Lunch Menu 27.10- 30.10

11:30 to 15:00

Menu: Soup or salad/ main course
Menu veggy — 15,50
Menu (fish/meat)— 16,50
main course veggy - 11,50
Main course (fish/meat) - 13,00
Leaf salad or soup — 5,80

Soup of the day

or Salad

Meat:

Chicken ragout with cauliflower, potatoes, and fresh herbs.
L

Fish:

Pan-seared Cape hake fillet with pumpkin, Fregola Sarda, and dill.
A D L

Vegetarian (Vegan):

Chickpea and coconut curry with carrots and basmati rice.
L

NEW DRINkS

Matcha Affogato

with Kardamomeis 7,30

Chai Latte 5,90

Matcha Erdbeer ICED.....6,50

APERATIVO ALCOHOLFREEI

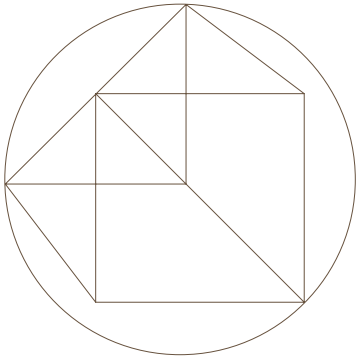
Gin Matcha Smash.....,8,50

Martini Vibrante..... 6,90

A la Carte

11:30 to 15:30

Stuffed carrots with walnuts, onions, saffron and herbs H	6,80
Eggplant roll with walnut filling, fresh herbs, pomegranate seeds and bread (vegan) H, L	7,90
Red beet salad with parsley, coriander, dill and herring C, D	7,70
Hummus: chickpea spread with olives, vegetables sticks, served with pita bread (vegan) A, N	7,70
Georgian salad with adjika sauce (vegan)	7,20
Khachapuri: flat yeast dough cake with mozzarella and soft cheese filling A, G	9,00
Red lentil soup with tahina-yogurt & pomegranate seeds G, L, N	5,80
Grilled aubergine with adjika paste, oriental mango yogurt and herb couscous A, G	17,00
Kwerebi: Georgian ravioli with potato and cheese filling with sage butter (app. 15 min) A, C, G	16,00
Pita bread filled with roasted chicken strips and vegetables, served with a spicy adjika-dip A, C, G, L, M, N	16,70
Khinkali: dumplings with meat filling (app. 20 min) A, C	17,30
Tschakapuli: Braised Lamb in red wine with caramelized quince, fesh herbs and creamy polenta A, G, L, O	22,50
Duett of crème brulée: tonka beans and orange, with fruit coulis C, G	9,00
Light curd yoghurt cram in a glass with fresh fruit and almond biscuits A, C, G, H	8,00
Sorbet of mango, peach and raspberries on fresh fruit	8,50



Café Ansari

All prices in Euro incl. tax