------|
| Erdinger Hefeweizen light | bottle 0,50 l | 3,40 |
| Erdinger Hefeweizen dark | bottle 0,50 l | 3,40 |
| Erdinger Kristallweizen | bottle 0,50 l | 3,40 |
| Erdinger non-alcoholic | bottle 0,50 l | 3,40 |
| Cobra Indian beer | bottle 0,33 l | 2,80 |
| King Fisher Indian Bier | bottle 0,33 l | 2,90 |
| Lübzer Lemon ⁶ | bottle 0,33 l | 2,80 |
| Lübzer non-alcoholic | bottle 0,33 l | 2,70 |
| Beck's | bottle 0,33 l | 2,80 |
| Corona ⁵ Mexican beer | bottle 0,33 l | 3,30 |

Whisky

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|------------------------------------------------|------|------|
| Jim Beam | 4 cl | 5,10 |
| Ballantines ¹ | 4 cl | 5,10 |
| Johnnie Walker ¹ Red Label | 4 cl | 5,10 |
| Johnnie Walker ¹ Black Label | 4 cl | 5,80 |
| Jack Daniel's | 4 cl | 5,80 |
| Tullamore Dew ¹ | 4 cl | 5,80 |
| Chivas Regal ¹ | 4 cl | 6,20 |

All Whiskys with extra shot

e.g. Cola^{1,2}, Soda, etc. + 1,00€

Aperitif

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|---------------------------------------------|------|------|
| Martini dry, bianco or rosso | 5 cl | 2,90 |
| Pernod ¹ | 4 cl | 2,90 |
| Sherry Sandeman dry, medium or secco | 5 cl | 2,40 |
| Campari ¹ /Soda | 4 cl | 4,90 |
| Aperol ¹ Spritz | | 4,90 |

Digestif

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|-----------------------------------------------------------------|------|------|
| Averna ¹ on ice and lemon | 2 cl | 2,90 |
| Ramazotti ¹ on ice and lemon | 2 cl | 2,90 |
| Cynar ¹ on ice and lemon | 2 cl | 2,50 |
| Fernet Branca | 2 cl | 2,90 |
| Fernet Menta | 2 cl | 2,90 |
| Grappa di Chardonnay | 2 cl | 2,90 |
| Grappa di Moscato smooth | 2 cl | 2,90 |
| Amaretto ¹ | 2 cl | 2,70 |
| Jägermeister | 2 cl | 2,70 |
| Mango Schnaps clear | 2 cl | 2,50 |
| Mango-, Lychee-, Coco ¹ - or Guava Schnaps | 2 cl | 2,50 |

Spirits

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|-----------------------------------------------------|------|------|
| Baileys ¹ | 2 cl | 2,90 |
| Sambuca | 2 cl | 2,70 |
| Old Monk ¹ 7 years old Indian rum | 2 cl | 3,10 |
| Vecchia Romagna ¹ | 2 cl | 2,70 |
| Remy Martin V.S.O.P. ⁶ | 2 cl | 3,40 |
| Osborne Veterano ¹ | 2 cl | 3,30 |
| Gordon's Dry Gin | 2 cl | 2,60 |
| Tequila Silver | 2 cl | 2,90 |
| Tequila Gold ¹ | 2 cl | 2,90 |
| Vodka Absolut | 2 cl | 2,90 |
| Vodka Smirnoff | 2 cl | 2,90 |
| Wodka Gorbatschow | 2 cl | 2,90 |
| Asbach Uralt | 2 cl | 3,20 |
| Bombay Gin | 2 cl | 3,10 |
| Hennessy Cognac | 2 cl | 3,80 |

