PURE REFRESHMENT

inspired by the taste of the caribbean, south america, india & italia.

SIP 'N' SPRITZ

7.77

MARACUJA MINT

maracuja | prosecco | fresh mint

RHUBARB SPRITZ

FRITZ rhubarb | aperol | prosecco

NOT YOUR REGULAR APEROL SPRITZ

mango | aperol | orange | prosecco

APEROL SPRITZ

CAMPARI SPRITZ

DEUTSCHES MENÜ

SUMMER SPECIALS

WEEKDAYS UNTIL **3** WEEKENDS UNTIL **4**

FOOD

GUAVA GRANOLA BOWL 12.12

housemade guava yoghurt | banana | crunchy granola | coconut chia seeds | coconut flakes

BURRATA BABE

open sandwich | green pesto | tomato | arugula | 2 burrata | pistachio crumble | sourdough bread

Most loved: ADD MORTADELLA 3.00

CRUNCHY BURRITO BOWL 13.13

crunchy corn tortillas | greens | fresh tomato | scrambled tofu | mashed beans | corn | avocado | chipotle mayo | lime

Most loved: ADD CHICKEN 3.00

SIMPLY SALAD 13.13

seasonal salad bowl | freh tomato & bell pepper | feta crumbles | creamy dressing | home made roti

NICE `N`COLD

VEGAN MANGO LASSI 5.30

homemade | vegan yoghurt | coconut milk | mango | pistachio milk | pistachio crunch | almond | coconut

AFFOGATO 6.66

choc-vanilla ice popsicle | indian espresso | pistaccio cream

Espresso Orange 5.50

indian espresso | on ice |splash of fresh orange juice

ICED CHAI 5.30

AGUA DE LIMÓN 4.90

Homemade Lemonade for pure refreshment | fresh lime | mint | ginger

Check out our weekly Lunch Menu for more options! Weekdays only.

SUMMER BRUNCH

WEEKDAYS UNTIL **3** WEEKENDS UNTIL **4**

COLD & FRESH

MEXICAN SANDWICH A 12.12
mexican sandwich I mashed beans tomato I avocado I tomato I fresh greens red bell pepper I mexican salsa

ADD ON FRIED EGG 3

BREAD FULL OF SUNSHINE 12.12
smashed avocado I red pesto I sundried tomatoes I parmesan I organic egg seeds I roasted sourdough bread

WARM & HEARTLY

SAMOSA CHAAT 12.12
indian samosa I chickpea curry I tamarind chutney I oat cream I green chutney pomegranate seeds I bhaji

INDIAN SHAKSHUKA 13.13
homemade masala tomato sauce I fresh red bell pepper I 1 organic egg I roti fenugreek

VEGAN 12.12 ADD ONS: FRIED EGG I FETA I AVO 3

INDIAN GODDESS 12.12
open sandwich I grilled aubergine homemade masala sauce I fresh tomato spinach I grilled cheese I sourdough bread I greens

BURRATA BABE 13.13
open sandwich I red pesto I fresh spinach I tomato I 2 burrata I sourdough bread

EGGS EN COCOTTE 13.13
= baked eggs in individual ramekins enriched with savory ingredients

SUNSHINE

organic egg I red pesto I sundried tomatoes I spinach I parmesan I roasted sourdough bread I greens

MEXICAN

organic egg I tomato I beans I cheese avocado slices I roasted sourdough bread greens

vegan. a bit spicier.

do you suffer from allergy? our team will be happy to help you if you have any questions.

we have the option of gluten-free bread.

HOUSE SPECIALS & COFFEE

MILK ALTERNATIVES: OAT MILK OR COCO MILK +0,30€
ADD ICE: +0,40€

MUST TRY'S

LUCKY CHAI AF **4.90**
homemade masala chai I family recipe | blend of 9 spices I oat milk

A COCO-CCINO **4.80**
samiras recommendation I espresso coconut milk I taste of west indies

LIKE GOLD **4.80**
homemade I turmeric I ginger | cinnamon | apple | orange I coconut milk

VEGAN MANGO LASSI **5.40**
homemade I vegan yoghurt I coconut milk | mango I pistachio milk I pistachio crunch | almond I coconut

OTHERS

VENEZUELAN HOT CHOCOLATE **4.80**
dark or white

FRESH TEA **4.70**
ginger I lemon I mint or hibiscus

COFFEE

A SMALL COFFEE **3.90**
americano

SMALL BEAN - BIG MISSION **4.90**
hand brewed filter coffee

INDIAN ESPRESSO **2.50**

INDIAN DOPPIO **3.60**

CAPPUCCINO **4.40**

FLATTY **4.80**
FLAT WHITE

ESPRESSO N TONIC ON ICE **5.50**

AFFOGATO **6.66**
choc-vanilla ice popsicle | espresso | pistaccio cream

BRUNCH

WEEKDAYS UNTIL **3** WEEKENDS UNTIL **4**

ALWAYS AVAILABLE

INDIAN GODDESS GA 13.13
open sandwich I grilled aubergine homemade masala sauce I fresh tomato spinach I cheese I sourdough bread I greens

