

# FOOD

(warm kitchen closes at 10pm)

## **Hummus** <sup>1,3,5,6,8,11,12</sup>

served with fresh bread

Plain Hummus 6,– €

Hummus with Zaat'ar 6,5 €  
typical israeli mixture of herbs

Hummus Tahina 7,5 €  
with extra sesame sauce on top

Hummus Komplett 9,– €  
Tahina, Zaat'ar, whole chickpeas, hard-boiled egg

Hummus with Meat 10,– €  
spicy minced lamb

## **Extra**

Israeli Pita bread <sup>1,5,11</sup> per pc. 1,2 €  
fresh out of the oven

Zhug 1,– €  
Yemeni chili paste

## Meze

served with fresh bread

Israeli Cucumbers in Brine	3,9
Mixed Pickles <sup>9,11,12</sup> or Olives <sup>12,13</sup>	3,9
Feta Cheese with Zaat'ar <sup>7,8,11</sup>	3,9
Israeli Cabbage Salad with apples und mango	3,9
Celery Walnut Salad with Yoghurt <sup>7,9</sup>	3,9
Beet Root Salad with Bulgur <sup>1,5,6,8,9,11</sup>	3,9
Champignons in Vinegar with Herbs <sup>9,11,12</sup>	3,9
Tahina <sup>5,6,8,11,12</sup>	3,9
Labaneh <sup>7,12</sup> homemade israeli cream cheese based on yoghurt	3,9
Israeli Salad <sup>7,12</sup> tomato, cucumber, bell pepper, onion, herbs	3,9
Eggplant in spicy Tomato Sauce	4,5
Baba Ghanoush <sup>5,6,8,11,12</sup> smoked eggplant with sesame sauce	4,5

## **Shakshuka** <sup>3,11,12</sup>

Spicy israeli tomato-pepper stew, topped with two eggs, served in iron pan and with fresh bread.

Red Shakshuka	10,- €
Green Shakshuka (with Spinach)	11,5 €
Green Shakshuka with Feta	13,- €
Shakshuka with Minced Lamb Meat	15,- €

## **Daddy`s Meatball**

Beef Meatball sitting on bulgur, topped with spicy tomato sauce

12,5 €

## **Desserts**

From Shiri`s Cake Manufactory:	each	4,5 €
Chocolate Halva Tarte		
Vanilla Cheese Cake		
Carrot Cream Cheese Cake		
Mousse au Chocolat with Fresh Fruits		6,5 €

# DRINKS

## non-alcoholic

Water Selters Classic, Selters Still	0,25 l	2,9 €
	0,75 l	6,- €

Coca-Cola <sup>1</sup> / Coca-Cola Light <sup>1</sup>	0,2 l	2,9 €
---	-------	-------

Wolfra Juices	0,2 l	3,3 €
Apple, Cassis, Rhubarb, Pink Grapefruit, Maracuja, Orange		

Schorlen	0,2 l	2,9 €
juice with sparkling water	0,4 l	4,2 €

<i>LimoNana</i>	0,2 l	3,5 €
homemade lemonade with fresh mint	0,4 l	5,8 €

Goldberry Ginger Lemonade	0,2 l	3,5 €
homemade	0,4 l	5,8 €

## Beer

Hofbräu Pure	0,33 l	3,5 €
--------------	--------	-------

König Pilsener Alkoholfrei	0,33 l	3,5 €
a non-alcoholic Pilsner		

## Coffee and Tea

Espresso 2,3 €

Espresso Macchiato 2,5 €

Espresso Doppio 3,7 €

Espresso Coretto 4,7 €

Americano 2,5 €

Cappuccino 3,2 €

Milk Coffee 3,7 €

Tea 3,8 €

Darjeeling, Earl Grey, Green Tea, Ginger & Lemon,  
Sage, Hibiscus & Ginger, Fruits, Turmeric

