



4x in Berlin

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Card with Allergenic Ingredients

Soups

- | | | | |
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| <p>1 Madras Rasam
red lentil soup after delicious Southern Indian taste</p> <p>2 Vegetarian Soup
mixed vegetable soup, seasoned lightly</p> <p>3 Tomato Soup
tomato soup made from fresh tomatoes, garnished with cream ⁽²¹⁾</p> | <p>2,90</p> <p>3,00</p> <p>3,20</p> | <p>4 Mulligatawney Soup
typically Indian lightly garnished curry soup with chicken</p> <p>5 Garam Shorba <i>hot</i>
sour-hot soup with grilled lamb or fresh vegetables of your choice</p> <p>6 Mushroom cream soup
a delicate mushroom soup with fresh mushrooms, indian herbs, garnished with cream¹⁴ ⁽²¹⁾</p> | <p>3,20</p> <p>3,30</p> <p>3,20</p> |
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Salads

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| <p>11 Bombay Scampi
green salad with roasted prawns ⁽¹⁶⁾, onions, peppers and tomatoes, seasoned lightly</p> <p>12 Hara Bhara Salad
green salad with tomatoes, peppers, cucumber and orange with homemade Singapore dressing ⁽²⁸⁾</p> <p>13 Punjabi Raita
yoghurt ⁽²¹⁾ with boiled potatoes and special Indian spices</p> | <p>6,40</p> <p>4,40</p> <p>2,70</p> | <p>14 Raita
yoghurt ⁽²¹⁾ with chopped cucumber and tomatoes</p> <p>15 Amma Shahi Salad
exotic salad with fruit</p> <p>16 Chicken Salad
green mixed salad with grilled chicken breast fillet</p> | <p>3,00</p> <p>5,20</p> <p>6,10</p> |
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Pakorras

Pakorras are dipped in chick pea dough and fried afterwards.

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| <p>21 Samosas <i>piquant</i>
2 dough bags ⁽¹⁵⁾ filled with potatoes, green peas, raisins ⁽²⁸⁾ and almonds ⁽²²⁾</p> <p>22 Ghobi Pakora cauliflower</p> <p>23 Onion Bhaji onions strips</p> <p>24 Baingan Pakora eggplant</p> <p>25 Khumbi Pakora mushrooms</p> <p>26 Chicken Pakora breaded ⁽¹⁵⁾ chicken fillet</p> <p>27 Scampi Pakora seasoned king prawns ⁽¹⁶⁾</p> | <p>3,50</p> <p>3,40</p> <p>3,60</p> <p>3,60</p> <p>3,60</p> <p>4,00</p> <p>5,80</p> | <p>28 Paneer Pakora
homemade fresh cream cheese ⁽²¹⁾</p> <p>29 Chicken Wings
marinated chicken wings, grilled in genuine Indian clay oven</p> <p>30 Vegetarian Starter Platter
an assortment of aforementioned vegetarian starters</p> <p>300 Mixed Starter Platter
an assortment of vegetarian Pakoras and Chicken Pakora ⁽¹⁵⁾</p> | <p>3,70</p> <p>4,80</p> <p>7,00</p> <p>9,90</p> |
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Side Dishes

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| <p>140 Bhatura
fried wheat bread ^(15,21)</p> <p>141 Naan
flat wheat bread ^(15,21) baked crispy in the tandoor</p> <p>142 Cheese Naan
flat wheat bread ^(15,21) filled with fresh cream cheese ⁽²¹⁾ baked in the tandoor</p> <p>143 Garlic Naan
flat wheat bread ^(15,21) with Indian garlic paste baked crispy in the tandoor</p> <p>149 Butter Naan
flat wheat bread ^(15,21) with Indian butter ⁽²¹⁾ and two kinds of sesame ⁽²⁵⁾</p> | <p>1,90</p> <p>2,10</p> <p>2,50</p> <p>2,50</p> <p>2,40</p> | <p>144 Pappadam
crispy bread ⁽¹⁵⁾ made from chick pea flour and black pepper</p> <p>145 Basmati Rice
Indian fragrant rice</p> <p>146 Mix Pickles ⁽²⁸⁾
pickled hot Indian vegetables</p> <p>147 Mango Chutney
pickled mango in sweet-sour sauce</p> <p>148 Chips</p> | <p>0,40</p> <p>1,90</p> <p>1,50</p> <p>1,50</p> <p>2,30</p> |
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Vegetarian

