

*Hatari* the  
corner  
cafe restaurant bar

MENU

please mind our mealtimes.  
for additives and allergens kindly ask our staff

## BREAKFAST

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weekends + holidays from 10 - 13 h

(we only use eggs from the organic farm osterheide)

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„sweet” 6,50€  
rosemary-ricotta cheese, homemade jam,  
nutella & honey, croissant, roll &  
farmers bread

„mixed“ 8€  
air-dried italian country ham, spicy  
italian salami, cooked ham, manchego &  
emmental cheese, homemade jam, roll,  
whole grain & farmers bread

„veggie“ 7,90€  
tomato-avocado smash, rosemary-  
ricotta cheese, manchego & emmental  
cheese, homemade jam, roll, whole grain  
& farmers bread

„vegan“ 8,20€  
sweet chili smoked tofu,  
tomato-avocado smash, homemade  
beetroot-horseradish spread, homemade  
jam, roll, whole grain & farmers bread

„the brunch“ 15,80€ / for 2 pers. 25€  
egg benedict royal/florentin to your  
choice with a small salad, crispy  
wholegrain cereals with bio-yoghurt,  
honey & fresh fruits, air-dried  
italian country ham, spicy italian  
salami, cooked ham, manchego &  
emmental cheese, rosemary-ricotta  
cheese, tomato- avocado smash,  
homemade jam, croissant, roll,  
wholegrain & farmers bread

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SMOOTHIES	0,41
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„i love pink“	5€
raspberry, strawberry, banana, beetroot, açai berry	

„get your greens“	5€
pineapple, banana, salad, spinach, mint, wheatgras	

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HOMEMADE LEMONADES	0,41
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raspberry, lemon, fresh mint	4,30€
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strawberry-rhubarb	4,30€
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#### BREAKFAST EXTRAS:

- fresh orange juice	3,20€
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- poached egg	1,60€
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- crispy wholegrain cereals with bio-yoghurt	5,80€
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- beetroot-horseradish spread	2,80€
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- sweet chili smoked tofu	2,80€
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- avocado smash	2,80€
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- rosemary-ricotta cheese	2,30€
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- smoked salmon	2,30€
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- homemade jam	2,30€
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- nutella, honey, each bread, roll	1,00€
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- croissant	1,50€
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## DISHES WITH EGG:

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(with 2 organic poached eggs on  
roasted farmers bread, light sauce  
hollandaise & small salad)

„egg benedict“ 7,90€  
cooked ham, spinach, tomato

„egg royale“ 8,60€  
smoked salmon, spinach, tomato

„egg florentine“ 7,70€  
spinach, tomato, dried tomato

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„the vegetarian“ 7,90€  
guapa stack“  
on roasted farmers bread, with  
chunky guacamole, fresh & dried  
tomatoes, balsamico shallots,  
organic poached egg, rocket salad  
with dijon mustard vinaigrette

also vegan 7,50€  
without poached organic egg

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## PANCAKES

„classic“ 6,50€  
with maple syrup & butter

„blueberry“ 8€  
blueberry ragout, fresh berries &  
raspberry lemon syrup

„zickig“ 9,50€  
blueberry ragout, fresh berries &  
raspberry lemon syrup

„salmon“ 9€  
smoked salmon, lime, sour cream,  
cucumber, dill & mango chutney

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weekdays from 16h  
weekends and holidays from 13h

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STARTERS:

„goat“ 7,30€  
gratinated goat cheese on  
marinated rocket salad, sweet &  
sour pumpkin, caramelized apple

also as a main course 10,90€

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smoked salmon 8,00€  
on chunky guacamole with ciabatta  
croutons, sour cream, dijon  
mustard vinaigrette, lime

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SALADS

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big mixed green leaf salad 10,30€  
with balsamico dressing

\* with feta cheese & olives 11,30€

\* with thuna, capers & 11,30€  
red onions

small mixed green 5,80€  
leaf salad with  
balsamico dressing

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## WARM SOUL FOOD

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„the hamshuka“ 12,50€  
jerusalem style spicy beef and  
minced lamb, beetroot hummus,  
chickpea cucumber salad with black  
sesame, veggie sticks, rosemary  
roasted potatoes, parsley tomato  
pesto, pide bread

