



*Amma*

**Indisches & Singapur**

**Restaurant**

**Cocktailbar**

**[www.amma-berlin.de](http://www.amma-berlin.de)**

**Please ask for the card with Allergenic Ingredients**

## Soups

- |  |   |   |                                       |
|--|---|---|---------------------------------------|
| <p><b>1 Madras Rasam</b><br/>red lentil soup after delicious Southern Indian taste</p> <p><b>2 Vegetarian Soup</b><br/>mixed vegetable soup, seasoned lightly</p> <p><b>3 Tomato Soup</b><br/>tomato soup made from fresh tomatoes, garnished with cream</p> <p><b>4 Mulligatawney Soup</b><br/>typically Indian lightly garnished curry soup with chicken</p> | <p><b>2,70</b></p> <p><b>2,80</b></p> <p><b>3,00</b></p> <p><b>3,00</b></p> | <p><b>5 Garam Shorba <i>hot</i></b><br/>sour-hot soup with grilled lamb or fresh vegetables of your choice</p> <p><b>6 Mushroom creme soup</b><br/>a delicate mushroom soup with fresh mushrooms, indian herbs, garnished with cream<sup>14</sup></p> | <p><b>3,10</b></p> <p><b>3,00</b></p> |
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## Salads

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|---|--|---|--|
| <p><b>11 Bombay Scampi</b><br/>green salad with roasted prawns, onions, peppers and tomatoes, seasoned lightly</p> <p><b>12 Hara Bhara Salad</b><br/>green salad with tomatoes, peppers, cucumber and orange with homemade Singapore dressing</p> <p><b>13 Punjabi Raita</b><br/>yoghurt <sup>(21)</sup> with boiled potatoes and special Indian spices</p> | <p><b>6,20</b></p> <p><b>4,20</b></p> <p><b>2,50</b></p> | <p><b>14 Raita</b><br/>yoghurt with chopped cucumber and tomatoes</p> <p><b>15 Amma Shahi Salad</b><br/>exotic salad with fruit</p> <p><b>16 Chicken Salad</b><br/>green mixed salad with grilled chicken breast fillet</p> | <p><b>2,70</b></p> <p><b>4,90</b></p> <p><b>5,80</b></p> |
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## Pakorras

**Pakorras are dipped in chick pea dough and fried afterwards.**

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|--|---|---|---|
| <p><b>21 Samosas <i>piquant</i></b><br/>2 dough bags filled with potatoes, green peas, raisins and almonds</p> <p><b>22 Ghobi Pakora</b> cauliflower</p> <p><b>23 Onion Bhaji</b> onions strips</p> <p><b>24 Baingan Pakora</b> eggplant</p> <p><b>25 Khumbi Pakora</b> mushrooms</p> <p><b>26 Chicken Pakora</b> breaded chicken fillet</p> | <p><b>3,20</b></p> <p><b>3,10</b></p> <p><b>3,30</b></p> <p><b>3,30</b></p> <p><b>3,30</b></p> <p><b>3,70</b></p> | <p><b>27 Scampi Pakora</b> seasoned king prawns</p> <p><b>28 Paneer Pakora</b><br/>homemade fresh cream cheese</p> <p><b>29 Chicken Wings</b><br/>marinated chicken wings, grilled in genuine Indian clay oven</p> <p><b>30 Mixed Starter Platter</b><br/>an assortment of aforementioned vegetarian starters</p> | <p><b>5,50</b></p> <p><b>3,40</b></p> <p><b>4,50</b></p> <p><b>6,70</b></p> |
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## Side Dishes

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|--|--|--|--|
| <p><b>140 Bhatura</b><br/>fried wheat bread</p> <p><b>141 Naan</b><br/>flat wheat bread baked crispy in the tandoor</p> <p><b>142 Cheese Naan</b><br/>flat wheat bread filled with fresh cream cheese baked in the tandoor</p> <p><b>143 Garlic Naan</b><br/>flat wheat bread with Indian garlic paste baked crispy in the tandoor</p> <p><b>149 Butter Naan</b><br/>flat wheat bread with Indian butter and two kinds of sesame</p> | <p><b>1,50</b></p> <p><b>1,90</b></p> <p><b>2,10</b></p> <p><b>2,10</b></p> <p><b>2,30</b></p> | <p><b>144 Pappadam</b><br/>crispy bread made from chick pea flour and black pepper</p> <p><b>145 Basmati Rice</b><br/>Indian fragrant rice</p> <p><b>146 Mix Pickles</b><br/>pickled hot Indian vegetables</p> <p><b>147 Mango Chutney</b><br/>pickled mango in sweet-sour sauce</p> <p><b>148 Chips</b></p> | <p><b>0,40</b></p> <p><b>1,90</b></p> <p><b>1,50</b></p> <p><b>1,50</b></p> <p><b>2,30</b></p> |
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## Vegetarian

