



CAFE • RESTAURANT • BAR

**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**

Opening Hours

Monday - Saturday	4 PM – midnight
Sunday	10 AM – midnight
Holiday	10 AM – midnight

Our kitchen closes at 11 PM

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



CAFE • RESTAURANT • BAR

Come to our beautiful Charlottenburg,
forget your stressful day
and enjoy your life by treating yourself well.

We created Restaurant Al Mundo
to show you the Mediterranean way of life:
Enjoying the moment with all your senses.

Whatever you might desire,
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 fireplace room for special occasions and dinner
can be reserved as well.

All prices are in EURO including current tax rates

1. food coloring
2. caffeine
3. antioxidizing
4. acidifiers
5. preservatives

6. sweeteners
7. phenylalanine
8. quinines

9. stabilizers
10. blackened
12. phenylalanine
13. taurine

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

Sunday is breakfast day (also on all holidays from 10 AM until 3 PM)

Scrambled eggs (out of three eggs)^{C,G} served with bread & butter

natural & small bowl of olives	4,50
with herbs & small bowl of olives	4,80
with cheese, herbs, tomatoes & small bowl of olives	5,00
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 breakfast^{C,G,H}

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 (0,11)

6,00

Salmon breakfast^{C,A,O}

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

French étagère breakfast^{C,G,H}

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

Small single breakfast^{G,C}

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

The Al Mundo Gourmet^{C,G,H,D}

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 (0,11) or freshly pressed orange juice (0,11)

For one

9,80

For two

18,00

Sweet Sin

Crêpe Eiffel ^{C,G,H}	4,00
Pancake garnished with a fruit bouquet & almond choose between refinement with caramel sauce or applesauce with powdered sugar,	
Sweet Puffer ^{A,C,G,5}	4,50
Three potato pancakes with applesauce and fruit	
Breakfast de Paris ^{C,G}	4,50
Three warm mini butter croissants (French style), served with two different jam varieties and natural cream cheese	
Protein shock (quark) ^{C,G,H}	5,00
creamy mashed curd cheese, sour cream, cinnamon, vanilla & honey garnished with fresh fruit and almonds	

Brunch from 12 PM bis 3 PM

Salmon puffer ^{A,C,D,G}	8,50
Two potato pancakes topped with avocado cream, lettuce, tomato & smoked salmon served with creamy horseradish and salad bouquet	
Brunch breakfast ^{O,H,G,C,A,M}	
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 (0,11) or freshly pressed orange juice (0,11)	
	For one 11,50
	For two 21,00

Juices

freshly pressed orange juice 0,2l	2,50
Freshly pressed orange juice with mango 0,2l	3,20

Extras

Jam	0,60
Nutella ^{C,G,H}	0,60
Bread	0,80
Egg (free-range)	1,00
Two mini croissants ^{C,G}	1,00

When ordering one breakfast

Glass of prosecco 0,11	2,00	breadbasket (different variations) ^{C,G,H,A}	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

Oriental Appetixer

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, including 0,5l of wine (choose between: Bons Ventos, Riesling or Flamand Rosé)	20,00

Baba Ghanoush ^{N,O}

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

Hummus ^{N,O,H}

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

Olivia ^{G,H} (we also offer a vegetarian variation)

roasted peppers, onions, olives & shishtawuk (oriental style-marinated chicken breast) in lemon garlic and finely grated parmesan cheese

Halloumi cubes ^{G,O}

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

Gamba Gamba ^{H,A,D,O}

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

Sweet goat ^{L,M,P}

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

Avocado cream paste ^{L,G}

avocado cream with chopped peppers (slightly spicy)

Cheeseball ^{A,E,G}

cream cheese stirred with herbs, a touch of parmesan, lemon juice & olive oil (homemade) with a slice of garlic baguette

Inebriated Merguez ^{G,E,M}

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

Potato Harissa ^{A,G,G}

spicy garlic and potato wedges with a yoghurt & garlic dip

Bulgur ^{A,H,L,O}

bulgur wheat with oriental vegetables & yoghurt and garlic dip

Soups

Orange-mango-ginger soup ^{L,G,A} with peppers, onions, zucchini and carrots	5,20
Kofta chickpeas soup ^{L,P} (we also offer a vegetarian variation) light and spicy, herby tomato soup with kofta, onions & chickpeas	5,80
Soup á la Gamba ^{A,D,L,O} Spicy white wine lobster garlic soup with shrimps & vegetables	6,00

