



Amma

*Indisches & Singapur
Restaurant
Cocktailbar*

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www.amma-berlin.de

Soups

<p>1 Madras Rasam 3,10 red lentil soup after delicious Southern Indian taste</p> <p>2 Mahinga 3,20 mixed vegetable soup, seasoned lightly with exotic spices, lime leaves and basil, garnished with coconut cream</p> <p>3 Macao Wan Tan 3,30 aromatic and creamy soup with 11 different herbs and spices, garnished with golden fried wontons, filled with chopped chicken or vegetables</p>	<p>4 Krabi Coco (scharf) 3,60 light lamb soup with lemongrass, fresh ginger, lime leaves and coconut cream</p> <p>5 Canh Chua Ca 4,10 Hot and sour soup with chopped prawns or vegetables, garnished with fresh coriander</p> <p>6 Tomatensuppe 3,20 tomato soup made from fresh tomatoes, garnished with cream</p> <p>7 Mulligatawney-Suppe 3,40 light garnished chicken soup</p>
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Tandoor - Side Dishes

fresh bread from the Tandoor

<p>10 Bhatura 1,90 fried wheat bread</p> <p>11 Naan 2,10 flat wheat bread crispy baked in the tandoor</p> <p>12 Garlic Naan 2,30 flat wheat bread with Indian garlic paste crispy baked in the tandoor</p> <p>13 Kabulli Naan 3,30 flat wheat bread filled with chopped lamb meat and cashew nuts</p> <p>14 Chappati 1,80 flat whole grain bread crispy baked in the tandoor</p>	<p>15 Puhina Prantha 2,70 flat whole grain bread with oil and fresh mint, crispy baked outside and inside loose</p> <p>16 Butter Naan 2,50 flat wheat bread with Indian butter and two kinds of sesame</p> <p>17 Cheese Naan 3,30 flat wheat bread filled with fresh cream cheese baked in the tandoor</p> <p>18 Raita 3,00</p> <p>19 French fries 2,50</p> <p>20 Basmati rice portion 2,00</p>
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Salads

<p>24 Green Salad small 2,50</p> <p>25 Singapur Chicken 5,90 fine salad with chicken and cabbage strips</p>	<p>26 Amma 6,50 salad with exotic fruits, beans and carrots with fresh coriander and unsalted peanuts</p>
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Appetizers

<p>30 Poh Pia 4,50 homemade spring rolls, filled with exotic spiced vegetables</p> <p>31 Satte Gai 5,10 marinated chicken fillet skewers coated with our secret spice mix</p> <p>32 Samosas 4,50 2 pastries filled with potatoes, green peas, raisins and almonds</p> <p>33 Wan Tan 3,90 crispy dumplings, filled with vegetables and selected Asian herbs</p>	<p>34 Paneer Pakora 4,50 homemade fresh cream cheese</p> <p>35 Aloa Tikke 3,90 potatoes with fresh basil, coriander and green peppers, infolded crispily</p> <p>36 Amma Starter Platter 11,90 an assortment of aforementioned starters</p>
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Vegetarian

