



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

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.

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

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

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

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, onions, 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

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

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

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

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

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 with peppers, onions, ginger and garlic in piquant soy chilli sauce	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

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)

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

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 Penggang 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

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, peppers, onions, fresh tomatoes and mixed herbs in curry cream sauce	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

195 Exotic Fruit Cream Salad garnished with seven year old Indian rum (Old Monk1)	3,10	291 Kulfi Ice saffron pistachio almond flavour	4,90
196 Gulab Jamun <i>2 balls</i> honey balls, slightly fried, marinated in honey rose water	4,20	292 Coconut Ice Cream	4,90
197 Banana Honey Dream roasted banana in honey	4,50	293 Mango Ice Cream	4,90
		295 Lychee Ice Cream	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**

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**

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**

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**

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

Soft Drinks

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

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	2,50
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

	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

	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

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

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 -

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

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

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

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

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
Italy:	Bardolino D.O.C., Villa Rocca dry, light and bright	3,80	8,50
Spain:	Tempranillo, Clos de Tori Bas dry, velvety berry aromas, long lasting	3,90	8,90
France:	Cabernet Sauvignon V.D.P., Pays d'Oc dry, strong and full-bodied	3,80	8,50
Chile:	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
Italy:	Chardonnay del Vineto, I.G.T., Villa Rocca balanced fruit and acid, full-bodied	3,80	8,50
Spain:	Rioja, can Chales dry, lively, aromatic and mild acid	3,80	8,50
Germany:	Riesling Trocken, Mosel Q.B.A sprightly and exciting	3,80	8,50
France:	Bordeaux, Entre Deux Mers, A.O.C. dry, fresh and fruity	3,90	8,60
Italy:	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

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

Wine by the Bottle - white

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

Wine by the Bottle - rosé

France:	QEF rosé Mediterrane, Dom. Quiot Syrah grape, dry, complex fruit flavours	bottle 0,75 l	16,90
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1) dye, 2) caffeine, 3) quinine, 5) antioxidant, 6) sweetener

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



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