



AUTHENTIC NEPAL & TIBET KITCHEN

NEUK  LLN

NAMASTE & TASHI DELEK

**WELCOME TO THE HIDDEN GEM
OF BERLIN NEUKOELLN!**





MITHO CHA

means:

"It tastes good!" – and that is exactly what we promise you. With us, you embark on a culinary journey through the diverse highland cuisine of Nepal and Tibet. From our homemade dumplings to warming Dal Bhat and flavorful Thukpa mountain soups – every dish tells the story of the Himalayan region.

We place great value on authentic flavors and use only traditional spices, which give our dishes their unmistakable taste.

Whether you are a connoisseur of Nepalese cuisine or discovering this culinary world for the first time – with us, you'll feel as though you are in the majestic mountains of the Himalayas.

Our recipes are rooted in the ancient teachings of Ayurveda, where "Ayur" means life and "Veda" signifies knowledge. We frequently use traditional spices such as cumin, turmeric, ginger, and coriander, celebrated not only for their flavor but also for their healing properties.

Many of our spices and teas come directly from Nepalese farmers in the regions of Ilam and Mustang/Manang. Through direct trade, we support these communities and help sustain their livelihoods.

Some of our most precious spices, such as the rare Jimbu herb and Timur Sichuan pepper, thrive exclusively in the pristine wilderness at altitudes of over 3,000 meters. Our chefs are specially trained to use these unique ingredients in their purest form, unlocking their full flavors.

Experience the true essence of Nepal on your plate.

Let yourself be inspired by the serenity and balance of our Buddhist philosophy and enjoy a relaxing retreat with us.

We offer a wide selection of homemade Ayurvedic teas and a variety of healthy dishes, carefully crafted to support digestion and enhance your well-being. Immerse yourself in a world of flavor and harmony – your body will thank you.

STARTERS खाजा

1. CHICKEN SATÉ EKFL

Chicken Skewers with Peanut Chutney --- 5.9 €

2. SHA PHALEY AFEGKCL

Tibetan Dumplings, Crispy Fried with Veggie & Paneer Filling --- 7.5 €

3. BHANTA TAREKO FEKL

Crispy Eggplant Slices in Chickpea Batter --- 4.9 €

4. EVEREST BITES AFKLE

Rice Paper Rolls Filled with Red & Purple Potatoes --- 6.5 €

5. ALU CHOP FKEL

Homemade Peanut & Potato Balls
--- 5.9 €

6. CHICKEN 65 AFKEL

Turmeric & Ginger-Marinated Chicken Tossed in Spicy Chili-Soy Reduction --- 8.9 €

MIXED STARTERS

Perfectly crafted for 3-4 people, this sharing platter offers a delicious introduction to the diverse tastes of our cuisine – an ideal choice for a communal dining experience!

7. Vegetarian --- 16.9 €

8. Non-Veg --- 18.9 €

AFEKGCHJL

SOUPS सूप

14. DAAL V

Lentil Soup – The Staple of the Himalayas --- 4.5 €

THUKPA AEFK

Traditional Tibetan noodle soup with roasted cumin, seasonal vegetables & Szechuan pepper (large bowl). Choose from: rice noodles/wheat noodles.

