

# Al Mundo

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C A F E - R E S T A U R A N T - B A R

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Enjoy your well deserved sundays and holidays with  
our lovingly prepared breakfast dishes, breakfast variations  
and handmade breads. From 10 AM to 3 PM.  
Make yourself comfortable and enjoy  
We are looking forward to your visit!

## **OPENING HOURS**

Monday to Saturday  
4 PM - midnight

Sunday & holidays  
10 AM - midnight

Our kitchen closes at 11 PM

**Follow us on Instagram**

 [almundoberlin](https://www.instagram.com/almundoberlin)

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We now also deliver food with Lieferando.  
If you have any questions, feel free to ask our team.

Forget your stressful day and enjoy your life by treating yourself well in the middle of beautiful Charlottenburg.

We created Restaurant **AL MUNDO** in order to show you the Mediterranean way of life: Enjoying the moment with all your senses.

Whatever you might wish for, we always serve fresh foods, coffee, cocktails and more. We appreciate the individuality of our guests, so we change our menus every single week.

A separate fireplace room for special occasions and dinner can be reserved as well.

All prices are in EURO including current tax rates

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1. food coloring  
2. preservatives  
3. caffeine  
4. quinines

5. taurine  
6. sweeteners  
7. phenylalanine  
8. antioxidant

9. acidifiers  
10. thickener  
11. flavor enhancer  
12. sulphites

A. contains gluten  
C. eggs  
D. fish  
E. peanuts

F. soy beans  
G. dairy  
H. nuts  
L. celery

M. mustard  
N. sesame seeds  
O. sulfur dioxide  
P. lupins

## BREAKFAST

Sundays and on all holidays from 10 AM until 2 PM

### RÜHREIVARIATIONEN | SCRAMBLED EGGS <sup>C,G</sup>

consists of three eggs served with bread rolls and butter

natural & small bowl of olives	4,80
with herbs & small bowl of olives	5,20
with cheese, herbs, tomatoes & small bowl of olives	5,50
with sucuk, herbs, potatoes, tomatoes & small bowl of olives	6,00
with salmon, herbs & creamy horseradish	6,00
farmer style with herbs, potatoes, onions, gherkins and tomatoes	6,00

### FITNESS FRÜHSTÜCK | FITNESS BREAKFAST <sup>C,G,H</sup>

natural yoghurt with fruits, almonds and organic muesli, honey and cream cheese

choose between chicken breasts or cheese, served with two dark buns & freshly pressed orange juice (0,1l)

6,00

### LACHS FRÜHSTÜCK | SALMON BREAKFAST <sup>C,A,O</sup>

four slices of smoked salmon with a touch of a ground pepper mix & herbs, creamy horseradish and olives served with two different breads & butter

6,00

### FRANZÖSISCHES ETAGERE FRÜHSTÜCK | FRENCH ÉTAGÈRE BREAKFAST <sup>C,G,H</sup>

three warm mini butter-croissants (French way), one bread served with two different jams, bowl of sweet cottage cheese, French soft cheese, spicy sliced cheese & butter

6,80

### KLEINES SINGLE FRÜHSTÜCK | SMALL SINGLE BREAKFAST <sup>G,C</sup>

you may also choose between just cheese and just sausage

Italian Salami, Mortadella, chicken breast, Serrano ham, goat cheese, French Brie, spicy sliced cheese, herby cream cheese, jam & fruits served with a boiled egg, two different breads & butter

7,50

### DAS GENIESSER FRÜHSTÜCK AL MUNDO | THE AL MUNDO GOURMET <sup>C,G,H,D</sup>

full-bodied cheese, spicy sliced cheese, French soft cheese, herby cream cheese, mild goat cheese, Italian Salami, Mortadella, chicken breast, air-dried Spanish serrano ham, one slice of smoked salmon, jam, bowl of protein shock, boiled egg, two breads and mini-croissants choose between one glass of prosecco (0,1l) or freshly pressed orange juice (0,1l)

