

Al Mundo

C A F E - R E S T A U R A N T - B A R

MENU CARD

OPENING HOURS

Monday – Saturday
4 PM – 11 PM

M E N U

The kitchen is open until 10 PM

Al Mundo

CAFE - RESTAURANT - BAR

ABOUT US

In the heart of beautiful Charlottenburg,
enjoy life & simply forget the stresses of
everyday life.

The **AL MUNDO** restaurant, a place where we want to convey
Mediterranean lifestyle & joie de vivre.
A place where you can indulge all your senses.

As a café – bar – restaurant, we always offer
fresh and varied dishes
& perfectly prepared, refreshing cocktails.

Reservations for special occasions or celebrations
are also possible, of course.

For this, we have a separate fireplace room available.

Leave a review on Google

Scan the QR code here



All prices are in euros and include the current VAT.

1. Coloring
2. Preservatives
3. Caffeine
4. Quinine

5. Taurine
6. Sweetener
7. Source of phenylalanine
8. Antioxidant

9. Acidifier
10. Thickener
11. Flavor Enhancer
12. Sulfite

A. Gluten content
C. Eggs
D. Fish
E. Nuts

F. Soybeans
G. Milk
H. Edible nuts
L. Celery

M. Mustard
N. Sesame seeds
O. Sulfur dioxide
P. Lupines



Vegan



Glutenfree

STARTERS - MEZZE

Each mezze (served with bread) **6.00**

3 mezze **16.80**

6 mezze **30.00**

9 mezze **45.00**

BABA GHANOUSH ^N 

Grilled and pureed eggplant, mixed with delicious sesame paste, yoghurt fresh lemon & olive oil

HOMMUS ^{N,H}  

Pureed chickpeas, mixed with sesame paste, fresh lemon & olive oil

HALLOUMI CUBES ^G 

Pan-fried halloumi cheese (cheese made from cow, goat and sheep cheese) with cherry tomatoes in lemon, herbs & garlic

SPINACH ROLLS ^{A,C,G}

Three puff pastry rolls, filled with spinach, onion & soft cheese, served with sour cream

MEDITERRANEAN SHRIMP ^G 

Pan-fried shrimp with finely chopped onions & tomatoes in a lemon, garlic & herb butter, served with harissa (spicy)

SWEET GOAT ^{G,O} 

Mild goat cheese with dried plums, roasted almonds & a hint of thyme honey

POTATOE AIOLI ^{G,M}

Spiced potato wedges with homemade garlic cream

MANCHEGO ^{G,M} 

Spanish sheep milk cheese with a rosemary crust, accompanied by marinated olives

PIMIENTOS DE PADRON  

Mini peppers pan-fried in olive oil, garlic & chili, garnished with ground sea salt

SHORT ORDER

VEGETABLE VARIATION ^G **8.80**

Seasonal vegetables with chicory & finest parmesan, prepared Mediterranean style on avocado cream paste, served with garlic bread

TRIPOLI SKEWER ^{G,A,L,H,C} **10.50**

Grilled kofta skewer (mix of minced beef & lamb) on garlic bread, served with pimientos, cherry tomatoes, lemon wedges & harissa

MEDITERRANEAN THRILL ^{G,D} **12.50**

Three grilled jumbo prawns in lemon butter on garlic bread, served with pimientos, cherry tomatoes with lemon wedges & harissa

DID YOU KNOW?

Mezze refers to starters that are characteristic for Arabian cuisine. Turkish and Lebanese cuisines had a particularly strong influence on the development of mezze.