31	<b>Dal Makhni</b> mixed lentils fried in butter, with onions, ginger and tomatoes	6,50	42	<b>Paneer Jhalfrezi</b> <i>medium hot</i> homemade fresh cream cheese in seasoned curry sauce with fried cauliflower, peppers, ginger, garlic and fresh tomatoes	9,50
32	<b>Sabji</b> mixed fresh vegetables with cream cheese in curry sauce	7,20	43	<b>Soya Korma</b> soy in a mild spiced cream cheese sauce with cashew nuts, almonds and raisins	8,00
33	<b>Sabji Masala</b> mixed fresh vegetables with cashew nuts and raisins in cream cheese sauce	7,80	44	<b>Shahi Baingan</b> eggplant filled with grated cheese, carrots, cauliflower and nuts in a special tomato cream sauce	8,50
34	<b>Aloo Gobhi</b> fresh cauliflower and potatoes with ginger, garlic and tomatoes cooked after special Northern Indian taste	8,10	45	<b>Vegetable Jhalfrezi</b> fresh vegetables with cauliflower, onions, ginger and tomatoes in yoghurt cream sauce	8,20
35	<b>Palak Paneer</b> homemade fresh cream cheese with spinach fried in different spices	7,90	46	<b>Tinda Masala</b> Indian pears with ginger, garlic and fresh tomatoes in a piquant curry sauce in north Indian style	8,20
37	<b>Pindi Channa</b> chickpeas with fresh tomatoes in special spices	7,00	47	<b>Vishnu Thali</b> an assortment of two vegetarian dishes (Palak Aloo and Pindi Channa)	9,90
38	<b>Matter Paneer</b> homemade fresh cream cheese with green peas in special mild sauce	8,20	48	<b>Paneer Makhni</b> homemade Indian cream cheese with with cashew nuts and saffron in a delicate butter tomato cream sauce	9,50
39	<b>Khumbi Paneer Masala</b> fresh mushrooms with homemade cream cheese, green peas, raisins, almonds and cashew nuts in cream sauce	8,50	49	<b>Paneer Chili</b> grilled homemade Indian cream cheese with peppers, ginger and garlic, in piquant soy chilli sauce	10,50
40	<b>Shahi Paneer</b> homemade cream cheese with cashew nuts and raisins in butter tomato cream sauce	9,20	50	<b>Paneer Kadai</b> <i>hot</i> homemade cream cheese roasted with onions, pepper, garlic, fresh ginger and and spices	9,90
41	<b>Malai Kofta</b> potato balls, cream cheese and mixed vegetables with almonds, raisins and cashew nuts cooked in special cheese cream sauce	8,90			

All dishes are served with basmati rice and salad.

## Biryanis

51	<b>Sofiani Biryani</b> stewed basmati rice, fried with fresh vegetables, nuts, raisins and balanced spices	7,20	54	<b>Amma Biryani</b> basmati rice with tender pieces of lamb and chicken, vegetables, onions, pepper, raisins and almonds in a special mixture of Biryani spices	9,90
52	<b>Chicken Biryani</b> tender pieces of chicken fillet, made with stewed basmati rice, onions, peppers, raisins, nuts and almonds in a special mixture of Biryani spices	8,10	55	<b>Scampi Biryani</b> fried king prawns, stewed with basmati rice, vegetables, Oriental spices, nuts and raisins	12,20
53	<b>Mutton Biryani</b> tender pieces of lamb, stewed with basmati rice and fresh vegetables, garnished with nuts and raisins	9,20			