For one 9,80

For two 18,00

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## SWEET SIN

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<b>CRÊPE EIFFEL</b> <sup>C,G,H</sup>	<b>4,00</b>
pancake garnished with a fruit bouquet & almond	
choose between refinement with caramel sauce or applesauce with powdered sugar	
<b>EIWEIßSCHOCK (QUARKSPEISE)   PROTEIN SHOCK (QUARK)</b> <sup>C,G,H</sup>	<b>5,00</b>
creamy mashed curd cheese, sour cream, cinnamon, vanilla & honey	
garnished with fresh fruit and almonds	

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## BRUNCH

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from 11:30 AM until 3 PM

<b>SALMON PUFFER</b> <sup>A,C,D,G</sup>	<b>8,50</b>
two potato pancakes topped with avocado cream, lettuce, tomato & smoked salmon	
served with creamy horseradish and salad bouquet	

**BRUNCH FRÜHSTÜCK | BRUNCH BREAKFAST** <sup>O,H,G,C,A,M</sup>  
puff pastry rolls stuffed with beef minced, baked mild goat's cheese with dried plums and almonds, avocado cream, olives with marinated chicken breasts, two Italian sausage variations, full-bodied cheese, jam, butter, two breads and homemade bread served either with a glass of prosecco (0,1l) or freshly pressed orange juice (0,1l)

For one **11,50**      For two **21,00**

### JUICE

Freshly pressed orange juice 0,2l **2,80**

### WHEN ORDERING

#### ONE BREAKFAST

Glass of prosecco 0,1l **2,00**

### EXTRAS

Jam **0,60**

Nutella <sup>C,G,H</sup> **0,60**

Bread **0,80**

Egg (free-range) **1,00**

Two mini croissants <sup>C,G</sup> **1,00**

Basket of bread (different variations) <sup>C,G,H,A</sup> **2,50**

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Since we put a lot of passion, joy and love into preparing your breakfast,  
it may take a little while, until your food is ready. We ask for your  
understanding & do our best for a pleasurable experience. Bon Appetit!

The **AL MUNDO** Team

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## ORIENTAL APPETIZER

Meze (served with homemade bread)	4,90
Three selected mezes	13,50

### HAPPY HOUR OF MEZES

Daily from 8:30 PM to 10:30 PM

Three selected mezes	11,50
Three selected mezes incl. 0,5l of wine	20,00

choose between: Bons Ventos, Riesling or Flamand Rosé

### BABA GHANOUSH <sup>N</sup>

grilled and pureed eggplants with sesame paste, fresh lemon & olive oil

### HUMMUS <sup>N, H</sup>

pureed chickpeas mixed with fine sesame paste, fresh lemon & olive oil garnished with 100% roasted beef chops & onions

### HALLOUMIWÜRFEL | HALLOUMI CUBES <sup>G</sup>

fried halloumi cheese (cheese made from cow, goat and sheep's milk) with cherry tomatoes in lemon-herb garlic

### GAMBA GAMBA <sup>D, O</sup>

fried small prawns with zucchini and onions in white wine lobster garlic

### AVOCADO CREAM PASTE

avocado cream with chopped peppers (slightly spicy)

### ROSTO <sup>H, L, M, O</sup>

meatballs with potatoes and onions in coriander and tomato salsa

### BESOFFENE MERGUEZ |

### INEBRIATED MERGUEZ <sup>E, O</sup>

fried merguez (lamb sausages) with mushrooms, almonds and cherry tomatoes dipped in honey-balsamic red wine

### ROLLS ARABIA <sup>A, C, H</sup>

three puff pastry rolls stuffed with minced beef, onions, peppers with yoghurt & garlic dip

### POTATO HARRISA <sup>C, G, M</sup>

spicy garlic and potato wedges with a yoghurt & garlic dip

### TOSTADA AGLIO <sup>A, C, G</sup>

four warm garlic thyme baguette slices refined with olive oil & light ground pepper

### FALAFEL <sup>A, C, H, N</sup>

three puff pastry rolls filled with falafel & sesame yoghurt dip

### PIMIENTOS DE PADRON

mini peppers fried in olive oil, garlic & chilli garnished with coarsely ground sea salt

### MANCHEGO <sup>G</sup>

spanish goat cheese garnished with olives & almonds

### SÜSSE ZIEGE | SWEET GOAT <sup>E, G, H</sup>

mild goat cheese with dried plums, toasted almonds and a touch of thyme honey

### OLIVIA <sup>G</sup>

also possible as vegetarian variation • roasted peppers, onions, olives & shishtawuk (marinated oriental style chicken breast) in lemon garlic & finely grated parmesan cheese

