

# DINNER

# MEZZE BLUMENTAL STYLE

## PLATES

**For 2 persons** 36.00 *vegan*

Hummus, beetroot hummus, ajvar, Peacamole, BBQ mushrooms, Blumi's small cauliflower, olives in herb oil  
served with sourdough bread + pita bread

**For 4 persons** 64.00

Hummus, hummus sabich, beetroot hummus, tahini herb yogurt, ajvar, pea guacamole, Blumi's small cauliflower, crispy tofu, BBQ mushrooms, sweet potatoes with chipotle mayo, pickles, olives in herb oil,  
served with sourdough bread + pita bread

**For 6 persons** 85.00

Hummus, hummus sabich, beetroot hummus, tahini herb yogurt, ajvar, pea guacamole, Blumi's small cauliflower, crispy tofu, BBQ mushrooms, sweet potatoes with chipotle mayo, Smashed potatoes with herb yogurt, pickles, kimchi, olives in herb oil  
Served with sourdough bread + pita bread

## BIG

**Cabbage Cravings** 14.90 *vegan*

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

**BBQ Fantastico** 17.50 *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

## SMALL

**Hummus** 5.00 *vegan*

with olive oil and chickpea crunch +

**Hummus Sabich** 6.60 *vegan*

Hummus, cherry tomatoes, aubergine, potatoes, 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** 4.40 *vegan*

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

**Peacamole** 4.40 *vegan*

with pomegranate seeds, dill +

**BBQ Mushrooms** 5.50 *vegan*

marinated mushrooms, chipotle mayo, chimichurri

**Blumis small cauliflower** 6.90 *vegan*

with tahini sauce, pomegranate, hazelnut crunch

**Pickles** 7.50 *vegan*

mixed fermented and pickled vegetables

**Kimchi** 5.00 *vegan*

salted **smashed potatoes**

+ with vegan Chipotle Mayo 4.90

+ with homemade herb-tahini-yogurt 4.90

+ with vegan truffle-aioli 7.50

**Sourdough bread** with whipped misobutter 4.90

*vegan*

**Sweet potatoes** with chipotle mayo 5.30 *vegan*

**Olives** in herb oil 4.90 *vegan*

## EXTRAS

**Sourdough Bread** by *August Lebensmittel* 2.20

**Flatbread** by *Dilan* 2.20

**Pitabread** by *Bekarei* 2.00

**Glutenfree Bread** by *echt.jetzt* 4.20

**Shokupan Brioche Bread** by *Bekarei* 2.40

## DIRTY BRIOCHE SANDWICHES

### **Truffle Garden** 13.50

Shokupan brioche bread with avocado smash, BBQ mushrooms, truffle aioli, fried onions, pickled red onions

### **Smokey Ajvar** 13.50

Shokupan brioche bread with bell peppers, vegan chicken chunks from *planted.*, cheddar, ajvar, chipotle mayo, fried onions

### **Kimchi Cheese Melt** 13.50

Shokupan brioche bread with kimchi, cheddar, chives, kimchi mayo, sesame seeds, pickled red onions

## DESSERTS

### **Pink Pancakes** 7.50 *vegan*

small pancakes, sour cherries, beetroot reduction, amaranth-crumble, Blumentalfoam

### **Pistachio Pancakes** 7.50 *vegan*

small pancakes with raspberry compote, pistachio cream, pistachio lotus crumble, Blumentalfoam

## BRUNCH

On **Saturday** and **Sunday**, from **10am** to **5pm**, you can start your weekend with a hearty Blumental brunch.

## WEEKLY

**Monday-Friday**, from **10am** to **5pm**, you can enjoy breakfast, brunch, and work in our coworking space.

And from noon to 3pm, we also offer a changing lunch combo.