15./ TOFU-VEG. THUKPA V --- 11.9 €

16./ LAMM THUKPA --- 13.9 €

SALADS

WITH AGAVE-SESAME DRESSING

17. CRUNCHY TOFU SALAD V AFKEHJL

Leaf salad, arugula, cashew nuts, cherry tomatoes & crunchy tofu --- 8.9 €

18. CRISPY CHICKEN SALAD AEFKHJL

Leaf salad, arugula, cashew nuts, cherry tomatoes & chicken satay --- 9.9 €



= SPICY

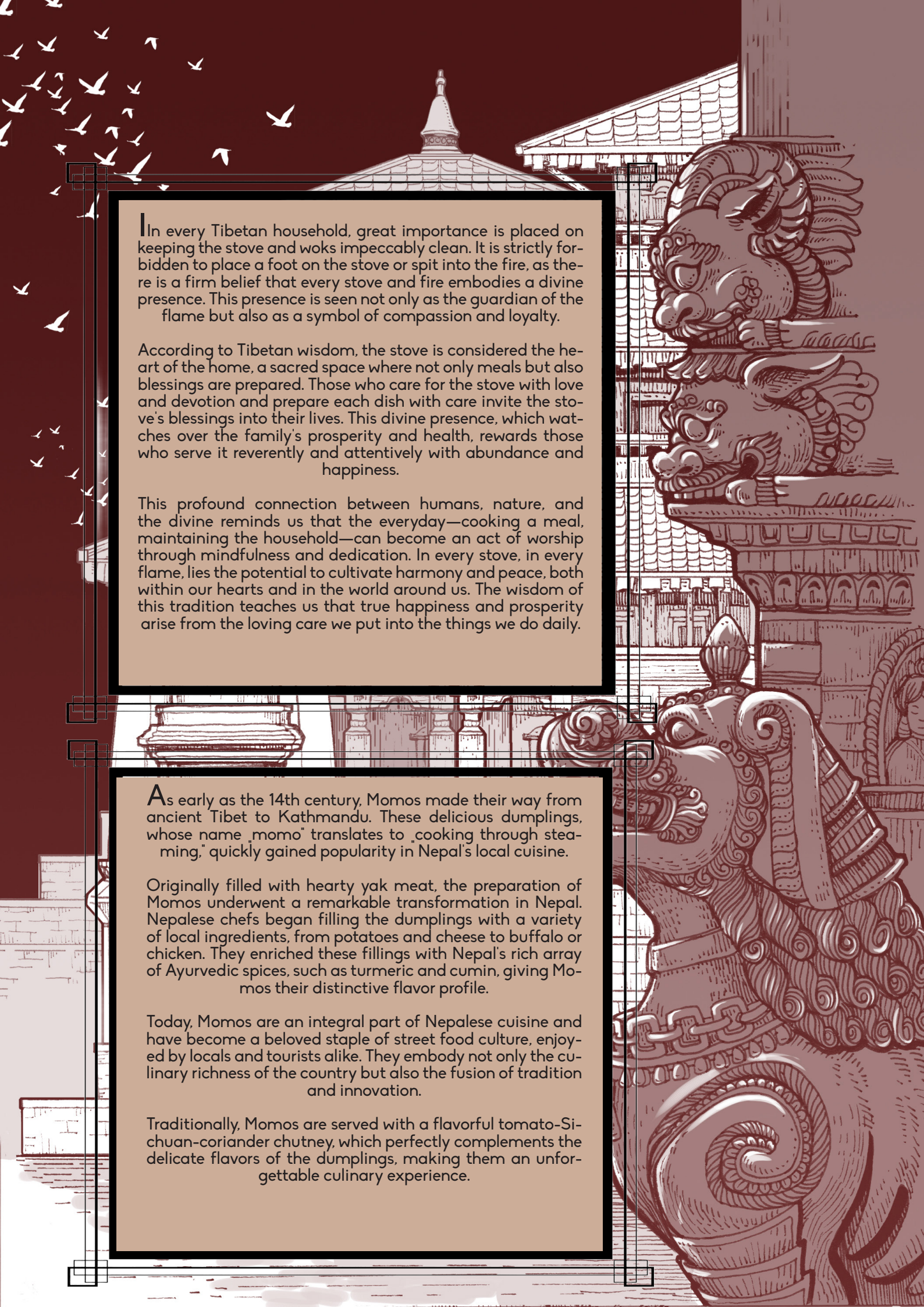


= VEGAN

The salad dressing includes mustard, agave syrup, olive and sesame oil, and apple cider vinegar.



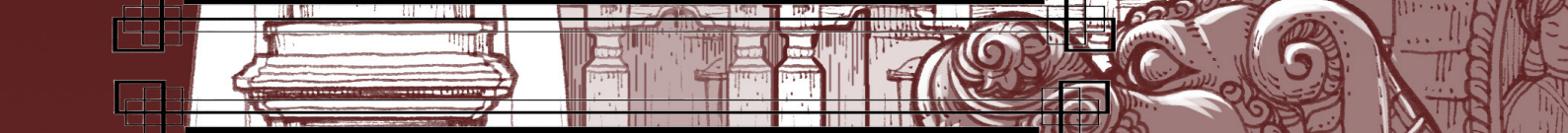
= MITHO CHA'S FAVORITES



In every Tibetan household, great importance is placed on keeping the stove and woks impeccably clean. It is strictly forbidden to place a foot on the stove or spit into the fire, as there is a firm belief that every stove and fire embodies a divine presence. This presence is seen not only as the guardian of the flame but also as a symbol of compassion and loyalty.

According to Tibetan wisdom, the stove is considered the heart of the home, a sacred space where not only meals but also blessings are prepared. Those who care for the stove with love and devotion and prepare each dish with care invite the stove's blessings into their lives. This divine presence, which watches over the family's prosperity and health, rewards those who serve it reverently and attentively with abundance and happiness.

This profound connection between humans, nature, and the divine reminds us that the everyday—cooking a meal, maintaining the household—can become an act of worship through mindfulness and dedication. In every stove, in every flame, lies the potential to cultivate harmony and peace, both within our hearts and in the world around us. The wisdom of this tradition teaches us that true happiness and prosperity arise from the loving care we put into the things we do daily.



As early as the 14th century, Momos made their way from ancient Tibet to Kathmandu. These delicious dumplings, whose name "momo" translates to "cooking through steaming," quickly gained popularity in Nepal's local cuisine.

Originally filled with hearty yak meat, the preparation of Momos underwent a remarkable transformation in Nepal. Nepalese chefs began filling the dumplings with a variety of local ingredients, from potatoes and cheese to buffalo or chicken. They enriched these fillings with Nepal's rich array of Ayurvedic spices, such as turmeric and cumin, giving Momos their distinctive flavor profile.

Today, Momos are an integral part of Nepalese cuisine and have become a beloved staple of street food culture, enjoyed by locals and tourists alike. They embody not only the culinary richness of the country but also the fusion of tradition and innovation.

Traditionally, Momos are served with a flavorful tomato-Sichuan-coriander chutney, which perfectly complements the delicate flavors of the dumplings, making them an unforgettable culinary experience.

THE ROOF OF THE WORLD SPECIALTIES OF TIBETAN CUISINE

MO:MO मःमः DUMPLINGS

The dough and fillings are entirely homemade and then hand-rolled with care. Served with peanut and tomato-coriander chutney.
Steaming time: minimum 20 minutes!