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## SOUPS

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ORANGEN-MANGO-INGWER SUPPE   <b>ORANGE-MANGO-GINGER SOUP</b> <sup>L,G,A</sup> with peppers, onions, zucchini and carrots	5,20
GEMÜSE-TOMATEN SUPPE   <b>VEGETABLE-TOMATO-SOUP</b> <sup>L,O,H</sup> spicy vegetable tomato-soup	5,50
SUPPE Á LA GAMBA   <b>SOUP Á LA GAMBA</b> <sup>A,D,L,O</sup> spicy white wine lobster garlic soup with shrimps & vegetables	6,00

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## SALADS

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<b>SALAD Á LA PADRON</b> <sup>G,L</sup> large mixed salad with yoghurt-herb dressing garnished with fried mini peppers, onions & tomato	7,50
<b>SALAD ORIENT</b> <sup>G,E</sup> large mixed salad with fried oriental grill cheese, cherry tomatoes, carrots, peppers and toasted almonds refined with dried mint, olive oil and lemon, served with yoghurt-herb dressing	9,00
<b>SALAD APOLLO</b> <sup>M</sup> large mixed salad with strips of chicken breast, fresh mushrooms, onions, peppers & cherry tomatoes, served with curry-mustard dressing	9,00
<b>SALAD CARIBBEAN</b> <sup>M</sup> large mixed salad with chicken breast fillets, peppers, zucchini and fresh mango pieces, served with curry-mustard dressing	9,00
<b>SALAD GINGER</b> <sup>O,G</sup> large mixed salad with chicken breast fillet Strips, tomato & fresh melon pieces dropped in honey white wine ginger, served with curry-mustard dressing	9,20
<b>SALAD MIDDLE EAST</b> <sup>G,E,O,M,H</sup> large mixed salad with fried kofta, onions, peppers, roasted almonds & mild goat cheese, served with curry-mustard dressing	9,50
<b>SALAD SEASIDE</b> <sup>D,M,O</sup> large mixed salad with fried salmon pieces, peppers, zucchini & onions, served with curry-mustard dressing	9,90

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## ENCHILADA & FAJITA

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**ENCHILADA VEGETARIA** <sup>A,G,H,L,O</sup> **10,00**  
tortilla filled with different vegetables and baked with cheese, served with a salad bouquet, sour cream & avocado cream

**ENCHILADA CHAMPIGNONES** <sup>A,G,H,L,O</sup> **10,00**  
tortilla stuffed with mushrooms, onion, tomatoes, corn, kidney beans and baked with cheese, served with a salad bouquet, sour cream & avocado cream

**ENCHILADA DE POLLO** <sup>A,G,H,L,O</sup> **11,00**  
tortilla stuffed with chicken strips, mixed vegetables and gratinated with cheese, served with a salad bouquet, sour cream & avocado cream

**ENCHILADA ARABIA** <sup>A,G,H,L,O</sup> **11,80**  
tortilla filled with sucuk (mixed lamb & beef chops), mixed vegetables, chickpeas, baked with cheese and served with a salad bouquet, sour cream & avocado cream

**FAJITA VEGETARIA** <sup>H,L,O,G</sup> **12,00**  
roasted vegetables in spicy tomato salsa sauce in a hot cast iron pan, served with sour cream, avocado cream & tortilla bread

**FAJITA DE POLLO** <sup>H,L,O,G</sup> **13,80**  
roasted chicken strips with various vegetables in spicy tomato salsa sauce in a hot cast iron pan, served with sour cream, avocado cream & tortilla bread

**FAJITA MEETS THE ORIENT** <sup>A,G,P,L,C,H</sup> **13,80**  
kofta & sucuk (mixed lamb & beef chops) with mixed vegetables and chickpeas in a spicy tomato salsa sauce in a hot cast iron pan, served with sour cream, avocado cream & tortilla bread

**FAJITA LAMB** <sup>A,G,P,L,C,H</sup> **15,50**  
roasted tender veal strips with different vegetables in spicy tomato salsa sauce in a hot cast iron pan, served with sour cream, avocado cream & tortilla bread