31	Dal Makhni mixed lentils fried in butter (21), with onions, ginger and tomatoes	7,50	41	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)	9,90
32	Sabji mixed fresh vegetables with cream cheese (21) in curry sauce	8,20	42	Paneer Jhalfrezi <i>medium hot</i> homemade fresh cream cheese (21) in seasoned curry sauce with fried cauliflower, peppers, ginger, garlic and fresh tomatoes	10,50
33	Sabji Masala mixed fresh vegetables with cashew nuts (22) and raisins (28) in cream cheese sauce (21)	8,80	43	Soya Korma soy (20) in a mild spiced cream cheese sauce (21) with cashew nuts (22), almonds (22) and raisins (28)	9,00
34	Aloo Gobhi fresh cauliflower and potatoes with ginger, garlic and tomatoes cooked after special Northern Indian taste	9,10	44	Shahi Baingan eggplant filled with grated cheese (21), carrots, cauliflower and nuts (22) in a special tomato cream sauce (21)	9,50
35	Palak Paneer homemade fresh cream cheese (21) with spinach fried in different spices	8,90	45	Vegetable Jhalfrezi fresh vegetables with cauliflower, onions, ginger and tomatoes in yoghurt cream sauce (21)	9,20
36	Palak Aloo fried potatoes and spinach with ginger and onions after special Northern Indian taste	8,40	46	Tinda Masala Indian pears with ginger, garlic and fresh tomatoes in a piquant curry sauce in north Indian style	9,20
37	Pindi Channa chickpeas with fresh tomatoes in special spices	8,00	47	Vishnu Thali an assortment of two vegetarian dishes (Palak Aloo and Pindi Channa)	10,90
38	Matter Paneer homemade fresh cream cheese (21) with green peas in special mild sauce	9,20	48	Paneer Makhni homemade Indian cream cheese (21) with with cashew nuts (22) and saffron in a delicate butter tomato cream sauce (21)	10,50
39	Khumbi Paneer Masala fresh mushrooms with homemade cream cheese (21), green peas, raisins (28), almonds (22) and cashew nuts (22) in cream sauce (21)	9,50	49	Paneer Chili grilled homemade Indian cream cheese (21) with peppers, ginger and garlic, in piquant soy chilli sauce (20)	11,50
40	Shahi Paneer homemade cream cheese (21) with cashew nuts (22) and raisins (28) in butter tomato cream sauce (21)	10,20	50	Paneer Kadai <i>hot</i> homemade cream cheese (21) roasted with onions, pepper, garlic, fresh ginger and and spices	10,90

All dishes are served with basmati rice and salad (28).

Biryanis

51	Sofiani Biryani stewed basmati rice, fried with fresh vegetables, nuts (22), raisins (28) and balanced spices	8,70	54	Amma Biryani basmati rice with tender pieces of lamb and chicken, vegetables, onions, pepper, raisins (28) and almonds (22) in a special mixture of Biryani spices	11,40
52	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	9,60	55	Scampi Biryani fried king prawns (16), stewed with basmati rice, vegetables, Oriental spices, nuts (22) and raisins (28)	13,70
53	Mutton Biryani tender pieces of lamb, stewed with basmati rice and fresh vegetables, garnished with nuts (22) and raisins (28)	10,70			

List of Allergenic Ingredients (red numbers):

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

Tandoori / Grill Specialities

from a genuine Indian clay oven

<p>61 Chicken Tandoori 11,40 grilled chicken with bone, marinated in a exotic mixture of different spices</p> <p>62 Chicken Tikka 12,70 grilled pieces of boneless chicken fillet in a special yoghurt cream sauce ⁽²¹⁾ fried with peppers, onions, ginger and fresh tomatoes</p> <p>63 Chicken Seekh Kebab 13,40 chopped chicken fillet, grilled with peppers, onions and tomatoes in a well-balanced mixture of spices</p> <p>64 Reshmi Kebab 13,40 minced chicken fillet with special spices and herbs cooked with cashew nuts ⁽²⁸⁾ and fresh coriander</p> <p>65 Paneer Tikka Masala 13,40 homemade, fresh, grilled cream cheese, marinated in special yoghurt cream sauce ⁽²¹⁾ with peppers, onions, fresh tomatoes and ginger</p>	<p>66 Batak Tikka 13,90 pieces of duck, grilled with peppers, tomatoes and ginger in a well-balanced mixture of spices</p> <p>67 Mutton Tikka 12,70 tender pieces of lamb, grilled with ginger, peppers, onions and fresh tomatoes in a special mixture of spices</p> <p>68 Amma Mixed Grill 14,00 grilled chicken, lamb, homemade cream cheese ⁽²¹⁾ and scampi ⁽¹⁶⁾ with onions, peppers, fresh tomatoes and ginger, served with bread ⁽¹⁵⁾</p> <p>69 Fish Tikka 13,40 redfish fillet ⁽¹⁸⁾ marinated in fine spices and herbs, grilled with fresh peppers and tomatoes</p> <p>70 Scampi Tandoori 14,40 grilled king prawns ⁽¹⁶⁾ marinated in special yoghurt cream sauce ⁽²¹⁾ with peppers, onions, fresh tomatoes and ginger</p>
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All dishes are served with basmati rice and salad ⁽²⁸⁾.

