

# 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 margina-  
lisation. 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 ✕ alcoholfree with Undone

## **Gin Tonic** 8.90

Brick Gin, Thomas Henry Tonic Water  
✕ 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*

## **Pushta 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

## **BRLO** 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

## **BRLO** Shandy 0,3l 2.90 – 0,5l 4.10

BRLO Hell + Fritz Lemon



Allergene

# LEMONADES

**Rosemary's Thyme** 0,4l 4.90

Rosemary, 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

**Spreequell 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](mailto: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](https://blumental-berlin.de/events)