

# **mokkabar**

Restaurant - Café - Bar

All prices in € and including 19% VAT  
**Payment by EC-card (Giropay) possible from 15 €**

Marking: ① with dye; ② caffeinated; ③ quinine;  
④ with preservatives; ⑤ blackened; ⑥ sulfurized;  
⑦ with antioxidants; ⑧ with sweetener

Guests with allergies are handed out a list with all  
allergenic ingredients in our food on request

# BREAKFAST

served daily until 4pm

<b>FRENCH</b>	6,90
croissant, butter, fruit, with jam, nutella or honey, milk coffee	
<b>SMALL</b>	7,50
ham④, salami④, cheese, butter, jam, one egg, with bread basket	
<b>SMALL CHEESE</b>	7,50
cream cheese, mozzarella, brie, emmentaler, butter, jam, one egg, with bread basket	
<b>MORGENS NUR SÜSS - SWEET MORNING</b>	7,90
pancakes, two croissants, butter, nutella, honey, jam, fruit, 0,1l orange juice	
<b>HONEY</b>	8,50
two pancakes with nutella & honey, vanilla curd with fresh fruit	
<b>VEGETARIAN</b>	10,50
cream cheese, baby mozzarella, feta, pesto, pickled vegetables, olives⑤, tomato, cucumber, scrambled eggs with fresh herbs, fruit, bread basket with nutella, honey, jam	
<b>VEGETARIAN BREAKFAST „MOKKABAR“</b>	10,50
various types of paste (olive⑤, zucchini, dried tomato), two sorts of tofu, mozzarella with basil, vegetarian fried sausage, fried egg, jam, honey, butter, bread basket	
<b>VEGAN</b>	9,90
various types of tofu, dried tomato, olives⑤, grilled vegetables, avocado creme, margarine, strawberry jam, bread basket	
<b>VEGAN „MOKKABAR“</b>	10,30
fried potatoes, 2 vegan sausages, avocado-dip, small salad	
<b>MOKKABAR</b>	11,00
cooked ham④, salami④, mortadella, 3 sorts of cheese, cream cheese, mini-mozzarella, cucumber, tomato, olives⑥, scrambled egg with tomato, fruit, butter, bread basket with nutella, honey, jam	

<b>CHEESE</b>	8,90
various types of cheese, cream cheese, butter, jam, fruit, one egg, bread basket with nutella, honey, jam	
<b>SAUSAGE</b>	8,90
raw ham④, cooked ham, salami④, mortadella, butter, fruit, one egg, cucumber, tomato, bread basket	
<b>ITALIAN</b>	11,00
parma ham④, mortadella, salami④, gorgonzola, mozzarella with tomato & pesto, one scrambled egg with tomato, fruit, butter, bread basket with nutella, honey, jam	
<b>MEDITERRANIAN</b>	11,00
parma ham④ on honey melon, feta cheese, tomato-mozzarella-pesto, cream cheese, olive paste⑤, one egg, butter, bread basket with nutella, honey, jam	
<b>ENGLISH</b>	11,00
two fried eggs with bacon on white beans, fried sausage, mustard, jam, fruit, butter, toast & 0,1l orange juice	
<b>TURKISH</b>	10,50
fried egg with turkish garlic sausage④ and turkish ham, sheep milk cheese, tomato, cucumber, olives⑤, butter, bread basket	
<b>VITAL</b>	10,90
muesli with fresh fruit and yogurt, 2 fried eggs on wholemeal-bread, cream cheese, honey, fruit, butter, 0,1l orange juice	
<b>AMERICAN BREAKFAST</b>	12,50
2 pancakes with maple syrup, 2 scrambled eggs, 2 sausages, bacon, with toast und butter	
<b>SKANDINAVIAN</b>	11,90
smoked salmon with fresh dill and creamed horseradish⑦, 2 scrambled eggs with shrimps, cream cheese, butter, fruit and bread basket	
<b>BRUNCH MOKKABAR</b>	12,90
roasted chicken stripes with honey mustard dip, two scrambled eggs with tomato and herbs, skewers with baby mozzarella & tomato, basil pesto, vegetarian spring rolls with sweet and sour dip, cream cheese, butter, fruit, bread basket	

**BREAKFAST FOR TWO** 23,00

baked camembert with cranberry dip, two scrambled eggs, smoked salmon with horseradish<sup>7</sup>, various sorts of cheese, salami<sup>4</sup>, parma ham<sup>4</sup>, butter, fruit, bread basket with nutella, jam and honey, two glasses of sparkling wine 0,1l OR two freshly squeezed orange juice 0,1l

**SWEET DISHES**

served daily until 4pm

<b>CROISSANT</b>	2,50
<b>PANCAKES</b>	
• with fresh fruit and maple sirup	6,30
• with apple puree	5,30
<b>PLAIN JOGURT</b> with fresh fruits and honey	5,50
<b>VANILLA CURD</b> with fresh fruits	5,50
<b>CINNAMON CURD</b> with fresh fruits and maple sirup	5,50
<b>FRUIT SALAD</b> with whipped cream	4,90
<b>WHOLE WHEAT MUESLI</b>	5,80
with fresh fruit, yogurt and milk	