Duck Specialities

from a genuine Indian clay oven

<p>150 Batak Makhni 11,90 pieces of duck, marinated in delicious spices for 12 hours, in a butter tomato cream sauce ⁽²¹⁾ with almonds ⁽²²⁾</p> <p>151 Batak Masala 12,50 pieces of duck with ginger, garlic, peppers, onions, fresh tomatoes and mixed herbs in curry cream sauce ⁽²¹⁾</p> <p>152 Batak Madras <i>medium hot</i> 13,40 duck with coconut flakes in a special mixture of spices after delicious Southern Indian taste</p>	<p>153 Batak Sabji 13,50 duck with mixed fresh vegetables with ginger, garlic and tomatoes cooked after special Northern Indian taste</p> <p>154 Batak Dahiwala 14,20 pieces of duck, marinated for 12 hours in a ginger garlic paste and pepper in yoghurt cream sauce ⁽²¹⁾ with almonds ⁽²²⁾</p> <p>155 Batak Korma 14,80 grilled pieces of duck breast fillet in a mild cream sauce ⁽²¹⁾ from spices, cream cheese ⁽²¹⁾ cashew nuts ⁽²²⁾, almonds ⁽²²⁾ and raisins ⁽²⁸⁾</p>
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All dishes are served with basmati rice and salad ⁽²⁸⁾.

Chicken

71	Chicken Curry chicken fillet in curry sauce after delicious Indian taste	9,30	80	Chicken Vindaloo <i>hot</i> chicken fillet with potatoes, ginger, peppers and fresh tomatoes after Southern Indian taste	11,10
72	Chicken Sabji chicken fillet with mixed vegetables in a special mild sauce	9,60	81	Chicken Jhalfrezi <i>medium hot</i> chicken fillet with fresh tomatoes, onions, peppers, ginger and baked cauliflower ⁽¹⁵⁾ , well-seasoned after Northern Indian taste	11,20
73	Chicken Jakhni chicken, marinated in a ginger garlic paste for 12 hours, grilled, in a yoghurt tomato cream sauce ⁽²¹⁾ with almonds ⁽²²⁾	10,00	82	Chicken Chili <i>hot</i> chicken fillet with peppers, onions, ginger and garlic in piquant soy chilli sauce ⁽²⁰⁾	11,40
74	Chicken Himalaya chicken fillet fried with peppers and fresh cream cheese ⁽²¹⁾ in a special cream sauce ⁽²¹⁾	10,50	83	Malai Tikka grilled pieces of chicken fillet in a cashew cream cheese sauce ^(21,22) with peppers, onions, garlic and ginger	12,60
75	Murgh Makhni juicy pieces of tandoori chicken, grilled with delicious spices, in a butter tomato cream sauce ⁽²¹⁾	10,80	84	Chicken Badami grilled pieces of chicken fillet in a cashew cream cheese sauce ^(21,22) with rice and salad ⁽²⁸⁾	12,00
76	Chicken Saagwala chicken fillet in spinach with fresh ginger and garlic after delicious Indian taste	10,50	85	Children's Menu <i>until age 12</i> lightly seasoned chicken or vegetables in mild cream sauce ⁽²¹⁾ with rice	6,40
77	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⁾	11,10	86	Chicken Mango juicy pieces of chicken breast fillet in a mango sauce with Far Eastern spices and almonds ⁽²²⁾	10,10
78	Chicken Banglori <i>medium hot</i> chicken fillet with pineapple, peppers, fresh ginger and garlic with exotic spices	10,80	87	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	10,70
79	Chicken Madras <i>hot</i> chicken fillet with coconut flakes in a special mixture of spices after delicious Southern Indian taste	11,00	88	Chicken Kashmiri chicken breast fillet with fresh fruits in curry cream sauce ⁽²¹⁾ with cashew nuts ⁽²²⁾ , almonds ⁽²²⁾ and raisins ⁽²⁸⁾	12,70

All dishes are served with basmati rice and salad ⁽²⁸⁾.

