

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, peacamole, 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, peacamole, 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 17.00 *vegan*

marinated mushrooms, sweet potato, chimichurri, chipotle mayo

Blumis cauliflower 12.90 *vegan*

Baked cauliflower, tahini sauce, pomegranate, hazelnut crunch

Kimchi Pancakes 13.90 *vegan*

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

SMALL

Hummus 5.50 *vegan*

with olive oil and chickpea crunch +

Hummus Sabich 6.60 *vegan*

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

Beetroot Hummus 6.00 *vegan*

with vegan feta, diced beetroot, horseradish +

Tahini-Herb-yoghurt 5.50

with chickpea crunch, sesame, mint, dill +

Ajvar 5.50 *vegan*

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

Peacamole 5.50 *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 by *That's Kimchi* 6.50

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 5.50 *vegan*

EXTRAS

Sourdough Bread by *August Lebensmittel* 2.20

Flatbread by *Dilan* 2.20

Pitabread by *Bekarei* 2.20

Glutenfree Bread by *echt.jetzt* 4.20

Shokupan Brioche Bread by *Bekarei* 2.40

crispy **Tofu** 3.50

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, coconut foam

Pistachio Pancakes 7.50 *vegan*

small pancakes with raspberry compote, pistachio cream, pistachio lotus crumble, coconut foam

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, 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 0,3l 3.70

Spalter Helles 0,5l 5.90

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 0,1l 2.50 – 0,2l 4.50 – Bottle 20.00

Sparkling Wine · Vino Frizzante Veneto IGT
Italy · Winery Sacchetto

I'm not Full Blanc de Blanc Secco *alcoholfree*

0,1l 3.00 – 0,2l 6.00 – Bottle 25.00

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*

Pusztá 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 0,4l 3.90

SOFTDRINKS

Paulaner Spezi 3.50

Almdudler 0,33l 3.50

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 2.50 – 0,75l 4.00

Thomas Henry 0,2l 3.80

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

fritz 0,33l 3.50

- 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

You can find more information at
blumental-berlin.de/events

