



4x in Berlin

*Feuerbachstraße 31
12163 Berlin - Steglitz*

Tel.: 030 - 23 88 67 11

*Tempelhofer Damm 214
12099 Berlin - Tempelhof*

Tel.: 030 - 75 44 33 66

*Kirchhainer Damm 1
12309 Berlin - Lichtenrade*

Tel.: 030 - 55 46 23 43

*Brandenburgische Straße 22
10707 Berlin - Wilmersdorf*

Tel.: 030 - 88 70 27 59

Card with Allergenic Ingredients

www.amma-berlin.de

info@amma-berlin.de

Soups

1	Madras Rasam red lentil soup after delicious Southern Indian taste	3,00	5	Garam Shorba <i>hot</i> sour-hot soup with grilled lamb or fresh vegetables of your choice	3,40
2	Vegetarian Soup mixed vegetable soup, seasoned lightly	3,10	7	Macao Wan Tan (15) aromatic and creamy soup with 11 different herbs and spices, garnished with golden fried wontons (15), filled with chopped chicken or vegetables	3,30
3	Tomato Soup tomato soup made from fresh tomatoes, garnished with cream (21)	3,30			
4	Mulligatawney Soup typically Indian curry soup with chicken (a chicken soup garnished lightly)	3,30			

Salads

15	Hara Bhara Salad <i>small</i> small green salad with dressing (28)	3,15	18	Raita yoghurt (21) with chopped cucumber & tomatoes	3,00
16	Hara Bhara Salad <i>large</i> large green salad with dressing (28)	4,40	19	Singapur Chicken fine salad with chicken and cabbage strips	5,50
17	Punjabi Raita yoghurt (21) with boiled potatoes and special Indian spices	2,70	20	Amma Shahi Salad exotic salad with fruits	6,20

Pakorras

Pakorras are dipped in chick pea dough and fried afterwards.

26	Ghobi Pakora cauliflower	3,40	33	Chicken Wings marinated chicken wings, grilled in genuine Indian clay oven	4,60
27	Onion Bhaji onions strips	3,60	34	Vegetarian Starter Platter (21) an assortment of aforementioned vegetarian starters	6,80
28	Baingan Pakora eggplant	3,60	35	Mixed Starter Platter (21) an assortment of vegetarian Pakoras and Chicken Pakora (15)	9,90
29	Khumbi Pakora mushrooms	3,60			
30	Chicken Pakora breaded (15) chicken fillet	4,00			
31	Scampi Pakora seasoned king prawns (16)	5,80			
32	Paneer Pakora homemade fresh cream cheese (21)	3,50			

Side Dishes

40	Pappadam crispy bread (15) made from chick pea flour & black pepper	0,60	46	Garlic Naan flat wheat bread (15,21) with Indian garlic paste baked crispy in the tandoor	2,50
41	Basmati Rice Indian fragrant rice	1,90	48	Roti flat whole grain bread (15) baked crispy in the tandoor	2,10
42	Mix Pickles pickled hot Indian vegetables	1,50	49	Butter Naan flat wheat bread (15,21) with Indian butter (21) and two kinds of sesame (25)	2,40
43	Mango Chutney pickled mango in sweet-sour sauce	1,50	50	Cheese Naan flat wheat bread (15,21) filled with fresh cream cheese (21) baked in the tandoor	3,30
44	Bhatura fried wheat bread (15,21)	1,90	51	Chips	2,80
45	Naan flat wheat bread (15,21) baked crispy in the tandoor	2,10			

Starters

55	Poh Pia homemade spring rolls (15), filled with exotically seasoned vegetables	3,60	57	Wan Tan crispy dumplings (15), filled with vegetables and selected Asian herbs	3,80
56	Satte Gai marinated chicken fillet skewer, coated with our secret mixture of spices	4,50	58	Aloa Tikke potatoes with fresh basil, coriander and green peppers, infolded crisply (15)	3,90

