

Anh Ba

The flavor of now

Weser str 6
12047 Berlin
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anhba.berlin
anhba-restaurant.berlin

ÖFFNUNGSZEITEN

Montag - Freitag: 12:00 - 23:00 Uhr
Samstag - Sonntag: 13:00 - 23:00 Uhr
Feiertage: 13:00 - 23:00 Uhr

STARTS

CASH ONLY

BANH MÌ¹ 7,90€

Vietnamese baguette filled with pickled vegetables, fresh herbs, and our homemade sauce



- A. Grilled pork served with a spicy house sauce
- B. Grilled chicken served with a spicy house sauce
- C. Tofu in spicy Sauce N

Mit/With Le Brot Bio-Baguette

FINGERFOOD

1. NEM CHIÊN ^{gluten free} 5,90€

Crispy Vietnamese spring rolls filled with taro, beluga lentils, shiitake mushrooms, fresh herbs, served with a lime dressing

- A. Chicken
- B. Vegetables (Vegan) ✓

2. GỎI CUỐN ^{N,E,H}

Summer rolls in rice paper with rice vermicelli noodles, lotus root, lettuce, and fresh herbs, served with a peanut dip

- A. Tofu (Vegan) ✓ 4,90€
- B. Shrimp 5,90€



6. BÒ LÁ LỐT^F ^{gluten free} 5,90€

Grilled betel leaves served with fresh herbs and lime dressing sauce

- A. Grilled beef
- B. Grilled seitan (Vegan) ✓

7. SHISO ROLLS ✓ 6,50€

Herb roll on skewers with king oyster mushrooms and cheese in homemade sauce

8. TAU HU SATÉ^{N,H} ✓ ^{gluten free} 4,90€

Crispy tofu, pickled vegetables, cucumber stick, peanut dip



3. TÔM CHIÊN CỐM ^{gluten free} 6,90€

2x crispy large prawns in green puffed rice, served with fresh herbs and chili mayo

4. CRISPY BOWL Vegan 🌱 ^{gluten free} 6,50€

Crispy lotus root, plantain, sweet potato and shiso leaves with a seasonal special dip

5. THỊT NUONG^F ^{gluten free} 6,90€

2 traditional grilled pork skewers served with fresh salad, herbs, and a chili-lime fish sauce

V2. HOI AN CROSTINI Vegan^I ✓ 5,50€

Green mango and mushrooms with basil, cherry tomatoes, lime dressing, and roasted sesame on crispy wonton wrappers



FINGERFOOD

9. BÒ SA^H gluten free 6,90€

Lemongrass Beef with brown rice noodles. Sautéed shallots and fresh coriander on crisp salad leaves, served with a lime dipping sauce

10. VIET TACOS^{I,N} 5,90€

Crispy Vietnamese mini tacos, filled with savory fillings, homemade pickled vegetables, and coriander, served with chili mayo sauce.

- A. Chicken
- B. Shrimps
- C. Crispy Tofu (Vegan) ✓

11. LOVING TOFU^{H,N} ✓ 5,90€

Crispy tofu made from green puffed rice, with fresh herbs and homemade sauce

12. NASU CARAMEL YAKI^{A,B,C,D,E,N} 7,90€

Crispy baked eggplant slices with savory miso sauce, sesame seeds, delicate bonito flakes, and a hint of unagi sauce - a refined vegetarian composition with guaranteed umami flavor



SALATE

Mildly spicy

15. GỎI HOA CHUỐI^{H,N} 9,90€

Banana Blossom Salad with fresh herbs and a zesty lime dressing, refined with coriander, roasted peanuts, garlic, and sautéed shallots.

- A. Shrimp
- B. Crispy Tofu (Vegan) ✓

16. GỎI XOÀI^{H,F}

Green Mango Salad with pickled radish, herbs, coriander, peanuts, shallots & soy-garlic dressing

- A. Chicken 7,90€
- B. Crispy Tofu N ✓ 6,90€

17. GOLDEN SALAT^{H,F} 8,90€

Avocado Salad with seasonal greens, chili, red onion, cherry tomatoes, coriander & sesame dressing.