8 pieces

35. VEGAN MOMO AFKEL

Filled with a variety of vegetables ___ 9.9 €

37. PANEER MOMO AFKEGL

Filled with paneer cheese and vegetables ___ 9.9 €

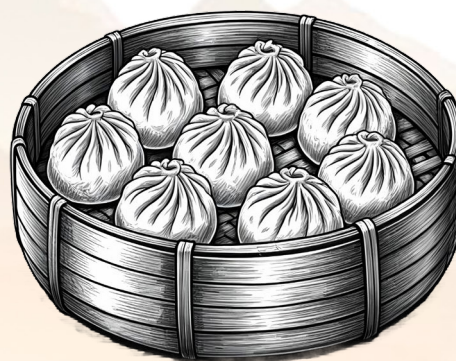
43. CHICKEN MOMO AFKEL

Filled with chicken ___ 10.9 €

MIXED MOMO AFKHEGL

Chicken, Veg & Paneer Momos

41./ 9 pcs ___ 10.9 €



SZECHUAN

Specialties with wild Szechuan pepper (Timur), found exclusively at altitudes above 3,000 meters in the Himalayas.

69. KUNG PAO LAMB FKGL

Lamb sautéed with peanuts in a wok, then deglazed with a hearty soy-garlic reduction. Garnished with fresh spring onions, tomatoes, and Timur Szechuan pepper ___ 17.9 €

70. KUNG PAO SOYA FEKHJL

Vegan soy chunks marinated in traditional Tibetan spices, sautéed to golden perfection in a wok with peanuts, spring onions, and Szechuan pepper. ___ 14.9 €

SIZZLER

HOT PLATTERS

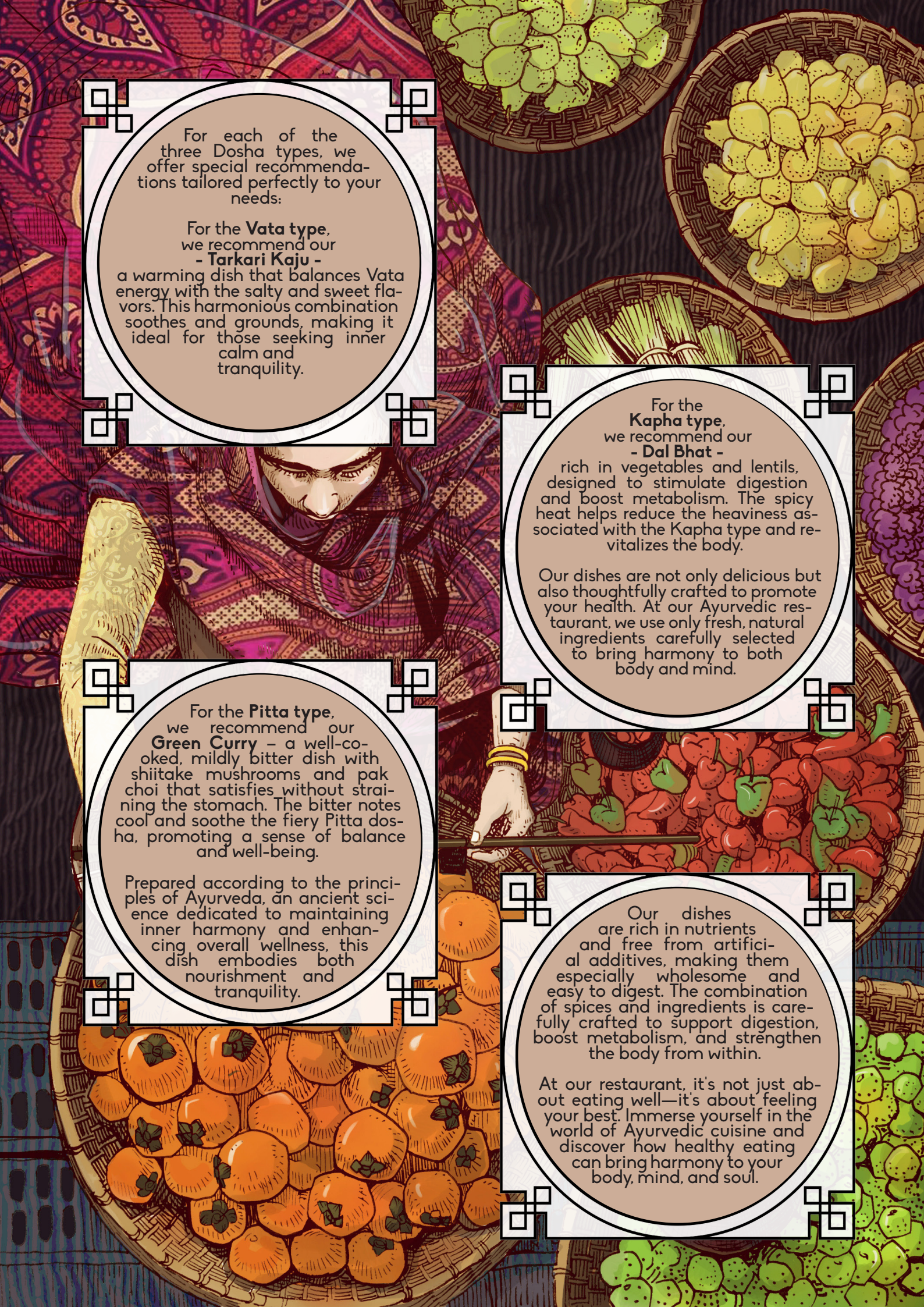
Served with rice and salad. 