Vegetarian

60	Dal Makhni mixed lentils fried in butter (21), with onions, ginger & tomatoes	8,20	71	Sabji Jhalfrezi mixed vegetables in seasoned curry sauce and fresh tomatoes	9,50
61	Sabji mixed fresh vegetables with cream cheese (21) in curry sauce	8,70	72	Shahi Baingan eggplant filled with grated cheese (21), carrots, cauliflower and nuts (22) in special tomato cream sauce (21)	9,70
62	Aloo Gobhi fresh cauliflower and potatoes with ginger, garlic and tomatoes cooked after special Northern Indian taste	9,40	73	Punjabi Mirch green peppers filled with potatoes and mixed vegetables in a mild special sauce with nuts (22) and raisins (28)	9,70
63	Palak Paneer homemade fresh cream cheese (21) with spinach fried in different spices	9,00	77	Paneer Chili grilled homemade Indian cream cheese (21) with peppers, ginger and garlic, in piquant soy (20) chilli sauce	11,50
65	Pindi Channa chickpeas with fresh tomatoes in special spices	8,40	79	Vegetable Amma fresh vegetables in a heavenly sauce of cashew nuts (22), almonds (22), coconut cream and grated cream cheese (21), seasoned with lime leaves and Thai basil	10,10
66	Matter Paneer homemade fresh cream cheese (21) with green peas in special mild sauce	9,70	80	Tofu Special juicy, fried tofu (20) in a red Thai curry sauce with fresh Thai vegetables, garnished with lime leaves	10,10
67	Khumbi Paneer Masala fresh mushrooms with homemade cream cheese (21), green peas, raisins (28), almonds (22) and cashew nuts (22) in cream sauce (21)	9,70	81	Phuket Masala fried tofu (20) in a green Malayan curry sauce with broccoli and Far Eastern vegetables	9,90
68	Shahi Paneer homemade cream cheese (21) with cashew nuts (22) and raisins (28) in butter tomato cream sauce (21)	10,40	82	Vegetable Taipei mixed fresh vegetables in a creamy peanut sauce (19), seasoned with exotic curry sauce	9,70
69	Malai Kofta potato balls, cream cheese (21) and mixed vegetables with almonds (22), raisins (28) and cashew nuts (22) cooked in special cheese cream sauce (21)	10,10			
70	Paneer Jhalfrezi <i>medium hot</i> homemade fresh cream cheese (21) in seasoned curry sauce with fried cauliflower, peppers, ginger, garlic and fresh tomatoes	11,00			

All dishes are served with basmati rice and salad.

List of Allergenic Ingredients (red numbers):

15) Cereals containing gluten, 16) Crustaceans, 18) Fish, 19) Peanuts, 20) Sojabean, 21) Milk, 22) Nuts,
25) Sesame seeds, 28) Sulphur dioxide and sulphites

Biryanis

85	Vegetable Biryani stewed basmati rice, fried with fresh vegetables, nuts (22), raisins (28) and balanced spices	9,10	89	Scampi Biryani fried king prawns (16), stewed with basmati rice, vegetables, Oriental spices, nuts (22) and raisins (28)	13,70
86	Chicken Biryani tender pieces of chicken fillet, made with stewed basmati rice, onions, peppers, raisins (28), nuts (22) and almonds (22) in a special mixture of Biryani spices	9,40	90	Rice Peking fried duck, stewed with basmati rice, onions, peppers, soybean sprouts (20), fresh vegetables and Oriental spices	11,10
87	Mutton Biryani tender pieces of lamb, stewed with basmati rice and fresh vegetables, garnished with nuts (22) and raisins (28)	10,70	91	Amma Singapore Special basmati rice with stewed scampi (16), lamb, chicken and vegetables in a special Far Eastern mixture of spices	13,00