Salads

Big mixed salad ^{L,P} mixed salad with curry-mustard dressing	5,50
Salad Orient ^{G,P} big 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	8,80
Salad Apollo ^{L,P} big mixed salad with strips of chicken breast, fresh mushrooms, onions, peppers & cherry tomatoes served with curry-mustard dressing	8,80
Salad Caribbean ^{L,P} big mixed salad with chicken breast fillets, peppers, zucchini and fresh mango pieces, served with curry-mustard dressing	9,00
Salad Almania ^{L,P} big mixed salad with roasted turkey liver, zucchini, onions, peppers, apple strips & roasted almonds served with yoghurt-herb dressing	8,80
Salad Middle East ^{L,P,H} big mixed salad with fried kofta, onions, peppers, roasted almonds & mild goat cheese served with curry-mustard dressing	9,50
Salad Seaside ^{L,P} big mixed salad with fried salmon pieces, peppers, zucchini & onions, served with curry-mustard dressing	9,90

Short Order

Italia Caprese ^{E, G}	7,50
tomato slices marinated organic mozzarella cubes, avocado cream, olives & toasted almonds	
Chicken wings ^{A, G, P, L, C}	8,50
Four pieces of spicy chicken wings plus a bowl of spicy potato wedges served with avocado dip and sour cream	
The vegetarian ^{A, G, N, C}	9,80
three puff pastry rolls stuffed with falafel and sesame dip, garlic bread & baked soft cheese with marinated zucchini and onions	
Tripoli dish ^{A, G, P, L, C, N}	9,80
three puff pastry rolls stuffed with beef, onions, peppers & sour cream with kofta (mixture of beef and lamb chops) & fried chickpeas, peppers and onions in tomato and garlic salsa served with sesame dip	

Enchilada & Fajita

Enchilada Vegetaria ^{A, G, P, L, C, H}	9,80
tortilla filled with different vegetables and baked with cheese, served with a salad bouquet, sour cream and avocado cream	
Enchilada de Pollo ^{A, G, P, L, C, H}	10,80
tortilla stuffed with chicken strips, mixed vegetables and gratinated with cheese, served with a salad bouquet, sour cream and avocado cream	
Enchilada Arabia ^{A, G, P, L, C, H}	10,80
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 ^{A, G, P, L, C, H}	10,80
roasted vegetables in spicy tomato salsa sauce in a hot cast iron pan, served with sour cream, avocado cream & tortilla bread	
Fajita de Pollo ^{A, G, P, L, C, H}	12,80
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 ^{A, G, P, L, C, H}	13,00
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 Calf ^{A, G, P, L, C, H}	14,50
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	

Finger Food

Hamburger ^{N, G, M} 100% beef (140gr), served with steak fries	7,50
Cheese Burger ^{N, G, M} 100% beef with cheese, served with steak fries	8,50
Orient Burger ^{N, G, M} topped with sesame sauce, avocado cream, fried halloumi & zucchini in garlic lemon served with steak fries & ketchup	8,00
Shishtawuk Burger ^{N, G, M} topped with sesame sauce, grilled chicken breast with zucchini and cheese, served with steak fries	8,80

On request, we also offer a small salad as a side dish for only 2,50

Children's meals

Three potato pancakes with applesauce ^{C, G, A}	4,00
Penne in tomato sauce ^{C, G, A}	4,00
Schnitzel (veal) with French fries ^{C, G, A, M, L}	5,80

Extras

Small bowl of jalapenos	0,50
each dip (sour cream, avocado cream, chili paste ...)	0,60
Tortilla breads ^{A, C, G}	0,90
each side dish (rice, herb potatoes, country potatoes, steak fries)	3,00