75. LAMB FRY AFKL

Lamb marinated for 24 hours, cooked on a sizzling cast-iron plate with bell peppers, tomatoes, chili, and onions ___ 17.9 €

77. CHICKEN SIZZLER AFKL

Chicken marinated in Himalayan spices, cooked on a sizzling cast-iron plate with bell peppers, mushrooms, tomatoes, chili, and onions ___ 15.9 €



For each of the three Dosha types, we offer special recommendations tailored perfectly to your needs:

For the **Vata type**, we recommend our - **Tarkari Kaju** - a warming dish that balances Vata energy with the salty and sweet flavors. This harmonious combination soothes and grounds, making it ideal for those seeking inner calm and tranquility.

For the **Kapha type**, we recommend our - **Dal Bhat** - rich in vegetables and lentils, designed to stimulate digestion and boost metabolism. The spicy heat helps reduce the heaviness associated with the Kapha type and revitalizes the body.

Our dishes are not only delicious but also thoughtfully crafted to promote your health. At our Ayurvedic restaurant, we use only fresh, natural ingredients carefully selected to bring harmony to both body and mind.

For the **Pitta type**, we recommend our **Green Curry** - a well-cooked, mildly bitter dish with shiitake mushrooms and pak choi that satisfies without straining the stomach. The bitter notes cool and soothe the fiery Pitta dosha, promoting a sense of balance and well-being.

Prepared according to the principles of Ayurveda, an ancient science dedicated to maintaining inner harmony and enhancing overall wellness, this dish embodies both nourishment and tranquility.

Our dishes are rich in nutrients and free from artificial additives, making them especially wholesome and easy to digest. The combination of spices and ingredients is carefully crafted to support digestion, boost metabolism, and strengthen the body from within.

At our restaurant, it's not just about eating well—it's about feeling your best. Immerse yourself in the world of Ayurvedic cuisine and discover how healthy eating can bring harmony to your body, mind, and soul.

AUTHENTIC NEPALESE

VEG शाकाहारी

FUSION OF ASIA

Served with rice, salad _L and potato chutney

46. SAG PANEER _{FKG}

Paneer cheese in pureed spinach, refined with turmeric and ginger. --- 10.9 €

54. ALU BHANTA _{FEKHJ}

Potatoes and braised eggplants in our homemade curry. --- 11.9 €

56. CHANA MASALA _{FEKHJ}

Chickpea and zucchini curry. --- 11.9 €

47.

PANEER CHILLI _{FEKHJ}

Paneer marinated in chili, spicy pan-fried.

_{A FEKHJ}
--- 13.9 €

51. TARKARI KAJU _{FEKHJ}

Seasonal vegetables in curry coconut milk with almonds and cashew nuts. --- 12.9 €

50. GREEN CURRY _{FEKHJ}

Tofu & vegetables simmered in turmeric-infused yellow-green coconut curry, garnished with chopped lemongrass, fresh Thai basil, and toasted lime leaves. (Bitter, sweet, and spicy) --- 13.9 €

53. TOFU BADAM _{FEKHJ}

Tofu in homemade peanut curry with onions, potatoes & nuts --- €11.9

NON VEG मांसाहारी

Served with rice, salad _L and potato chutney

60. CHICKEN CURRY _{FK}

The classic. Chicken breast sautéed with turmeric and coriander in homemade curry --- €12.9

68. KHASI SAAG _{FK}

Lamb goulash & spinach, refined with fenugreek leaves, ginger & Himalayan spices --- €15.9

66. KHASI ALU _{FK}

A traditional mountain farmer's dish recommended by the chef. Lamb & potato goulash cooked with Nepalese spices --- €15.9

61. COCOS CHICKEN _{FEKHJ}

Chicken breast sautéed with almonds, cashew nuts, & fresh vegetables in curry coconut milk --- €13.9

71. HAANS NARIWAL _{AFKEHH2}

Crispy duck with vegetables in coconut curry, topped with cashew nuts and almonds --- €15.9

73. HAANS BADAM _{FEKAHJH2}

Crispy duck in homemade peanut curry (slightly sweet) with onions, potatoes & nuts --- €15.9