**EXTRAS**

<b>BREAD BASKET</b> three bread rolls, baguette	2,50
<b>BUTTER, HONEY, JAM, NUTELLA</b>	each 0,90
<b>PANCAKE</b> plane	2,50
<b>CHEESE PORTION</b> (two varieties)	2,50
<b>TOMATO-CUCUMBER-PLATE</b>	2,50
<b>OLIVES</b> <sup>5</sup>	2,70
<b>PORTION OF SALMON</b> with creamed horseradish <sup>7</sup>	4,90
<b>FRIED BACON</b>	2,00
<b>BOILED EGG</b>	1,50
<b>SCRAMBLED EGG</b>	2,00
<b>FRIED EGG</b>	2,00
<b>BAKED CAMEMBERT</b> with cranberry dip	3,60
<b>THREE FRIED SAUSAGES</b>	2,80
<b>SUCUK</b> (garlic sausage) <sup>4</sup> , fried	3,80
<b>PASTIRMA</b> (turkish ham) <sup>4</sup>	3,50
<b>MUSTARD, KETCHUP, MAYONAISE</b> <sup>1,4</sup>	je 0,50
<b>OLIVEN-FETA CHEESE-PLATE</b> <sup>5</sup>	4,90

## ORGANIC EGG DISHES

served daily until 4pm

**THREE FRIED EGGS** 5,50  
with butter and toast

**BACON AND EGGS** 6,50  
three eggs with butter and toast

**STRAMMER MAX** 6,60  
three fried eggs with ham and whole wheat bread

**AVOCADO-EGGS-SUNNY-SIDE-UP** 7,50  
with 3 eggs on whole wheat bread with cream-cheese  
& avocado

**GOAT CHEESE-OMELETTE** 6,90  
with rocket-salad

**THREE SCRAMBLED EGGS OR OMELET**  
served with butter and baguette

- natural 5,30
- tomato & feta cheese 6,10
- mushrooms & onions 6,10
- fresh seasonal vegetables 6,10
- shrimps 6,50
- bacon & onion 6,30
- mozzarella, tomato & basil 6,10
- sucuk (garlic sausage)④, feta cheese & herbs 6,50
- banana, dates & feta-cheese 6,50

**FARMERS BREAKFAST** 9,50  
omelet of three eggs with potatoes, onion & bacon,  
sour pickle and salad, butter & baguette;

vegetarian option with potatoes, mushrooms & onions

each breakfast also available with + 2,50  
pastirma④ and sucuk④ instead of pork meat

we only use free-range, organic eggs

## STONE OVEN PIZZA

Monday to Friday from 11.30am,  
on weekends and holidays from 2pm  
every pizza and tarte flambé: Monday to Friday  
between 11.30am and 4pm only 6,90

<b>PIZZA MARGHERITA</b> mozzarella, tomato & basil	7,00
<b>PIZZA SALAMI</b> salami <sup>④</sup> , mushrooms & pepperoni	7,50
<b>PIZZA SUCUK</b> garlic sausage <sup>④</sup> , onions & olives <sup>⑤</sup>	8,10
<b>PIZZA CHICKEN</b> chicken filet, pepper & onions	8,20
<b>PIZZA MOKKABAR</b> parma ham <sup>④</sup> , rocket-salad & parmesan cheese	8,80
<b>PIZZA PARMIGIANA</b> tomatoes, mozzarella, parma ham <sup>④</sup> , aubergine & parmesan	10,30
<b>PIZZA VEGETARIANA</b> spinach, gorgonzola & walnuts	8,90
<b>PIZZA TONNO</b> tuna & onions	8,50
<b>PIZZA TONNO „SPEZIAL“</b> tuna, feta cheese, olives <sup>⑤</sup> & dried tomatoes	8,90
<b>PIZZA AEGEAN</b> feta cheese, tomatoes & olives <sup>⑤</sup>	7,90
<b>PIZZA LA MER</b> salmon, creme fraiche & rocket salad	8,90
<b>PIZZA VERDURA</b> fresh seasonal vegetables	7,90
<b>PIZZA NAPOLITANA</b> capers, anchovies & olives <sup>⑤</sup>	8,30

## PIZZA VEGANO

with different vegetables, tomato sauce,  
smoked tofu, red onions, garlic & chilli

8,80

## TARTE FLAMBÉ

on weekends and holidays from 2pm

- bits of bacon, red onion 7,50
- cream cheese, dried tomato,  
fresh rosemary, olives<sup>6</sup> 7,90
- chicken, pepper, onions, sweet chilli sauce 8,00
- rocket salad, feta, pine nuts, garlic 7,70
- scampi, capers, garlic 7,90
- cream cheese, salmon, horseradish<sup>7</sup> 7,90
- fresh goat cheese, parma ham<sup>4</sup> & rocket salad 8,50
- spinach, feta cheese, cherry tomatoes 7,50
- hummus, grilled-vegetables, olives, rocket salad 8,50

## SANDWICHES

- garlic sausage (Sucuk)<sup>4</sup>, gouda cheese,  
rocket salad 5,90
- cream cheese, tomato, rocket salad & pesto 4,90

## CLUBSANDWICH

- chicken breast, fried bacon, tomato,  
remoulade sauce, cole slaw and french fries 8,90
- chicken, avocado, eggs sunny-side up  
& french fries 8,90

