

cakes

Grandma's Cheesecake 3.50
· with pistachio topping 5.60
Warm plum cake with coconut foam 5.90
Apple Walnut Cake 4.20 *vegan*
Raw Carrot Cake 4.20 *vegan*
Chocolate Banana Bread 3.90 *vegan*
Chocolate Brownie 3.50 *vegan*

Blumental Dinner

Wednesday to Saturday, starting at 5p.m., we offer the **Blumental Dinner Experience with Mezze Blumental Style**: many small plates to share - colorful, vegetarian-vegan, and full of flavor. We also serve drinks, natural wines, and much more.

sunny special

Spring French Toast small 7.50 · normal 13.50
Shokupan brioche bread, strawberry compote, basiloil, whipped lemoncurd, amaranth-berry-crumble, coconut foam

events

Do you like it so much that you would like to rent the Blumental?
Whether it's a corporate or private event.
We have space for up to 200 people!

Write an email to
events@blumental-berlin.de

More infos here:
blumental-berlin.de/events

NO CASH.

bubbbbbbblessssss

Cava Brut Nature U Més U Fan Tres · bio
0,1l 4.90 – 0,2l 9.80 – Bottle 30.00

Pet Nat Albert de Conti
0,1l 6.50 – 0,2l 11.90 – Bottle 45.00

Prosecco Vino Frizzante Sacchetto
0,1l 2.50 – 0,2l 4.50 – Bottle 20.00

Blanc de Blanc Secco alcoholfree Full
0,1l 3.00 – 0,2l 6.00 – Bottle 25.00

homemade sunny sips

Matcha Raspberry Rave (iced) 6.90
Bio Ceremonial Matcha by *Matchasome*, coconut milk, raspberry puree

Solero Matcha (iced) 6.90
Bio Ceremonial Matcha by *Matchasome*, coconut milk, Vanilla, vegan cream, passion fruit puree

Pink Vanilla (iced or hot) 6.90
homemade Beetroot Syrup, Vanilla Paste, Espresso, Oat Milk

Salted Coffee Cloud (iced) 5.90
Cold Brew Coffee topped with a foam of vegan cream, vegan condensed milk, oat milk, himalayan salt

White Passion Cloud (iced) 5.90
Homemade iced tea made from white tea, topped with a foam of vegan condensed milk, vegan cream and passion fruit

crust crafters

Our sourdough bread comes from **August Lebensmittel**, the Flatbread from **Dilan**, Brioche- and pitabread from **Bekarei**, the glutenfree bread is from **echt.jetzt** and our vegan croissants and pretzels are from **Biobäckerei Tillmann**

Follow us on Instagram: [@blumental_berlin](https://www.instagram.com/blumental_berlin)

Brunch

10am until 5pm

Croissant 3.00 *vegan*

filled with homemade vegan

- choco cream 4.60 · pistachio cream 5.10
- raspberry compote 4.60

Vienna 7.90 ✕

Pretzel or Sourdough Bread with whipped misobutter, chopped chive and 2 organic eggs in the glass

Frühschopping 12.70 *vegan*

2 vegan white sausages with Pretzel and sweet mustard

Pink Pancakes small 8.50 · normal 13.50
vegan Pancakes, sour cherries, beetroot reduction, amaranth-crumble, coconut foam

Pistachio Pancakes small 8.50 · normal 13.50
vegan Pancakes with raspberry compote, pistachio cream, pistachio lotus crumble, coconut foam

Spring French Toast small 7.50 · normal 13.50
Shokupan brioche bread, strawberry compote, basiloil, whipped lemoncurd, amaranth-berry-crumble, coconut foam

Overnight Oats 6.90 *vegan* ✕

homemade Overnight Oats, topped with chiapudding, banana, seasonal fruits, amaranth-crumble, coconut foam

Lax 14.00 *vegan*

Sourdough bread, carrot salmon, peacamole, citrus mayo, wild herb salad

Amore Ajvar 14.00 *vegan* ✕

Sourdough bread, ajvar-eggplant-paste, pickled onions, dried tomatoes, wild herb salad & with waxy organic egg **or** tofu

