

# 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 Komplet 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 baguette<sup>1</sup>

Red Shakshuka 11 €

Green Shakshuka (with Spinach) 13 €

Green Shakshuka with Feta 15 €

Shakshuka with Minced Lamb Meat 17 €

## **Daddy`s Meatball** <sup>1,3,12,13</sup>

beef meatball sitting on bulgur, topped with spicy tomato sauce

14 €

## **Desserts**

Mousse au Chocolat <sup>3,7,12,13</sup>  
with fresh Fruits

7 €

### From Shiri`s Cake Manufactory:

Schoko-Halva Tarte <sup>3,7,13</sup> 5 €

Vanilla Cheese Cake <sup>1,3,7,13</sup> 5 €

Carrot Cream Cheese <sup>1,3,7,8,13</sup> 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	3,2 €
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Wolfra Juices	0,2 l	3,5 €
Apple, Cassis, Rhubarb, Pink Grapefruit, Maracuja, Orange		

Schorlen	0,2 l	3,2 €
juice with sparkling water	0,4 l	4,5 €

LimoNana	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 €

## Beers

Maccabee	0,33 l	4,5 €
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Hofbräu Pure	0,33 l	3,8 €
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Rothaus Tannenzäpfle Alkoholfrei	0,33 l	3,8 €
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 4,5 €  
White Wine with sparkling Water

Oude Kaap „Klassiek Wit“ 0,15 l 5 €  
RSA – 2022 – Sauvignon Blanc, Colombard 0,75 l 23 €  
fresh, fruity, summery

Kleindal „Vintage Chenin Blanc“ 0,15 l 5,5 €  
RSA – 2021 – Chenin Blanc 0,75 l 25 €  
silky, round, low in acidity

Recanati „Jonathan White“ 0,15 l 6,5 €  
ISR Galilee – 2020 – Chardonnay, Colombard 0,75 l 31 €  
fresh, mineralic, citric

Golan Heights Winery “Gamla” 0,15 l 7,5 €  
ISR Golan Heights – 2020 – Chardonnay 0,75 l 37 €  
fruity, creamy, soft

Oliver Zeter „Sauvignon Fumé“ 0,15 l 9 €  
GER Pfalz – 2020 – Sauvignon Blanc 0,75 l 42 €  
tropical fruits, honey, complex

## Rosé

Monte del Frá „Chiaretto“ 0,15 l 6 €  
ITA Bardolino – 2021 – Corvina, Rondinella, Molinara 0,75 l 27 €  
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	6 €
ITA Salento – 2020 – Negroamaro, Primitivo, Malvasia	0,75 l	27 €
berries, silky, chocolate		

Recanati „Jonathan Red“	0,15 l	6,5 €
ISR – Galilee 2020 – Cab. Sauv., Syrah	0,75 l	31 €
mild, juicy, cherries		

Markus Schneider „Black Print“	0,15 l	8 €
GER Pfalz – 2020 –	0,75 l	39 €
St. Laurent, Syrah, Merlot, Cab. Sauv.		
Spicy, tangy, edged		

Golan Heights Winery „Gamla“	0,15 l	9 €
ISR Golan Heights – 2019 – Cabernet Sauvignon	0,75 l	42 €
soft, dark fruits, full body		

## Sparkling Wine

Spumante „Piadini“	0,10 l	5 €
ITA Veneto – Glera, Chardonnay	0,75 l	33 €

Ferrari Perlé 2009	0,75 l	67 €
ITA Trento		

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## Aperitifs and Longdrinks

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



## 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,– €

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## **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