- A. Crispy Tofu ✓ N
- B. Homemade Seitan ✓ I



13. CRISPY CHICKEN^{I,A} 5,90€

Crispy classic fried chicken, served with herbs and chili mayo sauce

14. DUMPLINGS^I 5,90€

4 Pan-Fried Dumplings filled with pickled vegetables, served with soy sauce dip.

- A. Vegetable filling ✓
 - B. Chicken filling
- Also available steamed upon request

SMALL SOUPS

18. HOANH THÁNH^{F,I}

Homemade Wonton Soup with delicate filling, fresh vegetables, spring onions, and coriander.

- A. Tofu filling ✓ 5,90€
- B. Shrimp & chicken filling 6,50€

19. SUP TOMKA gluten free

Spicy Creamy Coconut Milk Soup with a hint of lemongrass, cherry tomatoes, tender mushrooms, coriander, and spring onions.

- A. Tofu (N) ✓ 5,90€
- B. Chicken 6,50€
- C. Shrimp 6,50€

NOODLE SOUPS

PHỞ - SOUP

Our national dish, hearty Pho - traditional Vietnamese rice noodle soup in beef broth with fresh herbs, ginger & coriander, and spring onions Optional with:

- A. Beef 14,90€
- B. Chicken 13,90€

PHỞ VEGAN^N

11,90€

Vietnamese rice noodle soup in a vegetable broth, with ginger, shimeji mushrooms, tofu, shiitake mushrooms, and Vietnamese herbs, served with fresh coriander and spring onions

„EXTRA: Hausgemachtem Seitan 3€

ADD-ON

- Fresh herbs (Viet basil, culantro) 2
- Vietnamesische Quây-Brotstange 2
- Vietnamese fried bread stick 2
- Extra Nudeln 3,5
- Extra noodles 3,5



21. BÚN CÁ^{B,N} Mildly spicy 15,90€

Delicate rice noodles with salmon and homemade fish patties in a fruity, aromatic broth, served with pineapple, cilantro, spring onions, and fresh dill

V21. BÚN CÁ VEGAN^N Mildly spicy 12,90€

Delicate rice noodles with tofu in a fruity, aromatic broth, served with mushrooms, pineapple, bean sprouts, cilantro, and fresh dill

„EXTRA: Hausgemachtem Seitan 3€

22. BÁNH CANH^{I,A} 13,90€

Homemade thick Vietnamese udon noodles in a mild broth with chicken, hard-boiled egg, shrimp, spring onions, cilantro, and sautéed shallots



20. BÚN BÒ HUẾ 13,90€

Vietnamese thick rice noodles in a spicy lemongrass broth, with beef and fresh herbs, served with fresh cilantro and spring onions

V18. BÚN HUẾ VEGAN^N 11,90€

Vietnamese thick rice noodles in a spicy lemongrass vegetable broth, with shimeji mushrooms, tofu, shiitake mushrooms, and Vietnamese herbs, served with fresh cilantro and spring onions

„EXTRA: Hausgemachtem Seitan 3€



Takeaway packaging costs from 1€ per box
Extra add-ons (rice/noodles/chili/vegetables/sauce) +€1 / +€2 / +€3+€4

NOODLE DISHES

23. PHỞ XÀO ^{O,N,F}

Fried rice noodles with vegetables, mushrooms, coriander, Vietnamese basil pesto, sautéed shallots, served with fresh lime and tamarind sauce

- A. Crispy duck ^I 15,90€
- B. Grilled chicken steak 14,90€
- C. Crispy prawns 14,90€
- D. Crispy chicken ^{I,A} 13,90€



24. CAO LẦU ^{I,H}

Lukewarm dish

13,90€

Homemade thick Vietnamese udon noodles in a spicy chili sauce, with peanuts, fresh herbs, and sesame rice crackers.