SOUPS

- ORANGE-MANGO-GINGER SOUP** ^{L,M,12}  **9.00**
With bell pepper, onion, zucchini & mango, accompanied by a slice of baguette topped with sweet and sour sauce
- TOMATO-VEGETABLE SOUP** ^H  **8.00**
Mediterranean-style tomato and vegetable soup, served with garlic bread
- SUPPE Á LA SCAMPI** ^{12,D,L}  **9.80**
Savory white wine, lobster, and garlic soup with a jumbo prawn and delicate vegetables, accompanied by garlic bread

SALADS

- LARGE MIXED SALAD VITAL** ^{L,M}  **12.00**
Pan-fried vegetables on mixed lettuce with a curry-mustard dressing
- SALAD ORIENT** ^{G,O,M,12}  **14.00**
Large mixed salad with pan-fried oriental grill cheese, cherry tomatoes, onion, zucchini, bell pepper & roasted almonds, seasoned with parsley, olive oil & lemon, served with a curry-mustard dressing
- SALAD CARRIBEAN** ^{M,12}  **14.00**
Large mixed salad with chicken breast fillet strips, tomato, pieces of fresh mango, zucchini & bell pepper, served with a curry-mustard dressing
- SALAD APOLLO** ^{M,12}  **14.00**
Large mixed salad with chicken breast fillet strips, tomato, onion, mushrooms & bell pepper, served with a curry-mustard dressing
- SALAD GINGER** ^{M,12}  **14.00**
Large mixed salad with chicken breast fillet strips, tomato, apple pieces, zucchini & bell pepper in ginger honey, served with a curry-mustard dressing
- SALAD SEASIDE** ^{D,M,12}  **14.50**
Large mixed salad with pan-fried pieces of salmon, tomato, zucchini, bell pepper & onion, served with a curry-mustard dressing
- SALAD MIDDLE EAST** ^{G,O,M,12}  **14.50**
Large mixed salad with pan-fried kofta, onion, tomato, zucchini & bell pepper, & roasted almonds, garnished with mild goat cheese, served with a curry-mustard dressing

ENCHILADAS & FAJITAS

ENCHILADA VEGETARIA^{A,G,H,L}**15.00**

Tortilla filled with a variety of vegetables, sweet corn, kidney beans and gratinated with cheese, served with a bouquet of lettuce, sour cream, and avocado cream

FAJITA VEGETARIA^{A,G,H,L}**18.80**

Pan-fried vegetables, baby potato cubes, sweet corn & kidney beans in a spicy tomato salsa in a hot cast iron skillet, served with sour cream, avocado cream & tortilla bread

ENCHILADA ARABIA^{A,G,H,L}**16.50**

Tortilla filled with sujuk (mix of minced lamb and beef), a variety of vegetables, sweet corn, kidney beans and gratinated with cheese, served with a bouquet of lettuce, sour cream & avocado cream

FAJITA DE POLLO^{A,G,H,L}**20.50**

Tortilla filled with chicken strips, a variety of vegetables, sweet corn & kidney beans in a spicy tomato salsa in a hot cast iron skillet, served with sour cream, avocado cream & tortilla bread

ENCHILADA DE POLLO^{A,G,H,L}**16.50**

Tortilla filled with chicken strips, a variety of vegetables, sweet corn, kidney beans and gratinated with cheese, served with a bouquet of lettuce, sour cream & avocado cream

FAJITA MEETS THE ORIENT^{A,G,H,L}**20.50**

Kofta & sujuk (mix of minced lamb and beef) with a variety of vegetables, sweet corn, kidney beans in a spicy tomato salsa in a hot cast iron skillet, served with sour cream, avocado cream & tortilla bread

ENCHILADA DEL MAR^{A,G,H,L}**17.50**

Tortilla filled with shrimps, a variety of vegetables, sweet corn, kidney beans and gratinated with cheese, served with a bouquet of lettuce, sour cream & avocado cream

FAJITA BEEF^{A,G,H,L}**22.00**

Argentine beef strips with a variety of vegetables, sweet corn, kidney beans in a spicy tomato salsa, served in a hot cast iron pan with sour cream, avocado cream & tortilla bread