**BRUSCHETTA PLATE** 6 pieces

5,50

all food served daily from 11.30am  
on weekends and holidays from 2pm

## SOUP

**TOMATO SOUP** with whipped cream 4,90

## APPETIZERS & SMALL DISHES

**PEANUTS** 1,50

**FRENCH FRIES** 3,50

**SWEET POTATO FRIES** 3,80

**OLIVE-FETA CHEESE-PLATE**⑤ 5,10

**OLIVES**⑤ 3,50

**FOCACCIA** pizza bread with rosemary and olive oil 4,90

**BEEF CARPACCIO** 9,50

with parmesan cheese, rocket salad and truffle oil-lemon sauce

**TAPAS PLATE** 9,90

avocado-tomato-bruschetta, grilled champignons,  
serrano ham, manchego cheese, olives

### NACHOS

• with 3 dips 5,50

• baked with cheese 5,90

• with chicken breast in chilli marinade & baked with cheese 6,90

## SALADS

**SMALL GREEN SALAD\*** 3,90

**ROCKET SALAD** 8,60

cherry tomatoes, parma ham④, walnuts,  
fresh parmesan cheese

**NEW YORK STYLE** 10,50

avocados, cherry-tomatoes, egg, stripes of chicken,  
parma cheese



<b>MIXED SALAD HALLOUMI*</b>	8,50
mixed salad with grilled halloumi, pumpkin seed & avocado dip	
<b>SALAD NICOISE*</b>	8,90
tuna, potatoes, green beans, red onions, mixed salad, egg	
<b>MOKKABAR SALAD*</b>	9,30
fried chicken breast on mixed salad with honey mustard dip	
<b>ROCKET SALAD with SALMON*</b>	8,90
fried; with avocado stripes	
<b>SALAD WITH FETA CHEESE</b>	8,50
mixed salad, tomato, cucumber, pepper, olives®, onions, feta cheese	

\*salads are marinated with our house dressing  
and served with pumpkin seeds and baguette

## MEAT

<b>ZÜRICHER GESCHNETZELTES</b>	11,90
Zurich-style veal ragout with homemade spaetzle and salad	
<b>ARGENTINIAN RUMP STEAK</b>	16,90
<ul style="list-style-type: none"> <li>• grilled, with braised onions, french fries and salad</li> <li>• with red wine thyme sauce, french fries and salad</li> <li>• with creamed mushrooms and fried potatoes</li> </ul>	
<b>PORK SCHNITZEL</b>	10,90
<ul style="list-style-type: none"> <li>• breaded, with fried egg, fried potatoes and salad</li> <li>• breaded, with creamed mushrooms, french fries and salad</li> <li>• breaded, with green pepper sauce, croquette &amp; salad</li> </ul>	
<b>WIENER SCHNITZEL</b>	13,90
breaded veal, with lukewarm potato salad OR fried potatoes, with cowberry dip	

## FISH

<b>SALMON FILET</b>	14,50
in white wine-dill-sauce, with spinach and boiled potatoes	

## PASTA

### SPÄTZLE

- homemade Swabian pasta with cheese, bacon, onions, salad 8,90
- homemade Swabian pasta, with stripes of beef and veal, parmesan cheese, paprika cream sauce and salad 10,50

### SPAGHETTI AGLIO E OLIO

with garlic, olives, pepper, cherry tomatoes & chilli 8,50

### FETTUCCINE

with chicken breast and mushrooms in a creamy herb-sauce 8,90

### PENNE "MOKKA"

with stripes of veal & porcini in rosemary-cream sauce 9,60

### LINGUINE

with scampis and cherry tomatoes in a lobster-white wine-sauce 9,90

### TAGLIATELLE

with salmon and spinach in creme fraîche sauce 9,50

### PENNE

with stripes of veal, broccoli, champignons & cream herb sauce 10,90

### GNOCCHI

with spinach, gorgonzola, walnuts & cherry tomatoes 8,90

### FRESH GNOCCHI WITH GOAT CHEESE-TRUFFEL

in salvia-butter sauce & parmesan 10,90

## HOMEMADE BURGERS

100% beef\*, homemade bread, all burgers served with french fries, mayonnaise, ketchup and salad

### HAMBURGER/ CHEESEBURGER\*

8,50

### BARBECUE BURGER\* with bacon and cheese

8,90

### CHILLI BURGER\* with chilli sauce and jalapeños

8,90

<b>AVOCADO BURGER*</b> with fresh avocado, cheese and remoulade	8,90
<b>VEGETARIAN BURGER</b> (vegetable burger)	7,90
<b>HALLOUMI BURGER</b> (vegetarian) with avocado creme and grilled pepper	8,50
<b>CHICKEN BURGER</b>	8,50
<b>SWEET POTATO FRIES</b> instead of french fries	+ 1,90

## VEGETARIAN/VEGAN

<b>KÄSESPÄTZLE</b> homemade Swabian cheese pasta, with onions, mushrooms and salad	8,50
<b>FRIED TOFU</b> (vegan) with sprouts, fresh vegetables, rice and salad	8,90
<b>LINGUINE</b> with basil-pine nut-pesto and cherry tomatoes & parmesan	9,50

## FOR OUR LITTLE GUESTS

<b>SPAGETTI</b> with tomato sauce	5,00
<b>SMALL VEAL CUTLET</b> with french fries	7,50

## DESSERT

<b>APFELSTRUDEL</b> with vanilla sauce & cream; from 4pm	4,70
<b>TARTUFO</b>	4,90
<b>KAISERSCHMARRN</b> with vanilla ice cream & hot wild berries; preparation takes 20min! from 4pm	8,90
<b>CAKE</b> alternate cake offers (please take a look at the vitrine)	3,50
<b>ICE CREAM</b> vanilla	each scoop 1,50

