



Breakfast and brunch


Damaskus Breakfast (GL,ML,BN,EG,SS,12)  **15,90**
Homemade Hummus, Makdus, olives, white cheese, Labaneh, Zatar mit olive oil, date tomatoes, cucumber with a cup of black tee & flatbread **25,90 for 2 P**

Fatteh (GL,ML,SS)  **12,00**

A traditional Levantine dish that combines crispy toasted flatbread, creamy hummus, cooked chickpeas and a layer of refreshing yogurt. Refined with roasted cashew nuts and a hint of sumac

Shakshuka (GL,EG) **11,50**

2 poached eggs, in spicy frech tomato sauce, refined with paprika, onions, garlic and aromatic spices, flatbread

Ful Medames  **9,50**

a traditional breakfast dish made from cooked fava beans flavored with garlic, lemon juice, tomatoes, parsley and olive oil. Served with fresh flatbread **optionally with yoghurt tahini sauce**

Omlette (GL,BN,EG) **12,00**

3 eggs, peppers, mushrooms, mozzarella, lamb's lettuce, date tomatoes, parsley, with flatbread

scrambled eggs (GL,BN,EG) **10,50**

3 eggs, dates tomatoes, cucumber, butter, cream cheese, parsley, olives with flatbread

Fried egg with avocado (GL,BN,SS,EG,12) **11,00**

2 eggs, avocado, hummus, date tomatoes, parsley with flatbread

Frenchtoast (GL,ML,BN,EG,SY) **11,50**

Nutella, banana, berries, walnuts & chocolate sauce

Vegan American Pancakes (BN,GL)  **7,50**

Nutella, banana, walnuts, & chocolate sauce

Vegan American Pancakes (BN,GL)  **7,50**

Berries, walnuts, & maple syrup


Starters

Crispy, homemade börek rolls **6,90**

4 pieces with cheese and/or spinach filling.

Homemade Hummus (GL,SS)  **6,90**


Chickpeas, tahini, olive oil, cumin, sumac with flatbread


Baba Ganoug (GL,ML,5,12)  **6,90**

Eggplant, tomatoes, garlic, walnuts, black cumin, pomegranate sauce, parsley


Lunch

Kabsa rice with chicken breast fillet **12,00**


cooked with tomatoes, peppers, onions and special Arabic spices, with Dakus sauce* 

Syrian moussaka  **11,50**

Fried aubergines, zucchini, and peppers in a spicy, fresh tomato sauce, enhanced with onions, garlic, and aromatic spices, topped with mozzarella. Served with flatbread


Falafel (GL,ML,SS)  **9,90**

5 pieces of falafel, hummus, date tomatoes, sumac, parsley, flatbread


Halloumi classic (GL,SS,ML)  **9,90**

5 pieces halloumi, hummus, date tomatoes, parsley, sumac, flatbread

Salads

Chicken salad (5,12)  **10,50**

Chicken breast filet, wild herb salad, sweet corn, date tomatoes, olives, mint, olive oil, sumac, lemon, pomegranate syrup

Falafel salad (GL,SS)  **8,90**

5 falafel balls, wild herb salad, date tomatoes, mint, sumac, lemon, pomegranate sauce, black cumin, tahini sauce

Halloumi salad (GL,ML,5,12)  **8,90**

5 pieces of halloumi cheese, mixed salad, tomatoes, cucumber, pomegranate sauce, tahini sauce

all prices are in euros & include VAT.

Wraps

Shawarma Wrap (GL,ML,EG,6,12) **8,50**

chickenbreastfillet, homemade garlic sauce, pickles, sumac

 **optionally served with steakhouse fries** **3,50**

Falafel Wrap (GL,SS,6,12) **6,50**

Homemade hummus, romaine lettuce, tomatoes, cucumber, black cumin, sumac & tahini sauce

Halloumi Wrap (GL,SS,ML,6,12) **6,50**

Homemade hummus, romaine lettuce, tomatoes, cucumber, sumac, black cumin & tahini sauce

Soups

Homemade lentil soup  **6,50**

Red lentils, onions served with flatbread & lemon

Desserts

4 pieces of Arabic baklava (GL,BN,ML) **5,50**

Almond cake (GL,ML,BN,EG) **3,90**

Chocolate brownie (BN)  **3,90**

Extra

Steakhouse fries **4,90**

Steakhouse fries with za'atar seasoning, mozzarella, and Mississippi fries sauce

1 egg **1,50**

Sucuk (1,14) **2,50**

White chees **2,50**

Olives **2,00**

Flatbread (GL) **2,00**

Butter and jam (various types) (25) **2,50**

If you have any questions about allergens and additives, please contact the staff



Homemade drinks

Damaskus-Eistea

Black Tea with Rose Water,
Pomegranate Syrup, and Lemon Juice.

