

Dear guests,

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

Ceviche Casero

Ceviche de Pescado | Crema de Rocoto | Chulpe | Camote
Fang des Tages Ceviche | Rocoto Chilli | gerösteter Mais | Süßkartoffel
Catch of the day Ceviche | Rocoto Chili | Roasted Corn | Sweet potato
19€

Ceviche Tempeh

Tempeh | Aji Amarillo | Algas | Tamari | Camote
Tempeh | Aji Amarillo | Algen | Tamari | Süßkartoffel
Tempeh | Aji Amarillo | Seaweed | Tamari | Sweet Potato
15€

Tamal de Maíz

Tamál | Portobello | Ensalada de Quinoa | Focaccia de Aceituna
Maiskuchen | Portobello Pilz | Quinoasalat | Olivenfocaccia
Corn cake | Portobello Mushroom | Quinoa Salad | Olive Focaccia
17€

Saltado de Pescado

Pesca de día | Verduras Salteadas | Crema de Papa | Caldo de Bogavante
Fang des Tages | Zwiebel | Tomate | Kartoffelcreme | Hummerfond
Catch of the day | Red Onion | Tomato | Potato | Lobsterfond
24€

Chancho Charrapo

Panceta de Duroc | Aguaymanto | Banana | Cusqueña negra
Duroc Schweinebauch | Physalis | Banane | Dunkles Malzbier
Duroc Pork Belly | Peruvian Groundcherry | Banana | Dark Malt Beer
26€

Yuquitas Fritas

Yucas Fritas | Huancaína
Frittierter Maniok | Huancaína Soße (Gelbe Chili)
Fried Cassava Sticks | Huancaína Sauce (Yellow Chili)
9€

Rocoto Mayo 2,50

Cabeza Clava

Mousse de Chocolate | Dulce de Leche | Café
Schokoladenmousse | Dulce de Leche | Kaffee
Chocolate Mousse | Dulce de Lethe | Coffee
9€

Inquire about our 5-course set menu (currently no vegetarian option) 76€

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 12,00

Pisco Punch – fruity and sparkly – Italia Pisco, Lillet Rouge, pineapple, lime and Sekt 11,00

El Capitan – flavourful and short - Quebranta Pisco, Cocchi Vermouth and Angostura bitters 11,50

Chilcano - a Limenean highball, refreshing and zingy - Pisco Quebranta, ginger ale, lime, angostura 10,00

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 5,00

Barsol Torontel 5,00

Barsol Mosto Verde Quebranta 5,50

Barsol Mosto Verde Italia 5,50

Pisco Porton Mosto Verde Torontel 9,50

Huamani Quebranta, Acholado or Torontel 5,00

Huamani Mosto Verde Quebranta or Mosto Verde Acholado 6,00

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

"¿Y tú de quién eres?" Cuvee including Macabeo, Doña blanca, Albillo, Pardillo 31,00 bottle

Rose Wine

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

Red Wine

Regent 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

Independent bubble maker Daheuiller 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

PET NAT:

WHAAM! VERVERKA - 100% WELSCHRIESLING / 45 PER BOTTLE -
Refreshing sparkling wine in ancestral method that bursts tropical fruits, pomelo, tangerine and elderflower.

WHITE:

QUARANTA CALICI - MORASINI- CHARDONNAY & MOSCATO REALE / 6,50 PER GLASS / 26 PER BOTTLE Refreshing natural blend of two of our beloved grape varieties from Puglia: Endearing aromas of the moscato, but dryness and structure from the chardonnay.

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 2021 - MUSKATELLER & GRÜNER VELTLINER / 53 PER BOTTLE - This low intervention wine with charms you with a fruit focussed cuvée straight from the famous Wachau region of Austria.

PINOT GRIS 2021 JAROSLAV OSIČKA / 49 PER BOTTLE - Made by the eminence of Czech wine. The most surprising Pinot Grigio we have czeched out.

JUST WHITE 2019 SYFANY - VELTLINER, PINOT BLANC & RIESLING / 39 PER BOTTLE - "Hand me another one, Bob." Unpretentious, subtle yet intriguing with every sip. This low intervention wine is perfect for the friends who "are not so into natural wine".

DOODLE WHITE 2020 ALEKSANDER TODOROVIC SERBIA - 80% WELSCHRIESLING 20% MUSKATELLER / 41 PER BOTTLE - Low intervention wine with middle intensity - aromas of apple and caramel with a hint of litchi and muscat.

ORANGE:

MARTIN VAJČNER - GRÜNER VELTLINER 2021 / 55 PER BOTTLE -
Thanks to malolactic fermentation this wine has a rounder mouthfeel and lower acidity than a typical Grüner Veltliner. - Flavours of green apple, lemon and white pepper with a long mineral finish.

VIVANTERRE - SYLVANER, GEWÜRZTRAMINER & SAUVIGNON BLANC / 89 PER BOTTLE - This zero-zero natural wine made by Patrick Bouju & Justine Loiseau truly brings the terroir and fruit into your glass. Old vines from Alsace and Loire Valley respectively come in unfiltered and unaltered marriage.

Beer

Cusqueña 0,33 5,00
Stauder Pils/Stauder alc frei 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

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 5,00
Barsol Torontel 5,00
Barsol Mosto Verde Quebranta 5,50
Barsol Mosto Verde Italia 5,50
Pisco Porton Mosto Verde Torontel 9,50
Huamani Quebranta, Acholado or Torontel 5,00
Haumani Mosto Verde Quebranta or Mosto Verde Acholado 6,00

All prices are in € and incl. MwSt.