Noodles

95	Noodles Pulau noodles fried with spring onions, peppers, soybean sprouts (20), carrots, fresh ginger & coriander, seasoned with light soy sauce (20)	7,20	98	Bami Goreng noodles with chicken fillet, shrimps (16), soybean sprouts (20), peppers and crunchy vegetables, completed with a special curry sauce	10,00
96	Noodles Yangon <i>slightly hot</i> noodles with chicken breast fillet, soybean sprouts (20), crunchy vegetables, ginger, peppers & fresh coriander, seasoned with sweet-sour sauce	9,10	99	Laksa Asam <i>fiery hot</i> noodles with king prawns (16), seasoned with Cilantro, 3 kinds of chilli and crunchy vegetables	11,10
97	Noodles Amma Special noodles with tender lamb, soybean sprouts (20), carrots, ginger, peppers, fresh vegetables & coriander	9,70			

Tandoori / Grill Specialities from a genuine Indian clay oven

105	Chicken Tandoori grilled chicken with bone, marinated in a exotic mixture of different spices	11,90	111	Mutton Tikka tender pieces of lamb, grilled with ginger, peppers, onions and fresh tomatoes in a special mixture of spices	13,90
106	Chicken Tikka grilled pieces of boneless chicken fillet in a special yoghurt cream sauce (21) fried with peppers, onions, ginger & fresh tomatoes	13,50	112	Amma Mixed Grill grilled chicken, lamb, homemade cream cheese (21) and scampi (16) with onions, peppers, fresh tomatoes and ginger, served with bread (15)	14,50
107	Chicken Seekh Kebab chopped chicken fillet, grilled with peppers, onions and tomatoes in a well-balanced mixture of spices	13,90	113	Fish Tikka redfish fillet (18) marinated in fine spices and herbs, grilled with fresh peppers & tomatoes	13,90
109	Paneer Tikka Masala homemade, fresh, grilled cream cheese (21), marinated in special yoghurt cream sauce (21) with peppers, onions, fresh tomatoes & ginger	14,10	114	Scampi Tandoori grilled king prawns (16) marinated in special yoghurt cream sauce (21) with peppers, onions, fresh tomatoes & ginger	15,10
110	Batak Tikka pieces of duck, grilled with peppers, tomatoes & ginger in a well-balanced mixture of spices	14,90			

All dishes are served with basmati rice and salad.

Chicken

120	Chicken Curry chicken fillet in curry sauce after delicious Indian taste	9,70	131	Chicken Chili <i>hot</i> chicken fillet with peppers, onions, ginger and garlic in piquant soy chilli sauce (20)	12,40
121	Chicken Sabji chicken fillet with mixed vegetables in a special mild sauce	10,10	132	Malai Tikka grilled pieces of chicken fillet in a cashew cream cheese sauce (21,22) with peppers, onions, garlic and ginger	13,10
122	Chicken Jakhni chicken, marinated in a ginger garlic paste for 12 hours, grilled, in a yoghurt tomato cream sauce (21) with almonds (22)	10,40	133	Chicken Badami grilled pieces of chicken fillet in a cashew cream cheese sauce (21,22) with rice and salad	12,10
123	Chicken Himalaya chicken fillet fried with peppers and fresh cream cheese (21) in a special cream sauce (21)	10,80	134	Children's Menu <i>until age 12</i> lightly seasoned chicken or vegetables in mild cream sauce (21) with rice	6,40
124	Murgh Makhni juicy pieces of tandoori chicken, grilled with delicious spices, in a butter tomato cream sauce (21)	11,10	135	Chicken Mango juicy pieces of chicken breast fillet in a mango sauce with Far Eastern spices & almonds (22)	10,10
125	Chicken "Saagwala" chicken fillet in spinach with fresh ginger and garlic after delicious Indian taste	10,40	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	10,40
126	Chicken Korma pieces of chicken fillet in a mild cream sauce (21) of spices, grated cream cheese (21), almonds (22), raisins (28) and cashew nuts (22)	11,40	137	Sumba Chicken chicken breast in a piquant peanut cashew sauce (19,22) on crunchy vegetables	11,00
127	Chicken Banglori <i>medium hot</i> chicken fillet with pineapple, peppers, fresh ginger and garlic with exotic spices	11,40	138	Chicken Singapore fried chicken fillet with peppers, bamboo and fresh broccoli in a special green sauce with Oriental spices & fresh coriander	11,00
128	Chicken Madras <i>hot</i> chicken fillet with coconut flakes in a special mixture of spices after delicious Southern Indian taste	11,10	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	11,40
129	Chicken Vindaloo <i>hot</i> chicken fillet with potatoes, ginger, peppers & fresh tomatoes after Southern Indian taste	11,00			
130	Chicken Jhalfrezi <i>medium hot</i> chicken fillet with fresh tomatoes, onions, peppers, ginger and baked (15) cauliflower, well-seasoned after Northern Indian taste	11,40			