French turkey liver pan ^{L,E,G,O}	12,00
turkey liver strips with green beans, carrots, onions, tomatoes & toasted almonds in a thyme red wine sauce served with potato wedges	
Pollo Al Caribbean ^{L,O,M}	13,00
grilled chicken medallions on fried mango pieces, peppers, zucchini, cherry tomatoes and onions in an orange-mango sauce, refined with ginger, served with coconut rice	
Mediterranean pollo pan (we also offer a vegetarian variation) ^{L,G,P,O}	13,80
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	
Zurcher ^{A,G,C,L,O}	14,80
two breaded veal escalopes on fried mushrooms, onions and tomatoes in one green pepper noilly prat sauce, served with potato wedges	
Mediterranean salmon pan ^{G,P,L,C,D}	15,50
salmon pieces with vegetables and roasted herbed boiled potatoes in one white wine-lobster-garlic sauce served in a cast iron pan with olives	
Merguez pan Mediterranean ^{L,G,P,O}	15,50
Merguez (Lamb sausage) with fried vegetables in a red wine-tomato-herb sauce, served with potato wedges	
Oriental Dish ^{N,L,O,G,H}	15,50
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, prepared in a Mediterranean style, served with garlic yoghurt dip & rice	
Mediterranean lamb pan ^{G,P,L,C,O}	16,00
shredded lamb shank on princess beans, onions, tomatoes, carrots and almonds and roasted herbed boiled potatoes in a tomato-honey-mustard sauce, served in a cast iron pan with grated soft cheese	
Buffalo-Kofta-Skewer ^{L,M,O,G}	16,80
grilled beef kofta skewer (bovine: Argentine origin) served on princess beans, tomatoes, carrots & onions in a honey-mustard sauce, served with potato wedges and grated white cheese	
Al-Mundo Grill ^{L,G,H}	18,00
four different meat variations consisting of chicken medallion, beef skewer from the Argentine entrecote, kofta and sucuk on roasted vegetables in a green pepper tomato salsa sauce served with potato wedges and avocado dip	

**SPECIAL OFFER - small mixed salad for 2,50
only available when ordering a full dish**

Our Specials

These are only available from Friday to Sunday & on public holidays, as well as for pre-orders

Calf Calvados ^{M,L}	16,00
grilled veal on roasted apple slices, zucchini, onions, carrots and tomatoes in a white wine honey-ginger sauce, served with rice	
Braised lamb shank ^{G,L,M,D,O}	17,00
New Zealand lamb shank served on a green pepper-red wine sauce with fried boiled potatoes, princess beans, onions and tomatoes in garlic and herb butter	
Surf & Turf ^{O,L,D}	18,00
grilled beef skewer from entrecote (Argentine origin) on fried shrimps & vegetables in a white wine-lobster-garlic sauce served with potato wedges	

Pasta

Penne Dijon ^{L,G,M,O}	9,00
garnished with chicken strips, vegetables and almonds in a tomato-honey-mustard sauce with grated soft cheese	
Penne Arabia ^{L,M,G,H} (we also offer a vegetarian variation)	9,80
with sucuk (mixture of beef and lamb chopped with garlic, slightly spicy), and vegetables in a tomato-herb sauce garnished with cold garlic yogurt	
Penne Shishtawuk ^{L,G,O,E}	9,80
Grilled chicken medallions in oriental style with mushrooms, onions, tomatoes & roasted almonds garnished in lemon garlic with finely grated Parmesan cheese	
Penne Gamba ^{L,G,D,A}	10,50
fried shrimps with vegetables in a white wine lobster and garlic sauce	

Dessert

Crêpe de la Cannelle ^{G, C, A, E, O, 6}	6,00
Crêpe garnished with caramelized sea salt almonds and apple cubes served with an in Cinnamon covered vanilla ice cream ball	
Mousse au chocolat meets raspberry-mint-parfait ^{H, M, O, C, G, 6, 2}	6,00
homemade mousse au chocolat made from a dark chocolate and Arabic cardamom coffee meets mousse ice cream with raspberries, mint and chocolate chips	
Creme à la Cannelle ^{G, H, O, 6, E}	6,00
creamy mulled sour cream, garnished with cinnamon, vanilla and honey with fruit, dried plums and toasted almonds	
Mango-basil-parfait ^{G, H, O, 6}	6,00
Homemade mousse ice cream with mango, basil and a hint of chili peppers on blueberry sauce	
Al Mundo Etagere Plate ^{H, M, O, C, G, 6}	15,00
(ideal for up to 4) parfait variations, such as mousse au chocolat, cream à la cannelle, vanilla ice cream & fruit	