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## FINGER FOOD

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**CHICKEN WINGS** <sup>A,L,G</sup> **8,50**  
four pieces of spicy chicken wings plus a bowl of spicy potato wedges served with avocado dip and sour cream

**NAKED CHEESE BURGER** <sup>A,L,M,G</sup> **8,90**  
100% beef (180gr) with cheese on fried onions and tomatoes, served with steak fries & ketchup

**CHEESE BURGER** <sup>A,L,M,G</sup> **8,70**  
100% beef (180gr) with cheese, served with steak fries & ketchup

**ORIENT SPICY BURGER** <sup>A,L,M,G</sup> **9,00**  
100% beef (180gr) with cheese, chickpea cream & chili, served with steak fries & ketchup

**HALLOUMI BURGER** <sup>A,L,M,G</sup> **8,80**  
topped with avocado cream, roasted halloumi cheese & zucchini, served with steak fries & ketchup

**OFFER**  
on request, we also offer a small salad as a side dish for only 2,50 €

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## MAIN COURSE

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FRANZÖSISCHE PUTENLEBER PFANNE  
**FRENCH TURKEY LIVER PAN** <sup>L,E,O</sup> **12,00**  
turkey liver strips with green beans, carrots,  
onions, tomatoes & toasted almonds in a  
thyme red wine sauce served with potato  
wedges

**POLLO CALVADOS** <sup>M,L,O</sup> **14,80**  
grilled chicken medallions on fried apple slices,  
zucchini, onions, carrots & cherry tomatoes in a  
white wine-honey-mustard sauce served with  
coconut rice

POLLO PFANNE MEDITERRAN <sup>L,G,H,O</sup>  
**MEDITERRANEAN POLLO PAN** **15,00**  
**also possible as vegetarian variation** • grilled  
chicken medallions on vegetables and roasted  
herbed jacket potatoes garnished in a coriander  
and tomato sauce, served in a cast iron pan with  
grated cheese

ZÜRICHER | ZURCHER <sup>A,G,C,L,M,O</sup> **14,80**  
two breaded veal escalopes on fried mush-  
rooms, onions and tomatoes in one green  
pepper-white wine-sauce, served with potato  
wedges

LACHS PFANNE MEDITERRAN <sup>D,L,O</sup>  
**MEDITERRANEAN SALMON PAN** **16,00**  
salmon pieces with vegetables and roasted  
herbed boiled potatoes in one white wine-lob-  
ster-garlic sauce served in a cast iron pan with  
olives

ORIENT TELLER <sup>L,O,H</sup>  
**ORIENTAL DISH** **15,80**  
kofta (mixture of chopped beef and lamb)  
& sucuk (mixture of chopped beef and lamb  
with garlic, slightly spicy), on vegetables with  
chickpeas in a spicy tomato-herb sauce, pre-  
pared in a Mediterranean style, served with  
garlic yoghurt dip & rice

BUFFALO-KALBS-SPIESS <sup>L, M, O, G</sup>  
**BUFFALO-KOFTA-SKEWER** **17,00**  
grilled beef kofta skewer (bovine: Argentine  
origin) served on needle beans, tomatoes,  
carrots & onions in a honey-mustard sauce,  
served with potato wedges and grated white  
cheese

GESCHMORTE LAMMHAXE <sup>L, M, O</sup>  
**BRAISED LAMB SHANK** **18,00**  
new zealand lamb shanks on roasted jacket  
potatoes, needle beans, onions, carrots and  
tomatoes in red wine-thyme sauce

**AL MUNDO GRILL** <sup>L, G, H</sup>  
four different meat variations consisting of chick-  
en medallion, beef skewer from the Argentine  
entrecote, kofta and sucuk on roasted vege-  
tables in a green pepper tomato salsa sauce  
served with potato wedges and avocado dip

For one **18,00**  
For two **29,50**

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## OUR SPECIALS

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Friday to Saturday & on holidays, as well as for pre-orders

**AL TORORO** <sup>L,M,G,O</sup> **19,00**  
grilled black tiger angus entre-côtes (argentine origin),  
on roasted mini peppers, tomato and onions in lemon-garlic-parmesan,  
served with potato wedges

