

# Mangal

M E Z Z E & G R I L L

Welcome to Mangal Mezze & Grill,  
where culinary traditions meet creativity!

The word „Mangal“ originated in Arabic and has been adopted in various languages, including Turkish. It refers to a traditional method of grilling or barbecuing, where food is cooked at a low temperature and for extended periods of time. This method is often supplemented with smoking to intensify the flavor. Across many cultures that merged during the Ottoman era, the mangal process contributed to the development of a diverse range of dishes found in Turkish cuisine today.

Inspired by deep roots and an era when different cultures contributed to Turkish cuisine, we present a unique menu. Our dishes range from timeless classics to modern masterpieces. Immerse yourself in a world of carefully selected delicacies and refined flavors as you are enchanted by our passion for excellence. Enjoy a culinary journey that harmoniously combines taste, creativity and passion.

# A P E R I T I F

*Splashing*

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## **Mangal Spritz** 0,20l 8.90

*Limoncello, Prosecco, soda, lemon slice & mint*

## **Summer in Istanbul** 0,20l 9.50

*Prosecco, Aperol, Passoa, passion fruit puree & juice*

## **Parigot & Richard Crémant de Bourgogne Blanc** 0,10l 7.50 | 0,75l 37

*„Origines“ Crémant de Bourgogne blanc Brut, Chardonnay, Pinot Noir*

## **Rosalia „Rosé“ Prosecco Spumante D.O.C.** 0,10l 5.90 | 0,75l 27

*Glera 90%, Pinot Nero 10%, Extra Dry, Giusti Wine, Prosecco Rosé DOC / Veneto / Italy*

## **Aperol Spritz** 0,20l 7.90

*Aperol, Prosecco, soda & Orange slice*

## **Campari Orangensaft** 7.90

*Campari & Orangen juice*

## **Hugo** 0,20l 7.90

*Prosecco, elderberry syrup, mint, lime & soda*

## **Lillet Berry** 0,20l 8.90

*Lillet Blanc, Thomas Henry Wild Berry & Berry mix*

## **Ramazotti Rosato Lemon** 0,20l 7.90

*Ramazotti Rosato, Thomas Henry Bitter Lemon, lemon slice & mint*

## **Ramazotti Rosato Tonic** 0,20l 8.90

*Ramazotti Rosato, Thomas Henry Tonic Water & lime*

## **Ackerman X Zero Blanc Loire-Sekt alcohol-free** 0,10l 5.50 | 0,75l 27

*Melon de Bourgogne, Chardonnay*

## **Lillet Berry alcohol-free** 0,20l 7.90

*Raspberry syrup, Thomas Henry Wild Berry & Berry mix*



## S O U P S

*creamy*

### Mercimek Çorbası 🌿 7.80

*Classic red lentil soup, served with crispy Ankara simit and a touch of melted Black Sea butter. A classic of Turkish cuisine that promises warmth and comfort.*

## M E Z Z E & I N T E R M E D I A T E

### C O U R S E S

*Diverse*

### Küçük Meze tabağı 21.90

*Discover an exquisite selection of four starters: the spicy Antep Ezme, the gentle Girit Ezme, the tasty Patlıcan Salatası and the delicate Çerkes Tavuğu. A quartet of flavors that invites you to discover culinary diversity.*

### Büyük Meze tabağı 28.90

*A generous compilation of six exquisite starters: the fresh Havuç Tarator, the spicy Antep Ezme, the gentle Girit Ezme, the tasty Patlıcan Salatası and the tender Çerkes Tavuğu and the classic Humus. A feast of flavors that invigorates the senses and sets the mood for the main course.*

### Rakı tabağı 🌿 11.90

*Selection of Ezine white cheese, ideal for enjoying with rakı. A true Turkish classic.*

### Izgara Yeşil Biber 🌿 7.90

*Grilled peppers with garlic & balsamic glaze.*

### Deniz Mahsulleri Güveç 16.90

*An exquisite combination of octopus, calamari and prawns, gently braised in a fine butter and garlic sauce with fruity cherry tomatoes. A taste experience that elegantly brings the diversity of the sea to the table.*

### Atom 🌿 7.90

*Fresh cream yogurt with dried chilies, garlic & olive oil.*

### Izgara Ahtapot 19.90

*Tender grilled octopus arm, refined with Kars Gravyer, garnished with fresh rocket, pickled red onions, capers and pomegranate seeds, rounded off with a touch of garlic butter.*