„real tex mex chili“ 12,50€  
long cooked beef chili with cotija  
style cheese, sour cream, tortilla  
chips, red wild rice, chunky  
guacamole, red cabbage cole slaw  
with cranberries

## vegan

„sri lanka dal“ 10,50€  
malaysian lentil curry, vegan lemon  
yoghurt, mango chutney, veggie  
noodles & red wild rice

„lebanon vegetables“ 12€  
arabian caramelized egg plant,  
zucchini, celery with dates and  
raisins, beetroot hummus, chickpea  
cucumber salad with black sesame,  
veggie sticks, rosemary roasted  
potatoes, parsley tomato pesto, pide  
bread

„new california bowl“ 12,20€  
chunky guacamole, red wild rice  
with peanut lemon sauce, fried  
oyster mushrooms, rosemary roasted  
potatoes, beetroot hummus with  
croutons, chickpea cucumber salad,  
goji berries, cherry tomatoes, green  
leaf lettuce with dijon mustard  
dressing, carrots & zucchini  
noodles

weekdays from 16h  
weekends + holidays from 13h

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ORGANIC BURGER, STACK + STEAK

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„the alabama old style“ 13€  
regional organic beef, red wine jam,  
caramelized onions roasted Italian  
parma ham, feta cheese, frisee lettuce,  
french dijon mustard vinaigrette &  
rosemary roasted potatoes on the side

„the don marco burger“ 13€  
regional organic beef, cheddar  
cheese, truffle mayonnaise, grilled  
bacon, chipotle salsa, poached  
organic egg, tomato, green leaf  
lettuce, balsamico vinaigrette &  
rosemary roasted potatoes on the side

„the vegan alabama old style“ 12,80€  
marinated seitan, red wine jam,  
caramelized onions, cucumber, tomato,  
frisee lettuce, dijon mustard  
vinaigrette and rosemary roasted  
potatoes on the side

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„pulled beef stack“ 13,00€  
roasted farmers bread, port wine  
barbecue jus, caramelized onions, red  
cabbage cole slaw, sour cream, cotija  
style cheese, salad with dijon mustard  
dressing

„the **vegetarian** guapa stack“ 11,50€  
roasted farmers bread, chunky  
guacamole, fresh and dried tomatoes,  
balsamico shallots, poached organic  
egg, rocket salad with dijon mustard  
vinaigrette

also vegan 11,00€  
without poached organic egg

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weekdays from 16h,  
weekend + holidays from 15h

RUMPSTEAK 19,80€

with herb butter, gravy, rosemary  
roasted potatoes & salad on the side

weekdays from 16h  
weekends and holidays from 15h

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## PIZZA

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mit cremigem mozzarella und  
fruchtiger tomatensugo

„easy“ basil	8,40€
„spicy“ spicy italian salami	9,50€
„fishy“ tuna, red onions	9,90€
„super fishy“ anchovies, capers	9,50€
„classic“ cooked ham, mushrooms, mild peperoni	10,40€
„italy“ spicy italian salami, taleggio cheese	11,20€

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„italy deluxe“ 11,60€  
air-dried italian country ham, rocket  
salad, italian cheese

„babe“ 11,20€  
grilled eggplant,  
rosemary-ricotta cheese, cherry  
tomatoes, spicy honey, rocket salad

„ricola“ 11,50€  
air-dried italian country ham, cherry  
tomatoes, rosemary-ricotta cheese,  
rocket salad

„goaty“ 11,60€  
goat cheese, caramelized apple, cherry  
tomatoes, roasted pumpkin seeds,  
balsamico creme

„auberge“ 11,60€  
grilled eggplant,  
goat cheese, cherry tomatoes,  
garlic oil

„harry vegan“ 10,80€  
grilled eggplant, cherry tomatoes,  
caramelized onions, rocket salad  
(no cheese)