Allergene

# DRINKS

## COCKTAILS

### **Moshkerita** 12.90

Mezcal, Limoncello, 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

### **Aperol Sour** 8.50

Aperol, orange, lemon, sugar

### **Averna Sour** 8.50

Averna, orange, lemon, sugar, Better's Bitters

## HIGHBALLS

### **Paloma** 8.90

Espolon Tequila, lime, Thomas Henry Pink Grapefruit ✕ alcoholfree with *I'm not Full Blanc de Blanc*

### **Gin Tonic** 8.90

Brick Gin, Thomas Henry Tonic Water

✕ alcoholfree with *I'm not Full Blanc de Blanc*

## SPRIZZERIA

### **Berlin Sunset** 7.90 – **Pitcher for 6 persons:** 42.00

Aperol, grapefruit juice, passion fruit puree, Prosecco

### **Spritz** 7.50 – **Pitcher for 6 persons:** 39.00

· Aperol · Campari · Sarti · Limoncello

### **Senza Spritz** 6.10 *alcoholfree*

Mondino Senza, Thomas Henry Tonic Water

### **Crodino Spritz** 5.90 *alcoholfree*

Crodino, soda, orange

## BEER

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

**Spalter** Pils 0,3l 3.50

**Berliner Berg** Pale Ale 0,3l 5.80

**Spalter** Freiheit *alcoholfree* 0,3l 3.80

**BRŁO** Shandy 0,3l 2.90 – 0,5l 4.10

BRŁO Hell + Fritz Lemon

## WINE

**Prosecco** – 0,2l 4.50 – Bottle 18.00

Sparkling Wine · Vino Frizzante Veneto IGT  
Italy · Winery Sacchetto

**Blanc de Blanc Secco** *alcoholfree*

0,2l 5.30 – Bottle 20.00

Winery Full · Germany

**Cava Brut Nature**

0,1l 4.90 – 0,2l 9.80 – Bottle 30.00

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

**Pet Nat** 0,1l 6.50 – 0,2l 11.90 – Bottle 45.00

Sparkling Wine · Winery Domaine Albert de Conti  
France

**Riesling „handwerk“**

0,1l 4.50 – 0,2l 8.90 – Bottle 30.00

White · Winery Leiner, 2022

Austria · *Demeter*

**Muskat Love** Yellow Muscat

0,1l 4.50 – 0,2l 8.90 – Bottle 30.00

White · Winery Leiner, 2022

Palatinate, Germany

**Šumenjak Alter Cuvée**

0,1l 4.50 – 0,2l 8.90 – Bottle 30.00

Orange · Winery Šumenjak

Slovenia

**Cabernet Sauvignon**

0,1l 4.50 – 0,2l 9.00 – Bottle 28.00

Rosé · Winery Rabl, 2021

Austria · *Nachhaltig Austria*

**Puszta Libre**

0,1l 4.50 – 0,2l 9.00 – Bottle 28.00

Red · Winery Claus Preisinger, 2021

Austria · *Demeter*

**Polvanera Primitivo**

0,1l 4.50 – 0,2l 8.90 – Bottle 20.00

Red · La Marchesana IGT

Italy · Winery Cantine Polvanera · *bio*

**Wine Spritzer** – 0,2l 4.50 – 0,4l 8.90

Rabl Grüner Veltliner, soda

# DRINKS

## LEMONADES

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

Rosemary, thyme lemon, soda

**Tropical Valley** 0,4l 4.90

Mango, passion fruit, lemon, soda

**Soda Lemon** 0,3l 2.20 – 0,4l 3.20

## SOFTDRINKS

**Paulaner Spezi** 3.50

**Almdudler** 0,33l 3.90

**Spritzers** 0,4l 4.90

- Apple
- Rhubarb
- Passion Fruit
- Black Currant

**Vigo Kombucha** 0,33l 5.90

- peach-lemongras
- ginger-tumeric

**Spreequell Water** sparkling/still

0,3l 2.00 – 0,75l 3.80

**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

- **Golden Boost** Organic blend of aromatic turmeric and ginger
- **Mount Olympus** Organic herbal blend with Greek mountain tea, mint and citrus

**Infusions** 3.50 *(can also be mixed!)*

- fresh ginger
- fresh mint

## EVENTS – Your event am Blumental

Do you like it so much here that you would like to rent Blumental?

Whether for

- private dinner parties
- corporate events
- or Christmas parties

We have space for 40-200 people.

Write to us and we will make you a great offer:  
[events@blumental-berlin.de](mailto:events@blumental-berlin.de)

You can find more information at  
[blumental-berlin.de/events](http://blumental-berlin.de/events)