### Izgara Jumbo Karides 15.90

*Two succulent king prawns on a bed of finely diced vegetables tossed in butter, garnished with fresh rocket, pickled red onions, capers and crunchy pomegranate seeds, finished with a fine teriyaki sauce.*

# MEZZE & INTERMEDIATE COURSES

*Diverse*

## Yaprak ciğer 18.90

*Finest beef liver in wafer-thin slices with pickled red onions. An authentic treat that perfectly combines tradition and taste.*

## Antep Ezme 🌿 7.90

*Spicy dip made from tomatoes and peppers, refined with cucumber, parsley, onions and a hint of pomegranate syrup and olive oil. A lively taste experience.*

## Girit Ezme 🌿 11.90

*Creamy delicacy made from nomad and sheep's cheese, refined with crunchy pistachios and a dash of the finest olive oil. A tasty temptation that combines tradition and elegance.*

## Zeytinyagli Enginar Kalbi 🌿 7.90

*Thin artichoke heart slices marinated in citrus vinaigrette & olive oil.*

## Kuru Cacık 🌿 6.90

*Refreshing cream yoghurt meets fresh cucumber, rounded off with dried mint, a hint of garlic and a dash of olive oil. A cooling taste sensation.*

## Humus 🌿 6.90

*Fine chickpea puree, enriched with authentic Konya Bozkir sesame paste, refined with fresh lemon juice, garlic and a dash of fine olive oil. A classic of oriental cuisine that impresses with its simplicity and depth.*

## Patlıcan Salatası 🌿 7.90

*Grilled eggplant puree with pomegranate seeds, fresh lemon juice, garlic & olive oil with a sauce of grilled Capia pointed peppers.*

## Çerkes Tavuğu 8.90

*Chicken breast puree with „Ankara Simiti“ & garlic with a sauce of grilled Capia pointed peppers.*

## Közlenmiş Biber 🌿 6.90

*Grilled Capia pointed peppers with garlic and balsamic glaze, rounded off with olive oil.*

## Havuç Tarator 🌿 6.90

*Fresh cream yogurt with carrots, walnuts, garlic & olive oil.*

## Pide bread 🌿 1.90

*homemade pide bread baked in a stone oven.*

*With every meze we serve a homemade pide bread baked in a stone oven.  
For additional pide bread we charge an extra 1.90..*

## OPEN WINES

### **Weingut Agritiushof „Grauer Burgunder“ Saar** 0,10l 4.80 | 0,20l 6.50

*Pinot Gris, Saar / Moselle*

*„Beautiful pale yellow. Fine aromas reminiscent of almonds, dried fruit & nuts flatter the nose. Spicy & powerful on the palate with mineral notes & an aromatic fruit of pear & fresh herbs. Fresh & juicy with a full-bodied flavor. Elegant, restrained acidity. Aromatic, not too oily Pinot Gris.“*

### **Kayra Narince** 0,10l 5.20 | 0,20l 7.90

*Narince, Kayra, Tokat / central anatolia*

*„Kayra Narince is made from the best quality grapes in the Tokat region. The pebbly & stony soil, as well as the cold evenings in Tokat, add more minerality & straightforward acidity to a fresh-fruity wine, resulting in aromas of Asian pear, quince, chamomile & grapefruit; is ideal with any fresh seafood & spicy dishes.“*

### **Weingut Thörle „Rosé“** 0,10l 5.20 | 0,20l 7.90

*Cabernet Sauvignon, Dornfelder, Portugieser, Pinot noir, Rheinhessen*

*„Very fruity & yeasty on the nose, paired with aromas of strawberries, cherries & cassis. Very juicy & fresh on the palate with pronounced fruit & perfectly balanced sweetness / acidity harmony.“*

### **Kavaklıdere Lâl** 0,10l 5.00 | 0,20l 7.30

*Çal Karası, Kavaklıdere, Denizli / Aegean region*

*„Kavaklıdere Lâl was vinified from Çalkarası grape variety grown in Denizli. A tasty rosé wine with a striking taste of intense red fruits, lively acidity & lingering aroma. It can be enjoyed wonderfully at any time of the day as an aperitif“*

### **Florentin „Plan de Dieu“ rouge AOP** 0,10l 5.50 | 0,20l 8.90

*Grenache, Syrah, La Bastide Saint Vincent, Rhône*

*„Dark, full-bodied Côtes du Rhône Villages with intense plum aromas, tobacco & herbal spice. Lively, fresh style & yet long finish.“*