FINGER FOOD

CHICKEN WINGS^{L,M,G,A}**12.00**

Five spicy chicken wings with a bowl of spiced potato wedges, a bouquet of salad served with aioli & sweet chili sauce

FINGER FOOD PLATTER^{A,L,M,G}**22.00**

Three jumbo shrimp, five chicken wings, potato wedges, a bouquet of salad, aioli, sweet chili sauce & lemon wedges

ORIENT SPICY BURGER^{A,L,M,G,N,H}**14.00**

100% beef (160gr;homemade) with cheese, chick pea cream & chili, served with steak fries & ketchup

CHEESE BURGER^{A,L,M,G}**13.50**

100% beef (160gr;homemade) with cheese, served with steak fries & ketchup

HALLOUMI BURGER^{A,L,M,G}**14.50**

Topped with avocado cream, chopped olives, pan-fried grill cheese, spiced zucchini & carrots, served with steak fries & ketchup

NAKED CHEESE BURGER^{L,M,G} **14.50**

100% beef (160gr;homemade) with cheese, on a bed of pan-fried Mediterranean vegetables and steak fries, served with aioli & lemon

MAIN COURSES

ZÜRICHER (Mon-Thurs only) ^{A,G,C,L,M,12} **19.80**

Two breaded veal cutlets on pan-fried baby potatoes, served with tomatoes, onion & carrot in a creamy green pepper, red wine, and herb cream sauce

FRENCH TURKEY LIVER STIR FRY ^{L,E,M,12,A} **17.50**

Turkey liver strips with carrot, onion, tomato, apple pieces & roasted almonds in a thyme-port wine cream sauce, served with potato wedges

ORIENT PLATE ^{L,M,G}  **22.00**

Kofta (mix of minced beef & lamb) & sujuk (mix of minced beef & lamb with garlic, slightly spicy) on a bed of vegetables, prepared Mediterranean style, served with a harissa yoghurt dip & rice

FRIED RICE (can be made vegetarian) ^{G,E,L}  **17.00**

Vegetable rice pan-fried in olive oil, garnished with chicken breast (or halloumi cheese cubes), tomato, pimientos, and almonds in lemon, mint, and garlic, served with harissa yoghurt

POLLO CARIBBEAN (Mon-Thurs only) ^{M,L,12}  **19.50**

Grilled chicken medallions on pan-fried mango pieces, zucchini, onion, carrot & tomato in a creamy curry-orange- ginger sauce, served with rice

AL MUNDO GRILL ^{L,H,M,12,A}  **24.50**

Different variations consisting of chicken breast, kofta & sujuk & a jumbo prawn on pan-fried vegetables in a tomato salsa, served with aioli & potato wedges

STIR FRY DEL MAR ^{D,L,12,A}  **23.00**

Salmon pieces & shrimp with a variety of vegetables & baby potatoes in a white wine-lobster-garlic sauce, served in a cast iron skillet

MEDITERRANEAN VEGGIE STIR FRY ^{A,G,L}  **16.50**

Roughly chopped vegetables & baby potatoes in a balsamic-tomato-herb sauce, briefly gratinated with cheese, served with slices of garlic bread

SPECIAL DISHES

Only on Fridays, Saturdays & public holidays

FAJITA CHICKEN MEETS SCAMPI ^{A, D, L,} **22.00**

Tortilla filled with chicken strips, a variety of vegetables, sweet corn & kidney beans in a spicy tomato salsa, garnished with two jumbo shrimps in a hot cast iron skillet, served with sour cream, avocado cream & tortilla bread

LAMB FILLET -KOFTA SKEWER ^{L, G, M, G, C}  **27.50**

Mixed skewer with New Zealand lamb fillet & kofta on pan-fried baby potatoes, tomato, onion & carrot in a creamy green pepper, red wine, and herb sauce, served with slices of garlic bread