We recommend a digestif for dessert, which you can find on our separate menu

Hot Drinks

We use high quality Italian espresso coffee beans on our coffee

Espresso ²	1,90
Cortado ² Espresso with warm milk	2,00
Espresso ² Macchiato with milk foam	2,00
Double Espresso ²	2,60
Cafe Crema ²	2,10
Cappuccino ²	2,60
Milk coffee ²	2,90
White coffee cup ²	4,50
Latte Macchiato ²	3,30
Latte Macchiato ² with caramel	3,60
Hot white chocolate	3,00
Hot dark chocolate	3,00
Choc Mocca ² with Espresso	3,50
Chai Latte ²	3,50
Oak heart (3cl) à la chocolat, ^{6,0} Rum with hot chocolate	5,50

Eilles - Loose Tea

Our loose tea varieties are served in pots

Earl Grey	3,50
Loose, black leaf tea in high quality. Ceylon Darjeeling-China-leaf mixture with the spicy aroma oil of bergamot fruits.	
Assam	3,50
Loose leaf tea in high quality. Strong tea from North India's plantations with a malty aroma.	
Green tea	3,50
Loose leaf tea in high quality. Central Asian tea with a soft aroma and sweet and tart note.	
Fruit tea	3,50
Loose leaf tea in high quality. Fruit blend with hibiscus flowers, apple pieces, rosehip, lemon peel and apricot peach flavor	
Kräutergarten	3,50
Loose leaf tea in high quality. Refreshing herbal blend of lemongrass, rooibos, mint and licorice, with a spicy-sweet aroma.	
Fresh peppermint tea (served in glass)	3,50
with fresh peppermint leaves	
Fresh ginger tea (served in glass)	3,50
with fresh ginger & honey	
Fresh mint-thyme-ginger tea (served in glass)	3,50
with fresh peppermint leaves, thyme sprig & ginger	
Fresh peppermint tea oriental style (served in glass)	3,50
with fresh peppermint leaves and a hint of oriental rose water	

Cold Drinks (Alcoholfree)

Still Water (Gerolsteiner, Bottle 0,25l)			2,00
Still Water (Coralba, Italy, Bottle 0,75l)			5,50
	0,2 l	0,4 l	0,75 l*
Mineral water (Coralba, Italy, carbonated)			5,50
Mineral water (Adello, carbonated)	1,70	3,00	
Coca Cola ^{1, 2, 4}	2,20	3,50	
Cola Zero ^{1, 2, 4, 6, 7, 13}	2,20	3,50	
Sprite ⁴	2,20	3,50	
Fassbrause ¹	2,20	3,50	

* matches a whole bottle

Juices

	0,2 l	0,4 l
Apple juice (cloudy) ³	2,20	3,80
Orange juice	2,20	3,80
Mango (nectar) ⁵	2,30	3,80
Maracuja (nectar) ^{5, 9}	2,30	3,80
Cranberry (nectar) ^{1, 4}	2,30	3,80
Rhubarb (nectar)	2,30	3,80

Cucumis & Thomas Henry

Herbal lemonade Cucumis (bottle 0,33l)		
Lavender lemonade with fresh mint		3,30
Cucumber lemonade Cucumis (bottle 0,33l)		3,30
Ultimate Grapefruit Thomas Henry (bottle 0,2l)		2,70
Tonic Water Thomas Henry (bottle 0,2l)		2,70
Ginger Ale Thomas Henry (bottle 0,2l)		2,70

Prosecco

	0,1 l	0,75 l*
Prosecco (Italian, dry)	3,90	16,00

Sparkling & Fruity

Wein Spritz	0,1 l white wine, 0,1 l mineral water, ice cubes	3,80
Martini Bianco/Fierro Tonic¹	5cl Martini, Tonic Water Thomas Henry	5,50
Hugo¹	2cl Elderflower syrup, Prosecco, mint	5,50
Prosecco Aperol¹	4cl Aperol, Prosecco, orange slice	5,50
Aperol Rhubarb Spritz¹	4cl Aperol, rhubarb, Prosecco	5,60