- A. Marinated pork belly
- B. Grilled chicken steak



25. MÌ BÒ KHO ^I

13,90€

Tenderly braised beef goulash in Vietnamese style, served with wheat noodles and fresh herbs. Refined with potatoes, carrots, mushrooms, and eggplant for a rich, full-bodied, and well-balanced flavor

auf Wunsch auch mit Reis

26. BÚN CHẢ ^{H,N,F}

Lukewarm dish

14,90€

Traditional grilled pork skewers, served with delicate rice noodles, fresh salad and herbs, lime dressing, topped with peanuts and sautéed shallots

27. BÚN NAM BỘ ^{H,N}

Lukewarm dish

14,90€

A classic of Vietnamese street food: A lukewarm rice noodle dish with tender meat, fresh herbs, crunchy vegetables, peanuts, and a delicate lime dressing.

- A. Grilled chicken skewer
- B. Marinated beef

28. MÌ XÀO SỐT LẠC ^{I,H,N}

Stir-fried Asian noodles with wok-tossed vegetables in a creamy peanut sauce, finished with sautéed shallots

- A. Rinder / Beef 14,90€
- B. Grilled chicken steak 14,90€
- C. Crispy duck ^I 15,90€
- D. Crispy chicken ^{I,A} 14,90€

29. MIẾN TRỘN ^{F,H} *Neu* Lukewarm dish 15,90€

Vietnamese glass noodle dish made from premium sweet potato noodles, served with house-made savory sauce, marinated vegetables, peanuts, sesame, and fresh coriander.

- A. Beef
- B. Grilled chicken skewer
- C. Crispy duck



VEGAN NOODLE DISHES

V14. CAO LẦU CHAY ^{I,H,N} ✓ 11,90€ Lukewarm dish

Homemade thick Vietnamese udon noodles in a spicy chili sauce, served with fresh herbs, marinated tofu, peanuts, and sesame rice crackers

EXTRA: Homemade seitan 3€



V15. PHỞ XÀO CHAY ^{O,N,F} ✓

Fried rice noodles with vegetables, mushrooms, coriander, Vietnamese basil pesto, and sautéed shallots, served with fresh lime and tamarind sauce. Options:

- | | |
|--------------------------|--------|
| A. Crispy Tofu (N) | 12,90€ |
| B. Homemade Seitan (I) | 12,90€ |
| C. Crispy Vegan Duck (I) | 14,90€ |



V16. MỠ QUẢNG CHAY ^{I,N,H} ✓ 11,90€

SPECIAL DISH WITH CENTRAL VIETNAM'S
Thick rice noodles in turmeric-coconut broth with seitan, tofu, and shiitake, mushrooms, garnished with fresh coriander, roasted peanuts, and crispy sesame rice crackers



V17. BÚN SEITAN NƯỚNG ^{I,H} ✓ 12,90€ Lukewarm dish

Grilled homemade seitan with rice noodles, salad, herbs, and lime dressing, garnished with peanuts and sautéed shallots, served with lime soy sauce
Upon request with crispy tofu "or" with spring rolls

V25. BÒ KHO CHAY ^{I,N} ✓ 11,90€

Vietnamese-style goulash with root vegetables, potato, carrot, mushrooms, eggplant, seitan, and tofu, served with wheat noodles and fresh herbs.
auf Wunsch auch mit DuftReis



V19. MÌ XÀO SỐT LẠC ^{I,N,H} ✓

Stir-fried Asian noodles with wok-tossed vegetables in a creamy peanut sauce, finished with sautéed shallots

- | | | |
|----------------------|---|--------|
| A. Crispy Tofu | N | 12,90€ |
| B. Homemade Seitan | I | 12,90€ |
| C. Crispy Vegan Ente | I | 14,90€ |

V20. MIẾN TRỘN VEGAN ^{H,F} ^{New} ✓ Lukewarm dish

Vietnamese glass noodle dish made from premium sweet potato noodles with homemade spicy sauce, marinated vegetables, bean sprouts, peanuts, sesame, and coriander.