Lamb

91	Lamb Curry lamb in a curry sauce cooked after delicious Indian taste	10,10	98	Sukha Banglor <i>medium hot</i> lamb with pineapple, peppers, fresh ginger and garlic with mixed with exotic spices	11,40
92	Lamb Sabji tender lamb cooked with mixed vegetables in special Indian spices	10,20	99	Lamb Madras <i>hot</i> lamb with coconut flakes in a special mixture of spices after delicious Southern Indian taste	11,70
93	Lamb Jakhni marinated lamb prepared after special Indian taste in a yoghurt sauce ⁽²¹⁾ with almonds ⁽²²⁾	10,70	100	Lamb Vindaloo <i>hot</i> lamb with potatoes, peppers, tomatoes and onions in a piquant curry sauce cooked after Southern Indian taste	12,00
94	Mutton Josh lamb in a well-balanced spicy mixture of onions, garlic, ginger and peppers in a red curry sauce	10,80	89	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	11,70
95	Lamb Kadai <i>medium hot</i> marinated lamb, fried with garlic, onions, peppers, fresh ginger and spices	11,30	90	Lamb Amma Special juicy lamb with fresh fruits in curry cream sauce ⁽²¹⁾ with cashew nuts ⁽²²⁾ , almonds ⁽²²⁾ and raisins ⁽²⁸⁾	13,10
96	Lamb Saagwala lamb in spinach, fried with onions, fresh ginger and garlic	10,70			
97	Lamb Korma tender lamb in a mild cream sauce ⁽²¹⁾ of spices, grated cream cheese ⁽²¹⁾ , cashew nuts ⁽²²⁾ , raisins ⁽²⁸⁾ and almonds ⁽²²⁾	11,10			

All dishes are served with basmati rice and salad ⁽²⁸⁾.

Thalis (for one)

101 Punjabi Thali an assortment of three delicious chicken, lamb and vegetable dishes (Sabji Masala ⁽²¹⁾ , Chicken Madras and Lamb Curry)	15,20	102 Amma Thali an assortment of three delicious vegetarian dishes (Palak Aloo, Matter Paneer ⁽²¹⁾ and Malai Kofta ^(21,22,28))	14,80
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All dishes are served with basmati rice, salad ⁽²⁸⁾ and three delicious sauces.

Fish - Prawns

111 Fish Curry redfish fillet ⁽¹⁸⁾ in a red curry sauce after delicious Northern Indian taste	10,40	114 Scampi Masala king prawns ⁽¹⁶⁾ with ginger, garlic and mixed spices, fried in fine Indian herbs	13,20
112 Fish Madras <i>medium hot</i> redfish fillet ⁽¹⁸⁾ with coconut flakes in a special mixture of spices after delicious Southern Indian taste	11,80	115 Scampi Dahiwala king prawns ⁽¹⁶⁾ prepared after a special Indian taste with delicious spices and almonds ⁽²²⁾ in a yoghurt sauce ⁽²¹⁾	13,50
113 Fish Punjabi <i>medium hot</i> redfish fillet ⁽¹⁸⁾ seasoned with a mixture of well-balanced exotic spices with peppers, onions and tomatoes cooked after an old Northern Indian taste	12,10	116 Scampi Madras <i>medium hot</i> king prawns ⁽¹⁶⁾ with coconut flakes in a special mixture of spices after delicious Southern Indian taste	13,90
		117 Scampi Curry king prawns ⁽¹⁶⁾ in curry sauce, prepared after a special Indian taste	12,90

All dishes are served with basmati rice and salad ⁽²⁸⁾.