40 Sui Vegi	8,10	50 Paneer Chili (medium hot)	10,40
different oriental vegetables in slightly aromatic cream sauce with chopped almonds and cashew nuts		grilled homemade indian cream cheese with paprika, ginger and garlic in a spicy soy chili sauce	
41 Tinda Masala	8,90	Indian Courts	
cooked Indian pears with ginger, garlic and fresh tomatoes in a spicy curry sauce special North Indian way		51 Sabji	7,90
42 Vegetable Amma	8,95	mixed fresh vegetables with cream cheese in curry sauce	
fresh vegetables in a heavenly sauce of cashew nuts, almonds, coconut cream and grated cream cheese, seasoned with lime leaves and Thai basil		52 Palak Paneer	8,40
43 Tofu Special	9,10	fried homemade fresh cheese with spinach in various spices	
juicy, fried tofu in a red Thai curry sauce with fresh Thai vegetables, garnished with lime leaves		53 Matter Paneer	8,70
44 Phuket Masala	8,90	homemade fresh cream cheese with green peas in special mild sauce	
fried tofu in a green Malayan curry sauce with broccoli and Far Eastern vegetables		54 Paneer Jhalfrezi (medium hot)	10,00
45 Palak Aloo	8,50	homemade fresh cream cheese in seasoned curry sauce with fried cauliflower, peppers, ginger, garlic and fresh tomatoes	
Potatoes and spinach with ginger and onions cooked in a special North Indian style		55 Shahi Baingan	8,90
46 Dalay Kofta	9,30	eggplant filled with grated cheese, carrots, cauliflower and nuts in special tomato cream sauce	
crispy balls of potato and fresh vegetables in a creamy sauce, flavored with honey and garnished cream cheese		56 Vishnu Thali	10,50
47 Vegetable Taipei	9,50	Compilation of two various vegetarian dishes (Paneer Makhni & Dalay Kofta)	
mixed fresh vegetables in a creamy peanut sauce, seasoned with exotic curry sauce		57 Paneer Makhni	9,90
48 Cheese Manama (fiery hot)	9,90	homemade Indian cheese with cashews and saffron in tasty butter-tomato cream sauce	
marinated cream cheese in a hot sauce of chili, garlic, ginger and a hint of lemon grass		58 Dal Makhni	7,50
49 Cheese Kualalumpur	9,40	mixed lentils fried in butter, with onions, ginger & tomatoes	
homemade cream cheese with fresh Vegetables in a creamy sauce, flavored with honey		59 Pindi Channa	7,90
		chickpeas with fresh tomatoes in special spices	

All dishes are served with basmati rice and salad.

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Noodle dishes

60 Noodles Pulau	6,70	63 Bambi Goreng	8,90
fried noodles with spring onions, peppers, soybean sprouts, carrots, fresh ginger & coriander, seasoned with light soy sauce		noodles with chicken fillet, shrimps, soybean sprouts, peppers and crunchy vegetables, completed with a special curry sauce	
61 Noodles Yangon (slightly hot)	7,90	64 Laksa Asam (fiery hot)	10,50
noodles with chicken breast fillet, soybean sprouts, crunchy vegetables, ginger, peppers & fresh coriander, seasoned with sweet-sour sauce		noodles with king prawns, seasoned with Cilantro, 3 kinds of chilli and crunchy vegetables	

Hühnchengerichte

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70	Chicken Mango juicy pieces of chicken breast fillet in a mango sauce with Far Eastern spices lime leaves & almonds	8,90	79	Chicken Chili thinly cut slices of pepper chicken cooked in a wok, with 3 different varieties chili and exotic vegetables in a special Amma sauce	10,00
71	Chicken Bali juicy pieces of chicken breast fillet with fresh vegetables in a red Thai curry sauce, cooked in coconut milk, seasoned with fresh coriander	9,20	80	Children's Menu lightly seasoned chicken or vegetables in mild cream sauce with rice or french fries	6,50
72	Chicken Manchusia (medium hot) chicken fillet pieces in a Chinese sweet and sour sauce, flavored with ginger and garlic, flavored with lime leaves	9,50	81	Chicken Curry chicken fillet in curry sauce prepared in delicious Indian style	9,40
73	Sumba Chicken chicken breast in a piquant peanut cashew sauce on crunchy vegetables	10,00	82	Chicken Himalaya fried chicken fillet with peppers and fresh cream cheese in a special cream sauce	10,40
74	Chicken Singapore grilled chicken fillet with peppers, bamboo and fresh broccoli in a special green sauce with Oriental spices & fresh coriander	9,75	83	Murgh Makhni juicy pieces of tandoori chicken, grilled with delicious spices, in a butter tomato cream sauce	10,50
75	Chicken Ratschaburi grilled chicken breast fillet, slowly cooked with exotic vegetables, coconut cream, green Thai curry sauce, seasoned with lime leaves & Thai basil	10,20	84	Chicken "Saagwala" chicken fillet in spinach with fresh ginger and garlic after delicious Indian taste	9,80
76	Chicken Brunei (slightly hot) chicken fillet with fresh vegetables in a creamy China sauce, flavored with honey and topped with grated cream cheese	10,30	85	Chicken Banglora (medium hot) chicken fillet with pineapple, peppers, fresh ginger and garlic with exotic spices	10,10
77	Chicken Sabji chicken fillet with mixed vegetables in special mild sauce	10,40	86	Chicken Madras (hot) chicken fillet with coconut flakes in a special mixture of spices after delicious Southern Indian taste	10,20
	Indian Courts		87	Chicken Jhalfrezi (medium hot) chicken fillet with fresh tomatoes, onions, peppers, ginger and baked cauliflower, well-seasoned after Northern Indian taste	10,30
78	Amma Chicken grilled chicken fillet pieces in a wonderful sauce of cashew nuts, almonds, coconut cream and grated cream cheese, flavored with lime leaves and fresh basil	10,50	88	Chicken Vindaloo (hot) chicken fillet with potatoes, ginger, peppers & fresh tomatoes after Southern Indian taste	10,40