All dishes are served with basmati rice and salad.

List of Allergenic Ingredients (red numbers):

15) Cereals containing gluten, 16) Crustaceans, 18) Fish, 19) Peanuts, 20) Sojabean, 21) Milk, 22) Nuts, 25) Sesame seeds, 28) Sulphur dioxide and sulphites

Lamb

145	Lamb Curry lamb in a curry sauce cooked after delicious Indian taste	10,70	152	Sukha Banglor <i>medium hot</i> lamb with pineapple, peppers, fresh ginger & garlic with mixed with exotic spices	12,00
146	Lamb Sabji tender lamb cooked with mixed vegetables in special Indian spices	11,00	153	Lamb Madras <i>hot</i> lamb with coconut flakes in a special mixture of spices after delicious Southern Indian taste	11,90
147	Lamb Jakhni marinated lamb prepared after special Indian taste in a yoghurt sauce (21) with almonds (22)	11,40	154	Lamb Vindaloo <i>hot</i> lamb with potatoes, peppers, tomatoes & onions in a piquant curry sauce cooked after Southern Indian taste	11,00
148	Mutton Josh lamb in a well-balanced spicy mixture of onions, garlic, ginger and peppers in a red curry sauce	11,30	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	11,40
149	Lamb Kadai <i>medium hot</i> marinated lamb, fried with garlic, onions, peppers, fresh ginger and spices	11,80	156	Lamb Mango juicy lamb in a mango sauce with Malayan spices, lime leaves and almonds (22)	11,40
150	Lamb "Saagwala" lamb in spinach, fried with onions, fresh ginger and garlic	11,40			
151	Lamb Korma tender lamb in a mild cream sauce (21) of spices, grated cream cheese (21), cashew nuts (22), raisins (28) & almonds (22)	12,00			

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 (21) with almonds (22)	12,50	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	14,50
161	Batak Masala duck with ginger, garlic, peppers, onions, fresh tomatoes and mixed herbs in curry cream sauce (21)	12,80	169	Duck Manama tender pieces of duck breast fillet in hot sauce, seasoned with chilli, garlic, ginger & lemon grass	14,90
162	Batak Madras <i>medium hot</i> duck with coconut flakes in a special mixture of spices after delicious Southern Indian taste	13,80	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	14,90
163	Batak Sabji duck with mixed fresh vegetables with ginger, garlic & tomatoes cooked after special Northern Indian taste	13,90	171	Duck Amma tender crispy duck fillet in a heavenly sauce of cashew nuts (22), almonds (22), coconut cream and grated cream cheese (21), seasoned with lime leaves and fresh basil	15,20
165	Duck Peking marinated pieces of duck breast fillet with mixed vegetables in a creamy peanut sauce (19), seasoned with red curry	13,20			
166	Duck Taipei <i>medium hot</i> tender pieces of duck breast fillet fried with peppers & onions, in a soy Szechuan sauce (20)	13,60			
167	Duck Kambodscha <i>slightly hot</i> duck breast fillet marinated in Singaporean spices, served in a dark honey sauce with fresh vegetables	13,90			

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 (21) , Chicken Madras and Lamb Curry)	15,20	176 Amma Thali an assortment of three delicious vegetarian dishes (Palak Aloo, Matter Paneer (21) and Malai Kofta (21,22,28))	14,90
--	--------------	--	--------------

All dishes are served with basmati rice, salad & three delicious sauces.