# mokkabar

all coffee drinks are also available  
decaffeinated or with caro coffee;  
with ice cubes: + 0,50  
coffee drinks lactose free: + 0,70  
with soya milk, oat milk or almond milk

## COFFEE ROASTING HOUSE

<b>ESPRESSO</b>	cup	2,20
<b>DOUBLE ESPRESSO</b>	cup	2,90
<b>ESPRESSO MACCHIATO</b>	glas	2,30
<b>CORTADO</b>	glas	2,40
<b>COFFEE</b>	cup	2,50
<b>COFFEE DOUBLE</b> (big cup)	cup	3,30
<b>CAPPUCCINO</b>	cup	2,90
<b>CAPPUCCINO</b> with double espresso	cup	3,50
<b>MILK COFFEE</b>	bowl	3,80
<b>MILK COFFEE</b> with double espresso	bowl	4,20
<b>LATTE MACCHIATO</b>	glas	3,70
<b>LATTE MACCHIATO</b> with double espresso	glas	4,30
<b>COFFEE „ORANGE“</b> with 2cl cointreau & cream	glas	4,50
<b>COFFEE „PAGANINI“</b> with 2cl amaretto & cream	glas	4,50
<b>COFFEE „MOKKABAR“</b> with je 2cl baileys, kahlua & cream	glas	5,50
<b>IRISH COFFEE</b> with 2cl Jameson Irish whisky, raw sugar & cream	glas	5,50
<b>TURKISH MOKKA</b>		3,50
<b>ARABIAN MOKKA</b> with cardamom		3,50
<b>EISKAFFEE</b> 2 scoops of ice cream & whipped cream	glas	4,90
<b>Aroma for your drink</b> hazelnut, almond, caramel, vanilla or coconut	2cl	0,80

## MILK AND CHOCOLATE

<b>HOT MILK</b> with honey	glas 2,70
<b>COLD MILK</b>	glas 2,00
<b>HOT CHOCOLATE</b>	glas 3,30
<b>HOT CHOCOLATE</b> with cream	glas 3,50
<b>WHITE CHOCOLATE</b>	glas 3,30
<b>WHITE CHOCOLATE MOKKA</b> with espresso	glas 3,90
<b>RUM CHOCOLATE</b> with 2cl Myers's rum & cream	glas 4,50
<b>EISSCHOKOLADE</b> 2 scoops of ice cream & whipped cream	glas 4,30

## TEA

<b>MINT TEA</b> with fresh mint and honey	glas 3,70
<b>MINT TEA</b> with fresh mint, fresh orange juice, honey	glas 3,90
<b>GINGER TEA</b> fresh, with honey	glas 3,70
<b>HOT LEMON</b> freshly squeezed, with honey	glas 2,80
<b>GROG</b> with 2cl Myers's Rum and black tea	glas 3,90
<b>CHAI LATTE</b>	glas 3,50
<b>EARL GREY</b> noble mix of leafs with spicy flavoured oil of bergamot	pot 4,10
<b>DARJEELING ROYAL</b> from the foot of the Himalaya, with a tender nutty taste	pot 4,10
<b>ASSAM SPECIAL</b> strong classy tea from north of India, rich & malty aroma	pot 3,90
<b>ASIAN GREEN TEA</b> from middle Asia, with tender sweetness, pleasant bitter note	pot 3,90
<b>CEYLON</b> black tea, pleasant bitter & aromatic	glas 2,50
<b>CHAMOMILE</b> calming & balancing	glas 2,50
<b>PEPPERMINT</b> refreshing through menthol	glas 2,50
<b>FRUIT</b> mix of hibiscus, orange, apple and elder	glas 2,50
<b>HERB GARDEN</b> mix of mint, cinnamon elder, blackberry; spicy	glas 2,50
<b>ROOIBOS VANILLA</b> lovely vanilla flavour	glas 2,50
<b>APPLE</b> from sun-ripened apple; fruity	glas 2,50
<b>JASMIN</b> noble green tea with flower of jasmine	glas 2,50
<b>GREEN TEA</b> soft flavour with a bitter note	glas 2,50
<b>YOGI TEA CINNAMON</b> (Bio), spicy, sweet, with honey	glas 2,50

## SOFTDRINKS

<b>SAN PELLEGRINO</b>	bottle 0,25l	2,70	bottle 0,7l	5,90
<b>EVIAN</b> without gas	bottle 0,33l	2,90	bottle 1,0l	6,20
		0,2l		0,4l
<b>MINERAL WATER</b>		2,40		3,40
<b>COCA COLA</b> <sup>①,②</sup>	bottle	2,70		3,70
<b>COCA COLA LIGHT</b> <sup>①,②,③</sup>	bottle	2,70		3,70
<b>FANTA</b> <sup>①</sup> , <b>SPRITE</b> , <b>SPEZI</b> <sup>①,②</sup>	bottle	2,70		3,70
<b>SCHWEPES TONIC</b> <sup>③</sup>	bottle	2,90		
<b>SCHWEPES BITTER LEMON</b> <sup>③</sup>	bottle	2,90		
<b>SCHWEPES GINGER ALE</b> <sup>③</sup>	bottle	2,90		
<b>RED BULL</b> <sup>①,②</sup>	0,25l	3,60		
<b>FRITZ KOLA</b> <sup>①,②</sup>	bottle	2,70		
<b>FRITZ LIMO MELONE</b> <sup>①</sup>	bottle	2,70		
<b>ORANGINA</b> red <sup>①</sup> / yellow <sup>①</sup>	bottle	2,90		
<b>ICED TEA</b> (peach or lemon), with fresh mint				3,70

