

COMPANION



APERITIVO _____ WITH
INFUSED _____ ITALIANITÀ

Drinks



SICILIAN _____ SPRITZ

COMPANION Sicilian Orange,
Soda, Prosecco

_____ 10,50

SICILIAN _____ SBAGLIATO

COMPANION Silzilian Orange, Vermouth Rosso, Prosecco

_____ 10,50

AMALFI _____ TONIC

COMPANION Amalfi Lemon, Tonic Water,

_____ 10,50

AMALFI _____ SPRITZ

COMPANION Amalfi Lemon, Soda,
Prosecco

_____ 10,50



Drinks

MOSCOW MULE

Vestal Vodka, Lime,
Spicy Ginger

_____ 11,50

CUBA LIBRE

Abuelo Anejo, Lime,
Fritz Kola

_____ 11,50

PALOMA

Tequila Reposado, Lime,
Grapefruit, Salz

_____ 11,50

PODENSAC ROSE

Lillet Rose, Orange, Lemon
Tonic Water

_____ 11,50

Negroni

_____ 12,50

Hugo

_____ 9,50

ESPRESSO MARTINI

Vodka, Coffee liquor, Espresso

_____ 12

GIN TONIC VARIATIONS

RUTTE DUTCH GIN

Basil, Maracuja

_____ 10,50

HEPPLE HIGH FIDELITY GIN

Blueberry, Mint

_____ 10,50

GIN MARE MEDIRERRANEA

Orange, Rosemary

_____ 11,50

RHUBARB GIN

Raspberry, Thyme

_____ 11,50

Drinks

SPARKLING

CRÉMANT DE LOIRE

_____ 0,1l 8 / 0,75l 49

CRÉMANT ROSÉ

_____ 0,1l 9 / 0,75l 59

Laurent-Perrier La Cuvée

_____ 0,1l 14 / 0,75l 96

WINE

SAUVIGNON BLANC

2020 Yarden, Israel

_____ 0,2l 12,50 / 0,75l 46

RIESLING 'Drache'

2021 Weingut von Winning, Pfalz

_____ 0,2l 10 / 0,75l 34,00

LUBÉRON ROSÉ

2020 Perrin, France

_____ 0,2l 9,50 / 0,75l 31

CHIANTI CLASSICO

2021 Toscana, Italy

_____ 0,2l 10,50 / 0,75l 39

SYRAH 'Gamla'

2020 Golan Heights Winery, Galiläa

_____ 0,2l 13,00 / 0,75l 48,00

BEER

AUGUSTINER HELLES

_____ 0,50l 5,50

AUGUSTINER WEIZEN

_____ 0,50l 6,00

RADLER

_____ 0,50l 5,00

LAMMSBRÄU ALCOHOL-FREE

Helles

_____ 0,33l 4,50

Weißbier

_____ 0,50l 5,50

NON-ALCOHOLIC

VÖSLAUER WATER

Still, Sparkling

_____ 0,25l 3 / 0,75l 7,50

FRITZ-KOLA

Kola, Sugarfree, Mischmasch, Orange

_____ 0,2l 4,00

THOMAS HENRY

Tonic Water, Ginger Ale,

Bitter Lemon, Spicy Ginger

_____ 0,2l 4,00

SÄFTE

Apple, Currant, Maracuja, Rhubarb,

Orange

_____ 0,4l 5,00

SAFTSCHORLE

_____ 0,4l 4,50

HOMEMADE ICETEÄ

_____ 0,4l 4,50 / 1,0l 9

LIMONANA

_____ 0,4l 4,50 / 1,0l 9

Virgin Hugo

Holundersirup, Apfelsaft, Limette
und frische Minze

_____ 7,50

HOT / ICED

ESPRESSO

2,50

DOPPIO

4

CAFÉ CRÈME

3,50

CAPPUCCINO

4,00

LATTE

4,00

FLAT WHITE

4,50

TEA POT (different sorts)

5,50

CHOCOLATE

4,50

MILK COFFEE

4,00

Iced Coffee

5,50

Food

NE NI CHEESECAKE

The Very Best New York Cheesecake

_____ 8

CAKE OF THE DAY

_____ 6

ab / from 12:00 Uhr

Labneh

mit Oliven, Sumach,
Za'atar und Sauerteigbrot
*With olives, sumac,
Za'atar and sourdough bread*

_____ 6,5

Shakshuka

2 bio-Eier gegart in Tomatenragout
und serviert mit Pitabrot
*2 organic eggs cooked in a tomato
ragout and served with pita bread*

_____ 9

Hummus Teller

Curry Mango, Beetroot or Classic
served with Pita Bread

_____ 9

DREIERLEI HUMMUS

All Three Hummus

_____ 19

Babaganoush

Harissa-Öl, Sauerteigbrotbrösel,
Petersilie mit Pitabrot
Harissa Oil, Sourdough Crumble,
Parsley, Olive Oil with Pita bread

_____ 8,5

Nuriel's Favourite Falafel

Har Bracha Tahina, Zhug

_____ 7

MEZZE TRIO

Babaganoush, Falafel, Blumenkohl
vom Holzkohlegrill, Pitabrot
*Babaganoush, Falafel, Charcoal Grilled
Cauliflower, Pita Bread*

_____ 21,0

SABICH

Streetfoodspezialität aus Tel
Aviv. Gebackene Aubergine,
Har Bracha Tahina,
Tomatensalsa, weiches Bio
Ei, Amba, auf Sauerteig Pinsa
Streetfood Speciality from Tel
Aviv.

*Fried eggplant, Har Bracha
Tahina, Tomato Salsa,
Soft Organic Egg, Amba
served on Sourdough Pinsa*

_____ 17,50

+ mit Falafel 4,50

+ with Falafel 4,50

Korean Fried Chicken Salad

Knackiger Kohlsalat, Karotte,
Asiatisches Salatdressing,
Eingelegte Granatapfelkerne,
Koriander, Erdnüsse, Mango-
Aioli

Crispy Cabbage, Carrot, Asian
Salad Dressing, Pickled
Pomegranate, Coriander,
Peanuts, Mango Aioli

_____ 17,5

NE NI HÄHNCHEN

SHAWARMA

Über Nacht mariniertes
Hähnchen, Geröstete Rote
Zwiebeln, Smashed
Kartoffeln, Knoblauchcreme,
*Overnight Marinated Chicken,
Roasted Red Onion, Smashed
Potato, Garlic Cream*

_____ 19,5

JOGHURT PANNA COTTA

_____ 8