FRIED RICE & NOODLES

Served with salad _L

55. VEG CHAU MIN _{A FECKHJ}

Fried noodles with vegetables, egg & tofu, tossed in the wok. --- €11.9

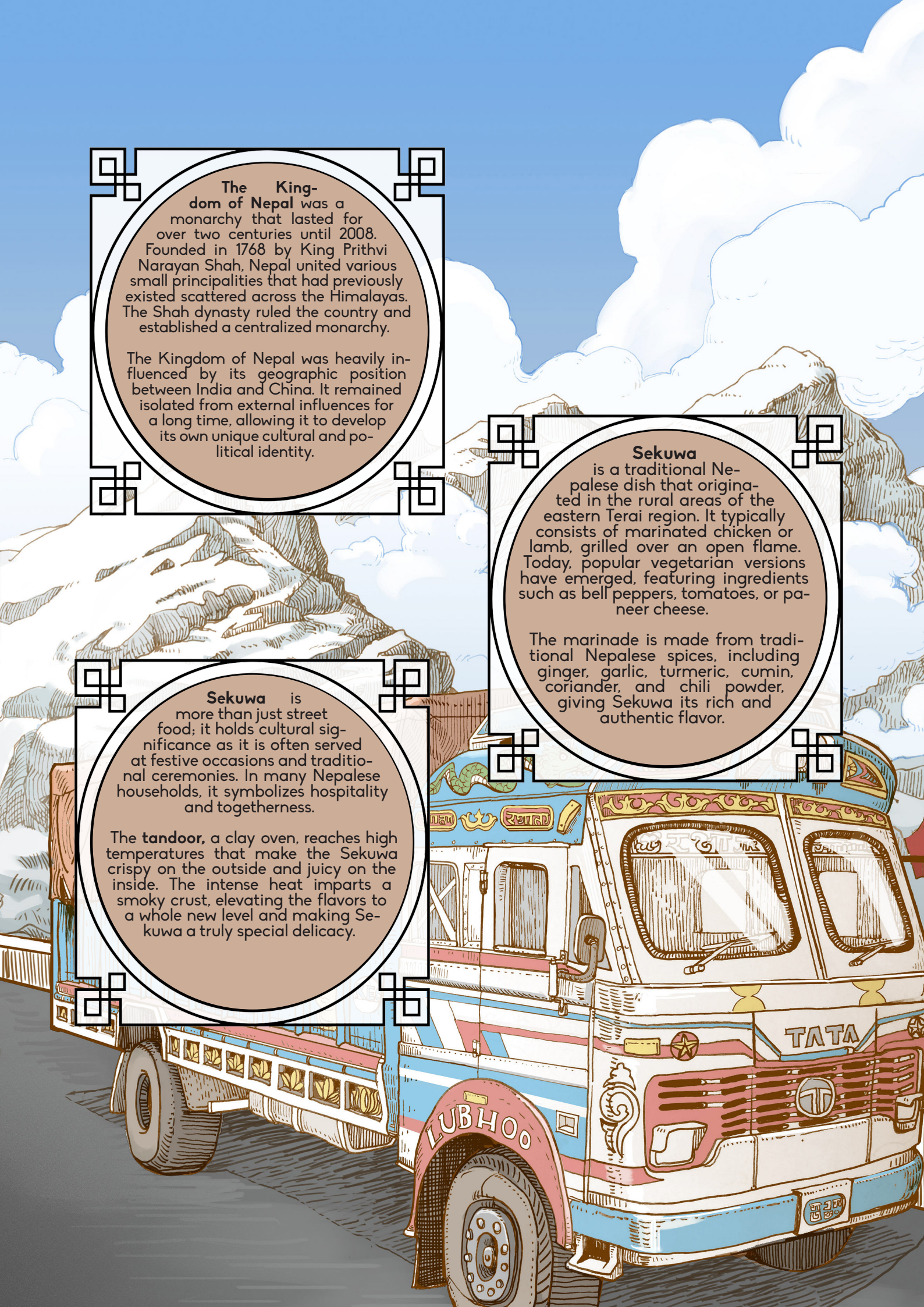
57. PAD THAI _{A FEKHJ}

Rice noodles tossed in the wok with egg, sprouts, pak choi & peanuts. --- €11.9

49. YOGI BHAT _{E FKG}

Paneer cheese & vegetables with fried rice. --- €11.9





The Kingdom of Nepal was a monarchy that lasted for over two centuries until 2008. Founded in 1768 by King Prithvi Narayan Shah, Nepal united various small principalities that had previously existed scattered across the Himalayas. The Shah dynasty ruled the country and established a centralized monarchy.

The Kingdom of Nepal was heavily influenced by its geographic position between India and China. It remained isolated from external influences for a long time, allowing it to develop its own unique cultural and political identity.

Sekuwa is a traditional Nepalese dish that originated in the rural areas of the eastern Terai region. It typically consists of marinated chicken or lamb, grilled over an open flame. Today, popular vegetarian versions have emerged, featuring ingredients such as bell peppers, tomatoes, or paneer cheese.

The marinade is made from traditional Nepalese spices, including ginger, garlic, turmeric, cumin, coriander, and chili powder, giving Sekuwa its rich and authentic flavor.

Sekuwa is more than just street food; it holds cultural significance as it is often served at festive occasions and traditional ceremonies. In many Nepalese households, it symbolizes hospitality and togetherness.

The **tandoor**, a clay oven, reaches high temperatures that make the Sekuwa crispy on the outside and juicy on the inside. The intense heat imparts a smoky crust, elevating the flavors to a whole new level and making Sekuwa a truly special delicacy.



SEKUWA GRILL सेकुवा

Served with julienne salad & Sriracha-cumin aioli
and a free side dish of your choice FCH2

96. CHICKEN SEKUWA

Grilled chicken skewer and one side dish of your choice ___ €18.9



95. PANEER VEG SEKUWA

Grilled paneer cheese & vegetable skewer
and one side dish of your choice ___ €16.9

97. LAMB SEKUWA

Grilled lamb skewer
and one side dish of your choice ___ €19.9

SIDES

21. BHAT

Small bowl of basmati rice. ___ €2.9

22. CHUTNEYS AEFKGHH2

4 different chutneys ___ €2.9

30. SALAD FKLE

Small salad with agave-sesame dressing. ___ €3.9

31. MUSTANG ALU

Potato wedges seasoned with Jimbu & Meethi ___ €4.9

32. SAAG FE

Nepalese spinach sautéed with garlic & ginger ___ €4.9

FRESH BREAD FROM THE CLAY OVEN AG

25. PLAIN NAAN ___ €3.3

26. BUTTER NAAN ___ €3.5

27. GARLIC NAAN ___ €3.5

28. CHEESE NAAN ___ €3.7

24. ROTI VA

Whole wheat flatbread ___ €3.3

34. PAPAD FK

5 pieces of papadam made from urad lentil and rice flour
___ €2.9 (gluten-free)