- | | |
|----------------------------|--------|
| A. Crispy Tofu (N) ✓ | 13,90€ |
| B. Homemade Seitan (I) ✓ | 13,90€ |
| C. Crispy Vegan Duck (I) ✓ | 15,90€ |



TRADITIONAL MENU-SETS

D2. THIT KHO-CANH CAI^A 16,90€

Rice with caramelized pork belly, braised egg, and a small Vietnamese-style pointed cabbage soup.

D3. CÁ KHO-CANH BÍ^B 16,90€

Rice with braised salmon in galangal-ginger sauce, served with a small zucchini julienne and shrimp soup



RICE DISHES



30.COM TẮM SƯỜN^{F,A} 16,90€

A SPECIALTY DISH FROM SAIGON.
Mixed rice plate with warm rice, grilled marinated pork steak, steamed shiitake quiche, sautéed spring onions, and pickled root vegetables
Also available with chicken steak

31.GRILLED SALMON^{F,B} ^{Neu} 16,90€

Grilled salmon fillet on a bed of seasonal vegetables (celery, pak choy, shiitake mushrooms, beans, zucchini), delicately seasoned with dark garlic sauce. Spicy and full of flavor. Served with fragrant rice and herb salad **Long cooking time**

32.SỐT LẠC BOWL^H

Mixed vegetables in a creamy homemade special peanut-coconut sauce, served with fragrant rice of your choice
Also available with homemade udon noodles +€2

33.CARI BOWLL

Sweet potato, pumpkin, potato, carrot, mixed vegetables, mushrooms, and fresh herbs in Vietnamese curry-coconut-milk sauce, served with fragrant rice

Also available with homemade udon noodles +€2

A. Crispy duck	I	14,90€
B. Grilled Chicken steck		14,50€
C. Big Crispy Shrimps		14,90€
D. Crispy Chicken	I,A	13,90€
F. Grilled Salmon	B	16,90€



34.BEEF ON FIRE^F ^{Neu} 16,90€

Tender beef strips with crisp wok-fried vegetables (including cherry tomatoes, bell peppers, mushrooms, onions, celery, and green asparagus), fresh herbs, ginger, garlic, and Vietnamese seasoning. Served on a hot cast-iron plate with fragrant jasmine rice **Long cooking time**

35.RAU XÀO^F ^{Neu} Mildly spicy

Stir-fried in a rich, savory dark garlic-sesame wok sauce, served with fine Asian vegetables and seasoned shiitake mushrooms. Accompanied by fragrant jasmine rice.

36.COM RANG^{H,N,F}

Fried rice with vegetables in a bamboo steamer, roasted shallots, roasted peanuts, with homemade ginger-tamarind sauce, fresh coriander and optionally

A. Knuspriger Ente /	I	15,90€
B. Gegrillter Hühnersteck /		14,90€
C. Knuspriger Große Garnele/		15,90€
D. Knuspriger Hühnchen/	I,A	14,90€

A. Crispy Duck	15,90€
B. Grilled Chicken Skewers	14,90€
C. Crispy King Prawns	15,90€
D. Crispy Chicken	14,90€
F. Beef	14,90€



VEGAN RICE DISHES

V23. RAU XÀO VEGAN ^F ✓ *Mildly spicy*

Savoryly stir-fried in a dark garlic-sesame wok sauce, with tender Asian vegetables and shiitake mushrooms, served with fragrant rice.