Red Wine by the Glass

| | | 0,2 l | 0,5 l |
|----------------|---------------------------------------------------------------------------------|-------------|-------------|
| <i>Italy:</i> | Bardolino D.O.C., Villa Rocca dry, light and bright | 3,80 | 8,50 |
| <i>Spain:</i> | Tempranillo, Clos de Tori Bas dry, velvety berry aromas, long lasting | 3,90 | 8,90 |
| <i>France:</i> | Cabernet Sauvignon V.D.P., Pays d'Oc dry, strong and full-bodied | 3,80 | 8,50 |
| <i>Chile:</i> | Merlot, Vina Marquez, Curico Valley dry, full-bodied and smooth | 3,90 | 8,90 |
| | Red Wine Spritzer | 3,90 | 7,90 |

White Wine by the Glass

| | | 0,2 l | 0,5 l |
|-----------------|--------------------------------------------------------------------------------------------|-------------|-------------|
| <i>Italy:</i> | Chardonnay del Vineto, I.G.T., Villa Rocca balanced fruit and acid, full-bodied | 3,80 | 8,50 |
| <i>Spain:</i> | Rioja, can Chales dry, lively, aromatic and mild acid | 3,80 | 8,50 |
| <i>Germany:</i> | Riesling Trocken, Mosel Q.B.A sprightly and exciting | 3,80 | 8,50 |
| <i>France:</i> | Bordeaux, Entre Deux Mers, A.O.C. dry, fresh and fruity | 3,90 | 8,60 |
| <i>Italy:</i> | Bardolino Chiaretto, D.O.C. (Rosé) dry, balanced fruit and acid and full bouquet | 3,70 | 8,20 |
| | White Wine Spritzer | 3,90 | 7,90 |

Wine by the Bottle - red

| | | | |
|----------------|-----------------------------------------------------------------------------------------------------|----------------------|--------------|
| <i>Italy:</i> | Nero d'Avola D.O.C., Sizilien dry, velvety and full-bodied | <i>bottle 0,75 l</i> | 19,90 |
| <i>Spain:</i> | Herminia Crianza Roja D.O. animating fruit, wood and vanilla flavours | <i>bottle 0,75 l</i> | 21,90 |
| <i>Chile:</i> | Viu Manet Merlot, Chile fragrance of dark berries, long lasting | <i>bottle 0,75 l</i> | 23,90 |
| <i>France:</i> | Carigan Dom. Nizas A.O.C from old vines, concentrated, expressive | <i>bottle 0,75 l</i> | 22,90 |
| <i>India:</i> | Indian Red Wine dry, subtle flavour, recommended for meat dishes | <i>bottle 0,75 l</i> | 21,50 |
| <i>Italy:</i> | Barbera del Monferato D.O.C. Piemont rich, spicy earthy aromas with well integrated fruit | <i>bottle 0,75 l</i> | 23,90 |

Wine by the Bottle - white

| | | | |
|-----------------|-------------------------------------------------------------------------------------------------------------|----------------------|--------------|
| <i>France:</i> | Entre Deux Meres A.O.C fresh, well-balanced white wine with discreet acidity | <i>bottle 0,75 l</i> | 18,90 |
| <i>Germany:</i> | Pinot blanc Spätlese, trocken grower's bottling Moselle, dense, with good structure and abundance | <i>bottle 0,75 l</i> | 19,90 |
| <i>Spain:</i> | Herminia blanco D.O. Rioja lively and fresh with ripe fruit flavours | <i>bottle 0,75 l</i> | 18,90 |
| <i>India:</i> | Indian White Wine dry and soft, recommended with meat and fish dishes | <i>bottle 0,75 l</i> | 21,40 |

Wine by the Bottle - rosé

| | | | |
|----------------|-------------------------------------------------------------------------------------|----------------------|--------------|
| <i>France:</i> | QEF rosé Mediterrane, Dom. Quiot Syrah grape, dry, complex fruit flavours | <i>bottle 0,75 l</i> | 16,90 |
|----------------|-------------------------------------------------------------------------------------|----------------------|--------------|

1) dye, 2) caffeine, 3) quinine, 5) antioxidant, 6) sweetener

All prices in Euro including VAT! Errors and misprints reserved.



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