Dessert

131 Exotic Fruit Cream Salad garnished with seven year old Indian rum (Old Monk ¹)	3,10	134 Kulfi Ice ⁽²¹⁾ with following flavours: saffron, pistachio ⁽²²⁾ or almond ⁽²²⁾	4,90
132 Gulab Jamun <i>2 balls</i> honey balls ⁽¹⁵⁾ , slightly fried, marinated in honey rose water	4,20	135 Coconut Ice Cream ⁽²¹⁾ with fresh coconut flakes	4,90
133 Banana Honey Dream roasted banana in honey	4,50	136 Mango Ice Cream ⁽²¹⁾ with fruity pieces of mango	4,90
		137 Lychee Ice Cream ⁽²¹⁾ with fruity pieces of lychee	4,90
		138 Vanilla Nut Ice Cream ^(21,22)	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 (21) in cream sauce (21)
- **Palak Paneer** / spinach with cream cheese (21)
- served with basmati rice, fresh salad (28), Mango Chutney, Mix Pickles (28) and three sauces
- **Dessert**

120	for two	33,60
121	for three	44,60
122	for four	56,60

„Shahi“ Platter

- **Aperitif** / sparkling guava wine (28)
- **Onion Bhaji** / onion 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 (28), Mix Pickles (28), bread (15) and three sauces
- **Dessert**

117	for two	34,50
118	for three	45,50
119	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 (28), Mix Pickles (28), Chutney and bread (15)
- **Dessert**

123	for two	35,50
124	for three	46,80
125	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 (28), Mix Pickles (28), bread (15) and three sauces
- **Dessert**

126	for two	36,00
127	for three	48,00
128	for four	60,00

Soft Drinks

Spreequell Classic sparkling mineral water	0,25 l	2,40
Spreequell Classic sparkling mineral water	0,75 l	5,60
Spreequell Naturell mineral water	0,25 l	2,40
Spreequell Naturell mineral water	0,75 l	5,60
	0,2 l	0,4 l
Coca-Cola ^{1,2}	2,35	3,60
Coca-Cola light ^{1,2,6,13}	2,35	3,60
Fanta ^{1,5}	2,35	3,60
Sprite	2,35	3,60
Spezi ^{1,2,5}	2,35	3,60
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 and Coconut Nectar Spritzer	3,80	

Juices and Nectars

	0,2 l	0,4 l
Apple Juice	2,60	4,10
Orange Juice	2,60	4,10
Cherry Nectar	2,60	4,10
Banana Nectar	2,80	4,10
Mango Nectar	2,80	4,10
Guava Nectar	2,80	4,10
Passion Fruit Nectar	2,80	4,10
Pineapple Nectar	2,80	4,10
Pineapple and Coconut Nectar	2,80	4,10
Lychee Nectar	2,80	4,10
KiBa Cherry / Banana Nectar	2,80	4,10

Indian Soft Drinks

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

Hot Beverages

Glass of original 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 Jasmin Tea	2,30
Glass of Burner blades Tea	2,30
Glass of Rosehips Tea	2,30
Glass of fresh Peppermint 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
Hot Chocolate ⁽²¹⁾ with or without milk foam or cream	3,30
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>0,30 l</i>	<i>0,50 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 indisches Bier	<i>bottle 0,33 l</i>	3,10
Lübzer Lemon ⁶	<i>bottle 0,33 l</i>	3,00
Lübzer non-alcoholic	<i>bottle 0,33 l</i>	2,90
Beck's	<i>bottle 0,33 l</i>	3,00
Corona ⁵ 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>	19,40
Sparkling Mango Wine	<i>0,10 l</i>	3,30
Sparkling Guava Wine	<i>0,10 l</i>	3,30
Sparkling Pineapple Coconut Wine	<i>0,10 l</i>	3,30
Sparkling Lychee Wine	<i>0,10 l</i>	3,30

Whisky

	<i>2 cl</i>	<i>4 cl</i>
Jim Beam	3,20	5,40
Ballantines ¹	3,20	5,40
Johnnie Walker Red Label ¹	3,20	5,40
Johnnie Walker Black Label ¹	3,40	6,10
Jack Daniel's	3,50	6,10
Tullamore Dew ¹	3,50	6,10
Chivas Regal ¹	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
Pernod ¹	<i>4 cl</i>	3,20
Sherry Sandeman ⁽²⁸⁾ dry, medium or secco	<i>5 cl</i>	2,70
Campari ¹ /Orange	<i>4 cl</i>	4,70
Campari ¹ /Soda	<i>4 cl</i>	4,70