Turkish Egg small 9.00 · normal 13.00 ✕
Waxy organic egg in homemade herb-tahini-yogurt with herb oil, Za'atar, chickpea crunch & sourdough bread

Wax Benedict small 9.50 · normal 14.50 ✕

waxy organic egg, sourdough bread, Sauce Hollandaise, fresh herbs

- + BBQ mushrooms 4.00
- + Avocado Smash 3.00
- + Lax (vegan carrot salmon) 3.00
- + crispy tofu 3.50

Cabbage Cravings 14.90 *vegan* ✕

Hummus, grilled pointy cabbage, Ras El Hanout yogurt, hazelnut crunch & Sourdough bread
+ waxy organic egg 2.20 + tofu 3.50

BBQ Fantastico 17.00 *vegan*

Marinated mushrooms, baked sweet potato, Chimichurri, Chipotle Mayo

Hummus Sabich 14.90 ✕

Hummus, oven-baked tomatoes, aubergines, potatoes, tahini yogurt, olive oil, chickpea-crunch, waxy organic egg, flatbread
vegan option with tofu

Shakshuka 15.50 ✕

Tomato-paprika-Sugo, 2 waxy organic eggs, sourdough bread
vegan option with tofu

Fermented Goodies *vegan*

- Kimchi by *That's Kimchi* 6.50
- mixed fermented and pickled veggies 7.50

✕ glutenfree option possible + 2.00

Extras

Sourdough Bread by *August Lebensmittel* 2.20

Flatbread by *Dilan* 2.20

Shokupan Brioche Bread by *Bekarei* 2.40

Glutenfree Bread by *echt.jetzt* 4.20

Pretzel by *Biobäckerei Tillmann* 2.50

waxy organic **Egg** 2.20

crispy **Tofu** 3.50

small bowl **Hummus** · **Ajvar** · **Peacamole** 5.90

BBQ Mushrooms 5.90

Lax (vegan carrot salmon) 3.00

Avocado Smash 3.00

Whipped **misobutter** *vegan* 2.00

Olives with herb oil 5.90

salted **smashed potatoes**

- + with vegan Chipotle Mayo 4.90
- + with homemade herb-tahini-yogurt 4.90
- + with vegan truffle-aioli 7.50



Allergene

Coffee

Filter Coffee 3.50

Bonanza Das Almas Brazil · Brazil

Aroma: Maple syrup, Dark Chocolate, red grapes

Americano (double shot) 3.20

Cappuccino 3.70

Australian Cappuccino 3.70

Cappuccino with Cacao Crema

Flat White (double shot) 4.20

Latte 3.90 + with vegan vanilla protein 5.90

Espresso 2.50

· Macchiato 2.80

· Doppio 2.90

· Doppio Macchiato 3.10

Cortado (double shot) 3.50

extra shot 0.50 iced 0.00

Oat Chocolate 4.50

Mochaccino 4.20

Homemade chocolate syrup, single espresso, steamed milk, cacao powder

Matcha Latte 5.50

with Bio Ceremonial Matcha by Matchasome

+ with vegan vanilla protein 7.50

Macadamia Matcha Latte 5.90

with Bio Ceremonial Matcha by Matchasome and

Macadamia + with vegan vanilla protein 7.90

Chai Latte 3.90

with homemade Chaisyrup

+ with vegan vanilla protein 5.90

Dirty Chai 4.40

Espresso Shot +homemade Chaisyrup

+ with vegan vanilla protein 6.40

Filthy Chai 4.90

Double Espresso Shot +homemade Chaisyrup

+ with vegan vanilla protein 6.90

Protein Power-Up! +2.00

Add 10g vegan **vanilla protein**
by Brandl Nutrition to any latte

Kreatine Power-Up! +1.50

Add 3g Creapure-Kreatine
by Brandl Nutrition to any warm drink

add **macadamiasyrup** + 0.80

HOT & COFFEE DRINKS

Sunny Sips

Matcha Raspberry Rave (iced) 6.90

Bio Ceremonial Matcha by Matchasome,
coconut milk, raspberry puree

Solero Matcha (iced) 6.90

Bio Ceremonial Matcha by Matchasome, coconut milk,
Vanilla, vegan cream, passion fruit puree