**FAJITA SURF & TURF** <sup>O,L,D</sup> **19,50**  
grilled beef skewer from entrecote (Argentine origin) on fried shrimps &  
vegetables in a white wine-lobster-garlic sauce, served with potato wedges

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## PASTA

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<b>PENNE DIJON</b> <sup>E,G,L,M,O</sup>	<b>9,80</b>
also possible as vegetarian variation • garnished with chicken strips, vegetables and almonds in a tomato-honey-mustard sauce with grated soft cheese	
<b>PENNE ARABIA</b> <sup>L,O,G,H</sup>	<b>9,80</b>
also possible as vegetarian variation • with sucuk (mixture of beef and lamb chopped with garlic, slightly spicy), and vegetables in a tomato-herb sauce garnished with cold garlic yogurt	
<b>PENNE SHISHTAWUK</b> <sup>L,G,O,A</sup>	<b>10,00</b>
also possible as vegetarian variation • grilled chicken medallions in oriental style with mushrooms, onions, tomatoes & roasted almonds garnished in lemon garlic with finely grated Parmesan cheese	
<b>PENNE AVOCADO</b> <sup>G,L,H,O</sup>	<b>9,80</b>
with vegetables in avocado-cream-cheese-sauce garnished with olives & herbs	

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## CHILDREN'S MEALS

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<b>CRÊPE</b> with applesauce <sup>C,G,6</sup>	<b>4,00</b>
<b>PENNE</b> in tomato sauce <sup>C,G</sup>	<b>4,50</b>
<b>PENNE</b> with merguez (lamb sausages) in tomato sauce <sup>C,E</sup>	<b>6,00</b>
<b>SCHNITZEL</b> (veal) with french fries <sup>C,G,A,M,L</sup>	<b>6,00</b>

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## EXTRAS

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<b>small bowl of jalapenos</b>	<b>0,60</b>	<b>3 tortilla breads</b> <sup>A, C, G</sup>	<b>1,00</b>
<b>each dip</b> sour cream, avocado cream, chili paste	<b>0,70</b>	<b>each side dish</b> rice, herb potatoes, steak fries, country potatoes	<b>3,00</b>

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## DESSERT

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<b>CRÊPE DE LA CANNELLE</b> <small>G,C,E,O,1,2,6</small>	<b>6,00</b>
crêpe garnished with caramelized sea salt almonds and apple cubes served with an in cinnamon covered vanilla ice cream ball	
<b>MOUSSE AU CHOCOLAT MEETS RASPBERRY-MINT-PARFAIT</b> <small>O,C,G,6,2</small>	<b>6,50</b>
homemade mousse au chocolat made from a dark chocolate and arabic cardamom coffee meets mousse ice cream with raspberries, mint and chocolate chips	
<b>NUT TARTUFO</b> <small>G,C,E,O,6,2</small>	<b>6,90</b>
half-frozen hazelnut ice cream with chocolate core, covered with caramelized hazelnut & meringue pieces, served with caramelised apple rings	
<b>MANGO-MINT PARFAIT</b> <small>G,C,O,6</small>	<b>5,50</b>
homemade mousse ice cream with mango, mint and a hint of chili peppers on raspberry sauce	
<b>THREE VARIETIES</b> <small>O,C,G,2,6</small>	<b>9,00</b>
consisting of a mousse au chocolat, raspberry ice cream & nut tartufo	

### RECOMMENDATION

We recommend a digestif for dessert.

Choose between  
rum, fruit brandy, grappa, liquor,  
whiskey oder cognac.

## HOT DRINKS

We use high quality Italian espresso coffee beans on our coffee

<b>Espresso</b> <sup>2</sup>	1,90	<b>Latte Macchiato</b> <sup>2</sup>	3,50
<b>Cortado</b> <sup>2</sup> Espresso with warm milk	2,00	<b>Hot dark chocolate</b>	3,30
<b>Espresso Macchiato</b> <sup>2</sup> with milk foam	2,00	<b>Choc Mocca</b> <sup>2</sup> with Espresso	3,80
<b>Double Espresso</b> <sup>2</sup>	2,60	<b>Chai Latte</b> <sup>2</sup>	3,50
<b>Cafe Crema</b> <sup>2</sup>	2,30		
<b>Cappuccino</b> <sup>2</sup>	2,80		
<b>Milk coffee</b> <sup>2</sup>	2,90		
<b>White coffee cup</b> <sup>2</sup>	4,60		