- | | |
|--------------------------|--------|
| A. With Tofu (N) | 11,90€ |
| B. Homemade Seitan (I) | 12,90€ |
| C. Crispy Vegan Duck (I) | 14,90€ |

V24. CÀRI VEGAN ✓

Sweet potato, potato, mixed vegetables, mushrooms, and fresh herbs in Vietnamese coconut curry sauce, served with fragrant rice

Also available with homemade udon noodles +€2

- | | | |
|----------------------|---|--------|
| A. With Tofu | N | 11,90€ |
| B. Homemade Seitan | I | 12,90€ |
| C. Crispy Vegan Duck | I | 14,90€ |



V27. SOT LAC VEGAN ^H ✓

Tender mixed vegetables in our creamy homemade special peanut sauce, perfectly balanced and served with fragrant rice

Also available with homemade udon noodles +€2

- | | |
|--------------------------|--------|
| A. With Tofu (N) | 11,90€ |
| B. Homemade Seitan (I) | 12,90€ |
| C. Crispy Vegan Duck (I) | 14,90€ |



V25. COM RANG CHAY ^{F,N} ✓

Fried fragrant rice with green onions and vegetables, steamed in bamboo, with roasted shallots, peanuts, and homemade ginger-tamarind sauce. Options:

- | | |
|--------------------------|--------|
| A. Crispy Tofu (N) | 12,90€ |
| B. Homemade Seitan (I) | 12,90€ |
| C. Crispy Vegan Duck (I) | 14,90€ |

V26. ROYAL TERIYAKI ^{F,S,N} *New* ✓

Wok-sautéed Asian vegetables with shiitake mushrooms, garlic, and ginger, finished with our teriyaki sauce, served with fragrant rice and herb salad. Savory, slightly sweet, and full of flavor.

- | | |
|--------------------------|--------|
| A. With Tofu (N) | 12,90€ |
| B. Homemade Seitan (I) | 12,90€ |
| C. Crispy Vegan Duck (I) | 14,90€ |



V28. GOLDEN VEGAN ^{N,H} ✓ 12,90€ *New*

Crispy tofu with pak choi and mango julienne, fresh herbs, coriander, roasted peanuts, and fried shallots, served with mango dressing. Served on fragrant rice (warm dish).

EXTRA: Homemade Seitan +3€

Drinks



HOMEMADE DRINKS

SPICY SUMMER ^{4,5} 5,90€

Cucumber, basil seeds in soda, flavored with fresh ginger juice and coriander

KUMQUAT LIMONADE ^{4,5} 5,90€

Aromatic kumquat lemonade infused with homemade salted limes.

STRAWBERRY LEMONADE ^{4,5} 5,90€

A refreshing, fruity blend of strawberries, mint, brown sugar, soda

MANGO DRINK ^{4,5} 5,90€

Freshly squeezed lime and lemon with ginger ale and mango - a tropical, invigorating drink

MARACUJAS DRINK ^{4,5} 5,90€

Fresh passion fruit infused with lime, cane sugar, and soda

HIMBEERE DRINKS ^{4,5} 5,90€

Fresh raspberries infused with lime, cranberry juice, raw sugar, and sparkling water

LYCHEE TCE TEA ^{1,5} 5,90€

Jasmine tea, fruity lychees, lychee juice, sugar syrup & chia seeds - the perfect summer drink

HA NOI GREEN ^{1,5} 5,90€

Jasmine green tea with aloe vera juice, mint & lime, brown sugar, ginger syrup and soda

GINGER LEMONDE ^{1,5} 5,90€

With fresh ginger and lime, brown sugar, ginger syrup, and soda - spicy and refreshing.