23. RAÍTA EGK

Yogurt blended with roasted jeera,
cucumber, coriander, honey &
black salt ___ €2.9

DESSERTS मिठाई

90. SHIKARNI AKGFHJ

Yogurt blended with cinnamon & cardamom, featuring a
milk ball, cashew nuts & almonds. ___ €4.5

92. MYSTIC MOUNTAIN AKEGFHJ

A „mountain“ of fried banana, vanilla ice cream, and Oreos,
topped with nuts & chocolate. ___ €5.9

93. PANNA COTTA

Vegan vanilla-coconut panna cotta with
a sweet mango cream ___ €4.5



DAAL BHAT THALI थाली

THE NATIONAL DISH OF NEPAL

80. DAAL BHAT MASU FKE L

The Classic:
Chicken Curry

Khasi Saag:
Lamb and spinach stew cooked with Himalayan spices

Mustang Alu:
Potato wedges seasoned with Szechuan pepper & Jimbu

Daal:
Lentil soup – the staple food of the Himalayas

Served with:
Papad, salad, rice, and Alu Achar: Potato-sesame salad

--- €19.9



82. DAAL BHAT TARKARI FKE L

Chana Masala:
Chickpea curry

Saag Tareko:
Fresh pak choi sautéed with turmeric & jeera in the wok

Mustang Alu:
Potato wedges seasoned with Szechuan pepper & Jimbu

Daal:
Lentil soup – the staple food of the Himalayas

Served with:
Papad, salad, rice, and Alu Achar: Potato-sesame salad

--- €16.9



Enjoy a complimentary cup of tea when you dine in traditional Nepalese style by eating with your hands!



THE MITHO CHA EXPERIENCE

3-Course Menu for 2 ___ €44.9



Starter

Mixed Momo

2 pieces each of Vegan, Paneer, and Chicken Momos

Served with 2 different chutneys

Main Course

Mitho Cha - Thali

A curated selection of our Daal Bhat Thalīs:

Chicken Curry
Khasi Saag
Mustang Alu
Chana Masala
Vegetable Curry
Daal
Spinach

Served with salad, rice, and papadams

Dessert

Shikarni

2 small bowls of yogurt blended with cinnamon, cardamom, and cloves, topped with nuts and a Gulab Jamun

___ €44.9

AFL EKH2G



TEA SELECTION 0,3L POT - 4,90€

SPECIAL HOUSE BLACK TEA

Sherpa Tee Vegan

Homemade oat-yogi chai prepared with fresh ingredients using an old family recipe.

(contains oat milk & sugar) 1

Nepali Highland Tea

Black Nepali tea with freshly squeezed lemon juice, ginger, honey, cardamom & cloves 1

WHITE & GREEN TEA

Dosha Balance

asmine tea should be steeped for a maximum of 2 minutes to preserve its floral flavor

Zen Infusion

Japanese Genmaicha green tea with puffed and roasted rice grains

White Monkey

The high content of polyphenols makes this Chinese white tea particularly precious

Black Dragon

Oolong Tea - „Black Dragon,” a tea that falls between green and black tea (contains caffeine) 1

Inner Glow

Nepal Kanchanjunga Green Tea from the highest tea-growing region in the world. Over 230 families rely on the sale of this tea to support their livelihoods

FRESH HERBAL TEA

Ginger
Mint
Ginger-Mint-Lemon
Ginger Chamomile
Turmeric



FRESH AYURVEDIC TEA

Surya Sip
Fresh turmeric, cinnamon, ginger

Shanti Shakti
Ajowan, fennel, and coriander seeds, cardamom, cloves, cinnamon, ginger

Tulsi Tapasya
Cardamom, cloves, cinnamon, fennel, ginger, peppercorns, Tulsi (holy basil).

Herbal Nirvana
Lemongrass, lemon verbena, lemon balm, and rose petals

Dhania Dhyana
Coriander seeds, cumin, agave syrup

SOFTDRINKS

Still water	1,90 / 0,2l 3,50 / 0,4l
Sparkling water	1,90 / 0,2l 3,50 / 0,4l
Selters Mineral water	6,40 / 0,75 Fl.
Naturell / Classic	
Coca Cola	2,70 / 0,2l 4,50 / 0,4l
Cola 12 12 / Cola Zero 12 9 / Fanta 2 11 12 13 / Sprite 12	
Thomas Henry	2,70 / 0,2l 4,50 / 0,4l
Spicy Ginger 12 / Ginger Ale 12 2 / Bitter Lemon 3 11 12	
Pink Grapefruit 12 2 / Tonic Water 3 11 12	
Juice	2,70 / 0,2l 4,50 / 0,4l
Apple juice / orange juice / pineapple juice 11 13	
Fruchtsaftgetränke	
Guava 2 12 13 / Lychee 11 12 13 / Mango 12 13	
Nektare	
Maracuja	
Juice spritzer chose your jucie	2,70 / 0,2l 4,50 / 0,4l
Rhubarb spritzer	5,50 / 0,33l
Basil Soda 11 12 2	5,50 / 0,33l
Rixdorfer Fassbrause 12	3,20 / 0,2l 4,50 / 0,4l