## FRESH TEA

Our fresh tea varieties are served in glass

<b>Fresh peppermint tea</b> with fresh peppermint leaves	3,70
<b>Fresh ginger tea</b> with fresh ginger & honey	3,70
<b>Fresh mint-thyme-ginger tea</b> with fresh peppermint leaves, thyme sprig & ginger	3,80
<b>Fresh peppermint tea oriental style</b> with fresh peppermint leaves and a hint of oriental rose water	3,80

## EILLES • LOOSE TEA

Our loose tea varieties are served in pots

<b>Earl Grey</b> Loose, black leaf tea in high quality. Ceylon Darjeeling-China-leaf mixture with the spicy aroma oil of bergamot fruits.	3,50
<b>Assam</b> Loose leaf tea in high quality. Strong tea from North India's plantations with a malty aroma.	3,50
<b>Green tea</b> Loose leaf tea in high quality. Central Asian tea with a soft aroma and sweet and tart note.	3,50
<b>Fruit tea</b> Loose leaf tea in high quality. Fruit blend with hibiscus flowers, apple pieces, rosehip, lemon peel and apricot peach flavor.	3,50
<b>Kräutergarten</b> Loose leaf tea in high quality. Refreshing herbal blend of lemongrass, rooibos, mint and licorice, with a spicy-sweet aroma.	3,50

## WATER

<b>Still Water</b> (Coralba, Italy, bottle)	0,25l · 2,00
<b>Mineral water</b> (Coralba, Italy, bottle)	0,75l* · 5,70
<b>Mineral water</b> (Adello, carbonated)	0,2l* · 1,60 0,4l · 3,00

## SOFTDRINKS

<b>Coca Cola</b> <sup>1,3,6,8</sup>	0,2l* · 2,70
<b>Cola Zero</b> <sup>1,3,6,8</sup>	0,2l* · 2,70
<b>Fanta</b> <sup>2,6</sup>	0,2l* · 2,70
<b>Sprite</b> <sup>2,6</sup>	0,2l* · 2,20 0,4l · 3,50

\* matches a whole bottle

## JUICE & NECTAR

	0,2l	0,4l		0,2l	0,4l
<b>Apple juice</b> (cloudy)	2,30	3,80	<b>Rhubarb</b> (nectar)	2,60	3,80
<b>Orange juice</b>	2,30	3,80	<b>Mediterran Merlot</b>	2,60	3,80
<b>Maracuja</b> (nectar)	2,60	3,80	<b>Grape juice</b>		

## CUCUMIS & THOMAS HENRY

<b>Herbal lemonade</b> Cucumis bottle 0,33l	3,60	<b>Ultimate Grapefruit</b> Thomas Henry <sup>4,9</sup> bottle 0,2l	2,80
<b>Lavender lemonade</b> with fresh mint	3,60	<b>Tonic Water</b> Thomas Henry <sup>4,11</sup> bottle 0,2l	2,80
<b>Cucumber lemonade</b> Cucumis bottle 0,33l	3,60	<b>Ginger Ale</b> Thomas Henry <sup>1</sup> bottle 0,2l	2,80

## SPARKLING & FRUITY

<b>Wein Spritz</b> 0,1l white wine, 0,1l mineral water, ice cubes	3,90	<b>Prosecco Aperol</b> <sup>1</sup> 4cl Aperol, prosecco, orange slice	5,80
<b>Hugo</b> <sup>1</sup> 2cl elderflower syrup, prosecco, mint	5,80	<b>Aperol Rhubarb Spritz</b> <sup>1</sup> 4cl Aperol, rhubarb, prosecco	5,90