MANGOLASSI ^{D,1,5} 0,3l 4,90€

With Mango puree, Coconut Milk, Mango juice, yogurt



BEER¹¹

	0,3l	0,5l
Tiger Bier Von Fass craft bee	3,90€	5,50€
Benediktiner Hell Von Fass Craft bee	3,90€	5,50€
Jeverfun alkoholfrei	3,90€	4,90€
Benediktiner Weissbier alkoholfrei		4,90€
Benediktiner Weissbier naturtrüb		4,90€

SHOTS SPECIAL

3,90€

CHUỐI HỘT: Vietnamese fragrant banana
RUỘU THUỐC: traditional medicinal liquo
RUỘU SÂM: Ginseng Longevity Shot
RUỘU TÁO : Apfel Shot



APERITIFS

Aperol Spritz^{4,5,11} 7,90€

Aperol Spitz soda, Prosecco, Grapefruit

Hugo Spritz^{4,5,11} 7,90€

St Germain Elderflower, prosecco, fresh lime, mint, Soda

Campari Spritz^{4,5,11} 7,90€

Campari Spritz with soda, Prosecco, and orange



LONG DRINKS

Maracuja Mojito^{4,5} 7,90€

Havana Club fresh passion fruit, lime, mint, cane sugar, sparkling water

Strawberry Mojito^{4,5} 7,90€

Erfrischend fruchtig mit Erdbeeren, vodka ,Minze, braunem Zucker ,Soda

Coconut Mojito^{4,5} 7,90€

Rum, coconut milk, fresh lime, sugar, and mint

Gin Gin Mule^{4,5} 7,90€

Gin /cane sugar syrup/lime/ginger beer/mint

Saigon Moscow Mule^{4,5} 7,90€

Vodka, ginger ale, cucumber, and lime

Cuba Libre^{4,5} 7,90€

Havana Club / Cola / Lime



COCKTAILS

LEMON ROSEMARY SMASH ^{4,5} 8,90€

Green Mark vodka, fresh lemon juice, fresh mint, smoked rosemary.

VIET BALI SMASH ^{4,5} 8,90€

Tanqueray Dry Gin, fresh Viets basil, fresh lemon juice, Giffard cane sugar syrup.

SPICY MAGARITA ^{4,5} 8,90€

Tequila Olmeca Blanco, chili, fresh lime juice, Giffard agave syrup, German rock salt.

MAI TAI ^{4,5} 8,90€

Ron Abuelo Anejo, Plantation 3 star White, cointreau, Giffard almond syrup, fresh mint

DEVIL'S MAGARITA ^{4,5} 8,90€

Tequila Olmeca Blanco, fresh lime juice. Giffard cane sugar syrup Red wine, salted Rim



AKHOLFREIE COCKTAIL

VIETNAM LIME ^{4,5} 6,90€

Fresh raspberries infused with lime house-made syrup and raw sugar

MELODY DRINKS ^{4,5} 6,90€

Homemade ginger-lime lemonade with strawberry syrup, fresh ginger & ginger beer



SOFT DRINKS ^{1,4,6}

Flasche Cola/ Cola Light 0,2l	3,50€
Flasche Cola/ Cola Light 0,33l	4,50€
Flasche Ginger beer 0,2l	3,90€
Flasche Ginger Ale 0,2l	3,90€

SÄFTE JUICES

	0,3l	0,4l
Apfeschole / Apple	3,50€	4,50€
Cranberryschole / Cranberry		
Rahbarberschole / Rough barley		
Ananassaftschole / Pineapple juices		
Mangosaftschole / Mang juices		
Lycheesafschole		

WASSER

	0,25l	0,75l
Leitungswasser (Tap water) 0,3l	1,20€	
Taunusquelle Classic	2,90€	6,50€
Taunusquelle Classic		
Taunusquelle Naturelle still		
Taunusquelle Naturelle still		

WARM TEE ¹

Organic rosebud tea	4,50€
Organic jasmine green tea	4,50€

ANH BA WISSE ¹

	5,50€
Wilde Chrysanthemenblüten, Jasmin, Kamille & vietnamesische Pagodenbaublüten Wild chr	

INGWER TEE ¹

	4,50€
Ginger tea with fresh mint, fresh ginger and homemade ginger syrup	

SAIZIGE ZITRONEN ¹

	4,50€
Warm lemon drink with a delicate salty note, fresh ginger & lime, refined with ginger syrup	

COFFEE

Vietnamesischer Espresso ^{D,1,6}	3,90€
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Vietnamese espresso with sweetened condensed milk