## Tandoori / Grill Specialities

from a genuine Indian clay oven

61	<b>Chicken Tandoori</b> grilled chicken with bone, marinated in a exotic mixture of different spices	<b>9,90</b>		66	<b>Batak Tikka</b> pieces of duck, grilled with peppers, tomatoes and ginger in a well-balanced mixture of spices	<b>12,40</b>
62	<b>Chicken Tikka</b> grilled pieces of boneless chicken fillet in a special yoghurt cream sauce fried with peppers, onions, ginger and fresh tomatoes	<b>11,50</b>		67	<b>Mutton Tikka</b> tender pieces of lamb, grilled with ginger, peppers, onions and fresh tomatoes in a special mixture of spices	<b>11,20</b>
63	<b>Chicken Seekh Kebab</b> chopped chicken fillet, grilled with peppers, onions and tomatoes in a well-balanced mixture of spices	<b>11,90</b>		68	<b>Amma Mixed Grill</b> grilled chicken, lamb, homemade cream cheese and scampi with onions, peppers, fresh tomatoes and ginger, served with bread	<b>12,50</b>
64	<b>Reshmi Kebab</b> minced chicken fillet with special spices and herbs cooked with cashew nuts and fresh coriander	<b>11,90</b>		69	<b>Fish Tikka</b> redfish fillet marinated in fine spices and herbs, grilled with fresh peppers and tomatoes	<b>11,90</b>
65	<b>Paneer Tikka Masala</b> homemade, fresh, grilled cream cheese, marinated in special yoghurt cream sauce with peppers, onions, fresh tomatoes and ginger	<b>11,90</b>		70	<b>Scampi Tandoori</b> grilled king prawns marinated in special yoghurt cream sauce with peppers, onions, fresh tomatoes and ginger	<b>12,90</b>

**All dishes are served with basmati rice and salad.**

## Duck Specialities

from a genuine Indian clay oven

150	<b>Batak Makhni</b> pieces of duck, marinated in delicious spices for 12 hours, in a butter tomato cream sauce with almonds	<b>9,90</b>		153	<b>Batak Sabji</b> duck with mixed fresh vegetables with ginger, garlic and tomatoes cooked after special Northern Indian taste	<b>11,50</b>
151	<b>Batak Masala</b> pieces of duck with ginger, garlic, peppers, onions, fresh tomatoes and mixed herbs in curry cream sauce	<b>10,50</b>		154	<b>Batak Dahiwala</b> pieces of duck, marinated for 12 hours in a ginger garlic paste and pepper in yoghurt cream sauce with almonds	<b>12,20</b>
152	<b>Batak Madras</b> <i>medium hot</i> duck with coconut flakes in a special mixture of spices after delicious Southern Indian taste	<b>11,40</b>		155	<b>Batak Korma</b> grilled pieces of duck breast fillet in a mild cream sauce from spices, cream cheese cashew nuts, almonds and raisins	<b>12,80</b>

**All dishes are served with basmati rice and salad.**



## Chicken

71	<b>Chicken Curry</b> chicken fillet in curry sauce after delicious Indian taste	8,10	80	<b>Chicken Vindaloo</b> <i>hot</i> chicken fillet with potatoes, ginger, peppers and fresh tomatoes after Southern Indian taste	9,90
72	<b>Chicken Sabji</b> chicken fillet with mixed vegetables in a special mild sauce	8,40	81	<b>Chicken Jhalfrezi</b> <i>medium hot</i> chicken fillet with fresh tomatoes, onions, peppers, ginger and baked cauliflower, well-seasoned after Northern Indian taste	10,00
73	<b>Chicken Jakhni</b> chicken, marinated in a ginger garlic paste for 12 hours, grilled, in a yoghurt tomato cream sauce with almonds	8,80	82	<b>Chicken Chili</b> <i>hot</i> chicken fillet with peppers, onions, ginger and garlic in piquant soy chilli sauce	10,20
74	<b>Chicken Himalaya</b> chicken fillet fried with peppers and fresh cream cheese in a special cream sauce	9,30	83	<b>Malai Tikka</b> grilled pieces of chicken fillet in a cashew cream cheese sauce with peppers, onions, garlic and ginger	11,40
75	<b>Murgh Makhni</b> juicy pieces of tandoori chicken, grilled with delicious spices, in a butter tomato cream sauce	9,60	84	<b>Chicken Badami</b> grilled pieces of chicken fillet in a cashew cream cheese sauce with rice and salad	10,80
76	<b>Chicken Saagwala</b> chicken fillet in spinach with fresh ginger and garlic after delicious Indian taste	9,30	85	<b>Children's Menu</b> <i>until age 12</i> lightly seasoned chicken or vegetables in mild cream sauce with rice	5,20
77	<b>Chicken Korma</b> pieces of chicken fillet in a mild cream sauce of spices, grated cream cheese, almonds, raisins and cashew nuts	9,90	86	<b>Chicken Mango</b> juicy pieces of chicken breast fillet in a mango sauce with Far Eastern spices and almonds	8,90
78	<b>Chicken Banglori</b> <i>medium hot</i> chicken fillet with pineapple, peppers, fresh ginger and garlic with exotic spices	9,60	87	<b>Chicken Bali</b> juicy pieces of chicken breast fillet with fresh vegetables in a red Thai curry sauce, cooked in coconut milk, seasoned with fresh coriander	9,50
79	<b>Chicken Madras</b> <i>hot</i> chicken fillet with coconut flakes in a special mixture of spices after delicious Southern Indian taste	9,80	88	<b>Chicken Kashmiri</b> chicken breast fillet with fresh fruits in curry cream sauce with cashew nuts, almonds and raisins	11,50