BREAD FULL OF SUNSHINE GA 13.13
mashed avocado I red pesto I sundried tomatoes I parmesan I fried egg I seeds I roasted sourdough bread | greens
Most loved: ADD SALMON 3.00

SUNSHINE EGGS EN COCOTTE GA 13.13
baked egg in individual ramekin I red pesto I sundried tomatoes I spinach I parmesan I roasted sourdough bread I greens

MEXICAN SANDWICH A 12.12
mashed beans | tomato I avocado I tomato I greens | red bell pepper I mexican salsa
Most loved: ADD FRIED EGG 2.00

MEXICAN EGGS EN COCOTTE 13.13
baked egg in individual ramekin I tomato I beans I cheese I avocado slices I roasted sourdough bread I greens

A DIFFERENT FRENCH TOAST ACG 13.13
fluffy brioche I home blend chai custard | butter cheese I poached pear | seasonal fruits I condensed milk | pistachio crunch

A OVERNIGHT BLESSING EH 8.88
homemade vegan overnight oats, based on vegan milk & fresh fruits and very special tastes I ask our staff for it

CAKES & RAW CAKES FROM 3.33
seasonal flavors and glutenfree options
ask our team for availability

vegan possible. please ask. a bit spicier.
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INDIAN SHAKSHUKA G
homemade masala tomato sauce I fresh red bell pepper I special herbs | roti | **served with 1 fried egg**

Choose your favorite option from below:

SALMON 16.16
Egg Shakshuka + Smoked Salmon

FETA & EGGPLANT 15.15
Egg Shakshuka + Feta + Eggplant

AVO OR FETA OR EGG 14.14
Egg Shakshuka & choose between Avocado OR Feta OR Extra Egg

CLASSICO 13.13
Egg Shakshuka

SAMOSA CHAAT AG 12.12
indian samosa I chickpea curry I tamarind chutney I oat cream I green chutney pomegranate seeds I bhaji

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WEEKEND ONLY

TRUFFLE MAKER ACG 15.15
open sandwich I truffeled sour cream truffeled mushrooms I spinach I grilled cheese I sourdough bread I greens

QUEEN EGGS EN COCOTTE ACG 15.15
baked egg in individual ramekin I truffled sour cream I truffled mushrooms I spinach I cheese I roasted sourdough bread I greens

ALLERGENE
A = CEREALS CONTAINING GLUTEN. B = CRUSTACEANS. C = EGGS. D = FISH. E = PEANUTS. F = SOY. G = MILK / LACTOSE. H = TREE NUTS. I = CELERY. J = MUSTARD. K = SESAME. L = SULFITES. M = LUPINS. N = MOLLUSCS.

BRUNCH

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FOR THE SWEETIES

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COLD DRINKS

NON-ALCOHOLICS 0,33 l

MEET OUR FRIEND FRITZ 3.90

fritz-kola

Classic I superzero | light

fritz flavors

zitrone | orange | rhubarb

HOMEMADE 4.80

agua de jamaica

homemade hibiscus icetea

agua de guayaba

pink guave I sparkling water

agua de limón

fresh lime | mint I sparkling water

JUICES 4.90

mango I apple I maracuja I orange

MAKE ME SCHORLE 4.70

MAKE ME WATER

loud I quiet 0.75l **8.10**

WINE

GRAUBURGUNDER

0.1 l **5.55**

0.2 l **8.88**

BOTTLE WINE 0,75L:

sauvignon blanc | rosé **29.00**

WINE SCHORLE

0.2 l **7.77**

MIMOSA & MARTINI'S

MIMOSA 7.77

a small mimosa

mystic mango I prosecco I cardamom

jamaican mimosa

hibiscus flower I prosecco

MARTINI 9.99

indian espresso martini

espresso I chai spices I vanilla vodka

Porn-star martini

vodka I maracuja I lime I vanilla

BUBBLES

bodensee secco I rosé

easy to drink

by glas 0.1 l **6.66**

0.2 l **8.88**

by bottle 0.75 l **29.00**

BEER

HELLES 4.50

0,33 l

NON-ALCOHOLIC 4.50

0,33 l

KIDS MENU

only for kids under 10

BABYCCINO - 1.50

BABYCHAI - 2.00

BABY LASSI - 2.90

vegan mango lassi

BABY BREAD

roasted sourdough bread I fried egg I avocado

6.66

BABY ROTI

roti with tomato pesto

5.55

BABY FRENCH TOAST

brioche | home made custard | condense milk | fruits

6.66