

Dear guests,
We recommend to share a couple of dishes for you to try out more flavours and suggest about 2 dishes per person. Please let us know about any allergies you may have. Finally, given the current situation, we allocate two hours for your dinner, but will try to accommodate for your needs if we can. Thank you very much.

Ceviche Casero

Ceviche de Pescado | Aji Amarillo | Chulpe | Camote
Fang des Tages Ceviche | Amarillo Chili | gerösteter Mais | Süsskartoffel
Catch of the day Ceviche | Amarillo Chili | roasted Corn | Sweet potato
19€

Ceviche de Sandía

Sandía | Rocoto | Nori | Ponzu
Wassermelone | Rocoto Chili | Nori Alge | Ponzu
Watermelon | Rocoto Chili | Nori algae | Ponzu
14€

Maiz y Queso

Tamál | Queso Mozzarella | Ensalada de Quinoa | Focaccia de Cusqueña
Maiskuchen | Mozzarella | Quinoasalat | Malzbierfocaccia
Corn cake | Mozzarella cheese | Quinoa Salad | malt beer focaccia
15€

Arroz Meloso

Pulpo | Arroz Meloso | Mariscos | Ceviche de Zarandaja
Oktopus | Meeresfrüchte Reis | Bohnenceviche
Octopus | Seafood Rice | Bean Ceviche
21€

Saltado no Saltado

US Prime Costilla | Papa | Tomate | Cebolla
US Prime Querrippe | Kartoffel | Tomate | Zwiebel
US Prime short rib | Potato | Tomato | Onion
26€

Yuquitas Fritas

Yucas Fritas | Huancaína
Frittierter Maniok | Huancaína Soße (Gelbe Chili)
Fried Cassava Sticks | Huancaína Sauce (Yellow Chili)
7,5€

Cabeza Clava

Fresa | Chocolate mousse | Mani
Erdbeere | Schokoladenmousse | Erdnuss
Strawberry | Chocolate mousse | Peanut
9€

Drinks

Cocktails

As with our food, our cocktails are all about Peru and especially Pisco - the Peruvian grape spirit. You like Moscow Mules? Try our Chilcano. Fancy a Manhattan? Taste his Peruvian brother El Capitan.

Pisco Sour – a Peruvian classic, fresh and perfect at any time – Quebranta Pisco, lime, egg white, sugar and Angostura bitters 11,00

Pisco Punch – fruity and sparkly – Italia Pisco, Lillet Rouge, pineapple, lime and Sekt 10,00

El Capitan – flavourful and short - Quebranta Pisco, Cocchi Vermouth and Angostura bitters 10,50

Chilcano - a Limenean highball, refreshing and zingy - Pisco Quebranta, ginger ale, lime, angostura 9,50

Pisco

(The national grape spirit from Peru, served neat in 30ml measures)

We suggest that you drink Pisco as a after-dinner drink neat, but it also pairs with our food. Ask for a recommendation if you are unsure

Barsol Italia 4,00

Barsol Torontel 4,00

Barsol Mosto Verde Quebranta 4,50

Barsol Mosto Verde Italia 5,00

Pisco Porton Mosto Verde Torontel 9,50

Viñas de Oro Quebranta 4,00

Viñas de Oro Moscatel, Albilla or Negra Criolla 4,50 Viñas de Oro Mosto Verde Italia, Quebranta or Moscatel 6,50 Cascajal Quebranta 6,00

Cascajal Acholado 6,50

Cascajal Mosto Verde Italia 7,50

Wine

We deliberately chose a small selection of European wines. We appreciate that there are great wines in South America, but European wines pair great with Peruvian food and have less carbon footprint.

White Wine

Gaul Grauburgunder Tausendsassa 7,00 per Glass / 28,00 per bottle

Bergdolt-Reif & Nett "Glaube Liebe Hoffnung" Riesling 6,50 per glass / 25,00 per bottle

Matthias Gaul "Pas de Deux" Cuvee 38,00 per bottle

Simon Stumpf "Blanc de Noir" 31,00 per bottle

Rose Wine

Matthias Gaul Rosé 7,00 per glass / 27,00 per bottle

Red Wine

Domina Simon Stumpf 6,50 per Glass / 22,00 per Bottle

Gaul Pinot Noir 7,00 per Glass / 27,00 per bottle

SPARKLING:

ROSÉ CREMANT DE LOIRE DAHEUILLER BRUT / 48 PER BOTTLE, 7,50 FOR 0,1 GLASS Independent bubble maker Daheuille brings you this refreshing sparkling. Dry but with a fruity aroma, crisp and good all night long, pairs well with everything.

EMILIEN FRESNE CHAMPAGNE BRUT GRANDE RESERVE / 95 PER BOTTLE Terroir Champagne is the new Rosé. Craftsmanship and dedication bring out toasty brioche notes out of this blanc de noir champagne (20% Pinot Noir/80% Meunier)

ROB'S NATURAL WINE LIST

TO MAKE THE BEST OUT OF A BAD SITUATION, WE USED THE TIME EARLIER THIS YEAR TO DELVE INTO THE WORLD OF NATURAL WINES. NOT TO DISREGARD SOUTH AMERICAN GRAPE JUICE, WE STICK TO MORE LOCAL WINES IN ORDER TO REDUCE OUR CARBON FOOTPRINT. THE FOLLOWING LIST IS AN ECLECTIC MIX OF WINES THAT WE DISCOVERED WITH FOUR LOCAL WINE MERCHANTS AND SOME DIRECTLY WITH THE WINE MAKER.

WHITE:

SOL ARTESANO 2020 - 100% TARDANA / 9 PER GLASS / 34 PER BOTTLE - Perfect match with our spicy flavours celebrating an obscure grape variety brought back to life by crowd funding.

SUBDIVO WEINHAUREI 378 2020 - RIESLING & VELTLINER / 53 PER BOTTLE - Germany's favourite grape meets its Austrian counterpart in this mineral driven wine. At only 10,5% alc. no notes are left uncovered.

PINOT GRIS 2018 JAROSLAV OSIČKA / 43 PER BOTTLE - Made by the eminence of Czech wine. The most surprising Pinot Grigio we have czeched out.

RED:

BRÂN 2020 LE RAISIN & L'ANGE - 100% GAMAY / 47 PER BOTTLE - Like its brother, no added sulphites, but you taste more of the herbs surrounding the parcels.

ORANGE:

VYKOUKAL RESCH (WELSCHRIESLING) TERROIR AUSTERLITZ 2019 / 57 PER BOTTLE - 19 days maceration (skin contact) and 12 months acacia barrel ageing gives this wine a laser orange hue that not even Trump could outshine. Expect honey, black tea, lemon and tangerines on the nose with these flavours truly dancing on the palate. Try this one with Ceviche and thank me later.

Beer

Cusqueña 0,33 5,00
Stauder Pils 0,33 3,50

Stauder Bierchen Craft Beer 0,33 4,50

Soft Drinks

Vöslauer water sparkling or still 0,25 3,00 / 0,75 5,50

Chicha Morada - a traditional Lemonade we make ourselves from purple corn 5,00

Coca Cola 0,2 3,00

Coca Cola Zero 0,2 3,00

Thomas Henry Ginger Ale 0,2 3,00

Proviant Rhababar oder Apfelschorle 0,3 4,00

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Cascajal Acholado 6,50

Cascajal Mosto Verde Italia 7,50

All prices are in € and incl. MwSt.