## WINE BY THE GLASS

### WHITE WINE

#### Mesa Bianco <sup>12</sup>

dry | 2018 | Vino de Espana | 13% Vol

0,1l 0,2l 0,5l 0,75l\*  
3,00 5,20 11,50 17,00

#### Rioja Bianco <sup>12</sup>

dry | 2018 | Rioja DOC a, Spain | 12,5% Vol

3,20 5,50 12,00 18,00

#### La Grana Dilla Verdejo<sup>12</sup>

dry | 2018 | Rueda DOP, Spain | 13% Vol

3,50 5,90 12,50 18,50

### RED WINE

#### Bons Ventos <sup>12</sup>

dry | 2016 | Lisbon, Portugal | 13% Vol

0,1l 0,2l 0,5l 0,75l\*  
3,00 5,20 11,50 17,00

#### Lumos Tempranillo<sup>12</sup>

dry | 2018 | Castilla IGP, Spain | 14% Vol

3,30 5,70 12,50 18,50

#### Rioja Tinto<sup>12</sup>

dry | 2018 | Rioja DOC a, Spain | 13,5% Vol

3,50 5,90 13,00 19,00

### ROSÉ

#### Le Flammend<sup>12</sup>

dry | 2018 | France | 11,5% Vol

0,1l 0,2l 0,5l 0,75l\*  
2,80 4,90 11,00

#### Bons Ventos Rosé<sup>12</sup>

dry | 2017 | Lisbon, Portugal | 12,5% Vol

3,00 5,20 11,50 17,00

#### Rioja Rosado<sup>12</sup>

dry | 2018 | Rioja DOC a, Spain | 12,5% Vol

3,20 5,50 12,00 18,00

\* matches a whole bottle

## BOTTLED WINE

### RED WINE

#### Ercavio Cencibel Garnacha<sup>12</sup>

dry | 2016 | Castilla IGP, Spain | 13,5% Vol

0,75l\* · 25,00

#### Aljibes Cabernet Franc<sup>12</sup>

dry | 2007 | Castilla IGP, Spain | 14% Vol

0,75l\* · 29,00

#### Mauro Cosecha<sup>12</sup>

dry | 2016 | Castilla y León IGP, Spain | 14% Vol

0,75l\* · 47,00

### WHITE WINE

#### Intuición<sup>12</sup>

dry | 2018 | Castilla y León IGP, Spain | 13% Vol

0,75l\* · 27,00

#### Mauro Godello<sup>12</sup>

dry | 2017 | Castilla y León IGP, Spain | 13% Vol

0,75l\* · 57,00

## PROSECCO / CHAMPAGNER

Prosecco  
(Italian, dry)

0,1l · 4,00  
0,75l\* · 19,50

\*matches a whole bottle

Moët & Chandon  
Imperial Brut

0,75l\* · 72,50

origin: France, grape variety: Pinot Meunier,  
Pinot Noir, Chardonnay

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## BEER

### ON TAP

König Pilsner  
Alster

0,4l · 3,60  
0,4l · 3,30

### BOTTLED

Benediktiner Weizen  
light / dark

0,5l · 4,00

Köstritzer Kellerbier  
(cloudy)

0,5l · 3,30

Benediktiner Weizen  
alcohol free

0,5l · 4,00

König Pilsner  
alcohol free

0,33l · 2,90

Köstritzer Kirsche  
(Schwarzbier Mix)

0,5l · 3,30

Kandis Malz

0,33l · 2,90

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## GIN TONIC

Each Gin has 4cl and comes with  
Tonic Water Thomas Henry

Bombay Dry  
Bombay Sapphire

5,60  
6,50

Bulldock  
Tanqueray No. 10  
Hendricks  
Berliner Brandstifter  
Monkey 47  
Ber Dry Gin

6,80  
7,50  
8,50  
8,50  
8,90  
9,50

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## MIXED DRINKS

Oak Cola  
4cl Oakheart, Coca Cola

5,60

Moscow Mule  
4cl Smirhoff Wodka, lime juice,  
cucumber & spicy ginger ale

7,00

Cuba Libre  
4cl Havanna Club 3years, Coca Cola

6,00

Horses Neck  
4cl Whiskey Dewars, lemon  
& ginger ale

7,50

## COCKTAILS

<b>Green Galaxy</b> <sup>1,2,11</sup>	<b>6,80</b>
Vodka, melon liqueur, lemon juice, passion fruit juice, orange juice and pineapple juice	
<b>Water Melon Man</b> <sup>1,2,11</sup>	<b>6,80</b>
Vodka, melon liqueur, lemon juice, grenadine & orange juice	
<b>Maracuja split</b> <sup>1,2,11</sup>	<b>6,80</b>
Vodka, liqueur 43, vanilla syrup, passion fruit juice & orange juice	
<b>Pina Colada</b> <sup>1,2,11</sup>	<b>6,50</b>
cream, coconut syrup, Malibu rum, rum & pineapple juice	
<b>Baileys Colada</b> <sup>1,2,11</sup>	<b>6,50</b>
cream, coconut syrup, Malibu rum, Baileys & pineapple Juice	
<b>Daiquiri Raspberry Mint</b> <sup>1,2,11</sup>	<b>6,50</b>
Bacardi razz, lemon juice, raspberry syrup, raspberry puree & fresh mint	