WEINE

¹¹ SPARKLING 23€

BIO PROSECCO
Denominazione Origine Controllata Vino Frizzante biologico

WEISS ¹¹ 0,2l 0,75l

Wein der Woche weekly special 8€

BIO -RIESLING TROCKEN 27€

BIO- GRAUBURGUNDER TROCKEN - GUTSWEIN 27€

BIO -SAUVIGNON BLANC -TROCKEN 27€

NATURE WINE ¹¹

DOMAINE LOBERGER- Risling De Mace'ration
'A Capella' AOC Alsace Mit ORANGENSCHALE 35€

DOMAINE LOBERGER-Pinot Gris de Mace'ration
'Imagine' AOC Alsace/ BIOdyn,De. 35€

Villa Sepia - 'Rustick' Grenache Blanc 2021 VIN NATURE 35€

CÔTES-DU-RHONE 2018
Appellation D'origine prote'ge'e Mis En BoutellLe
par Julien Mus S.A.S 35€

PRE'SAGE LA GRAVEIRETTE 'JULIEN MUS'
Mis en bouteille par Julien Mus, vigneron Chemin de Causan 35€

ROSE' WEIN ¹¹ 0,2l

BIO Gens et Pierres Trocken 7€

¹¹ ROT WEIN

BIO Merlot" Colori" 7€

BIO VEGAN Späthburgunder Rheingau " Trocken" 8€ 27€

BIO Sauvignon blanc 27€

VILLA SEPIA MONTBLANC 2019 VIN NATURELL 35€

CÔTES DE THONGUE Indication Ge'ographique prote'gee

DOMAINE DE LA GRAVEIRETTE CÔTES-DU-RHOONE 35€

BERRY-ALTHOFF LOPIN 2019 vin de France 35€

DESSERT

MOCHI DREAM 6,50€ ^{A,D,I}

Three rice cakes with a creamy ice-cream filling delicately soft on the outside, refreshingly cool on the inside. A beloved classic



LAVA CAKE 5,50€ ^{D,F,I}

Chocolate lava cake with a warm, molten center. Fluffy on the outside, liquid on the inside- our dessert highlight



BÁNH BÒ 5,50€ ^{F,H}

Lukewarm aromatic Vietnamese pandan honeycomb cake, served with roasted peanuts and creamy coconut sauce



FIREWORKK 5,50€ ^{F,H}

Homemade Sweet sticky rice balls with mung beans, coconut cream and sesame

WARM MOCHI 5,50€ ^{F,H}

Homemade warm mochi (glutinous rice balls), filled with sesame and red bean, served in a fragrant ginger palm sugar syrup

Allergene / allergens Für Gerichte

- A. erhält Eier/ eggs. /**
- B. erhält Fisch/ fish**
- C. erhält Krebstiere/ crustacean**
- D. erhält Milch/ milk**
- E. erhält Sellerie/ celery**
- F. erhält Sesam/ sesame**
- G. erhält Schwefeldioxid & Sulphite/**
- H. erhält Erdnüsse/ peanuts**
- I. erhält glutenhaltiges Getreide
(Weizen)/ grains containing gluten (wheat)**
- J. erhält Lupinen/ lupins**
- L. erhält Senf/ mustard**
- M. erhält Weichtiere/ molluscs**
- N. erhält Sojabohnen/ soybeans**
- O. erhält Mandel-Nüsse/ almond
sulfur dioxide and s**

KENNZEICHNUNGSPFLICHTIGE ZUSATZSTOFFE Für Drinks

- 1. Koffein**
- 2. Beta-Carotin**
- 3. Chinin**
- 4. Farbstoffe**
- 5. Konservierungsstoffe**
- 6. Süsstoffe**
- 7. Sorbinsäure**
- 8. Taurin**
- 9. Phosphat**
- 10. Antioxidationsmittel**
- 11. Sulfite**