Maschli - Fish ⁽¹⁸⁾

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 (19,22) 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 & tomatoes cooked after an old Northern Indian taste	12,10	188 Fish Mango redfish fillet in a mango sauce with Far Eastern spices, lime leaves & almonds (22)	11,10

All dishes are served with basmati rice and salad.

Prawns ⁽¹⁶⁾

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	12,90	183 Scampi Masala king prawns with ginger, garlic and mixed spices, fried in fine Indian herbs	13,90
191 Scampi Mamilla king prawns prepared after a special Amma taste with delicious spices & almonds (22) in a mild yoghurt sauce (21)	14,20	184 Scampi Dahiwala king prawns prepared after a special Indian taste with delicious spices, peppers and almonds (22) in a yoghurt sauce (21)	14,20
192 Prawns Lolotai crispy king prawns, with fresh vegetables, marinated in special spices, served in a dark honey sauce	14,50	185 Scampi Madras <i>medium hot</i> king prawns with coconut flakes in a special mixture of spices after delicious Southern Indian taste	14,50

All dishes are served with basmati rice and salad.

Dessert

195 Exotic Fruit Cream Salad garnished with seven year old Indian rum (Old Monk ¹)	3,10	291 Kulfi Ice (21) with following flavours: saffron, pistachio or almond	4,90
196 Gulab Jamun <i>2 balls</i> honey balls (15) , slightly fried, marinated in honey rose water	4,20	292 Coconut Ice Cream (21) with fresh coconut flakes	4,90
		293 Mango Ice Cream (21) with fruity pieces of mango	4,90
		295 Lychee Ice Cream (21) with fruity pieces of lychee	4,90
		296 Vanilla Nut Ice Cream (21,22) vanilla with roasted cashew nuts in honey	4,90

Platters

„Amma“ Platter

- **Aperitif** / Martini (28)
- **Soup** / red lentil soup after Southern Indian taste
- **Pindi Channa** / chickpeas in a special sauce with tomatoes
- **Shahi Baingan** / eggplant with cheese (21) in tomato sauce
- **Khumbi Paneer Masala** / mushrooms with cheese in cream sauce (21)
- **Palak Paneer** / spinach with cream cheese (21)
- served with basmati rice, fresh salad, Mango Chutney, Mix Pickles and three sauces
- **Dessert**

200	for two	33,60
201	for three	44,60
202	for four	56,60

„Shahi“ Platter

- **Aperitif** / sparkling guava wine (28)
- **Onion Bhaji** / onions strips
- **Lamb Shahi Korma** / lamb in a cheese cream sauce (21)
- **Butter Chicken** / grilled pieces of chicken in a butter tomato cream sauce (21)
- **Sabji Masala** / fresh vegetables with chopped nuts (22) and raisins (22) in cheese sauce (21)
- served with basmati rice, fresh salad, Mix Pickles, bread (15) and three sauces
- **Dessert**

203	for two	34,50
204	for three	45,50
205	for four	56,70

„Punjabi“ Platter

*Our recommendation
for everyone who
like it spicy*

- **Aperitif** / sparkling mango wine (28)
- **Soup** / red lentil soup
- **Lamb Madras** / lamb with coconut flakes after Southern Indian taste
- **Paneer Jhalfrezi** / homemade cream cheese (21) 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 (21)
- served with basmati rice, fresh salad, Mix Pickles, Chutney and bread (15)
- **Dessert**