CAFE 1

Caffè Crema	3,40
Espresso doppio	2,40 3,40
Cappuccino G	3,90
Milk coffee G	4,20

FRESH DRINKS 0,35l

MANGO LASSI G	4.5
DETOX LIME SODA	4.9
Lime, cucumber, and soda (sugar-free)	
GINGER-MINT- ICED-TEA	5.9
homemade	
RASPBERRY LEMONADE	5.9
Pureed raspberries, lime juice, soda	
DHANIA ICED TEA 	5.9
Homemade brewed coriander tea with rock crystal sugar	



BEER ^(A)

Berliner Kindl Pilsener Draft Beer	3,80 / 0,3l 4,90 / 0,5l
Allgäuer Büble Büble Bayrisch Hell - South German Pale Draft Beer	3,80 / 0,3l 4,90 / 0,5l
Radler ¹² Pilsener Draft Beer and Sprite	3,50 / 0,3l 4,50 / 0,5l
Nepali Bier Ask for availability Sherpa Bier / Lukla Bier / Barasinghe Pale Ale / Nepal Ice / Everest	5,50 / 0,33 Fl 7,90 / 0,65 Fl
Büble Edel Wheat Beer	4,90 / 0,5l
Schöffelhofer Wheat Beer Dark / Crystal / Alcohol-free	4,90 / 0,5l
Lammsbräu alcoholfree beer	4,50 / 0,33 Fl.
Clausthaler alcoholfree beer Unfiltered	4,50 / 0,33 Fl.

APERITIF ²

Aperol Spritz ^{2 8} Prosecco, Aperol, Soda, Orange	6,50
Rhabarber Spritz ⁸ Likör 43, Rhabarb Spritzer, Prosecco	6,90
Basil Spritz ⁸ Prosecco, Basil-Soda, Mint	6,90
Pink Spritz ² Aperol, Thomas Henry Pink Grapefruit	6,90
Lychee Spritz ²⁸ Prosecco, Lychees, Soda, Mint	6,90
Hugo ⁸ Holundersirup, Prosecco, Mint, Lime	6,90
Campari ²	3,90 / 5cl
Prosecco ⁸	2,90 / 0,1l
Martini Bianco	3,90 / 5cl
Negroni ² 2cl Campari, 2cl Roter Wermut, 2cl Gin	5,90



LONGDRINKS ²

Campari Soda / Orange	6,50
Kuba Libre ^{12 12}	6,50
Vodka Limone ¹²	6,50
Whiskey Kola ^{12 12}	6,50
Gin Tonic (different gins available)	6,50
Lychee & Love ^{11 12 13} Vodka, Lycheejuice, Sprite	6,50
Monkey Temple ¹² Monkey47 Gin, Limetten, Sprite	9,90
Himalayan Salt Bae ^{2 12} Tequila, Pink Himalayan Salt, Pink Grapefruit	6,50
Vodka Energy	6,50

FROM NEPAL

Ruslan Nepal. Vodka	3,90 / 2cl
Khukri Nepal. Rum	3,90 / 2cl
Reisschnaps 54% vol	3,90 / 2cl

SHOTS

Vodka	2 € / 2cl
Tequila	2 € / 2cl
Amaretto	2 € / 2cl
Jägermeister	2 € / 2cl
Sambuca	2 € / 2cl
Ramazotti	2 € / 2cl
Grappa	2 € / 2cl
Mango Shot	2 € / 2cl
Guava Shot	2 € / 2cl
Likör 43 with milk +1€	2 € / 2cl
B52 Kahlua, Bailey's, 73% Rum	3,9 €
Jäger Bomb Jägermeister, Red Bull	4,5 €
Orgasmus Sambuca, Bailey's	3,9 €
Berliner Luft	2 € / 2cl
Nepalese Shot  Come to our Bar	Soft: 1,5 € Strong: 3 €

WHISKEY

Chivas Regal 12J. Blended Scotch	3,90 / 2cl 6,90 / 4cl
Old Durbar A blend of English grain spirit and 8-year-old Scottish malt whisky, combined with spring water from the Himalayas, aged in European oak casks that previously contained Oloroso sherry, and refined in Nepal.	3,90 / 2cl 6,90 / 4cl
Old Durbar Black Chimney	4,90 / 2cl 8,90 / 4cl
Jack Daniels Tennessee	3,90 / 2cl 6,90 / 4cl
Jameson Irish Whiskey	3,90 / 2cl 6,90 / 4cl

SPECIAL OFFER



COCKTAILS SIGNATURE & CLASSIC

ALL COCKTAILS 6,90 €

KATH-MANDU MULE

Nepali Vodka |
Spicy Ginger | Ingwer
homemade iced
tea

CLASSIC OR STRAWBERRY MARGARITA

Tequila | Lime | Triple
Sec | Sugar | Salt
Strawberry

PINA COLADA

Ananas Juice |
Cokospuree |
Cokossyrup |
Rum

MOSKOW MULE

Vodka | Spicy Gin-
ger | Lime |
Cucumber

WHISKEY / VODKA SOUR

Whiskey or Vodka |
Lime Juice | Egg
White | Sugar
Syrup

CLASSIC MOJITO

White Rum | Lime-
Wedges | Mint |
Cane Sugar

HIMBEER MOJITO

White Rum | Lime-
Wedges | Mint |
Cane Sugar |
Raspberry

LYCHEE GIN MOJITO

Gin | Lime-
Wedges | Minze |
Lycheeliquor |
Lychees

ANNA- PURNA SUNSET

Vodka | Peach Tree
Grenadine | O-Juice
Ananas Juice

HIMALAYAN HONEY

Gin |
Maracujasyrup |
O-Juice | wild
honey

HIMALAYAN SOUR

Nepalese Whiskey
| Lime Juice | Egg
White | Ginger
Shot

MANANG MELON MAGIC

White Rum | Lime-
Wedges | Mint |
Watermelonsyrup

LUMBINI LYCHEE SLING

Gin | Lime |
Minze | Lychees |
Basil Soda

AILA MA RAILA

Rum | lime
juice | Agave Syrup |
Chhyang
(Ricewine)