PASTA

All pasta dishes can also be made vegetarian

PENNE ARABIA ^{L,A,C,G,H}	16.00
With sujuk (mix of minced beef & lamb with garlic, slightly spicy) & cherry tomatoes, zucchini, onion & bell pepper in a tomato-herb sauce, served with yoghurt	
PENNE SHISHTAWUK ^{L,G,E,A,C}	16.00
Grilled chicken medallions oriental style with mushrooms, onion, tomato & roasted almonds in lemon & garlic, garnished with finely grated parmesan	
PENNE PARMESAN ^{L,A,C,G,H}	16.00
With vegetables & olive slices, prepared Mediterranean style, garnished with grated Parmesan & garlic bread	

KID'S DISHES

PASTA KIDS ^{A,C,G}	6.00
Penne in tomato sauce with Parmesan	
KID'S SCHNITZEL ^{C,G,A,M}	8.50
Veal cutlet with French fries	

EXTRAS

Small bowl of jalapenos	2.00	2 pieces of tortilla bread ^{A,C,G}	2.50
Per dip	2.00	Per side dish	3.50
Sour cream, chili paste, avocado cream		Rice, potatoes with herbs, potato wedges, steak fries	

DESSERT

MOUSSE AU CHOCOLAT (contains alcohol & caffeine) ^{G,C,G,6,2,12,3}	8.00
Homemade chocolate mousse made from a dark mocha chocolate with raspberry sauce	
MOUSSE AU CHOCOLAT MEETS RASPBERRY PARFAIT (contains alcohol & caffeine) ^{O,C,G,6,2,3,12}	8.50
Homemade chocolate mousse made from a dark mocha chocolate meets raspberry parfait with chocolate sprinkles & mint	
TARTUFO PISTACHIO ^{G,C,E,O,6,2,12}	9.50
Half-frozen, made from pistachio ice cream, on caramel sauce with fried apple slices	
VANILLA PARFAIT MEETS MOUSSE AU CHOCOLAT (contains alcohol) ^{G,C,6,12}	8.50
Homemade mousse ice cream with vanilla & Licor 43, accompanied by homemade chocolate mousse, garnished with the finest espresso powder	
DESSERT PLATTER (contains alcohol) ^{G,C,E,O,6,2,12}	23.00
House-specialty dessert platter for approx. four people	

WARM BEVERAGES

We use high-quality Italian espresso coffee beans for all coffee varieties

Espresso ³	2.50	Cappuccino ^{3,G}	3.70
Espresso Macchiato ^{3,G} with milk foam	2.80	Milk Coffee ^{3,G}	4.10
Double Espresso ³	3.40	Latte Macchiato ^{3,G}	4.30
Café Crema ³	3.20	Dark Hot Chocolate ^{G,6}	4.90

FRESH TEA VARIETIES

Our fresh tea varieties are served in a glass

Fresh peppermint tea	4.90	Fresh ginger tea	4.90
With fresh peppermint leaves		With fresh ginger & honey	

EILLES • LOOSE TEA

Our loose tea varieties are served in a small pot

Earl Grey (Black tea) ³	5.50	Fruit tea	5.50
High-quality, loose-leaf black tea. Ceylon-Darjeeling-China leaf blend with the spicy aromatic oil of bergamot fruit.		High-quality, loose-leaf tea. Fruit blend with hibiscus blossoms, apple pieces, rose hip & lemon peel & apricot-peach aroma.	
Ceylon Orange Pekoe ³	5.50	Herb garden	5.50
High-quality loose-leaf tea with fresh, delicately tart aroma and typical golden-brown color in the cup.		High-quality loose-leaf tea. Refreshing herb blend of lemon grass, red bush, mint & licorice with a sweet and spicy aroma.	