All dishes are served with basmati rice and salad.

## Lamb

91	<b>Lamb Curry</b> lamb in a curry sauce cooked after delicious Indian taste	8,90	98	<b>Sukha Banglor</b> <i>medium hot</i> lamb with pineapple, peppers, fresh ginger and garlic with mixed with exotic spices	10,20
92	<b>Lamb Sabji</b> tender lamb cooked with mixed vegetables in special Indian spices	9,00	99	<b>Lamb Madras</b> <i>hot</i> lamb with coconut flakes in a special mixture of spices after delicious Southern Indian taste	10,50
93	<b>Lamb Jakhni</b> marinated lamb prepared after special Indian taste in a yoghurt sauce with almonds	9,50	100	<b>Lamb Vindaloo</b> <i>hot</i> lamb with potatoes, peppers, tomatoes and onions in a piquant curry sauce cooked after Southern Indian taste	10,80
94	<b>Mutton Josh</b> lamb in a well-balanced spicy mixture of onions, garlic, ginger and peppers in a red curry sauce	9,60	89	<b>Lamb Chili</b> <i>fiery hot</i> finest lamb from New Zealand, slowly cooked with exotic vegetables, seasoned with chili, in our special Amma mixture of spices	10,50
95	<b>Lamb Kadai</b> <i>medium hot</i> marinated lamb, fried with garlic, onions, peppers, fresh ginger and spices	10,10	90	<b>Lamb Amma Special</b> juicy lamb with fresh fruits in curry cream sauce with cashew nuts, almonds and raisins	11,90
96	<b>Lamb Saagwala</b> lamb in spinach, fried with onions, fresh ginger and garlic	9,50			
97	<b>Lamb Korma</b> tender lamb in a mild cream sauce of spices, grated cream cheese, cashew nuts, raisins and almonds	9,90			

All dishes are served with basmati rice and salad.

## Thalis (for one)

<b>101 Punjabi Thali</b> an assortment of three delicious chicken, lamb and vegetable dishes (Sabji Masala, Chicken Madras and Lamb Curry)	<b>13,50</b>	<b>102 Amma Thali</b> an assortment of three delicious vegetarian dishes (Palak Aloo, Matter Paneer and Malai Kofta)	<b>12,90</b>
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All dishes are served with basmati rice, salad and three delicious sauces.

## Fish - Prawns

<b>111 Fish Curry</b> redfish fillet in a red curry sauce after delicious Northern Indian taste	<b>9,20</b>	<b>114 Scampi Masala</b> king prawns with ginger, garlic and mixed spices, fried in fine Indian herbs	<b>12,20</b>
<b>112 Fish Madras</b> <i>medium hot</i> redfish fillet with coconut flakes in a special mixture of spices after delicious Southern Indian taste	<b>10,60</b>	<b>115 Scampi Dahiwal</b> king prawns prepared after a special Indian taste with delicious spices and almonds in a yoghurt sauce	<b>12,50</b>
<b>113 Fish Punjabi</b> <i>medium hot</i> redfish fillet seasoned with a mixture of well-balanced exotic spices with peppers, onions and tomatoes cooked after an old Northern Indian taste	<b>10,90</b>	<b>116 Scampi Madras</b> <i>medium hot</i> king prawns with coconut flakes in a special mixture of spices after delicious Southern Indian taste	<b>12,90</b>
		<b>117 Scampi Curry</b> king prawns in curry sauce, prepared after a special Indian taste	<b>11,90</b>

All dishes are served with basmati rice and salad.