## NON-ALCOHOLIC COCKTAILS

<b>Sportsman</b> <sup>1,2,11</sup>	<b>5,50</b>
lime slices, brown cane sugar, lemon juice, passion fruit syrup, orange juice, passion fruit juice and pineapple juice	
<b>China Town</b> <sup>1,2,11</sup>	<b>5,50</b>
orange slices, lime slices, raspberry syrup & ginger ale	
<b>Mosquito</b>	<b>5,50</b>
lime slices, brown cane sugar, mint & ginger ale	
<b>Ipanema</b>	<b>5,50</b>
lime slices, brown cane sugar & ginger ale	

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### HAPPY HOUR

Daily from 5 PM to 8 PM – all cocktails for 4,90 €

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## CAIPIRINHA & MOJITO

<b>Caipirinha</b> <sup>1</sup>	<b>6,50</b>
lime slices, brown cane sugar, Cachaca	
<b>Caipirinha Razz</b> <sup>1,2,11</sup>	<b>6,50</b>
lime slices, brown cane sugar, Bacardi Razz & Sprite	
<b>Mojito</b>	<b>6,80</b>
lime slices, brown cane sugar, mint & Havana 3 Years	
<b>Mojito Razz</b>	<b>6,80</b>
lime slices, brown cane sugar, Bacardi Razz & Sprite	

## SPECIAL COCKTAILS

<b>Planter's Punch</b> <sup>1,2,11</sup>	<b>7,50</b>
73% rum, Myer's rum, lemon juice, grenadine and orange juice	
<b>Mai Tai</b>	<b>7,50</b>
73% rum, brown rum, apricot liqueur, almond syrup, lemon juice & pineapple juice	
These two cocktails are excluded from the Happy Hour.	

## APERITIF

	5cl
Aperitivo Nonino <sup>1,2</sup>	4,50
Martini Dry <sup>1,2</sup>	3,80
Martini Bianco <sup>1,2</sup>	4,20

## LIQUOR

	2cl	4cl
Lebanese Arak (Anis) <sup>1</sup>	4,30	7,00
Baileys <sup>1</sup>	3,30	5,00
Amaretto	2,90	4,00
Averna	3,00	4,50
Sambucca	3,00	4,50
Limoncello	3,00	4,50

## GRAPPA

	2cl	4cl
Specialty (Hausmarke)	3,00	4,50
Reserve	3,50	6,00
Chardonnay	4,00	6,50
Prosecco	4,00	6,50

## FRUIT BRANDY

	2cl	4cl
Williamsbirne	3,00	4,50
Obstler	3,00	4,50
Mirabelle	3,00	4,50
Himbeergeist	3,00	4,50

## COGNAC

	2cl	4cl
Remy Martin VSOP	4,50	7,50
Baron Otard	4,30	7,10

## RUM

	2cl	4cl
Oakheart	2,70	4,00
Bacardi Ron <sup>8</sup>	4,30	7,00
Botucal <sup>12</sup>	5,00	8,50
Don Papa	4,30	7,00
Ron Zacapa	6,20	10,90

## VODKA

	2cl	4cl
Smirnoff	2,50	3,50
Absolut	3,00	4,50
Niki Vodka	5,20	8,90

## TEQUILA

	2cl	4cl
Patrón Silver <sup>1</sup>	5,50	9,50
Patrón Repasado <sup>1</sup>	5,70	9,80

## WHISKEY

	2cl	4cl
Welsh Whiskey	4,50	7,50
Glenfiddich	4,00	6,80
Tullamore	3,00	4,50
Glenrothes	4,00	6,50
Dalwhinnie 15	4,00	7,60