Fresh Nana Mint Tea 3,9 €

***All our coffees are also available decaffeinated!!!***

# WINE

## White Wine

Weissweinschorle 0,20 l 4,- €  
White Wine with sparkling Water

Oude Kaap „Klassiek Wit“ 0,15 l 4,5 €  
RSA – 2020 – Sauvignon Blanc, Colombarde 0,75 l 20,- €  
*fresh, fruity, summery*

Kleindal „Vintage Chenin Blanc“ 0,15 l 5,- €  
RSA – 2020 – Chenin Blanc 0,75 l 22,- €  
*silky, round, low in acidity*

Recanati „Jonathan White“ 0,15 l 6,- €  
ISR Galilee – 2019 – Chardonnay, Colombarde 0,75 l 28,- €  
*fresh, mineralic, citric*

Golan Heights Winery “Gamla” 0,15 l 7,- €  
ISR Golan Heights – 2019 – Chardonnay 0,75 l 33,- €  
*fruity, creamy, soft*

Oliver Zeter „Sauvignon Fumé“ 0,15 l 8,- €  
GER Palatinate – 2018 – Sauvignon Blanc 0,75 l 39,- €  
*tropical fruits, honey, complex*

## Rosé

Monte del Frá „Chiaretto“ 0,15 l 5,5 €  
ITA Bardolino – 2019 – Corvina, Rondinella, Molinara Bottle 25,- €  
*berries, soft, easy to drink*

***You can find more great wines  
on our separate wine list. Just ask!***

## Red Wine

Feudi Di San Marzano "Gran Trio" 0,15 l 5,5 €  
ITA Salento – 2018 – Negroamaro, Primitivo, Malvasia 0,75 l 25,- €  
*berries, silky, chocolate*

Recanati „Jonathan Red“ 0,15 l 6,- €  
ISR – Galilee 2017 – Cab. Sauv., Syrah 0,75 l 27,- €  
*mild, juicy, cherries*

Markus Schneider „Black Print“ 0,15 l 7,5 €  
GER Palatinate – 2018 – 0,75 l 27,- €  
St. Laurent, Syrah, Merlot, Cab Sauv  
*Spicy, tangy, edged*

Golan Heights Winery „Gamla“ 0,15 l 8,- €  
ISR Golan – 2017 – Cabernet Sauvignon 0,75 l 39,- €  
*soft, dark fruits, full body*

## Sparkling Wine

Spumante „Piadini“ 0,10 l 4,- €  
ITA Veneto – Glera, Chardonnay 0,75 l 26,- €

Tement „Muskateller Brut“ 0,75 l 37,- €  
AUT Southern Styria – Yellow Muscatel

Ferrari Perlé 2009 0,75 l 67,- €  
ITA Trento

Ferrari Perlé Rosé 2010 0,75 l 77,- €  
ITA Trento

***You can find more great wines  
on our separate wine list. Just ask!***

## Aperitifs and Longdrinks

<b>Aperol <sup>a</sup> / Berto &amp; Soda</b> Berto: a Piedmontese Campari	5,5 €
<b>Aperol <sup>a</sup> / Berto Sprizz</b> Berto: a Piedmontese Campari	6,5 €
<b>Berto Orange <sup>a</sup></b> Berto: a Piedmontese Campari	7,5 €
<b>Hugo</b>	7,5 €
<b>Porto Tonic <sup>c</sup></b> White Port Wine, dash of lemon juic, Tonic Water	7,5 €
<b>Vodka Soda</b> Partisan Vodka	8,- €
<b>Vodka Tonic <sup>c</sup></b> Partisan Vodka	9,- €
<b>Arak LimoNana / Vodka LimoNana</b>	10,- €
<b>Whisky Cola <sup>b</sup></b> Jack Daniel's	10,- €
<b>Dark'n'Stormy</b> Goslings Dark Rum, Lime Juice, Spicy Ginger	10,- €