### **Patu „Primitivo di Salento“ IGT** 0,10l 5.20 | 0,20l 7.90

*Primitivo, Tenuta Giustini, Salento / Puglia*

*„An excellent Primitivo that shows lots of red & black berries on the nose & is very intense & spicy with the typical sweet tannins in the mouth.“*

### **Kayra Buzbağ Rezerv** 0,10l 6.90 | 0,20l 10.90

*Öküzgözü, Boğazkere, Kayra, Elazığ / Eastern Anatolia, Diyarbakır / Southeast Anatolia*

*„Kayra Buzbağ Rezerv is a prime example of what a solid wine can be created for little money from the two grape varieties Öküzgözü & Boğazkere. The cuvée made from these two grape varieties, vinified for the first time in 1944, was ordered by Atatürk himself. He commissioned two French oenologists to investigate the rural area and determine the possibilities for winegrowing in the newly founded country ‚Republic of Turkey‘. Boğazkere is the power behind this cuvée, while Öküzgözü is the fruity & fresh part of this relationship.“*

## F I S H

*delicate*

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### **Monkfish „Royale“ 33.90**

*Tender grilled monkfish fillet accompanied by fine beluga lentils and a colorful trio of velvety beetroot-carrot-pea puree & Çıtır Malay made from corn topped with a creamy currant sauce.*

### **Izgarada Somon 28.90**

*Tender grilled salmon fillet accompanied by fine beluga lentils and a colorful trio of velvety beetroot-carrot-pea puree & Çıtır Malay made from corn topped with a creamy currant sauce.*

### **Çipura Fileto 27.90**

*Tender grilled gilthead fillet accompanied by fine beluga lentils and a colorful trio of velvety beetroot-carrot-pea puree & Çıtır Malay made from corn topped with a creamy currant sauce.*

### **Seafood symphony „Deluxe“ for 2 people 98.00**

*Enjoy our exclusive fish platter, an exquisite selection of the finest seafood. This delicacy includes two tender salmon and gilthead fillets, two grilled octopus arms and two sumptuous king prawns. The ensemble is complemented by six tasty prawns, served on a bed of crunchy rocket, capers, delicious basil mashed potatoes and carrot and orange puree with pickled onions and fresh lemon halves.*

## C H I L D R E N ' S D I S H E S

*for the small appetite*

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### **Çıtır Tavuk 12.90**

*Crispy, homemade chicken fingers served with crispy steakhouse fries & seasonal leaf salad.*

### **Mangal Köfte 12.90**

*Freshly grilled meatballs served with crispy steakhouse fries & seasonal leaf salad.*

### **Izgarada Somon 14.90**

*Freshly grilled salmon fillet served with crispy steakhouse fries & seasonal leaf salad.*

*Please note: Our children's dishes are specially designed for our younger guests. As we offer these dishes at particularly child-friendly prices, we ask for your understanding that they can only be ordered for children up to the age of 12.*

# FROM THE CHARCOAL

## GRILL

*pinpoint*

### **Mangal Bonfile Deluxe 34.90**

*Tender, grilled fillet of beef (approx. 220 g), on a fragrant basil potato puree, confit root vegetables, seasonal wild mushrooms, rounded off with our homemade mangal jus sauce, served with a fresh side salad.*

### **Mangal Kuzu Karski 30.90**

*Tender, grilled lamb salmon (approx. 220 g) on traditional keşkek, a Turkish wheat porridge, refined with seasonal wild mushrooms and our homemade mangal jus sauce, served with a fresh side salad.*

*Awarded 2nd place at the Istanbul Gastronomy Festival 2021.*

### **Mangal Biftek 29.90**

*Freshly grilled rump steak (approx. 250 g), on a fragrant basil potato puree, confit root vegetables, seasonal wild mushrooms, rounded off with our homemade mangal jus sauce, served with a fresh side salad.*

### **Kuzu Incik 30.90**

*Tender, slow-cooked lamb shank on traditional keşkek, a Turkish wheat grits, refined with seasonal wild mushrooms and our homemade mangal jus sauce, served with a fresh side salad.*