## JUICES & NECTARS

		0,2l		0,4l
<b>FRESH JUICE</b> until 4pm orange/grapefruit		3,50		5,90
<b>APPLE JUICE SPRITZER</b>		2,70		3,90
<b>APPLE JUICE</b>		2,70		3,90
<b>ORANGE JUICE</b>		2,70		3,90
<b>RHABARBER JUICE</b>		2,70		3,90
<b>BANANA NECTAR</b>		2,70		3,90
<b>PEACH NECTAR</b>		2,70		3,90
<b>ANANAS JUICE</b>		2,70		3,90
<b>GRAPEFRUIT NECTAR</b>		2,70		3,90
<b>MANGO NECTAR</b>		2,70		3,90
<b>MARACUJA NECTAR</b>		2,70		3,90
<b>CHERRY NECTAR</b>		2,70		3,90
<b>KIBA</b>		2,70		3,90
<b>CRANBERRY NECTAR</b>		2,70		3,90
<b>CASSIS NECTAR</b>		2,70		3,90
<b>RED GRAPE JUICE</b>		2,70		3,90

## OTHER DRINKS

<b>CLUB MATE</b>	bottle 0,33l	3,10
<b>BIONADE</b> ginger-orange, herb or elder	bottle 0,3l	3,50
<b>ELDERFLOWER-LEMONADE</b> homemade with fresh mint	glas 0,2l	4,10
<b>MARACUJA-CRANBERRY-LEMONADE</b> homemade with fresh mint	glas 0,2l	4,10
<b>STRAWBERRY-LEMONADE</b> homemade with fresh mint	glas 0,2l	4,10

## DRAFT BEER

	0,3l	0,5l
<b>HOLSTEIN PILSENER</b>	2,80	3,70
<b>ASTRA URTYP</b>	2,80	3,70
<b>LÜBZER PILS</b>	3,10	3,90
<b>DUCKSTEIN HEFEWEIZEN</b>	3,10	3,90
<b>DUCKSTEIN</b> crystal clear red blonde	3,20	4,10
<b>RADLER/ALSTER</b> pils beer with lemonade	3,10	3,90

## BOTTLED BEER

<b>CARLSBERG BEER</b>	0,33l	2,90
<b>BECK´S BEER</b>	0,33l	2,90
<b>BECK´S LEMON</b>	0,33l	2,90
<b>LÜBZER ALCOHOL-FREE</b>	0,33l	2,80
<b>ERDINGER HEFEWEIZEN</b>	0,5l	4,00
<b>ERDINGER KRISTALLWEIZEN</b>	0,5l	4,00
<b>ERDINGER DUNKLES WEIZEN</b>	0,5l	4,00
<b>ERDINGER ALCOHOL-FREE</b>	0,5l	4,00
<b>DUCKSTEIN ROTBLONDES WEIZEN</b>	0,5l	4,40
<b>CORONA</b>	0,33l	3,50
<b>BERLINER WEISSE</b> red①/green①	0,33l	2,90
<b>VITA MALZ</b> alcohol-free	0,33l	2,40

## WHITE WINE

	glas 0,2l	carafe 0,5l
<b>GRAUBURGUNDER</b> QbA; P.J. Valckenberg; Rheinhessen elegant fruity wine with a fine pinot-bouquet	4,70	9,50
<b>PINOT GRIGIO</b> I.G.T. / Villa Cornaro; Veneto juicy, light and sweet bouquet of pear and quince	4,70	9,50
<b>CHARDONNAY</b> I.G.T. / Villa Cornaro; Veneto juicy, full-bodied, flavour of yellow fruit	4,70	9,50
<b>RIESLING ST. NIKOLAUS-HOF</b> Q.b.A.; Mosel; Weingut Klaus Schweicher compact Pfälzer Riesling; well bound acidity and nice fruit	4,70	9,50
<b>2013 SAUVIGNON BLANC</b> "MOTARELS" Pays de Côtes de Thongue; Languedoc; Alignan du Vent light, fresh wine with normal acidity, with a gooseberry and litchi flavour	4,70	9,50
<b>LOSITO E GUARINI - VEGAN</b> Chardonnay Nostre Terre 2015; yellow straw with goldenen nuances, filigrane, but salty-mineral with a top note of fresh fruit, mango and papaya, 12% Vol.	0,1l 3,10	0,2l 5,00
<b>WEISSWEINSCHORLE</b> white wine and mineral water	3,90	
<b>SOMERSBY CIDER (apple)</b>	bottle 0,33l 3,60	

## ROSÉ WINE

	glas 0,2l	carafe 0,5l
<b>SAINT HENDRIK</b> Pays d'Oc, Frankreich - Bordeaux shining color, fresh, aromatic and dry	4,70	9,50



## RED WINE

	glas 0,2l	carafe 0,5l
<b>RIOJA TINTO</b> DO / Bodegas Navajas – seasoned, beery bouquet with pleasant flavour & velvet like tannin	4,70	9,50
<b>DOMAINE DE BISCONTE</b> Côtes du Roussillon – spicy bouquet, complex with a bit of vanilla, very smooth	4,70	9,50
<b>PRIMITIVO</b> Puglia-Farnese – versatile & smooth, fresh wine with a vivid bouquet	4,70	9,50
<b>MERLOT</b> I.G.T. / Villa Cornaro; Veneto full-bodied wine with clear structure, flavour of red fruit	4,70	9,50
<b>CÔTES DU RHÔNE</b> D.O.C.G / Tulette - FRANCE - bitter-fruity with a flavour of red berries	4,70	9,50
<b>LOSITO E GUARINI - VEGAN</b> <b>Cabernet Sauvignon Nostre Terre</b> 2015, ruby red with shades of garnet red , balanced and elegant with a rich and balanced amount of tannin, a light note of herbs and black pepper, 13% Vol.	0,1l 3,10	0,2l 5,00