Digestif

Baileys ¹ ⁽²¹⁾	<i>2 cl</i>	3,40
Averna ¹ on ice and lemon	<i>2 cl</i>	3,40
Ramazotti ¹ on ice and lemon	<i>2 cl</i>	3,40
Cynar ¹ on ice and lemon	<i>2 cl</i>	3,00
Fernet Branca	<i>2 cl</i>	3,40
Grappa di Chardonnay	<i>2 cl</i>	3,40
Grappa di Moscato smooth	<i>2 cl</i>	3,40
Amaretto ¹ ⁽²²⁾	<i>2 cl</i>	3,20
Jägermeister	<i>2 cl</i>	3,20
Mango-Schnaps clear	<i>2 cl</i>	3,00
Mango-Lychee-Cocos ¹	<i>2 cl</i>	3,00

Spirits

Old Monk ¹ 7 years old Indian rum	<i>2 cl</i>	3,60
Hennessy ¹	<i>2 cl</i>	4,10
Vecchia Romagna ¹	<i>2 cl</i>	3,20
Remy Martin V.S.O.P. ⁶	<i>2 cl</i>	3,90
Osborne Veterano ¹	<i>2 cl</i>	3,80
Gordon's Dry Gin	<i>2 cl</i>	3,10
Sambuca	<i>2 cl</i>	3,20
Tequila Silver	<i>2 cl</i>	3,40
Tequila Gold ¹	<i>2 cl</i>	3,40
Vodka Absolut	<i>2 cl</i>	3,40
Vodka Smirnoff	<i>2 cl</i>	3,40
Wodka Gorbatschow	<i>2 cl</i>	3,20
Asbach Uralt	<i>2 cl</i>	3,50

Red Wine ⁽²⁸⁾ by the Glass

		0,2 l	0,5 l
Italy:	Bardolino D.O.C., Villa Rocca dry, light and bright	3,90	8,40
Spain:	Tempranillo, Clos de Tori Bas dry, velvety berry aromas, long lasting	4,00	8,60
France:	Cabernet Sauvignon V.D.P., Pays d'Oc dry, strong and full-bodied	3,90	8,40
Chile:	Merlot, Vina Marquez, Curico Valley dry, full-bodied and smooth	4,00	8,60
	Red Wine Spritzer	3,80	

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	3,90	8,40
Spain:	Rioja, can Chales dry, lively, aromatic and mild acid	3,90	8,50
Germany:	Riesling Trocken, Mosel Q.B.A sprightly and exciting	3,90	8,40
France:	Bordeaux, Entre Deux Mers, A.O.C. dry, fresh and fruity		8,70
Italy:	Bardolino Chiaretto, D.O.C. (Rosé) dry, balanced fruit and acid and full bouquet	3,80	8,20
	White Wine Spritzer	3,80	

Wine by the Bottle ⁽²⁸⁾ - red

Italy:	Nero d'Avola D.O.C., Sizilien dry, velvety and full-bodied	bottle 0,75 l	20,90
Spain:	Herminia Crianza Roja D.O. animating fruit, wood and vanilla flavours	bottle 0,75 l	22,90
Chile:	Viu Manet Merlot, Chile fragrance of dark berries, long lasting	bottle 0,75 l	24,90
France:	Carigan Dom. Nizas A.O.C from old vines, concentrated, expressive	bottle 0,75 l	23,90
India:	Indian Red Wine dry, subtle flavour, recommended for meat dishes	bottle 0,75 l	22,50
Italy:	Barbera del Monferato D.O.C. Piemont rich, spicy earthy aromas with well integrated fruit	bottle 0,75 l	24,90

Wine by the Bottle ⁽²⁸⁾ - white

France:	Entre Deux Meres A.O.C fresh, well-balanced white wine with discreet acidity	bottle 0,75 l	19,90
Germany:	Pinot blanc Spätlese, trocken grower's bottling Moselle, dense, with good structure and abundance	bottle 0,75 l	20,90
Spain:	Herminia blanco D.O. Rioja lively and fresh with ripe fruit flavours	bottle 0,75 l	19,90
India:	Indian White Wine dry and soft, recommended with meat and fish dishes	bottle 0,75 l	22,40

Wine by the Bottle ⁽²⁸⁾ - rosé

France:	QEF rosé Mediterrane, Dom. Quiot Syrah grape, dry, complex fruit flavours	bottle 0,75 l	17,90
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List of Allergenic Ingredients (red numbers):

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

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

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