All dishes are served with basmati rice and salad.

Duck Specialities

90	Duck Peking marinated pieces of duck breast fillet with mixed vegetables in a creamy peanut sauce, seasoned with red curry	10,70	94	Duck Manama tender pieces of duck breast fillet in hot sauce, seasoned with chilli, garlic, ginger & lemon grass	12,60
91	Duck Makhni fried pieces of duck breast fillet gebraten with tasty spices in a butter tomato cream sauce	11,50	95	Tai Po Duck (slightly hot) juicy pieces of fried duck breast fillet in a curry sauce with coconut cream and fresh Thai vegetables, garnished with lime leaves	12,50
92	Duck Kambodscha (slightly hot) duck breast fillet marinated in Singaporean spices, served in a dark honey sauce with fresh vegetables	11,40	96	Duck Vindaloo (slightly hot) tender duck breast with potatoes, ginger, peppers and fresh tomatoes after special South Indian style	12,70
93	Duck Ratschaburi (slightly hot) crispy duck breast fillet, slowly cooked with exotic vegetables, coconut cream, green Thai curry sauce, seasoned with lime leaves and Thai basil	12,40	97	Duck Amma tender crispy duck fillet in a heavenly sauce of cashew nuts, almonds, coconut cream and grated cream cheese, seasoned with lime leaves and fresh basil	13,00

Tandoori / Grill Specialities

from a genuine Indian clay oven

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100 Cheese Pudina	10,90	108 Paneer Tikka Masala	13,50
homemade fresh cream cheese, marinated with fresh mint and yoghurt sauce, grilled with peppers, onions and ginger in a special blend of spices		homemade, fresh, grilled cream cheese, marinated in special yoghurt cream sauce with peppers, onions, fresh tomatoes & ginger	
101 Machli Bhutan (slightly hot)	13,50	109 Batak Tikka	13,80
Redfish fillet marinated with fresh mint and yogurt sauce, grilled, so that melts the flavor on the tongue		pieces of duck, grilled with peppers, tomatoes & ginger in a well-balanced mixture of spices	
103 Amma Mix	15,90	110 Mutton Tikka	12,50
Compilation of various Tandoori specialties (chicken, lamb, prawn & duck)		tender pieces of lamb, grilled with ginger, peppers, onions and fresh tomatoes in a special mixture of spices	
104 Chicken Tandoori	10,80	111 Amma Mixed Grill	13,90
grilled chicken with bone, marinated in a exotic mixture of different spices		grilled chicken, lamb, homemade cream cheese and scampi with onions, peppers, fresh tomatoes and ginger, served with bread	
105 Chicken Tikka	11,90	112 Fish Tikka	12,90
grilled pieces of chicken fillet in a special yoghurt cream sauce fried with peppers, onions, ginger and fresh tomatoes		redfish fillet marinated in fine spices and herbs, grilled with fresh peppers & tomatoes	
106 Chicken Seekh Kebab	12,90	113 Scampi Tandoori	14,90
chopped chicken fillet, grilled with peppers, onions and tomatoes in a well-balanced mixture of spices		grilled king prawns marinated in special yoghurt cream sauce with peppers, onions, fresh tomatoes and ginger	

All dishes are served with basmati rice and salad.