### **Mangal Izgara Deluxe**

*A sumptuous feast: a freshly grilled mixed grill platter with tender mangal biftek, spicy kuzu Şiş, juicy tavuk Şiş and aromatic kuzu pırzola. Served with crispy steakhouse fries, fragrant rice, a fresh tomato and onion salad, soft lavaş, grilled cocktail tomatoes and hot peppers. This culinary experience is rounded off with our unique homemade mangal jus sauce and a creamy yogurt and garlic dip. A true feast for the senses!*

*for one person **37,90** | for two people **66.90***

### **Tavuk Külbastı 21.90**

*Freshly grilled marinated chicken breast fillets (approx. 250 g) served with rice, tomato and onion salad, lavaş, grilled cocktail tomato & hot bell pepper and yoghurt and garlic dip.*

### **Kuzu Pırzola 27.90**

*Freshly grilled lamb chops (5 pieces) served with rice, tomato and onion salad, lavaş, grilled cocktail tomato & hot bell pepper and yogurt garlic dip.*

### **Kuzu Şiş 26.90**

*Freshly grilled marinated lamb skewer (approx. 220 g) served with rice, tomato and onion salad, lavaş, grilled cocktail tomato & hot bell pepper and yoghurt garlic dip.*

## FROM THE CHARCOAL GRILL

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*pinpoint*

### **Tavuk Şiş 21.90**

*Freshly grilled marinated chicken skewer (approx. 250 g) served with rice, tomato and onion salad, lavaş, grilled cocktail tomato & hot bell pepper and yogurt-garlic dip.*

### **Mangal Köfte 21.90**

*Freshly grilled meatballs (5 pieces) served with rice, tomato and onion salad, lavaş, grilled cocktail tomato & hot bell pepper & yogurt garlic dip.*

## VEGAN

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*animal friendly*

### **Imam Bayildi 🌿 17.90**

*„The Imam fainted“ - Fresh eggplants, artfully stuffed with an aromatic mixture of tomatoes and peppers, served with fragrant rice. A traditional vegan dish that enchants with its richness of flavor and elegance.*

### **Vegan Meatballs 🌿 20.90**

*Juicy plant-based meatballs, accompanied by a tasty tomato and bell pepper mixture, fragrant rice, grilled cocktail tomato and hot bell pepper. A vegan highlight that impresses with its authenticity and abundance of flavors.*

## SALAD

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*crispy*

### **Mangal Salata 🌿 18.90**

*A colorful Mediterranean salad, rich with fresh tomatoes, cucumbers, peppers, red onions and olives, topped with tender, caramelized goat cheese and a tangy homemade citrus vinaigrette. A feast for the senses.*

### **Sezar Salata 🌿 13.90**

*Classic seasonal leaf salad, refined with hearty Kars Gravyer, crispy croutons and a creamy, homemade Caesar dressing. Available with*

- *tender chicken breast strips 17.90*
- *grilled prawns 19.90*
- *fine beef tenderloin strips 23.90*

### **Akdeniz Salata 🌿 13.90**

*A fresh seasonal leaf salad with creamy avocado, sweet cherry tomatoes and crunchy pomegranate seeds, rounded off with a homemade balsamic vinaigrette. Refine your dish with your choice of*

- *tender chicken breast strips 17.90*
- *grilled prawns 19.90*
- *fine beef tenderloin strips 23.90*



## EXTRA SIDE DISHES

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*little things*

**Crispy steakhouse fries 5.90**

**Rice 5.50**

**Small fresh leaf salad 4.90**

**Ketchup, mayo, mustard 0.50**

## DESSERT

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*sweet*

**Havuç Dilim Baklava 🍃 9.90**

*Crispy layers of puff pastry filled with the finest pistachios, served with creamy Afyon Kaymak. A sweet masterpiece that enchants every palate.*

**Mangal Cheesecake 🍃 9.90**

*Our homemade San Sebastian Cheesecake, a creamy taste experience, topped with a rich chocolate sauce and garnished with fresh, seasonal fruit. A perfect symbiosis of sweetness and freshness.*

**Kazandibi 🍃 8.90**

*A traditional, caramelized milk pudding that will delight any dessert lover with its delicate texture and sweet, golden crust. A classic Turkish dessert.*

**Türk Kahveli Suffle 🍃 9.90**

*An exquisite soufflé, artfully prepared with the intense aroma of Turkish mocha. A dessert that awakens the senses and invigorates the spirit.*

**Mangal Dondurma 🍃 8.90**

*Three scoops of our exquisite milk and fruit ice cream, served with pieces of fresh fruit and delicate chocolate flakes.*