## Dessert

<b>131 Exotic Fruit Cream Salad</b> garnished with seven year old Indian rum (Old Monk <sup>1</sup> )	<b>3,10</b>	<b>134 Kulfi Ice</b> with following flavours: saffron, pistachio or almond	<b>4,90</b>
<b>132 Gulab Jamun</b> <i>2 balls</i> honey balls, slightly fried, marinated in honey rose water	<b>4,20</b>	<b>135 Coconut Ice Cream</b> with fresh coconut flakes	<b>4,90</b>
<b>133 Banana Honey Dream</b> roasted banana in honey	<b>4,50</b>	<b>136 Mango Ice Cream</b> with fruity pieces of mango	<b>4,90</b>
		<b>137 Lychee Ice Cream</b> with fruity pieces of lychee	<b>4,90</b>
		<b>138 Vanilla Nut Ice Cream</b>	<b>4,90</b>



# Platters

## „Amma“ Platter

- **Aperitif** / Martini
- **Soup** / red lentil soup after Southern Indian taste
- **Pindi Channa** / chickpeas in a special sauce with tomatoes
- **Shahi Baingan** / eggplant with cheese in tomato sauce
- **Khumbi Paneer Masala** / mushrooms with cheese in cream sauce
- **Palak Paneer** / spinach with cream cheese
- served with basmati rice, fresh salad, Mango Chutney, Mix Pickles and three sauces
- **Dessert**

120	for two	31,60
121	for three	42,60
122	for four	54,60

## „Shahi“ Platter

- **Aperitif** / sparkling guava wine
- **Onion Bhaji** / onion strips
- **Lamb Shahi Korma** / lamb in a cheese cream sauce
- **Butter Chicken** / grilled pieces of chicken in a butter tomato cream sauce
- **Sabji Masala** / fresh vegetables with chopped nuts and raisins in cheese sauce
- served with basmati rice, fresh salad, Mix Pickles, bread and three sauces
- **Dessert**

117	for two	32,50
118	for three	43,50
119	for four	54,70

## „Punjabi“ Platter

*Our recommendation  
for everyone who  
like it spicy*

- **Aperitif** / sparkling mango wine
- **Soup** / red lentil soup
- **Lamb Madras** / lamb with coconut flakes after Southern Indian taste
- **Paneer Jhalfrezi** / homemade cream cheese with cauliflower, peppers, ginger, tomatoes, fried - *medium hot* -
- **Chicken Tikka** / pieces of grilled chicken fillet with peppers, onions and tomatoes in a yoghurt cream sauce
- served with basmati rice, fresh salad, Mix Pickles, Chutney and bread
- **Dessert**

123	for two	33,50
124	for three	44,80
125	for four	54,70

## „Bombay“ Platter

- **Aperitif** / sparkling pineapple coconut wine
- **Soup** / aromatic cream soup with 11 different herbs, garnished with wontons
- **Paneer Amma** / homemade fresh cream cheese with fresh fruits in curry cream sauce with cashew nuts, almonds and raisins
- **Duck Masala** / duck with ginger, garlic, peppers, onions, fresh tomatoes and mixed herbs in curry cream sauce
- **Bali Scampi** / king prawns with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander
- served with basmati rice, fresh salad, Mix Pickles, bread and three sauces
- **Dessert**

126	for two	34,00
127	for three	46,00
128	for four	58,00

## Soft Drinks

<b>Spreequell Classic</b> sparkling mineral water	0,25 l	2,10
<b>Spreequell Classic</b> sparkling mineral water	0,75 l	5,30
<b>Spreequell Naturell</b> mineral water	0,25 l	2,10
<b>Spreequell Naturell</b> mineral water	0,75 l	5,30
	0,2 l	0,4 l
<b>Coca-Cola</b> <sup>1,2</sup>	2,15	3,40
<b>Coca-Cola light</b> <sup>1,2,6,13</sup>	2,15	3,40
<b>Fanta</b> <sup>1,5</sup>	2,15	3,40
<b>Sprite</b>	2,15	3,40
<b>Spezi</b> <sup>1,2,5</sup>	2,15	3,40
<b>Malztrunk</b> <sup>1</sup>	Fl. 0,33 l	3,00
<b>Schweppes Bitter Lemon</b> <sup>3,5</sup>	Fl. 0,2 l	2,80
<b>Schweppes Ginger Ale</b> <sup>1</sup>	Fl. 0,2 l	2,80
<b>Schweppes Tonic Water</b> <sup>3</sup>	Fl. 0,2 l	2,80