Jallab (Oriental Date Drink)

with date syrup, grape molasses and rose
water, served over ice

Brunchella lemonade

fresh ginger, wild berries, mint, limon,
grenadine

Ginger lemonade

fresh ginger, mint, limon, sugar syrup

Berry smoothie

Wild berries, banana, mint, oat milk

Mango-Banane-smoothie

Mango, banana, mint, oat milk

Homemade Ayran

Refreshing, slightly salted yogurt drink –
traditional and perfect with savory dishes.

Fresh orange juice

soft drinks

Fritz-kola-classic

Fritz-kola-zero

Fritz-Lemon

Fritz-lemo-Orange

Appel- cherry-elder

Fritz-apple spritz

Fritz-rhubarb spritzer

water

Spreequell sparkling / still

Spreequell sparkling / still

0,4 L 5,50

0,4 L 5,50

0,4 L 5,50

0,4 L 5,50

0,4 L 6,50

0,4 L 6,50

0,3 L 3,00

0,3 L 4,50

0,3 L 3,00

0,3 L 3,00

0,3 L 3,00

0,3 L 3,00

0,3 L 3,00

0,3 L 3,00

0,3 L 3,00

0,7 L 6,00

0,3 L 2,50

COFFEE

Arabian Mokka

An intense Arabic coffee with freshly ground cardamom

Black coffee

Cappuccino

Espresso

Aleppo Latte

(with Espresso and Pistachio)

Spanish Latte

(with espresso and condensed milk)

Latte Macchiato

coffee with milk

Hot chocolate

+ whipped cream

Matcha Latte

Chai Latte

Iced coffee (with vanilla ice cream and whipped cream) (SY)

Iced Chai Latte

Iced Matcha Latte

Kaffee Affogato

Espresso with a scoop of vanilla ice cream

3,50

3,00

3,50

2,30

4,90

4,50

4,00

4,00

4,00

0,50

4,50

4,00

4,90


4,90

4,90

3,50

All drinks available with oat milk – no extra charge



 cafebrunchella

 Tel.:015754402530

Brunchellacafe@gmail.com

TEE

Green tea

3,50

Herbal tea

3,50

Fresh ginger tea

3,50

Black tea

2,50

Thyme tea

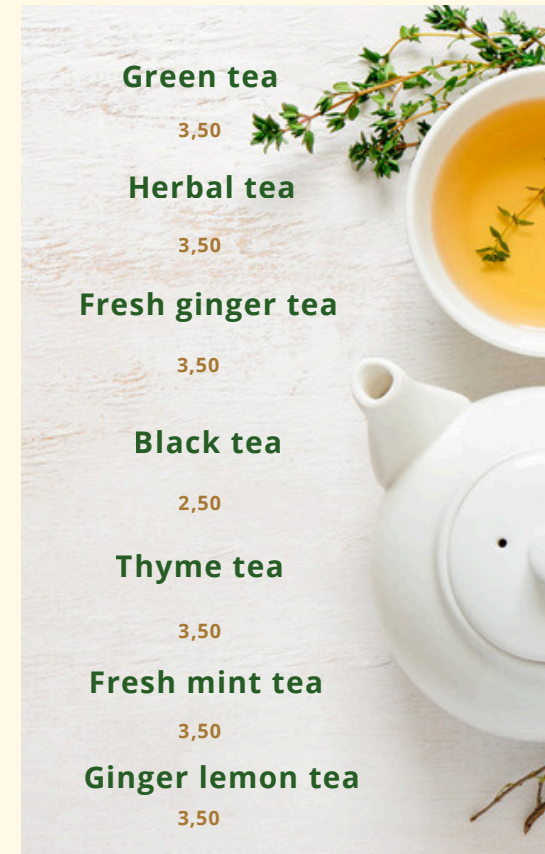
3,50

Fresh mint tea

3,50

Ginger lemon tea

3,50



review us on





WIFI: BrunchellaCafe
Passwort: Brunchella.Cafe.