**Ice cream 2.90 per ball**

*Refine your dessert with an extra scoop of our creamy chocolate, vanilla or fruit ice cream.*

## S O F T D R I N K S

*refreshing*

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**Morelli Frizzante** 0,25l 2.90 | 0,75l 7.90

**Morelli Naturelle** 0,25l 2.90 | 0,75l 7.90

**Coca Cola** 0,20l 3.00

*Original | Zero*

**Fanta** 0,20l 3.00

**Sprite** 0,20l 3.00

**Mezzo Mix** 0,20l 3.00

**Homemade Ayran** 0,25l 3.50

**Churchill** 0,30l 2.90

*Soda, freshly squeezed lime juice & salt*

**Thomas Henry** 0,20l 3.90

*Bitter Lemon | Tonic Water*

**Hausgemachter Eistee** 0,40l 5.90

*Peach | Lemon | Wildberry*

**Red Bull** 0,25l 4.90

## J U I C E S

*fruity*

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**Gerolsteiner Citrus mint** 0,33l 3.90

**Vio Bio spritzer Blackcurrant** 0,30l 3.90

**Juices** 0,30l 3.90

*Pineapple | Apple | Banana | Cranberry | Cherry | Passion fruit | Orange*

**Spritzer** 0,30l 3.90

*Pineapple | Apple | Cranberry | Cherry | Passion fruit | Orange*

**KiBa** 0,30l 3.90

*Cherry & banana juice*

# C O F F E E

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*warming*

**Café Crema 3.50**

**Cappuccino 3.80**

*Espresso with milk foam*

**Türk Kahvesi 3.20**

*Turkish mocha*

**Espresso 3.00**

**Espresso Doppio 4.20**

**Espresso Macchiato 3.20**

**Latte Macchiato Classic 4.00**

*with hazelnut | caramel | vanilla syrup +1.00*

**Hot chocolate 3.50**

*Dark or white*

Cream +0.50

Our milk alternatives: lactose-free milk, oat milk



# TEA

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*comforting*

**Stay Healthy** Jug 6.90

*with fresh ginger, fresh mint leaves, fresh lemon & orange slices*

**Frischer Ingwertee** Jug 6.50

*with fresh ginger & fresh limes*

**Frischer Minztee** Jug 5.90

*with fresh mint leaves*

**Frischer Zitronentee** Jug 5.90

*with fresh lemon*

**Turkish Tea** Glass 2.00

**Samova Premium organic teas** Glass ..3.60

**Maybe Baby**

*Organic fruit tea with strawberry | fruity, sweet*

**Garden Party**

*Organic fruit tea with mango | fruity, exotic*

**Total Reset**

*Organic herbal blend with mountain tea | spicy, mild*

**Low Rider**

*Organic green tea Japan Kukicha Karigane | grassy, fresh*

**Master Mind**

*Organic peppermint | minty, fresh*

**Smooth Operator**

*Organic chamomile | sweetish, tart*

**English Breakfast**

*Organic black tea | spicy, strong*

**Orange Safari**

*Organic Rooibos with vanilla & orange | fruity, tart*

Honey 0.70

## SPARKLING WINE

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*Tingly*

### **Champagne Veuve Clicquot Brut** 0,75l 125

*Chardonnay 30%, Meunier 20%, Pinot Noir 50%*

### **Champagne Launois Cuvée Réservée Grand Cru Brut** 0,75l 75

*100% Chardonnay, Père & Fils, Mesnil-sur-Oger, Champagne*

### **Parigot & Richard Crémant de Bourgogne Blanc** 0,10l 7.50 | 0,75l 37

*„Origines“ Crémant de Bourgogne blanc Brut, Chardonnay, Pinot Noir*

### **Parigot & Richard Crémant de Bourgogne Rosé** 0,75l 39

*„Monochrome“ Crémant de Bourgogne Rosé Brut, Pinot Noir*

### **Ackerman X Zero Blanc Loire-Sekt alcohol-free** 0,10l 5.50 | 0,75l 27

*Melon de Bourgogne, Chardonnay*

### **Rosalia Prosecco Spumante D.O.C.** 0,75l 26

*Glera, Extra Dry, Giusti Wine, Veneto / Italy*

### **Rosalia „Rosé“ Prosecco Spumante D.O.C.** 0,10l 5.50 | 0,75l 26

*Glera 90%, Pinot Nero 10%, Extra Dry, Giusti Wine, Veneto / Italy*

## MOCKTAILS

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*alcohol-free*

### **Virgin Mojito** 7.90

*Mint, lime, sugar & Sprite*