## SPARKLING WINE & CHAMPAGNE

	glas 0,1l	bottle 0,75l
<b>SEKT Berlinsky</b> – house wine, dry	3,90	23,00
<b>MOËT CHANDON</b>		bottle 0,2l 29,60
<b>KIR ROYAL</b> ① sparkling wine with creme de cassis	4,90	
<b>SEKT APEROL</b> ① sparkling wine with aperol	5,80	

## LONGDRINKS

with 4cl

<b>CAMPARI-ORANGE</b> <sup>①,③</sup>	6,50
<b>CAMPARI-SODA</b> <sup>①,③</sup>	6,50
<b>CAMPARI-TONIC</b> <sup>①,③</sup>	6,50
<b>GIN-TONIC</b>	
• with Gordons <sup>③</sup>	6,50
• with Bombay Sapphire/Tanqueray <sup>③</sup>	7,50
• with The Botanist <sup>③</sup>	7,90
<b>SOUTHERN COMFORT-GINGER ALE</b> <sup>①,③</sup>	6,50
<b>BATIDA-KIRSCH</b> with Batida de Coco <sup>①</sup>	6,50
<b>WODKA-LEMON</b> with Stolichnaya wodka <sup>③</sup>	6,50
<b>WODKA-TONIC</b> with Stolichnaya wodka <sup>③</sup>	6,50
<b>WODKA-ORANGE</b> with Stolichnaya wodka	6,50
<b>WODKA-RED BULL</b> with Stolichnaya wodka <sup>①,②</sup>	7,50
<b>WHISKY-COLA</b> with Jack Daniels <sup>①,②</sup>	7,00
<b>CUBA LIBRE</b>	
• with Havana Club 3 años <sup>①,②</sup>	7,00
• with Havana Club 7 años <sup>①,②</sup>	8,00

## LILLET LONGDRINKS

french wine aperitif since 1872

<b>LILLET HUGO</b> <sup>③</sup>	7,10
Lillet blanc, sirup of elderflower, prosecco, mint, lime	
<b>LILLET VIVE</b> <sup>③</sup>	7,10
Lillet blanc, Schweppes Tonic Water, mint, strawberry, cucumber	
<b>LILLET CULETTO</b> <sup>③</sup>	7,10
Lillet blanc, white wine, soda, cucumber	
<b>LILLET ROUGETTE</b> <sup>③</sup>	7,10
Lillet rouge, Schweppes Bitter Lemon, lime	
<b>LILLET VIVE ROSÉ</b> <sup>③</sup>	7,10
Lillet rosé, Schweppes Tonic Water, mint, strawberry, cucumber	
<b>LILLET PIMP</b> <sup>③</sup>	7,10
Lillet blanc, Four Roses, orange skin	
<b>LILLET VESPER</b> <sup>③</sup>	7,10
Lillet blanc, Beefeater 24, Absolut Vodka, lemon skin	
<b>LILLET WHITE BERRY</b> <sup>③</sup>	7,10
Lillet blanc, Schweppes White Berry, mint	

every cocktail 7,00 - alcohol-free 6,00  
Happy Hour from 10pm: every cocktail 6,00

## COCKTAILS

served daily from 6pm

## APERITIFS

### NEGRONI<sup>®</sup>

Finsbury Dry Gin, Martini Rosso, soda

### MANHATTAN<sup>®</sup>

Canadian Club, Martini Rosso, Noilly Prat, angostura

## CAIPIRINHAS

### CAIPIRINHA

Pitú, lime, brown sugar

### CAIPIROSHKA

Wodka Stolichnaya, lime, brown sugar

## COLADAS

### PINA COLADA<sup>①</sup>

Havana 3 años, Myers's Rum, coconut sirup, ananas juice, cream

### MANGO COLADA<sup>①</sup>

Havana 3 años, Myers's Rum, mango & sirup, coconut sirup ananas juice, cream

### ERDBEER COLADA<sup>①</sup>

Havana 3 años, Myers's Rum, strawberry & sirup, coconut sirup ananas juice, cream

### CHOCO COLADA<sup>①</sup>

Havana 3 años, Myers's Rum, crème de cacao brown, chocolate sirup, coconut sirup, ananas juice, cream

every cocktail 7,00 - alcohol-free 6,00  
Happy Hour from 10pm: every cocktail 6,00

## WHISKY COCKTAILS

### ART OF FOUR ROSES<sup>①</sup>

Four Roses, peach tree, lime, brown sugar, lemon juice, apple juice

### OLD FASHIONED

Four Roses, angostura, sugar sirup, lemon juice, orange juice, soda

## TEQUILA COCKTAILS

### MARGARITA CLASSIC

Olmecca Blanco, triple sec, lime juice, sugar sirup

### TEQUILA SUNRISE<sup>①,④</sup>

Olmecca Blanco, grenadine, orange juice, lime juice

## GIN COCKTAILS

### GIN TAI<sup>④</sup>

Finsbury Dry Gin, triple sec, lime juice, almond sirup, ananas juice, lime juice

### SINGAPORE SLING<sup>①,④</sup>

Finsbury Dry Gin, cherry brandy, benedictine, grenadine, lemon juice, soda

### HEMMINGWAY 'SPECIAL'<sup>①,④</sup>

Finsbury Dry Gin, grenadine, lime juice, orange juice, lemon juice, sparkling wine