## Juicy Spritzers

	0,2 l	0,4 l
<b>Apple Juice Spritzer</b>	2,20	3,50
<b>Orange Juice Spritzer</b>	2,20	3,50
<b>Cherry Nectar Spritzer</b>	2,20	3,50
<b>Banana Nectar Spritzer</b>	2,20	3,50
<b>Mango Nectar Spritzer</b>	2,30	3,60
<b>Guava Nectar Spritzer</b>	2,30	3,60
<b>Lychee Nectar Spritzer</b>	2,30	3,60
<b>Pineapple and Coconut Nectar Spritzer</b>	2,30	3,60

## Juices and Nectars

	0,2 l	0,4 l
<b>Apple Juice</b>	2,40	3,90
<b>Orange Juice</b>	2,40	3,90
<b>Cherry Nectar</b>	2,40	3,90
<b>Banana Nectar</b>	2,60	3,90
<b>Mango Nectar</b>	2,60	3,90
<b>Guava Nectar</b>	2,60	3,90
<b>Passion Fruit Nectar</b>	2,60	3,90
<b>Pineapple Nectar</b>	2,60	3,90
<b>Pineapple and Coconut Nectar</b>	2,60	3,90
<b>Lychee Nectar</b>	2,60	3,90
<b>KiBa</b> Cherry / Banana Nectar	2,60	3,90

## Indian Soft Drinks

	0,2 l	0,4 l
<b>Lassi salty</b> with natural yoghurt	2,65	4,00
<b>Lassi sweet</b> with natural yoghurt	2,65	4,00
<b>Mango Lassi</b> with natural yoghurt	2,65	4,00
<b>Mango Shake</b> with fresh milk	2,65	4,00
<b>Banana Lassi</b> with natural yoghurt	2,65	4,00

## Hot Beverages

<b>Glass of original Indian Tea (Yogi Tea)</b>	1,95
<b>Glass of Peppermint Tea</b>	2,10
<b>Glass of Green Tea</b>	2,10
<b>Glass of Assam Tea</b>	2,10
<b>Glass of Camomile Tea</b>	2,10
<b>Glass of Earl Grey Tea</b>	2,10
<b>Glass of Darjeeling Tea</b>	2,10
<b>Glass of Fruit Tea</b>	2,10
<b>Glass of Orange Tea</b>	2,10
<b>Glass of Fennel Tea</b>	2,10
<b>Glass of Jasmin Tea</b>	2,10
<b>Glass of Burner blades Tea</b>	2,10
<b>Glass of Rosehips Tea</b>	2,10
<b>Glass of fresh Peppermint Tea</b>	2,50
<b>Glass of fresh Ginger Tea</b>	2,50
<b>Cup of Coffee</b>	2,10
<b>Espresso</b>	1,95
<b>Cappuccino</b>	2,50
<b>White Coffee</b>	3,10
<b>Hot Chocolate</b> with or without milk foam or cream	3,10
<b>Latte Macchiato</b>	3,10
<b>Espresso Macchiato</b>	2,10
<b>Cup of Grain Coffee</b>	2,10
<b>White Grain Coffee</b>	3,10



## Beer

### - draught -

	<i>0,30 l</i>	<i>0,50 l</i>
<b>Carlsberg</b>	<b>2,60</b>	<b>3,40</b>
<b>Lübzer Pils</b>	<b>2,60</b>	<b>3,40</b>
<b>Duckstein Dunkel</b>	<b>2,60</b>	<b>3,40</b>
<b>Sona</b> Indian beer	<b>2,40</b>	<b>3,20</b>

### - bottled beer -

<b>Erdinger Hefeweizen</b> light	<i>bottle 0,50 l</i>	<b>3,40</b>
<b>Erdinger Hefeweizen</b> dark	<i>bottle 0,50 l</i>	<b>3,40</b>
<b>Erdinger Kristallweizen</b>	<i>bottle 0,50 l</i>	<b>3,40</b>
<b>Erdinger Alkoholfrei</b> non-alcoholic	<i>bottle 0,50 l</i>	<b>3,40</b>
<b>Cobra</b> Indian beer	<i>bottle 0,33 l</i>	<b>2,80</b>
<b>King Fisher</b> indisches Bier	<i>bottle 0,33 l</i>	<b>2,90</b>
<b>Lübzer Lemon</b> <sup>6</sup>	<i>bottle 0,33 l</i>	<b>2,80</b>
<b>Lübzer</b> non-alcoholic	<i>bottle 0,33 l</i>	<b>2,70</b>
<b>Beck's</b>	<i>bottle 0,33 l</i>	<b>2,80</b>
<b>Corona</b> <sup>5</sup> Mexican beer	<i>bottle 0,33 l</i>	<b>3,30</b>