PROSECCO / CHAMPAGNE

Prosecco ^o	0.1l	4.90	Moët & Chandon	
(Italy dry)	0.75 l*	24.90	Imperial Brut ^o	0.75 l* 74.00
*equivalent to one bottle			Origin: France, Grape variety: Pinot Meunier, Pinot Noir, Chardonnay	

DRAFT BEER

König Pilsner	0.4 l • 4.90
Alster ^{2,6,9,G}	0.4 l • 4.70

BOTTLED BEER

Benediktiner Weizen ^G Light/Dark	0.5 l* • 5.60
Benediktiner Weizen ^G Non-alcoholic	0.5 l* • 5.60
Köstritzer Kellerbier ^G Naturally cloudy	0.5 l* • 5.60
Bitburger Non-alcoholic	0.33 l* • 4.70
Estrella Galcia	0.33 l* • 4.70

WATER

Taunus Quelle bottle (Sparkling)	0.25 l • 2.60
Taunus Quelle bottle (Still, medium sparkling)	0.75 l* • 6.60
Water Vital A bottle of Taunus Quelle with fruit, mint & lemon in a carafe	0.25 l* • 4.50

SOFT DRINKS

Coca-Cola ^{1,3,6,8,2,9}	0.2 l* • 3.20
Coca-Cola Zero ^{1,3,6,8,2,9}	0.2 l* • 3.20
Mezzo Mix ^{1,3,6,8,2,9}	0.2 l* • 3.20
Sprite ^{2,6,9}	0.2 l • 2.80
Sprite ^{2,6,9}	0.4 l • 3.50

*equivalent to one bottle

JUICES & NECTARS

Juices are also available as spritzers

We source our regional juices from the Bauer Fruchtsaft brand

	0.25 l	0.4 l		0.25 l	0.4 l
Apple juice (Naturally cloudy)	3.30	4.90	Orange juice	3.30	4.90
Grape juice (No concentrate)	3.30	4.90	Passion fruit (Nectar)	3.60	5.50
			Rhubarb (Naturally cloudy)	3.60	5.50

THOMAS HENRY

Tonic ^{4,11,9,6} Bottle 0.2 l	3.30
Ginger Ale ^{1,9,6} Bottle 0.2 l	3.30
Wild Berry ^{1,9,6} Bottle 0.2 l	3.30

CUCUMIS

Lavender Lemonade ^{1,9,6} with fresh mint bottle 0.33 l	6.80
Cucumber Lemonade ^{1,9,6} with fresh mint bottle 0.33 l	6.80

FRUITY & FIZZY

Summer Breeze ^{1,9,6} 5 cl gin, Thomas Henry Wild Berry & mint	8.30	Prosecco Aperol ^{1,0} 4 cl Aperol, Prosecco, orange slice	7.50
Dejà-Vu Oriental Aperitif ^{1,0} 5 cl Dejà-Vu with Thomas Henry tonic, a grapefruit slice and a sprig of rosemary	8.30	Rosato Tonic ¹ 5 cl Ramazzotti Rosado with Thomas Henry tonic, an orange slice & mint	8.30

BOTTLED WINES

Vintages may vary

SPECIAL OFFER: When ordering one of our wines, you'll receive a 30% discount on 0.75l water

White Wines

*BOTTLE PRICE

Intuición¹²

0.75 l* • 29.00

Fruity, elegant floral-aromatic wine. Enjoy a sensual potpourri of summer flavors with a perfect balance on your palate & an impressive, never-ending finale. Elegant like a Sancerre, with lots of Spanish joie de vivre.

Dry | 2020 | Castilla y León IGP | 13% ABV

Grape variety: Sauvignon Blanc

Enate Chardonnay DOP Barrique¹²

0.75 l* • 39.00

The bouquet is opulent, oscillating between floral and fruity tones, while its aging in French barriques is reflected in delicate buttery and distinctive smoky notes. On the palate, it is full-bodied and well-rounded with mild acidity.

Dry | 2022 | Somontano DOP | 14.0% ABV

Grape variety: 100% Chardonnay

Red Wines

LaCrau Reserva Tinto¹²

0.75 l* • 29.00

Strong, modern Reserva from the Douro valley with lots of fruit, a soft character, and subtle wood notes.