### **Mangal Smoothie** 7.90

*Homemade ayran, mango puree, strawberry puree & grenadine*

### **Minted Lemon** 7.90

*Mint & sweet and sour mix, frozen*

### **Smoothie** 7.90

*Flavor: Peach | passion fruit | mango | strawberry | apple or raspberry*

### **Ipanema** 7.90

*Passion fruit puree, passion fruit nectar, lime, sugar & ginger ale*

### **Mangal Delight** 8.90

*Orange juice, passion fruit nectar, strawberry puree, grenadine & cream*

### **Virgin Colada** 9.90

*Pineapple juice, cream, coconut puree & grenadine*

# COCKTAILS

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*Diverge*

## **Mojito 9.90**

*Rum, fresh limes, sugar syrup, cane sugar & fresh mint*

## **Cosmopolitan 9.90**

*Vodka, triple sec, lime juice, cranberry juice & raspberries*

## **Caipirinha 9.90**

*Cachaça, cane sugar & sweet and sour mix*

## **London Leaves 10.90**

*Gin, sweet and sour mix, fresh mint & cucumber*

## **Pink Lady 10.90**

*Rum, Malibu, grenadine, berry mix & Thomas Henry Wildberry*

## **Cuba Libre 10.90**

*Rum, cola & sweet and sour mix*

## **Long Island Ice Tea 12.90**

*Vodka, rum, triple sec, tequila, gin, lime juice & cola*

## **Gin Basil Smash 10.90**

*Gin, fresh basil & sweet and sour mix*

## **Negroni 10.90**

*Gin, Campari & vermouth red*

## **Espresso Martini 10.90**

*Vodka, Kahlua, Frangelico & espresso*

## **Sex on the Beach 10.90**

*Vodka, peach liqueur, orange juice, cranberry juice & lime juice*

## **Fruit Daiquiri 11.90**

*Flavor: peach | passion fruit | mango | strawberry, apple or raspberry*

## **Tequila Sunrise 12.90**

*Tequila, triple sec, lime juice, orange juice & grenadine*

## **Whiskey Sour 12.90**

*Bulleit Bourbon Whiskey, sweet and sour mix & egg white*

## **Piña Colada 12.90**

*Rum, pineapple juice, coconut puree & cream*

## **Margarita 12.90**

*Tequila, triple sec and sweet and sour mix*



## B E E R S

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*on Tap*

**Bitburger** 0,30l 3.80 | 0,50l 5.20

**Cola beer** 0,30l 3.80 | 0,50l 5.20

**Radler** 0,30l 3.80 | 0,50l 5.20

**Benediktiner wheat beer** 0,30l 3.90 | 0,50l 5.40

**Benediktiner wheat beer with cola** 0,30l 3.90 | 0,50l 5.40

## B E E R S

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*bottles*

**Karlsberg Ur-Pils** 0,33l 3.80

**Efes** 0,30l 3.80

**Bitburger 0,0% Pils alcohol-free** 0,33l 3.80

**Bitburger 0,0% Radler alcohol-free** 0,33l 3.80

**Benediktiner wheat beer alcohol-free** 0,50l 5.40

**Gründel's Fresh alcohol-free** 0,33l 3.80

## L O N G D R I N K S

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*Tangy*

**Havana 3y cola** 7.90

**Jack Daniel's cola** 8.90

**Vodka lemon** 7.90

**Vodka orange juice** 7.90

**Vodka Red Bull** 9.50

## V E R M O U T H

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*conventional*

**Vermouth „Weinall“** 2cl 6.90

**Bequer „Vermouth de Garnacha“** 2cl 3.90

## GIN & TONIC

*classic*

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**Agnes' Green Saar Dry Gin -organic-** 4 cl 8.90

**Bombay Sapphire London Dry Gin** 4 cl 6.90

**Hendrick's Gin** 4 cl 9.90

**Monkey 47 Schwarzwald Dry Gin** 4 cl 13.90

**Scheibel „oriGINal“ Gin** 4 cl 13.90

**Tanqueray London Dry Gin** 4 cl 6.90

All our gin tonics are served with Thomas Henry Tonic Water +3.00

## VODKA

*clear*

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**Grey Goose** 4 cl 10.90

**Belvedere** 4 cl 10.90

**Absolut Vodka** 4 cl 6.90

**Smirnoff** 4 cl 6.90

## WHISKEY

*aromatic*

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**Glenmorangie 10 years** 2 cl 5.90