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Biryanis

120 Rice Phuket	7,80	123 Rice Peking	9,80
stewed basmati rice, fried with onions, peppers and thai vegetables or chicken breast and fresh coriander		fried duck, stewed with basmati rice, onions, peppers, soybean sprouts, fresh vegetables and Oriental spices	
121 Chicken Biryani	8,90	124 Scampi Biryani	11,90
tender pieces of chicken fillet, made with stewed basmati rice, onions, peppers, raisins, nuts and almonds in a special mixture of Biryani spices		fried king prawns, stewed with basmati rice, vegetables, Oriental spices, nuts and raisins	
122 Mutton Biryani	9,50	125 Amma Mix Biryani	12,90
tender pieces of lamb, stewed with basmati rice and fresh vegetables, garnished with nuts and raisins		fried chicken and lamb meat, cooked with Basmati rice, vegetables, oriental spices, nuts and raisins	

All dishes are served with salad.

Lamb Dishes

- 130 Lamb Singapur** 9,50
pieces of lamb with fresh vegetables in red curry sauce, cooked in coconut milk, garnished with fresh coriander
- 131 Lamb Chili (fiery hot)** 9,70
finest lamb from New Zealand, slowly cooked with exotic vegetables, seasoned with chili, in our special Amma mixture of spices
- 132 Lamb Mayamara** 10,50
pieces of lamb with fresh vegetables in green Thai curry sauce with lime leaves and coconut milk in a special mixture of spices
- 133 Lamb Bukum** 10,40
juicy lamb pieces with mixed vegetables in red curry peanut sauce
- 134 Lamb Mango** 10,50
juicy lamb in a mango sauce with Malayan spices, lime leaves & almonds
- 135 Lamb Manama (fiery hot)** 10,70
Lamb in a spicy sauce, seasoned with chili, garlic, ginger and lemongrass
- 136 Amma Medan** 10,90
tender lamb pieces in a wonderful sauce of cashew nuts, almonds, coconut cream and grated cream cheese, flavored with lime leaves and Thai basil

Maschli - Fish

- 150 Fish Bukum (slightly hot)** 10,00
redfish fillet pieces with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander
- 151 Maschli Amma** 10,90
redfish in a wonderful sauce of cashew nuts, almonds, coconut cream and grated cream cheese, flavored with lime leaves and Thai basil
- 152 Kan Penggang** 11,60
grilled redfish fillet in a piquant peanut cashew sauce with a pleasant herbal aroma
- 153 Manama Fish** 10,30
redfish fillet in a spicy sauce, seasoned with chili, garlic, ginger and lemongrass
- 154 Fish Phuket** 10,90
finest redfish, slowly cooked with exotic vegetables, coconut cream, green Thai curry sauce, flavored with lime leaves
- 155 Fish Mango** 10,50
redfish fillet in a mango sauce with Far Eastern spices, lime leaves & almonds

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Indian Courts

- 137 Lamb Curry** 9,90
lamb in a curry sauce cooked after delicious Indian taste
- 138 Mutton Josh** 10,30
lamb in a well-balanced spicy mixture of onions, garlic, ginger and peppers in a red curry sauce
- 139 Lamb Kadai (medium hot)** 10,90
marinated lamb, fried with garlic, onions, peppers, fresh ginger and spices
- 140 Lamb "Saagwala"** 9,90
lamb in spinach, fried with onions, fresh ginger and garlic
- 141 Sukha Banglor (medium hot)** 11,90
lamb with pineapple, peppers, fresh ginger & garlic with mixed with exotic spices
- 142 Lamb Madras (hot)** 10,50
lamb with coconut flakes in a special mixture of spices after delicious Southern Indian taste
- 143 Lamb Vindaloo (hot)** 10,40
lamb with potatoes, peppers, tomatoes & onions in a piquant curry sauce cooked after Southern Indian taste

Prawns

- 160 Bali Scampi (slightly hot)** 11,40
king prawns with fresh vegetables in red Thai curry sauce, cooked in coconut milk and garnished with fresh coriander
- 161 Scampi Haipong** 12,20
King prawns with fresh vegetables in a special Thai curry sauce, flavored with lime leaves and Thai basil
- 162 Scampi Mamilla** 12,70
King prawns cooked according to a special Amma style with delicious spices and almonds in a mild yoghurt sauce
- 163 King Scampi (medium hot)** 13,50
King prawns in a spicy peanut cashew sauce with fresh East-Asian vegetables
- 164 Prawns Lolotai** 13,20
crispy king prawns, with fresh vegetables, marinated in special spices, served in a dark honey sauce
- 165 Scampi Amma** 13,90
Large shrimp in a wonderful sauce of cashew nuts, almonds, coconut cream and grated cream cheese, flavored with lime leaves and Thai basil

All dishes are served with basmati rice and salad.