### GIMLET<sup>④</sup>

Finsbury Dry Gin, lime juice, lemon juice

### GIN FIZZ

Finsbury Dry Gin, sugar sirup, lemon juice, soda

every cocktail 7,00 - alcohol-free 6,00  
Happy Hour from 10pm: every cocktail 6,00

## RUM COCKTAILS

### DAIQUIRI CLASSIC

Havana 3 años, triple sec, sugar sirup, lime

### MOKKA ROYAL<sup>①,④</sup>

Havana 3 años, Old Pascas, mango sirup, angostura, lemon juice, passion fruit juice, lime juice

### MAI TAI<sup>①,④</sup>

Havana 3 años, Myers's Rum, Old Pascas, Apricot Brandy, almond sirup, lime juice, ananas juice, lemon juice

### MOJITO

Havana 3 años, fresh mint, lime, brown sugar, soda

### PLANTER'S PUNCH<sup>①,④</sup>

Myers's Rum, grenadine, lime juice, orange juice, lemon juice

### LONG ISLAND ICED TEA

Havana 3 años, Finsbury Dry Gin, wodka Gorbatschow, Olmeca Blanco, triple sec, lemon juice, orange juice, cola

### JAMAICA FEVER<sup>①</sup>

Myers's Rum, Brandy, mango sirup, ananas juice, lemon juice

### ZOMBIE<sup>①,④</sup>

Havana 3 años, Myers's Rum, Old Pascas, Cherry Brandy, grenadine, orange juice, lemon juice

### HURRICANE<sup>①,④</sup>

Havana 3 años, Myers's Rum, lime juice, passion fruit sirup, ananas juice, orange juice

every cocktail 7,00 - alcohol-free 6,00  
Happy Hour from 10pm: every cocktail 6,00

## WODKA COCKTAILS

### WODKA TAI<sup>①,④</sup>

Stolichnaya wodka, triple sec, lime juice, almond sirup, ananas juice, lemon juice

### WATERMELON MAN<sup>①,④</sup>

Stolichnaya wodka, watermelon liquor, grenadine, melone sirup, ananas juice, lemon juice

### BLOODY MARY<sup>①,④</sup>

Stolichnaya wodka, worcester sauce, tomato juice, lemon juice, tabasco

### SEX ON THE BEACH<sup>①,④</sup>

Stolichnaya wodka, peach tree, grenadine, mango sirup, passion fruit juice, orange juice, cranberry juice, lemon juice

### COSMOPOLITAN<sup>①,④</sup>

Stolichnaya wodka, Cointreau, cranberry juice, lime juice

### BLACK RUSSIAN<sup>①</sup>

Stolichnaya wodka, Kahlua

### WHITE RUSSIAN<sup>①</sup>

Stolichnaya wodka, Kahlua, cream

### MOSCOW MULE<sup>①</sup>

Stolichnaya wodka, ginger beer, fresh lime, cucumber

## SOURS

### CAN BE DONE WITH ALL LIQUORS

liquor, lime juice, sugar sirup

## FROZEN

### FRUIT MARGERITA<sup>①</sup>

strawberry

Olmecca Blanco, triple sec, fruit, fruit sirup, lime juice

7,80

### FRUIT DAQUIRI<sup>①</sup>

strawberry

Havana 3 años, fruit, fruit sirup, lemon juice

7,80

every cocktail 7,00 - alcohol-free 6,00  
Happy Hour from 10pm: every cocktail 6,00

## LOW ALCOHOLIC COCKTAILS

### **BALI BEACH**<sup>①</sup>

Havana 3 años, coconut sirup, ananas juice, lime juice, Bitter Lemon

### **PEACH SKIN**

Stolichnaya wodka, peach tree, coconut sirup, ananas juice, lemon juice

## NON ALCOHOLIC COCKTAILS

### **FLAMINGO**<sup>①,④</sup>

ananas juice, orange juice, grapefruit juice, lime juice, grenadine, sugar sirup

### **VIRGIN MOJITO**<sup>③</sup>

fresh mint, lime, brown sugar, Tonic Water

### **VIRGIN CAIPIRINHA**<sup>①</sup>

lime, brown sugar, Ginger Ale

### **COCONUT KISS**<sup>①,④</sup>

ananas juice, cherry juice, coconut sirup, grenadine, cream (mango / strawberry) on request

Marking: ① with dye; ② caffeinated; ③ quinine;  
④ with preservatives; ⑤ blackened; ⑥ sulfurized;  
⑦ with antioxidants; ⑧ with sweetener

## APERITIFS & BITTERS

<b>LILLET</b> Blanc/ Rouge	5cl 3,00
<b>SANDEMAN SHERRY</b> Medium/Dry seco	5cl 2,60
<b>SANDEMAN</b> Tawny Port	5cl 3,50
<b>MARTINI</b> Dry/Bianco/Rosso®/d'Oro®	5cl 3,00
<b>NOILLY PRAT</b>	5cl 3,50
<b>RAKI</b>	2cl 3,50
	4cl 6,50
<b>OUZO</b>	2cl 2,60
	4cl 4,70
<b>CAMPARI</b> ①	2cl 2,20
<b>APEROL</b> ①,③	2cl 2,10
<b>RAMAZZOTTI</b> ①,③	2cl 2,70
<b>AVERNA</b> ①,③	2cl 2,70
<b>JÄGERMEISTER</b>	2cl 2,20
<b>FERNET</b> Branca/ Menta①	2cl 2,60