206	for two	35,50
207	for three	46,80
208	for four	56,70

„Bombay“ Platter

- **Aperitif** / sparkling pineapple coconut wine (28)
- **Soup** / aromatic cream soup (21) with 11 different herbs, garnished with wontons (15)
- **Paneer Amma** / homemade fresh cream cheese (21) with fresh fruits in curry cream sauce (21) with cashew nuts (22), almonds (22) and raisins (28)
- **Duck Masala** / duck with ginger, garlic, peppers, onions, fresh tomatoes and mixed herbs in curry cream sauce (21)
- **Bali Scampi** / king prawns (16) 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 (15) and three sauces
- **Dessert**

209	for two	36,90
210	for three	48,50
211	for four	61,90

Soft drinks

Spreequell Classic	0,25 l	2,40
Spreequell Classic	0,75 l	5,60
Spreequell Naturell	0,25 l	2,40
Spreequell Naturell	0,75 l	5,60
	0,2 l	0,4 l
Coca-Cola ^{1,2}	2,35	3,80
Coca-Cola light ^{1,2,6,13}	2,35	3,80
Fanta ^{1,5}	2,35	3,80
Sprite	2,35	3,80
Spezi ^{1,2,5}	2,35	3,80
Malztrunk ¹	Fl. 0,33 l	3,20
Schweppes Bitter Lemon ^{3,5}	Fl. 0,2 l	3,00
Schweppes Ginger Ale ¹	Fl. 0,2 l	3,00
Schweppes Tonic Water ³	Fl. 0,2 l	3,00

Juicy Spritzers

	0,4 l
Apple Juice Spritzer	3,70
Orange Juice Spritzer	3,70
Cherry Nectar Spritzer	3,70
Banana Nectar Spritzer	2,70
Mango Nectar Spritzer	3,80
Guava Nectar Spritzer	3,80
Lychee Nectar Spritzer	3,80
Pineapple & Coconut Nectar Spritzer	3,80

Juices & Nectars

	0,2 l	0,4 l
Apple Juice	2,70	4,20
Orange Juice	2,70	4,20
Cherry Nectar	2,70	4,20
Banana Nectar	2,90	4,20
Mango Nectar	2,90	4,20
Guava Nectar	2,90	4,20
Passion Fruit Nectar	2,90	4,20
Pineapple Nectar	2,90	4,20
Pineapple & Coconut Nectar	2,90	4,20
Lychee Nectar	2,90	4,20
KiBa	2,90	4,20
Cherry / Banana Nectar		

Indian Soft Drinks

	0,25 l	0,4 l
Lassi salty ⁽²¹⁾	2,85	4,20
with natural yoghurt		
Lassi sweet ⁽²¹⁾	2,85	4,20
with natural yoghurt		
Mango Lassi ⁽²¹⁾	2,85	4,20
with natural yoghurt		
Mango Shake ⁽²¹⁾	2,85	4,20
with fresh milk		
Banana Lassi ⁽²¹⁾	2,85	4,20
with natural yoghurt		

Hot Beverages

Glass of Indian Tea ⁽²¹⁾ (Yogi Tea)	2,15
Glass of Peppermint Tea	2,30
Glass of Green Tea	2,30
Glass of Assam Tea	2,30
Glass of Camomile Tea	2,30
Glass of Earl Grey Tea	2,30
Glass of Darjeeling Tea	2,30
Glass of Fruit Tea	2,30
Glass of Orange Tea	2,30
Glass of Fennel Tea	2,30
Glass of Jasmine Tea	2,30
Glass of Nettle Tea	2,30
Glass of Rosehips Tea	2,30
Glass of fresh Mint Tea	2,70
Glass of fresh Ginger Tea	2,70
Cup of Coffee	2,30
Espresso	2,15
Cappuccino ⁽²¹⁾	2,70
White Coffee ⁽²¹⁾	3,30
Chocolate ⁽²¹⁾	3,30
with or without foamed milk or whipped cream	
Latte Macchiato ⁽²¹⁾	3,30
Espresso Macchiato ⁽²¹⁾	2,30
Cup of Grain Coffee ⁽¹⁵⁾	2,30
White Grain Coffee ^(15,21)	3,30