Dry | 2021 | Portugal | 14 % ABV

Grape variety: Touriga Franca | Touriga Nacional | Tinta Roriz | Tinta Barocca

Binigrau Negre Obac¹²

0.75 l* • 39.00

Almost black red in the glass. On the nose, it has beguiling flavors of ripe plums & cherry compote, but leather & earthen notes as well. Velvety on the palate, well incorporated tartaric acid & strong body. Complex & impressive

Dry | 2017 | Mallorca- Vi de la terra Mallorca | 14% ABV

Grape variety: Cabernet Sauvignon | Manto Negro | Merlot | Shiraz

Lan Reserva¹²

0.75 l* • 39.00

Magnificent bouquet of red fruits, vanilla, spices, a hint of coconut and cedar wood, lingering, enjoyable finish

Dry | 2015 | Reserva , Rioja DOCa | 13,5% ABV

Grape variety: Graciano | Tempranillo



WINE BY THE GLASS

Vintages may vary

SPECIAL OFFER: When ordering one of our wines, you'll receive a 30% discount on 0.75l water

House Wine

	0.1l	0.2l	0.5l	0.75l*
Tinto Blanco Rosado	3.70	6.90	13.90	

Red Wines

Bons Ventos¹²

4.20	7.50	16.00	23.00
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Intense fruit notes with soft tannin & a long finish

Dry | 2021 | Lisboa Portugal | 13% ABV

Grape variety: Castelão | Camarate | Tinta Miúda | Touriga Nacional

LaCrau Tinto¹²

4.50	7.80	16.50	25.50
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Strong, modern Reserva from the Douro valley with lots of fruit, a soft character, and subtle wood notes.

Dry | 2021 | Portugal | 14 % ABV

Grape variety: Touriga Franca | Touriga Nacional | Tinta Roriz | Tinta Barocca

Enate Tinto¹²

		17.80	27.00
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With its black-red color, the juicy-fruity flavors of currant, plum, and elderberry, and a balsamic undertone on the palate

Dry | 2019 Somontano DOP | Spain | 15% ABV

Grape variety: Cabernet Sauvignon, Merlot

White Wines

LaCrau Douro¹²

	0.1l	0.2l	0.5l	0.75l*
4.50	7.80	16.50	25.50	

Fruity white wine, flavors of citrus fruits & green apples.

Dry | 2021 | Douro DOC | 13% ABV

Grape variety: Godello | Malvoisie | Moscatel | Rabigato | Viosinho

La Grana Dilla Verdejo¹²

4.50	7.80	16.50	25.50
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Fresh wine, flavors of orange peels, apple & fennel.

Dry | 2021 | Rueda DOP | 13% ABV

Grape variety: Verdejo | Sauvignon Blanc

Enate Chardonnay 234¹²

		17.80	27.00
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Fruit like green apple, elderflower & fennel.

Dry | 2023 | Somontano DO | 14% ABV

Grape variety: Chardonnay

Rosé¹²

	0.1l	0.2l	0.5l	0.75l*
			17.80	27.00

Enate Rosado

Flavors of blueberry, raspberry, violets & red bell pepper.

Dry | 2021 | Rijo DOC a | 14% ABV

Grape variety: Cabernet Sauvignon

Bons Ventos Rosé¹²

4.20	7.50	16.00	23.00
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Fresh, light rosé with a hint of strawberry and red currant.

Dry | 2021 | Portugal | 12,5% ABV

Grape variety: Castello | Cabernet Sauvignon



GIN TONIC

One selected gin 4 cl each comes with Thomas Henry tonic.