## ANISE

<b>PASTIS</b> ①,③	2cl 2,80
<b>PERNOD</b> ①,③	2cl 2,60
<b>SAMBUCA MOLINARI</b>	2cl 2,40
<b>YENI RAKI</b> 45%	2cl 2,60

## GRAPPA

<b>GRAPPINO BIANCO</b>	2cl 2,90
<b>KORALIS BARRIQUE</b>	2cl 3,30
<b>SENSEA DI PROSECCO</b>	2cl 2,80

## OBSTBRÄNDE

<b>CALVADOS</b> Papidoux	2cl 2,40
<b>CALVADOS</b> Pere Magloire Fine	2cl 2,90
<b>MASSENEZ</b> Poire Williams/ Mirabelle	2cl 3,10



## COGNAC & BRANDY

REMY MARTIN VSOP	2cl 3,90
HENNESSY VS	2cl 3,60
VECCHIA ROMAGNA	2cl 2,50
BOBADILLA 103	2cl 2,70
OSBORNE VETERANO <sup>①</sup>	2cl 2,10
CARDENAL MENDOZA	2cl 3,60

## WODKA

GORBATSCHOW 37,5%	2cl 2,30
GRASOVKA	2cl 2,40
ABSOLUT	2cl 2,50
STOLICHNAYA	2cl 2,40
FINLANDIA	2cl 2,40

## GIN

GORDON'S GIN	2cl 1,90
BOMBAY SAPPHIRE 40%	2cl 2,90
TANQUERAY GIN	2cl 3,10
BEEFEATER 24 GIN 45%	2cl 3,60
THE BOTANIST	2cl 3,40

## TEQUILA

OLMECA BLANCO	2cl 2,50
OLMECA GOLD <sup>①</sup>	2cl 2,50

## RUM

<b>BACARDI LIGHT</b>	2cl 1,90
<b>MOUNT GAY</b>	2cl 2,70
<b>MOUNT GAY XO</b>	2cl 2,90
<b>MYERS'S RUM</b> <sup>①</sup>	2cl 2,70
<b>HAVANA CLUB</b> 3 años	2cl 2,70
<b>HAVANA CLUB</b> 7 años	2cl 3,50
<b>OLD PASCAS</b> 73% <sup>①</sup>	2cl 3,30

## CACHAÇA

<b>CANARIO</b>	2cl 2,30
<b>PITÚ</b>	2cl 2,50
<b>NEGA FULO</b>	2cl 2,70

## LIKÖR

<b>BAILEY'S IRISH CREAM</b> <sup>①</sup>	2cl 2,70
<b>SOUTHERN COMFORT</b> <sup>①</sup>	2cl 2,70
<b>AMARETTO</b> di Saronno	2cl 2,20
<b>KAHLUA</b> <sup>①,③</sup>	2cl 2,40
<b>BATIDA DE COCO</b> <sup>①</sup>	2cl 1,90
<b>GALLIANO</b> <sup>①</sup>	2cl 2,70
<b>LIKÖR 43</b>	2cl 2,60
<b>COINTREAU</b>	2cl 2,70
<b>GRAND MARNIER</b>	2cl 2,90
<b>BENEDICTINE</b>	2cl 2,80
<b>MALIBU</b>	2cl 2,20
<b>PEACH-TREE</b> 20% crystal clear	2cl 1,90
<b>MARIE BRIZZARD</b> watermelon	2cl 2,10
<b>BOLS</b> variety of liqueur	2cl 1,90

## WHISKEY

### BOURBON

JIM BEAM	4cl 5,10
JACK DANIELS	4cl 6,10
FOUR ROSES	4cl 5,20
BUFFALO TRACE <sup>①</sup>	4cl 6,10
EAGLE RARE <sup>①</sup>	4cl 7,10

### CANADIAN

CANADIAN CLUB	4cl 5,10
---------------	----------

### IRISH

JOHN JAMESON <sup>①</sup>	4cl 5,70
TULLAMORE DEW <sup>①</sup>	4cl 5,20
PADDY <sup>①</sup>	4cl 5,20

### SCOTCH BLENDET

CHIVAS REGAL <sup>①</sup>	4cl 6,70
DIMPLE <sup>①</sup>	4cl 6,50
BALLANTINES FINEST <sup>①</sup>	4cl 5,10
BLACK BOTTLE	4cl 5,90

### MALT

BRUICHLADDICH	4cl 5,90
PORT CHARLOTTE	4cl 5,90
BUNNAHABHAIN	4cl 5,90
DEANSTONE 12 years	4cl 5,90
GLENMORANGIE original	4cl 8,20
LAPHROAIG ISLAY 10 years	4cl 7,60
THE MACALLAN Fine Oak 12 years	4cl 9,80

Marking: ① with dye; ② caffeinated; ③ quinine;  
④ with preservatives; ⑤ blackened; ⑥ sulfurized;  
⑦ with antioxidants; ⑧ with sweetener

[www.mokkabar.net](http://www.mokkabar.net)