Wines

	0,2 l	0,5 l	0,75 l*
White wine:			
Riesling (Pfalz, dry)	4,90	11,00	
Rioja (Spain, dry)	5,90	13,00	18,00
Mesa (Spain, Verdejo/Sauvignon, dry), 13,0 % vol	5,50	12,00	17,00
Red wine:			
Rioja (Spain, dry)	4,90	11,00	
Lumos - Tempranillo (Spain, dry)	5,50	12,00	17,00
Bons Ventos (Portugal, dry)	5,90	13,00	18,00
Rosé:			
Mesa Rosado (Spain, Tempranillo, dry), 12, 5 % vol	5,90	13,00	19,50
Le Flamand (France, dry)	4,90	11,00	

Recommendations:

Empeno (Spain, 2014, Cabernet Sauvignon / Tempranillo / Shiraz)

Crianza (dry), 13,5 % vol	21,00
Reserva (dry & strong), 13,5 % vol	28,00

*** matches a whole bottle**

Beer

	0,25 l	0,41
König Pilsner	2,40	3,50
Alster	2,20	3,30

Beer (bottled)

Erdinger Weizen light	0,5 l	3,80
Erdinger Weizen crystal	0,5 l	3,80
Erdinger Weizen dark	0,5 l	3,80
Erdinger Weizen alcohol free	0,5 l	3,80
Köstritzer Schwarzbier	0,33 l	2,80
König Pilsner alcoholfree	0,33 l	2,80

Mixed Drinks

Oak Cola^{1,2,4}	4cl Oakheart, Cola	5,50
Cuba Libre^{1,2,4}	4cl Havana Club 3years, Cola	5,90
Moscow Mule^{1,4}	4cl Smirnoff Vodka, lime juice, cucumber & spicy ginger ale	7,00
Horses Neck^{1,4}	4cl Whiskey Dewars, lemon & ginger ale	7,50
Henry´s Palama^{1,4}	4cl Tequila Patrón, lime & Ultimate Grapefruit	9,80

Gin Tonic

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

Selection:

Bombay Dry	5,50
Bombay Sapphire	6,50
Hendricks	8,50
Berliner Brandstifter	8,50
Monkey	8,80

Non-Alcoholic Cocktails

Happy Hour – from 5 PM to 8 PM – all cocktails for only 4,90 €

Sportsman	5,00
lime slices, brown cane sugar, lemon juice, passion fruit syrup, orange juice, passion fruit juice and pineapple juice	
China Town	5,00
Orange slices, lime slices, raspberry syrup & ginger ale	
Mosquito	5,00
lime slices, brown cane sugar, mint & ginger ale	
Ipanema	5,00
lime slices, brown cane sugar & ginger ale	

Alcoholic Cocktails

Green Galaxy	6,00
Vodka, melon liqueur, lemon juice, passion fruit juice, orange juice and pineapple juice	
Water Melon Man	6,00
Vodka, melon liqueur, lemon juice, grenadine & orange juice	
Maracuja split	6,00
Vodka, liqueur 43, vanilla syrup, passion fruit juice & orange juice	

Coladas

Pina Colada	6,00
Cream, coconut syrup, malibu rum, rum & pineapple juice	
Baileys Colada	6,00
Cream, Coconut Syrup, Malibu Rum, Baileys & Pineapple Juice	

Caipirinha & Mojito

Caipirinha	6,00
Lime slices, brown cane sugar, cachaca	
Caipirinha Razz	6,00
Lime slices, brown cane sugar, Bacardi Razz & Sprite	
Mojito	6,50
Lime slices, brown cane sugar, mint & Havana 3 Years	
Mojito Razz	6,00
Lime slices, brown cane sugar, Bacardi Razz & Sprite	

Daiquiri Froxen

Daiquiri Mango Maracuja	6,00
Daiquiri Mango Passion Fruit, Bacardi, lemon juice, passionfruit syrup & mango mark	
Daiquiri Raspberry Mint	6,50
Bacardi razz, lemon juice, raspberry syrup, raspberry puree & fresh mint	

No Happy Hour Cocktails

Planter's Punch	7,00
73% rum, Myer's rum, lemon juice, grenadine and orange juice	
Mai Tai	7,50
73% rum, brown rum, apricot liqueur, almond syrup, lemon juice & pineapple juice	