Thali (for one)

170 Punjabi Thali
an assortment of three delicious chicken, lamb and vegetable dishes (Sabji Masala, Chicken Madras and Lamb Curry)

14,90

171 Amma Thali
an assortment of three delicious vegetarian dishes (Punjabi Baingan, Matter Paneer, Malai Kofta)

14,30

All dishes are served with basmati rice and salad.

Platters

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„Indian“ Platter

- *Aperitif* / sparkling lychee wine
 - *Soup* / Wan Tan Soup
 - *Shahi Baingan* / eggplant with cheese in tomato sauce
 - *Pindi Channa* / chick peas in special spices
 - *Palak Paneer* / spinach with cream cheese
- served with basmati rice, fresh salad, Mango Chutney, Mix Pickles and three sauces

	- <i>Dessert</i>		
180		(for 2 persons)	32,60
181		(for 3 persons)	43,60
182		(for 4 persons)	55,60

„Shahi“ Platter

- *Aperitif* / sparkling guava wine
 - *Mulligatawney-Soup* / light garnished chicken soup
 - *Lamb Shahi Korma* / lamb meat in a cream cheese sauce
 - *Butter Chicken* / grilled pieces of chicken in a butter tomato cream sauce
 - *Sabji Masala* / fresh vegetables with chopped nuts and raisins in cheese sauce
- served with basmati rice, fresh salad, Mix Pickles, bread and three sauces

	- <i>Dessert</i>		
183		(for 2 persons)	33,50
184		(for 3 persons)	44,50
185		(for 4 persons)	55,70

Our recommendation
for everyone who
like it spicy

„Amma Singapore“ Platter

- *Aperitif* / sparkling mango wine
 - *Soup* / Mahinga, vegetarian soup
 - *Lamb Madras* / lamb with coconut flakes after Southern Indian taste
 - *Paneer Jhalfrezi* / homemade cream cheese with cauliflower, peppers, ginger, tomatoes, fried - **medium hot** -
 - *Chicken Tikka* / pieces of grilled chicken fillet with peppers, onions and tomatoes in a yoghurt cream sauce
- served with basmati rice, fresh salad, Mix Pickles, chutney and bread

	- <i>Dessert</i>		
186		(for 2 persons)	34,50
187		(for 3 persons)	45,80
188		(for 4 persons)	55,70

Dessert

195 Exotic Fruit Cream Salad
garnished with seven years old Indian rum (Old Monk¹)

3,90

196 Gulab Jamun (2 Balls)
honey balls, slightly fried, marinated in honey rose water

4,90

Beverages – Non-alcoholic

Spreequell Classic	0,25 l	2,25
Spreequell Classic	0,75 l	5,40
Spreequell Naturell	0,25 l	2,25
Spreequell Naturell	0,75 l	5,40
Coca-Cola ^{1,2}	0,2 l	2,25
Fanta ^{1,5}	0,2 l	2,25
Sprite	0,2 l	2,25
Spezi ^{1,2,5}	0,2 l	2,25
Malzbier ¹ (malted drink)	btl. 0,33 l	2,95
Schweppes Bitter Lemon ^{3,5}	btl. 0,2 l	2,80
Schweppes Ginger Ale ¹	btl. 0,2 l	2,80
Schweppes Tonic Water ³	btl. 0,2 l	2,80
Coca-Cola ^{1,2} , Fanta ^{1,5} , Sprite	btl. 1,0 l	7,90

Juicy Spritzers

Apple juice spritzer	0,4 l	3,60
Orange juice spritzer	0,4 l	3,60
Cherry nectar spritzer	0,4 l	3,60
Banana nectar spritzer	0,4 l	3,60
Mango nectar spritzer	0,4 l	3,70
Guava nectar spritzer	0,4 l	3,70
Lychee nectar spritzer	0,4 l	3,70
Pineapple-Coco nectar spritzer	0,4 l	3,70
All spritzer also small	0,2 l	2,60