Beer ⁽¹⁵⁾

- draught -

	<i>0,3 l</i>	<i>0,5 l</i>
Carlsberg	2,90	3,70
Lübzer Pils	2,90	3,70
Duckstein Dunkel	2,90	3,70
Sona Indian beer	2,70	3,50

- bottled beer -

Erdinger Hefeweizen light	<i>bottle 0,50 l</i>	3,60
Erdinger Hefeweizen dark	<i>bottle 0,50 l</i>	3,60
Erdinger Kristallweizen	<i>bottle 0,50 l</i>	3,60
Erdinger Alkoholfrei non-alcoholic	<i>bottle 0,50 l</i>	3,60
Cobra Indian beer	<i>bottle 0,33 l</i>	3,00
King Fisher Indian beer	<i>bottle 0,33 l</i>	3,10
Lübzer non-alcoholic	<i>bottle 0,33 l</i>	2,90
Lübzer Lemon⁶	<i>bottle 0,33 l</i>	3,00
Beck's	<i>bottle 0,33 l</i>	3,00
Corona⁵ Mexican beer	<i>bottle 0,33 l</i>	3,50

Sparkling Wine ⁽²⁸⁾

Prosecco del Vinito	<i>0,10 l</i>	3,10
Brut, Classique, Loire Bottle fermentation, dry, finely beaded and crisp	<i>bottle 0,75 l</i>	19,20
Sparkling Mango Wine	<i>0,10 l</i>	3,10
Sparkling Guava Wine	<i>0,10 l</i>	3,10
Sparkling Pineapple Coconut Wine	<i>0,10 l</i>	3,10
Sparkling Lychee Wine	<i>0,10 l</i>	3,10

Whisky

	<i>2 cl</i>	<i>4 cl</i>
Jim Beam	3,20	5,40
Ballantines¹	3,20	5,40
Johnnie Walker¹ Red Label	3,20	5,40
Johnnie Walker¹ Black Label	3,40	6,10
Jack Daniel's	3,50	6,10
Tullamore Dew¹	3,50	6,10
Jameson¹	3,50	6,10
Chivas Regal¹	4,10	6,50

All Whiskys with extra shot

e.g. Cola^{1,2}, Soda, etc. + 1,00€

Aperitif

Martini ⁽²⁸⁾ dry, bianco or rosso	<i>5 cl</i>	3,20
Pernod¹	<i>4 cl</i>	3,20
Sherry Sandeman ⁽²⁸⁾ dry, medium or secco	<i>5 cl</i>	2,70
Campari¹/Orange	<i>4 cl</i>	5,20
Campari¹/Soda	<i>4 cl</i>	5,20

Digestif

Baileys¹ ⁽²¹⁾	<i>2 cl</i>	3,20
Averna¹ on ice & lemon	<i>2 cl</i>	3,20
Ramazotti¹ on ice & lemon	<i>2 cl</i>	3,20
Cynar¹ on ice & lemon	<i>2 cl</i>	2,80
Fernet Branca	<i>2 cl</i>	3,20
Grappa di Chardonnay	<i>2 cl</i>	3,20
Grappa di Moscato smooth	<i>2 cl</i>	3,20
Amaretto¹ ⁽²²⁾	<i>2 cl</i>	3,00
Jägermeister	<i>2 cl</i>	3,00
Mango-Schnaps clear	<i>2 cl</i>	2,80
Mango-Lychee-Cocos¹	<i>2 cl</i>	2,80

