

MEZZE

BLUMENTAL STYLE

Hummus 4.50 *vegan*

with olive oil and chickpea crunch +

Hummus Sabich 5.90 *vegan*

Hummus, cherry tomatoes, aubergine, pickled onions, chickpea crunch +

Beetroot Hummus 5.50 *vegan*

with vegan feta, diced beetroot, horseradish +

Tahini-Herb-yoghurt 3.90

with chickpea crunch, sesame, mint, dill +

Ajvar 3.90 *vegan*

Ajvar aubergine paste, sun-dried tomatoes, pickled onions, parsley +

Peacamole 3.90 *vegan*

with pomegranate seeds, dill +

BBQ Mushrooms 4.90 *vegan*

marinated mushrooms, chipotle mayo, chimichurri

Blumis small cauliflower 6.90 *vegan*

with tahini sauce, pomegranate, hazelnut crunch

Pickles 5.00 *vegan*

mixed fermented and pickled vegetables

Kimchi 5.00 *vegan*

Smashed potatoes 4.90

with herb yoghurt or vegan chipotle mayo

Sourdough bread with whipped butter 4.90 *vegan*

Sweet potatoes with chipotle mayo 5.30 *vegan*

Olives in herb oil 4.90 *vegan*

EXTRAS

Sourdough bread 2.00

Pita bread 2.00

Crispy Tofu 3.00

+ served with flatbread

A Shared Table.

Small plates, many flavours – and everything comes to the centre.

Because we believe that food can do more than just fill you up – it connects, opens up conversations and creates closeness.

For us, sharing does not mean loss, but abundance. In the stomach and mind. It keeps us open – to new flavours, to other perspectives, to what happens in between when we share.

We believe in togetherness – at a time when there is somehow far too much focus on exclusion and marginalisation. In diversity – on the plate and in between.

And because we in Blumental have also come together from many corners of the world, each of us brings our own memories with us:

Teta from Italy calls it *stuzzichini*, Emre from Turkey calls it *meze*, Vishal in India calls it *thali*. Maxim called it *zakuski* in Russia, Domi's Slovenian grandma called it *Malca*, his uncle in Spain called it *tapas*, Josefina in Chile called it *picoteo*, Julianna says, that in Poland they serve it as *przekąski*, Luke from England just calls it *fingerfood* and Alessa might say *Brotzeit*.

DISHES

Cabbage Cravings 12.90 *vegan*

Hummus, grilled pointed cabbage, ras el hanout yoghurt, hazelnut crunch & served with sourdough bread + tofu 3.50

BBQ Fantastico 14.90 *vegan*

marinated mushrooms, sweet potato, chimichurri, chipotle mayo

Blumis cauliflower 12.90 *vegan*

Baked cauliflower, tahini sauce, pomegranate, hazelnut crunch

Kimchi Pancakes 12.90 *vegan*

Kimchi Pancakes, salad with beetroot and apple, lemon dressing, peanutbutter sauce, tahini sauce

DESSERTS

Very Cherry 5.40 *vegan*

Chocolate cookie, sour cherries, Blumental foam

Coconut Affogato 4.70 *vegan*

Espresso shot, coconut ice cream, crumble (decaf possible!)

COCKTAILS

Moshkerita 12.90

Mezcal, Arancello, grapefruit, lemon, agave, cardamom

Espresso Martini 8.90

FMK hazelnut spirit, fresh espresso, espresso liqueur, sugar

Thyme Sour 9.50

Thyme infused Vodka, lemon, sugar, Better's Bitters

HIGHBALLS

Paloma 8.90

Espolon Tequila, lime, Thomas Henry Pink Grapefruit \times alcoholfree with Undone