Juices & Nectars

Apple juice	0,2 l	2,80
Orange juice	0,2 l	2,80
Cherry nectar	0,2 l	2,80
Banana nectar	0,2 l	2,80
Mango nectar	0,2 l	2,90
Guava nectar	0,2 l	2,90
Pineapple-Coco nectar	0,2 l	2,90
Lychee nectar	0,2 l	2,90
KiBa (cherry-banana nectar)	0,2 l	2,90
All juices and nectars also large	0,4 l	3,70

Indian Soft Drinks

Lassi salty with natural yoghurt	0,25 l	2,90
Lassi sweet with natural yoghurt	0,25 l	2,90
Mango Lassi with natural yoghurt	0,25 l	2,90
Mango Shake with fresh milk	0,25 l	2,90
Banana Lassi with natural yoghurt	0,25 l	2,90
All Lassi Shakes also	0,4 l	4,40
All Lassis in the 1 liter bottle		9,90

Warm Beverages

Glass of indian tea	2,25
Glass of peppermint tea	2,25
Glass of green tea	2,25
Glass of Assam tea	2,25
Glass of camomile tea	2,25
Glass of Earl Grey tea	2,25
Glass of Darjeeling tea	2,25
Cup of coffee	2,40
Espresso	2,20
Cappuccino with foamed milk	2,60

White coffee with foamed milk	3,20
Chocolate with foamed milk	3,20
Chocolate without milk foam	3,20
Latte Macchiato with foamed milk	3,40
Espresso Macchiato	2,30
Cup of grain coffee	2,30
White grain coffee with foamed milk	3,40

Sparkling Wine

Prosecco del Vinito	0,10 l	3,50
Brut, Classique, Loire Bottle fermentation, dry, finely beaded and crisp	btl. 0,75 l	19,00

Sparkling Mango Wine	0,10 l	3,50
Sparkling Guava Wine	0,10 l	3,50
Sparkling Pineapple-Coco Wine	0,10 l	3,50
Sparkling Lychee Wine	0,10 l	3,50

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draught

Carlsberg	0,30 l	2,90
Carlsberg	0,50 l	3,80
Lübzer Pils	0,30 l	2,90
Lübzer Pils	0,50 l	3,80
Duckstein dark	0,30 l	2,90
Duckstein dark	0,50 l	3,80
Sona indian beer	0,30 l	2,60
Sona indian beer	0,50 l	3,40

Beer

bottled beer

Erdinger Hefeweizen light	btl. 0,50 l	3,60
Erdinger Hefeweizen dark	btl. 0,50 l	3,60
Erdinger Kristallweizen	btl. 0,50 l	3,60
Erdinger non-alcoholic Yeast	btl. 0,50 l	3,60
Lübzer (non-alcoholic)	btl. 0,33 l	2,80
Indian beer (Cobra)	btl. 0,33 l	3,10
Indian beer (King Fisher)	btl. 0,33 l	3,20
Lübzer Lemon	btl. 0,33 l	2,90
Corona (mexican beer)	btl. 0,33 l	3,40

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Whisky / Whiskey

Jim Beam	4 cl	4,80
Ballantines ¹	4 cl	4,80
Johnnie Walker ¹	4 cl	4,80
Jack Daniel's	4 cl	5,80
Tullamore Dew ¹	4 cl	5,60
Chivas Regal ¹	4 cl	6,80

Old Monk ¹	1,00 L	60,00
Jim Beam	1,00 L	60,00
Ballantines ¹	1,00 L	65,00
Johnnie Walker Red Label ¹	1,00 L	65,00
Jack Daniel's	1,00 L	70,00
Tullamore Dew ¹	1,00 L	70,00
Chivas Regal ¹	1,00 L	85,00
Johnnie Walker Black Label ¹	1,00 L	85,00
Mango Schnaps	1,00 L	19,90

All Whisk(e)ys with extra shot

e.g. Coke^{1,2}, Soda, etc. +1,00 €

Aperitifs

Martini dry, bianco or rosso	5 cl	3,20
Pernod ¹	4 cl	3,20
Sherry Sandeman dry, medium or secco	5 cl	2,70
Campari ¹ /Orange	4 cl	4,90
Campari ¹ /Soda	4 cl	4,90