Spirits

Old Monk¹ 7 years old Indian rum	<i>2 cl</i>	3,40
Hennessy¹	<i>2 cl</i>	4,10
Vecchia Romagna¹	<i>2 cl</i>	3,00
Asbach Uralt	<i>2 cl</i>	3,50
Remy Martin V.S.O.P⁶	<i>2 cl</i>	3,70
Osborne Veterano¹	<i>2 cl</i>	3,60
Gordon's Dry Gin	<i>2 cl</i>	2,90
Sambuca	<i>2 cl</i>	3,00
Tequila Silver	<i>2 cl</i>	3,20
Tequila Gold¹	<i>2 cl</i>	3,20
Vodka Absolut	<i>2 cl</i>	3,20
Vodka Smirnoff	<i>2 cl</i>	3,20
Wodka Gorbatschow	<i>2 cl</i>	3,20

List of Allergenic Ingredients (red numbers):

15) Cereals containing gluten, 16) Crustaceans, 18) Fish, 19) Peanuts, 20) Sojabeans, 21) Milk, 22) Nuts, 25) Sesame seeds, 28) Sulphur dioxide and sulphites

Red Wine ⁽²⁸⁾ by the Glass

		0,2 l	0,5 l
Italy:	Bardolino D.O.C., Villa Rocca dry, light and bright	4,10	8,80
Spain:	Tempranillo, Clos de Tori Bas dry, velvety berry aromas, long lasting	4,20	9,20
France:	Cabernet Sauvignon V.D.P., Pays d'Oc dry, strong and full-bodied	4,10	8,80
Chile:	Merlot, Vina Marquez, Curico Valley dry, full-bodied and smooth	4,20	9,20

White Wine ⁽²⁸⁾ by the Glass

		0,2 l	0,5 l
Italy:	Chardonnay del Vineto, I.G.T., Villa Rocca balanced fruit and acid, full-bodied	4,10	8,80
Spain:	Rioja, can Chales dry, lively, aromatic and mild acid	4,10	8,80
Germany:	Riesling Trocken, Mosel Q.B.A sprightly and exciting	4,10	8,80
France:	Bordeaux, Entre Deux Mers, A.O.C. dry, fresh and fruity	4,20	8,90
Italy:	Bardolino Chiaretto, D.O.C. (Rosé) dry, balanced fruit and acid and full bouquet	4,00	8,50
	Wine Spritzer	4,00	

Wine ⁽²⁸⁾ by the Bottle - red

Italy:	Nero d'Avola D.O.C., Sizilien dry, velvety and full-bodied	bottle 0,75 l	21,90
Spain:	Herminia Crianza Roja D.O. animating fruit, wood and vanilla flavours	bottle 0,75 l	23,90
Chile:	Viu Manet Merlot, Chile fragrance of dark berries, long lasting	bottle 0,75 l	25,90
France:	Carigan Dom. Nizas A.O.C from old vines, concentrated, expressive	bottle 0,75 l	24,90
India:	Indian Red Wine dry, subtle flavour, recommended for meat dishes	bottle 0,75 l	23,50
Italy:	Barbera del Monferato D.O.C. Piemont rich, spicy earthy aromas with well integrated fruit	bottle 0,75 l	25,90

Wine ⁽²⁸⁾ by the Bottle - white

France:	Entre Deux Meres A.O.C fresh, well-balanced white wine with discreet acidity	bottle 0,75 l	20,90
Germany:	Pinot blanc Spätlese, trocken grower's bottling Moselle, dense, with good structure and abundance	bottle 0,75 l	21,90
Spain:	Herminia blanco D.O. Rioja lively and fresh with ripe fruit flavours	bottle 0,75 l	20,90
India:	Indian White Wine dry and soft, recommended with meat & fish dishes	bottle 0,75 l	23,40

Wine ⁽²⁸⁾ by the Bottle - rosé

France:	QEF rosé Mediterrane, Dom. Quiot Syrah grape, dry, complex fruit flavours	bottle 0,75 l	18,90
---------	---	---------------	-------

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

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