Gin Tonic 8.90

Brick Gin, Thomas Henry Tonic Water \times alcoholfree with Undone

SPRIZZERIA

Berlin Sunset 7.90

Aperol, grapefruit juice, passion fruit puree, Prosecco

Aperol Spritz 7.50

Aperol, Prosecco, soda

Sarti Spritz 7.50

Sarti Rosa, Prosecco, soda

Crodino Spritz 5.90 alc. free

Crodino, soda, orange

WINE

Prosecco – 0,1l 4.50

Sparkling Wine · Vino Frizzante Veneto IGT Italy · Winery Sacchetto

Spumante alcoholfree – 0,1l 5.30

Undone Sparkling Wine No. 20, Pop Up Blanc

Cava Brut Nature – 0,1l 4.90

Sparkling Wine · Winery U Més U Fan Tres Spain · bio

Pet Nat – 0,1l 6.50

Sparkling Wine · Winery Domaine Albert de Conti France

Riesling „handwerk“, 2022 – 0,1l 4.50

White · Winery Leiner Austria · Demeter

YA YEH Sauvignon Blanc, 2020 – 0,1l 6.90

White · Winery Matic Slowenien · biodynamic

Puszta Libre, 2021 – 0,1l 4.50

Red · Winery Claus Preisinger Austria · Demeter

Polvanera Primitivo – 0,1l 4.50

Red · La Marchesana IGT Italy · Winery Cantine Polvanera · bio

Cabernet Sauvignon, 2021 0,1l 4.50

Rosé · Winery Rabl Austria · Nachhaltig Austria

Wine Spritzer – 0,2l 5.50

White house wine, Soda

BEER

BRŁO Hell on tap 0,3l 3.70 – 0,5l 6.10

Spalter Pils on tap 0,3l 3.20 – 0,5l 5.30

Berliner Berg Pale Ale 0,3l 5.80

Spalter Freiheit alc. free 0,3l 3.80

BRŁO Shandy 0,3l 2.90 – 0,5l 4.10

BRŁO Hell + Fritz Lemon



Allergene

LEMONADES

Rosemary's Thyme 0,4l 4.90

Rosmary, thyme lemon, soda

Tropical Valley 0,4l 4.90

Mango, passion fruit, lemon, soda

SOFTDRINKS

Paulaner Spezi 3.50

Almdudler 0,33l 3.90

Spritzers 0,4l 4.90

- Apple
- Rhubarb
- Passion Fruit
- Black Currant

Spreequelle Water sparkling/still

0,3l 2.00 – 0,75l 3.80

Soda Lemon 0,3l 2.20 – 0,4l 3.20

Thomas Henry 0,2l 3.80

- Mystic Mango
- Tonic Water
- Spicy Ginger
- Pink Grapefruit

fritz 0,33l 3.90

- kola
- kola superzero

COFFEE & TEA

Espresso 2.50

Tea by PAPER & TEA 3.50

- **Tip of the morning** Organic English Breakfast with malty honey note
- **Brave New Earl** Organic Earl Grey with delicate juniper notes
- **Golden Boost** Organic blend of aromatic turmeric and ginger
- **Mighty Green** Japanese Premium-Sencha bright green and juicy in taste
- **Mount Olympus** Organic herbal blend with Greek mountain tea, mint and citrus

Infusions 3.50 (*can also be mixed!*)

- fresh ginger
- fresh mint

Events

Love the atmosphere here and want to make Blumental yours for a day?

Whether it's a company gathering, holiday dinner, birthday, workshop, film shoot or photo session – we'll create the perfect setting for your event.

Our café can host up to **200 guests standing** or **100 seated**. You can rent the space **exclusively** or **non-exclusively**, just the way it fits your occasion.

We'll support you with everything you need: seating plans, tablecloths, projector, screen, microphone, decoration – and, of course, food that makes people happy.

Culinarily, you can expect our homemade vegetarian and vegan creations: **buffet**, **flying buffet** or **family-style dinner** – together we'll find the perfect match for your event.

We also serve drinks, natural wines, cocktails and non-alcoholic options to round off the evening.

Send us an email at events@blumental-berlin.de – we'll create a tailor-made package that leaves no wishes unfulfilled.

More information can be found at blumental-berlin.de/events