Longdrinks

Bacardi/Cola ^{1,2}	4 cl	4,90
Bacardi Black/Cola ^{1,2}	4 cl	4,90
Gin Tonic ³	4 cl	4,90
Wodka/Lemon ^{3,5}	4 cl	4,90
Martini/Orange	4 cl	4,90
Wodka/Orange	4 cl	4,90

Digestifs

Averna on ice and lemon	2 cl	2,80
Ramazotti on ice and lemon	2 cl	2,80
Cynar ¹ on ice and lemon	2 cl	2,80
Fernet Branca	2 cl	2,80
Grappa di Chardonnay	2 cl	3,40
Grappa di Muscato smooth	2 cl	3,40
Amaretto ¹	2 cl	2,70
Jägermeister	2 cl	2,60
Mango-Schnaps (Clear)	2 cl	2,60
Mango-Lychee-Kokos	2 cl	2,60

Spirits

Baileys ¹	2 cl	2,90
Sambuca ¹	2 cl	2,90
Old Monk ¹ 7 years old indian rum	2 cl	3,80
Vecchia Romagna ¹	2 cl	3,50
Rémy Martin V.S.O.P. ⁶	2 cl	3,90
Osborne Veterano ¹	2 cl	3,50
Gordon's Dry Gin	2 cl	2,90
Tequila Silla white	2 cl	3,50
Tequila Silla brown ¹	2 cl	3,50
Wodka Absolut	2 cl	3,90
Wodka Smirnoff	2 cl	3,90

Red Wine by the glass

		<u>0,2 l</u>	<u>0,5 l</u>
Italy:	Bardolino D.O.C., Villa Rocca dry, light and bright	4,40	8,90
Spain:	Tempranillo, Clos de Tori Bas dry, velvety berry aromas, long lasting	4,50	9,10
France:	Cabernet Sauvignon V.D.P., Pays d'Oc dry, strong and full-bodied	4,40	8,90
Chile:	Merlot, Vina Marquez, Curico Valley dry, full-bodied and smooth	4,50	9,10

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White Wine by the glass

		<u>0,2 l</u>	<u>0,5 l</u>
Italy :	Chardonnay del Vineto, I.G.T., Villa Rocca balanced fruit and acid, full-bodied	4,40	8,90
Spain :	Rioja, can Chales dry, lively, aromatic and mild acid	4,40	9,00
Germany	Riesling trocken, Mosel Q.B.A sprightly and exciting	4,40	8,90
France :	Bordeaux, Entre Deux Mers, A.O.C. dry, fresh and fruity		9,20
Italy :	Bardolino Chiaretto, D.O.C. (Rosé) dry, balanced fruit and acid and full bouquet	4,30	8,70
(Amma):	Wine spritzer red or white	3,90	

Bottled Wine - Red

Italy:	Nero D'Avola D.O.C. Sizilien dry, velvety and full-bodied	btl. 0,75 l	20,90
Spain:	Herminia Crianza Roja D.O. animating fruit, wood and vanilla flavours	btl. 0,75 l	23,90
Chile:	Viu Manet Merlot Chile fragrance of dark berries, long lasting	btl. 0,75 l	24,90
France:	Carigan Dom. Nizas A.O.C from old vines, concentrated, expressive	btl. 0,75 l	23,90
India:	Indian Red Wine dry, subtle flavour, recommended for meat dishes	btl. 0,75 l	22,50
Italy:	Barbera del Monferato D.O.C. Piemont rich, spicy earthy aromas with well integrated fruit	btl. 0,75 l	25,90

Bottled Wine - White

France:	Entre Deux Meres A.O.C fresh, well-balanced white wine with discreet acidity	btl. 0,75 l	20,90
Germany:	Pinot Blanc Spätlese, trocken grower's bottling Moselle, dense, with good structure and abundance	btl. 0,75 l	21,90
Spain:	Herminia blanco D.O. Rioja lively and fresh with ripe fruit flavours	btl. 0,75 l	21,90
India:	Indian White Wine dry and soft, recommended with meat & fish dishes	btl. 0,75 l	22,90

Bottled Wine - Rosé

France:	QEF Rosé Mediterrane, Dom. Quiot Syrah grape, dry, complex fruit flavours	btl. 0,75 l	18,90
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MUSTER
MIDIAN
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