## Sparkling Wine

<b>Prosecco del Vinito</b>	<i>0,10 l</i>	<b>2,90</b>
<b>Brut, Classique, Loire</b> Bottle fermentation, dry, finely beaded and crisp	<i>bottle 0,75 l</i>	<b>19,20</b>
<b>Sparkling Mango Wine</b>	<i>0,10 l</i>	<b>3,10</b>
<b>Sparkling Guava Wine</b>	<i>0,10 l</i>	<b>3,10</b>
<b>Sparkling Pineapple Coconut Wine</b>	<i>0,10 l</i>	<b>3,10</b>
<b>Sparkling Lychee Wine</b>	<i>0,10 l</i>	<b>3,10</b>

## Whisky

	<i>2 cl</i>	<i>4 cl</i>
<b>Jim Beam</b>	<b>2,90</b>	<b>5,10</b>
<b>Ballantines</b> <sup>1</sup>	<b>2,90</b>	<b>5,10</b>
<b>Johnnie Walker</b> Red Label <sup>1</sup>	<b>2,90</b>	<b>5,10</b>
<b>Johnnie Walker</b> Black Label <sup>1</sup>	<b>3,10</b>	<b>5,80</b>
<b>Jack Daniel's</b>	<b>3,20</b>	<b>5,80</b>
<b>Tullamore Dew</b> <sup>1</sup>	<b>3,20</b>	<b>5,80</b>
<b>Chivas Regal</b> <sup>1</sup>	<b>3,80</b>	<b>6,20</b>

All Whiskys with extra shot

e.g. Cola<sup>1,2</sup>, Soda, etc. + 1,00€

## Aperitif

<b>Martini</b> dry, bianco or rosso	<i>5 cl</i>	<b>2,90</b>
<b>Pernod</b> <sup>1</sup>	<i>4 cl</i>	<b>2,90</b>
<b>Sherry Sandeman</b> dry, medium or secco	<i>5 cl</i>	<b>2,40</b>
<b>Campari</b> <sup>1</sup> /Orange	<i>4 cl</i>	<b>4,40</b>
<b>Campari</b> <sup>1</sup> /Soda	<i>4 cl</i>	<b>4,40</b>

## Digestif

<b>Baileys</b> <sup>1</sup>	<i>2 cl</i>	<b>3,10</b>
<b>Averna</b> <sup>1</sup> on ice and lemon	<i>2 cl</i>	<b>3,10</b>
<b>Ramazotti</b> <sup>1</sup> on ice and lemon	<i>2 cl</i>	<b>3,10</b>
<b>Cynar</b> <sup>1</sup> on ice and lemon	<i>2 cl</i>	<b>2,70</b>
<b>Fernet Branca</b>	<i>2 cl</i>	<b>3,10</b>
<b>Grappa di Chardonnay</b>	<i>2 cl</i>	<b>3,10</b>
<b>Grappa di Moscato</b> smooth	<i>2 cl</i>	<b>3,10</b>
<b>Amaretto</b> <sup>1</sup> (22)	<i>2 cl</i>	<b>2,90</b>
<b>Jägermeister</b>	<i>2 cl</i>	<b>2,90</b>
<b>Mango-Schnaps</b> clear	<i>2 cl</i>	<b>2,70</b>
<b>Mango-Lychee-Cocos</b> <sup>1</sup>	<i>2 cl</i>	<b>2,70</b>

## Spirits

<b>Old Monk</b> <sup>1</sup> 7 years old Indian rum	<i>2 cl</i>	<b>3,30</b>
<b>Hennessy</b> <sup>1</sup>	<i>2 cl</i>	<b>3,80</b>
<b>Vecchia Romagna</b> <sup>1</sup>	<i>2 cl</i>	<b>2,90</b>
<b>Remy Martin V.S.O.P.</b> <sup>6</sup>	<i>2 cl</i>	<b>3,60</b>
<b>Osborne Veterano</b> <sup>1</sup>	<i>2 cl</i>	<b>3,50</b>
<b>Gordon's Dry Gin</b>	<i>2 cl</i>	<b>2,80</b>
<b>Sambuca</b>	<i>2 cl</i>	<b>2,90</b>
<b>Tequila Silver</b>	<i>2 cl</i>	<b>3,10</b>
<b>Tequila Gold</b> <sup>1</sup>	<i>2 cl</i>	<b>3,10</b>
<b>Vodka Absolut</b>	<i>2 cl</i>	<b>3,10</b>
<b>Vodka Smirnoff</b>	<i>2 cl</i>	<b>3,10</b>
<b>Wodka Gorbatschow</b>	<i>2 cl</i>	<b>2,90</b>
<b>Asbach Uralt</b>	<i>2 cl</i>	<b>3,20</b>