LOVE FROM NEPAL

Dark Rum | Lychee
Juice | Peach Tree
Lychees

SUMMER IN LHASA

Nepali Vodka | Man-
gosityrup | Sprite
Triple Sec |
Mint | Soda

MUSTANG MANGO MADNESS

Pitu do Brasil
Mangopuree | Lime |
Cane Sugar

MAI TAI

Dark & White
Rum | Pineapple
Juice | Triple Sec
| Lime Juice |
Almond

RESHAM FIRIRI (HOT)

Homemade Sherpa
Tea (vegan) |
4cl Amaretto

EVEREST ELIXIR (HOT)

Cloves | Dark Rum |
Lime Juice | wild
honey | Karda-
mom

ESPRESSO MARTINI

Vodka | Coffee-
syrup | Sugarsyrup
Espresso

IPANEMA

Maracuja Juice |
Ginger Ale | Mint
Cane Sugar |
Lime

MOUNTAIN BREEZE

Ginger Ale | Mint
Soda | Lime

COCONUT KISS

Kokospuree |
Pineapple Juice
Gre-
nadine

OPEN WINE 8

- Primitivo** 5,90 / 0,2l | 13,90 / 0,5l
dry - Boncore - Italy - Apulien
Dry & fruity, with a pleasantly smooth fruit sweetness.
- Rosé Chiaretto di Bardolino** 5,90 / 0,2l | 13,90 / 0,5l
dry - Italy - Bardolino - Lenotti
Bright berry notes, harmonious & mild.
- Grauburgunder** 5,90 / 0,2l | 13,90 / 0,5l
dry - Schittler & Becker - Rheinhessen - Germany
Fruity pear and quince notes, lightly melting
- Chardonnay** 5,90 / 0,2l | 13,90 / 0,5l
dry - La Trigi - Italy - Venetien
A delightful aroma, it feels refreshing and invigorating
- White wine spritzer** 4,90 / 0,2l



WINE SELECTION 8

WHITE WINE

- Riesling** 24,90 / 0,75 Fl.
off-dry - Weinhaus Barzen - Mosel - Reil
Low in acidity and full-bodied, a classic patio wine
- Weissburgunder** 24,90 / 0,75 Fl.
dry - Weinhaus Barzen - Mosel - Reil
Soft and harmonious, well-suited to vegan dishes
- Sauvignon Blanc Parcival** 24,90 / 0,75 Fl.
dry - Inurietta - Navarra - Spain
Exotic fruit notes with lively acidity
- Riesling Hochgewächs** 24,90 / 0,75 Fl.
dry - Weingut Peifer - Mosel - Traben-Tarbach
Riesling pure, with fruity aromas of peach and citrus

RED WINE

- Nero d'Avola** 26,90 / 0,75 Fl.
dry - ITYNERA - Italy - Sicily
The fruity aromas are followed by a bold and elegant finish
- Pinot Noir** 29,90 / 0,75 Fl.
dry - Weingut Peifer - Mosel - Traben-Tarbach
Unfiltered, with a hint of oak aroma
- Cotes du Rhone** 29,90 / 0,75 Fl.
dry - Maison Sinnae - Lirac Cotes du Rhone - France
Aromas of ripe red berries and blackcurrant, with intense fullness
- Blanc de Blancs Vin Mousseux** 29,90 / 0,75 Fl.
Peach-almond note, lively & harmonious - France





ALLERGENE

- A - Glutenhaltiges Getreide & daraus hergestellte Erzeugnisse
- B - Krebs & Krebstiererzeugnisse
- C - Eier & Eiererzeugnisse
- E - Erdnüsse & Erdnusserzeugnisse
- F - Soja & Sojaerzeugnisse
- G - Milch & Milcherzeugnisse
- H - Mandeln sowie daraus gewonnene Erzeugnisse
- H2 - Cashewnuss sowie daraus gewonnene Erzeugnisse
- J - Haselnuss, Pecanuss, Paranuss, Pistazie, Macadamianuss, Queenslandnuss sowie daraus hergestellte Erzeugnisse
- K - Sesamsamen und Sesamerzeugnisse
- L - Senf und Senferzeugnisse

- 1 koffeinhaltig
- 2 mit Farbstoff
- 3 chininhaltig
- 4 konserviert
- 5 mit Geschmacksverstärkern
- 6 geschwefelt
- 7 mit Phosphat
- 8 enthält Sulfite
- 9 enthält eine Phenylalaninquelle
- 10 Aspartamhaltig mit Süßungsmitteln
- 11 mit Antioxidationsmitteln
- 12 enthält Säuerungsmittel/Säureregulatoren
- 13 mit Stabilisatoren

**FRAGEN SIE NACH UNSERER
KINDER KARTE**



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POKHARA NEPAL**

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**6WHQ+5MP LAKESIDE
POKHARA NEPAL**

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**6WHM+6J LAKESIDE
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