Pink Vanilla (iced or hot) 6.90

homemade Beetroot Syrup, Vanilla Paste,
Espresso, Oat Milk

Salted Coffee Cloud (iced) 5.90

Cold Brew Coffee topped with a foam of vegan cream,
vegan condensed milk, oat milk, himalayan salt

White Passion Cloud (iced) 5.90

Homemade iced tea from white tea, topped with a foam
of vegan condensed milk, vegan cream and passion fruit

Espresso Tonic (iced) 5.50

Espresso, Thomas Henry Tonic Water

Espresso Orange (iced) 5.50

Espresso, fresh squeezed orange juice

Bikini Bottom Brew (iced) 5.50

Espresso, fritz Anjola

Choose your Coffeebean!

Bonanza Essential Brazil

Aroma: Dark Chocolate, Walnut

Bonanza Gogogu Ethiopia +0.50

Aroma: Milk chocolate, brown sugar, nectarine

DECAF · Bonanza Gogogu Ethiopia

Aroma: Milk chocolate, brown sugar, nectarine

Choose your milk!

Oat Milk or Coconut Milk*
by Lazy Heroes from Berlin
Organic **whole milk**

* contains soy

Tea

Tea by PAPER & TEA 3.50

- **Tip of the morning** Organic English Breakfast
- **Brave New Earl** Organic Earl Grey
- **Golden Boost** Organic blend of turmeric and ginger
- **Mighty Green** Japanese Premium-Sencha
- **Mount Olympus** Organic herbal blend
with Greek mountain tea, mint and citrus

Infusions 3.50 (can also be mixed!)

- fresh ginger · fresh mint

Homemade 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

Juices

freshly squeezed **orange juice**
0,2l 3.90 – 0,3l 4.90 – 0,4l 5.90
+ fresh **ginger juice** 2cl +2.00 – 4cl +3.50

fresh **juice of the week**
0,2l 4.20 – 0,3l 5.20 – 0,4l 6.20
+ fresh **ginger juice** 2cl +2.00 – 4cl +3.50

Smoothies

Kale Moss 0,3l 5.50
Apple, banana, kale, dates, lime, mango, avocado, mint

Pretty Pitaya 0,3l 5.50
strawberry, banana, mango, dragon fruit, dates, raspberries, avocado, mint

Ginger Ninja 0,3l 5.50 banana, mango, pineapple, dates, apple, ginger juice, passion fruit, turmeric, chili

Softdrinks

Paulaner Spezi 0,33l 3.50
Almdudler 0,33l 3.50

Spritzers 0,4l 4.90
· apple · black currant
· rhubarb · passion fruit

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

Spritz

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 *alc. free*
Mondino Senza, Thomas Henry Tonic Water

Crodino Spritz 5.90 *alc. free*
Crodino, soda, orange

Wine Spritzer 0,2l 4.50 – 0,4l 8.90
Rabl Grüner Veltliner, soda

Boozy Morning

Mimosa
with fresh orange juice
· with Cava Brut Nature 0,25l 9.50
· with Prosecco 0,25l 7.50
· with Blanc de Blanc Secco (*alcoholfree*) 0,25l 7.50

Mimosa Set for ca. 6 persons
one bottle of sparkling wine + a carafe orange juice
· with Cava Brut Nature 40.00
· with Prosecco 30.00
· with Blanc de Blanc Secco (*alcoholfree*) 35.00

Espresso Martini 8.90
FMK hazelnut spirit, fresh espresso, espresso liqueur, sugar

Moshkerita 12.90
Mezcal, Limoncello, grapefruit, lemon, agave, cardamom

Nevish Rouge 11.50
Vodka Vanilla Infusion, Cava, Mondino Amaro, passion fruit, grapefruit, beetroot

Aperol Sour 8.50
Aperol, orange, lemon, sugar

Averna Sour 8.50
Averna, orange, lemon, sugar, Better's Bitters

Beer

BRLO Hell 0,3l 3.70
Spalter Hell 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

BRLO Shandy 0,3l 2.90 – 0,5l 4.10
BRLO Hell + Fritz Lemon