**Edradour 12 years old Single Malt Whisky** 2 cl 9.90

**Emill „Kraftwerk“ Malt Whisky** 2 cl 11.90

**GlenDronach Malt Whisky 12 years old** 2 cl 6.90

**Jack Daniel's** 2 cl 3.90

**Bulleit Bourbon 10 years** 2 cl 5.90

**Tullamore D.E.W.** 2 cl 4.90

**Waterford Bannow Island Single Malt** 2 cl 9.90



## R U M

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*multifaceted*

**A.H. Riise Rum „Non Plus Ultra“** 2cl 11.90

*„Non Plus Ultra“*

**Bumbu Original Rum XO** 2cl 4.90

*15 years aged rum*

**Don Papa** 2cl 6.90

**Havana Club 3 years** 2cl 3.90

**Havana Club 7 years** 2cl 5.90

**Plantation „Guatemala“ Rum 42 %** 2cl 4.90

## B R A N D I E S

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*fiery*

**Penth Pear brandy** 2cl 5.90

**Penth Mirabelle plum brandy** 2cl 5.90

**Penth Quince brandy** 2cl 5.90

## C O G N A C

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*woody*

**Rémy Martin VSOP Cognac** 2cl 6.90

**Grappa di Barolo Cannubi Tenuta Carretta** 2cl 9.90

**Grappa Nonino „Lo Chardonnay“** 2cl 4.90

## L I Q U E R S

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*aromatic*

**Baileys** 2cl 3.90

**Belle de Brillet Cognac-liqueur** 2cl 4.90

**Malibu** 2cl 3.90

**Scheibel Alte Zeit „Apricot-Brandy“-liqueur** 2cl 9.90

**Scheibel Alte Zeit „Cherry-Brandy“-liqueur** 2cl 9.90

**H E R B S**  
*bitter*

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**Fernet Branca** 2 cl 3.90

**Jägermeister** 2 cl 3.50

**Unicum bitter herb liqueur** 2 cl 3.90

**Ramazotti** 2 cl 3.90

**P A S T I S**  
*freshening*

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**Henri Bardouin Pastis** 2 cl 4.90

**Ricard** 2 cl 3.90

**R A K I**  
*traditional*

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**Mangal Raki Saarland -Bio-**  
2 cl 3.90 | 0,20l 27.00 | 0,50l 59.00

**Beylerbeyi Göbek Raki**  
2 cl 4.50 | 0,35l 59.00 | 0,70l 95.00

**Yeni Raki**  
2 cl 3.50 | 0,35l 39.00 | 0,70l 59.00

**A L S O T O T A K E A W A Y**

Our house brand Mangal Raki -Bio- is also available to take away:

**Mangal Raki Saarland -Bio-**  
0,20l 16.90 | 0,50l 29.90

## **Additives & allergens**

- |                                  |                                    |
|----------------------------------|------------------------------------|
| <b>A</b> Gluten                  | <b>1</b> with preservatives        |
| <b>B</b> Crustaceans             | <b>2</b> with dyes                 |
| <b>C</b> Eggs                    | <b>3</b> antioxidants              |
| <b>D</b> Fish                    | <b>4</b> with sweetener saccharin  |
| <b>E</b> Peanuts                 | <b>5</b> with sweetener cyclamate  |
| <b>F</b> Soybeans                | <b>6</b> with sweetener aspartame  |
| <b>G</b> Milk products           | <b>7</b> with sweetener acesulfame |
| <b>H</b> Nuts                    | <b>8</b> with phosphate            |
| <b>L</b> Celery                  | <b>9</b> sulphurated               |
| <b>M</b> Mustard                 | <b>10</b> with quinine             |
| <b>N</b> Sesame seeds            | <b>11</b> caffeinated              |
| <b>O</b> Sulfur oxide & sulfites | <b>12</b> with flavor enhancers    |
| <b>P</b> Lupines                 | <b>13</b> blackened                |
| <b>R</b> Mollusks                | <b>14</b> waxed                    |
|                                  | <b>15</b> genetically modified     |

*All our offered wines can contain sulfur dioxide and sulfites.  
They also may contain traces of egg*