## Nanas Gin (5cl) & Tonics<sup>c</sup>

Tanqueray & Tonic 8,– €  
GB – classic, dry – 47,3%

Dirker's Original Gin & Tonic 11,– €  
GER – citric, fresh – 45%

Penninger Granit Gin & Tonic 11,– €  
GER – fresh, mild – 42%

„feel!“ Munich Dry Gin & Tonic 11,– €  
GER – blueberries, coriander – 47%

Edinburgh Rhubarb-Ginger Gin & Tonic 11,– €  
SCO – matured for 3 and placed on rhubarb, ginger and some sugar

Hendrick's Gin & Tonic\* 11,– €  
SCO – pepper, straight – 44%

Sipsmith London Dry & Tonic\* 11,– €  
GB – classic, juniper – 41,6%

Bobby's Gin & Tonic 11,– €  
NL – Cubeb pepper, lemongrass – 40%

**\*: Tastes great with Schweppes Dry Tonic**

<b>Ferdinands Saar Quince Gin &amp; Tonic</b> aged in Moselle Riesling barrels and placed on quince GER – Quince, mild – 30%	12,– €
<b>Napue Rhye Gin &amp; Tonic</b> A gin based on rye FIN – citric, mild – 46,3%	12,– €
<b>Edinburgh Canonball  “Navy Strength” Gin &amp; Tonic*</b> SCO – szechuan pepper, explosive – 57,2%	12,– €
<b>Monkey 47 Dry Gin &amp; Tonic</b> GER – floral, fragrant – 47%	12,– €
<b>Dodd’s Small Batch Gin &amp; Tonic</b> GB – herbal, fragrant – 49,9%	12,– €
<b>extra charge for Fever Tree Tonic Water</b>	1,– €

**\*: Tastes great with Schweppes Dry Tonic**

## **Shots (3cl)**

Arak Shot (ISR)	4,- €
Partizan Vodka (D)	4,- €
Grappa Noninno (ITA)	6,- €
Grappa Poli (ITA)	6,- €
Dirker Schnäpse (D)	
<i>Hazelnut Spirit</i>	6,- €
<i>Caramel Liqueur</i>	6,- €
<i>Peppermint Spirit</i>	6,- €
<i>Black Cherry Brandy</i>	6,- €
<i>Lemon Pear Brandy</i>	6,- €
<i>Tonka Bean Spirit</i>	6,5 €
<i>Rose Hip Brandy</i>	7,5 €

## Herbal

Unicum (HUN)	5,- €
Montenegro (ITA)	5,- €
Antica Distilleria Quaglia (ITA)	je 6,- €
<i>Bergamotto</i>	
<i>Fernet</i>	
<i>Ciliega (Cherry)</i>	
<i>Rosa</i>	
Chartreuse Verte (FRA)	7,- €
Ancho Reyes Chili Liqueur (MEX)	8,- €

## Whisky

“The Feathery” Blended Malt Scotch (SCO)	7,5 €
“Sheep’s Dip” Blended Malt Scotch (SCO)	7,5 €
Nikka from the Barrel (JPN)	9,- €

## **Rum**

Havanna 3 yrs (CUB)	5,- €
Bonplands (D Mosel)	7,- €
Angostura 12 yrs (TT)	8,- €
Distillerie Clairin Casimir (Haiti)	8,- €

## **Tequila & Mezcal**

Mezcal Nuestra Soledad (MEX)	7,- €
Tequila "Arette Anejo" (MEX)	7,- €
Tequila "Arette Blanco Suave Artesenal"	11,- €

## **Appendix**

### List of allergenic substances:

- 1 cereals containing gluten
- 2 crustaceans
- 3 egg
- 4 fish
- 5 peanut
- 6 soy
- 7 milk / lactose
- 8 nuts
- 9 celery
- 10 mustard
- 11 sesame
- 12 sulfites
- 13 lupine
- 14 mollusks

### Substances to be labeled:

- a with colorant
- b containing caffeine
- c contains quinine