Bombay Dry	7.00	Malfy Limone	9.80
Bombay Sapphire	8.80	Tanqueray No. 10	8.50
Malfy Gin Blood Orange	9.80	Hendricks	10.50
Malfy Rosa	9.80	Gin Mare	11.50
Malfy Original	9.80	Monkey 47	12.50

ALCOHOL-FREE COCKTAILS

Mosquito Lime wedges, brown cane sugar, mint & ginger ale	7.50	China Town ^{6,1,9} Orange wedges, lime wedges, raspberry syrup & ginger ale	7.50
Ipanema ^{6,1,9} Lime wedges, brown cane sugar & ginger ale	7.00	Evergreen ⁶ Lime wedges, brown cane sugar, pineapple juice, orange juice & mint	7.00

CAIPIRINHA, MOJITO & COCKTAILS

Caipirinha ^{1,6} Lime wedges, brown cane sugar, Cachaca	8.00	Mojito ⁶ Lime wedges, brown cane sugar, mint & Havanna 3 Years	8.00
Raspberry Mojito ⁶ Lime wedges, brown cane sugar, mint, Havanna 3 Years & raspberry puree	8.50	Espresso Martini ^{6,3} Vodka, coffee liqueur, espresso & simple syrup	8.00
Passion Fruit Split ^{1,2,11,6} Vodka, Licor 43, vanilla syrup, passion fruit juice & orange juice	8.80	Watermelon Man ^{1,6} Vodka, melon liqueur, grenadine, lemon juice & orange juice	8.80
Mai Tai ^{1,2,11,6} 73% rum, brown rum, apricot liqueur, almond syrup, lemon juice & pineapple juice	9.00	Green Galaxy ^{1,2,11,6} Vodka, melon liqueur, lemon juice, passion fruit juice, orange juice & pineapple juice	8.80

APERITIF

Aperitivo Nonino ^{1,2}	5 cl	
Martini Dry ^{1,2}	4.80	
Martini Bianco ^{1,2}	4.70	
	4.70	

PORT WINE KOPKE PORTUGAL

	5 cl	
10 years old, Tawny	6.50	
10 years old, White Port	7.50	

SPIRITS

	2 cl	4 cl
Lebanese Arak (anise) ¹	4.80	8.10
Baileys ¹	3.50	5.50
Amaretto	3.00	4.50
Averna	3.60	5.70
Sambuca	3.60	5.70
Limoncello	3.60	5.70

VODKA

	2 cl	4 cl
Smirnoff	3.20	4.50
Absolut	3.50	5.50
Niki Vodka	4.80	8.10

GRAPPA

	2 cl	4 cl
Hausmarke	3.60	5.70
Reserve	3.80	6.10
Chardonnay	4.60	7.70
Prosecco ^o	4.60	7.70

TEQUILA

	2 cl	4 cl
Patrön Silver ¹	4.90	8.30
Patrön Repasado ¹	4.90	8.30

FRUIT BRANDY

	2 cl	4 cl
Williams pear	3.80	6.10
Fruit schnaps	3.80	6.10
Mirabelle	3.80	6.10
Raspberry	3.80	6.10

COGNAC

	2 cl	4 cl
Remy Martin VSOP	4.90	8.30

RUM

	2 cl	4 cl
Bacardi Ron ⁸	3.30	5.10
Botucal ¹²	3.90	6.30
Don Papa	4.20	6.90
Ron Zacapa	4.80	8.10

VETERANO

	2 cl	4 cl
Osborne	3.80	6.10
Osborne 103	3.80	6.10

WHISKEY

	2 cl	4 cl		2 cl	4 cl
Glenfiddish Single Malt 12y	3.60	5.70	Chivas Blended Scotch	4.80	8.10
Suntory Whisky Toki	3.70	5.90	Whisky 12y		
Monkey Shoulder	3.60	5.70	Woodford Reserve	4.20	6.90
Dalwhinnie 15	4.20	6.90	Kuntucky Straight Rye Whisky		

Al Mundo

CAFE - RESTAURANT - BAR