## Red Wine by the Glass

		0,2 l	0,5 l
Italy:	<b>Bardolino D.O.C., Villa Rocca</b> dry, light and bright	3,60	8,10
Spain:	<b>Tempranillo, Clos de Tori Bas</b> dry, velvety berry aromas, long lasting	3,70	8,30
France:	<b>Cabernet Sauvignon V.D.P., Pays d'Oc</b> dry, strong and full-bodied	3,60	8,10
Chile:	<b>Merlot, Vina Marquez, Curico Valley</b> dry, full-bodied and smooth	3,70	8,30
	<b>Red Wine Spritzer</b>	3,50	

## White Wine by the Glass

		0,2 l	0,5 l
Italy:	<b>Chardonnay del Vineto, I.G.T., Villa Rocca</b> balanced fruit and acid, full-bodied	3,60	8,10
Spain:	<b>Rioja, can Chales</b> dry, lively, aromatic and mild acid	3,60	8,20
Germany:	<b>Riesling Trocken, Mosel Q.B.A</b> sprightly and exciting	3,60	8,10
France:	<b>Bordeaux, Entre Deux Mers, A.O.C.</b> dry, fresh and fruity		8,40
Italy:	<b>Bardolino Chiaretto, D.O.C. (Rosé)</b> dry, balanced fruit and acid and full bouquet	3,50	7,90
	<b>White Wine Spritzer</b>	3,50	

## Wine by the Bottle - red

Italy:	<b>Nero d'Avola D.O.C., Sizilien</b> dry, velvety and full-bodied	bottle 0,75 l	18,90
Spain:	<b>Herminia Crianza Roja D.O.</b> animating fruit, wood and vanilla flavours	bottle 0,75 l	20,90
Chile:	<b>Viu Manet Merlot, Chile</b> fragrance of dark berries, long lasting	bottle 0,75 l	22,90
France:	<b>Carigan Dom. Nizas A.O.C</b> from old vines, concentrated, expressive	bottle 0,75 l	21,90
India:	<b>Indian Red Wine</b> dry, subtle flavour, recommended for meat dishes	bottle 0,75 l	20,50
Italy:	<b>Barbera del Monferato D.O.C. Piemont</b> rich, spicy earthy aromas with well integrated fruit	bottle 0,75 l	22,90

## Wine by the Bottle - white

France:	<b>Entre Deux Meres A.O.C</b> fresh, well-balanced white wine with discreet acidity	bottle 0,75 l	17,90
Germany:	<b>Pinot blanc Spätlese, trocken</b> grower's bottling Moselle, dense, with good structure and abundance	bottle 0,75 l	18,90
Spain:	<b>Herminia blanco D.O. Rioja</b> lively and fresh with ripe fruit flavours	bottle 0,75 l	17,90
India:	<b>Indian White Wine</b> dry and soft, recommended with meat and fish dishes	bottle 0,75 l	20,40

## Wine by the Bottle - rosé

France:	<b>QEF rosé Mediterrane, Dom. Quiot</b> Syrah grape, dry, complex fruit flavours	bottle 0,75 l	15,90
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1) dye, 2) caffeine, 3) quinine, 5) antioxidant, 6) sweetener

All prices in Euro including VAT! Errors and misprints reserved.





*Tempelhofer Damm 214  
12099 Berlin - **Tempelhof***

*Tel.: 030 - 75 44 33 66*

*Kirchhainer Damm 1  
12309 Berlin - **Lichtenrade***

*Tel.: 030 - 55 46 23 43*

*Feuerbachstraße 31  
12163 Berlin - **Steglitz***

*Tel.: 030 - 23 88 67 11*

*Brandenburgische Straße 22  
10707 Berlin - **Wilmerdorf***

*Tel.: 030. 88 70 27 59*

*[www.amma-berlin.de](http://www.amma-berlin.de)*

*[info@amma-berlin.de](mailto:info@amma-berlin.de)*

