

Blending Differences.

CAFÉ NIL



English Menu

MEZE

Hummus Plate (N,A)	6,50
classic or avocado or beetroot with tahini, pita bread	
Hummus Trio	14,90
classic, avocado, beetroot with tahini, pita bread (N,A)	
Muhammara (Red Pepper-Walnut Dip).....	6,80
Creamy paste made from pickled sweet peppers, walnut, pita bread (N,A,H)	
Smashed Baba Ghanoush	8,90
Grilled eggplant on tahini, lemon, organic olive oil smoked sea salt flakes, pita bread (N,A)	
Eggplant Salad (A).....	7,80
Baked eggplant cubes with red, green, and yellow bell peppers in a garlic-lemon-parsley marinade	
Falafel	8,90
Egyptian fava bean balls: fresh herbs, roasted sesame seeds, tahini, pita bread (vegan) (A,N)	
Grape leaves veg.....	7,90
Stuffed grape leaves (rice, tomato, onion, parsley, mint, sea salt, lemon-olive oil marinade (L)	
Grape leaves (with organic ground beef)	8,90
Stuffed grape leaves (rice, tomato, onion, parsley, peppermint, sea salt, lemon-olive oil marinade) (L)	
Labneh	5,90
Homemade fresh cheese made from yogurt with mint, garlic, za'atar, organic olive oil, pita bread (A,G)	
Fromage Tomato	6,80
Homemade fresh cheese made from yogurt with tomato, garlic, za'atar, organic olive oil, pita bread (A,G)	
Smashed Sweet Pepper	8,90
grilled, red pointed peppers, tahini, walnut, organic pomegranate syrup, sea salt flakes, pita bread (N,A)	

Moroccan Cigars	8,90
Crispy filo pastry filled with organic minced beef, roasted almonds, onions, parsley (A, H, N, L)	
Moroccan Cigars veg.....	7,80
crispy filo pastry filled with spinach, onion, garlic, feta (A, N, G, L)	
Flaneur	9,80
red pointed peppers filled with organic minced beef, roasted almonds, cream cheese made from yoghurt with mint, garlic, za'atar, pomegranate syrup (N,A,G,L)	

SALAD

NIL Salad Bag	6,90
Tomatoes, cucumbers, onions, parsley, organic olive oil, leomon	
Fried Chicken Salad Bag	12,90
Baked chicken breast fillet, roasted sesame seeds, black cumin, cherry tomatoes, radishes, cucumbers, lettuce, rocket, organic olive oil, organic balsamic vinegar, cesar dressing, pita bread (A, N, C, D)	
Taboulé	7,50
finely chopped parsley salad, tomatoes, bulgur, lemon, olive oil (A)	
Burrata	16,90
Burrata, cherry tomato, basil, organic olive oil, sea salt flakes, organic balsamic vinegar, pita bread (A,G)	

PLANT BASED

Sweet potato in the oven	9,90
Crème fraîche, rocket, dijon mustard, organic balsamic vinegar, styrian pumpkin seed oil (G, M)	
Levantine Moussaaka	12,90
Eggplant, tomato sauce, onions, pepperoni, hummus, tahina, organic olive oil, pita bread (L,N,A)	
Vegetable Stew with Okra (L, N, A).....	14,90
tomato sauce, shallots, cherry tomato, pepperoni, coriander, garlic, organic olive oil, NIL rice (L) with slow-cooked veal.....+5,00	

Aubergine Rôtie	12,50
hummus, roasted eggplant, tomato chickpea sauce, pomegranate syrup (N)	
mit Feta (G)	+3,00
NIL Blume*	10,00
*cauliflower in the oven with organic olive oil & smoked sea salt flakes, vegan jalapeño mayo	

Falafel Plate	14,90
Egyptian fava bean balls, fresh herbs, roasted sesame seeds, eggplant, tahini, rocket, radishes, cherry tomatoes, organic olive oil, pita bread (A, N)	

MEAT BASED

Crushed Lamb-Beef (NIL Style).....	16,90
Grilled organic beef and lamb köfte, pimientos de padron, dill parsley, shallots, chimichuri, tahina & basmati rice (L)	
Moroccan Chicken Brochette	17,90
Hummus, grilled chicken fillet marinated in Persian saffron, lemon & organic olive oil, red, yellow and green peppers, cherry tomato, red onion, pita bread (A, N)	
Handmade Soleil Levant Kibbeh	16,90
hummus, fried bulgur balls filled with organic minced beef, roasted almonds, tahina, chimichuri, pita bread (L,A,H,N)	
Bio-Rind Shawarma	19,90
grilled organic beef, cherry tomatoes, red onions, parsley, basmati rice, hummus, tahini (L, N)	
Yeminite Hamshuka (NIL Style).....	15,90
NIL rice, organic minced beef, tahina, roasted almonds, pita bread (L,A,H,N) - optional hummus instead of rice	
Lamb Kebab	21,90
juicy lamb fillet, shallots, cherry tomatoes, NIL rice, chimichuri, tahina (N)	

SEA BASED

- Grilled wild caught prawns**.....26,90
wild prawns grilled in white wine, lemon parsley
marinade, baby rosemary potatoes, tahina, chimichurri
(B,N,G)
- Calamari fritti**.....18,90
fried calamari, cumin aioli coat, vegan jalapeño mayo,
lemon (R, A, G, C)

SIDES

- Crunchy Fries**..... 4,80
golden french fries
- Truffle fries**..... 6,50
mit Parmesan & Chili Mayo Dip (G,C)
- Grilled vegetables**..... 5,90
grilled vegetable variation: zucchini, eggplant, green
Pepperoni, cherry tomato, sea salt flakes
- NIL Rice**..... 4,50
Egyptian style basmati rice
- Baby rosemary potato**..... 5,90
grilled in rosemary and butter with sea salt flakes (G)
- Pimientos de Padron* con Tahini (N)** 5,80
mini Peppers, organic olive oil, sea salt flakes, tahina

*Pimientos de Padrón are small peppers that grow around the region Padrón in Galicia. The name denotes a typical regional dish prepared from it, which is now spread all over Spain.

EXTRAS

- Tahina (N)**..... 2,50
sesame paste, parsley, garlic, pepperoni, lemon,
organic olive oil
- Chimichurri***..... 2,50
Argentinian sauce: chopped parsley, dried thyme, oregano, laurel,
garlic, ají molido (dried pepperoni flakes), onions, salt & black pepper,
olive oil & vinegar
- Feta (G)**3,00
- Chili-Mayo**2,50
- Jalapeño-Mayo** vegan.....3,50
- Pita Bread (A)**2,00
- Homemade NIL Harissa**.....2,50
spicy, finely chopped chili peppers, organic olive oil,
fresh lemon
- pickled vegetable variation**.....4,80

SOUPS

- Cairo style organic red lentil soup**..... 6,90
lime, coriander, cumin, red chili, pita bread (A)

DESSERT

- Knafeh (vegan)**..... 6,50
A specialty of Levantine cuisine:
baked kadayif, roasted hazelnut coconut cinnamon
Filling, yoghurt ice cream, pistachios (A,H,G)
Origins: Turkey, Egypt, Lebanon, Greece, Armenia
(optional with mozzarella filling)
- NIL Cake**..... 5,50
Cinnamon semolina cake with roasted hazelnuts,
fine Belgian chocolate drops, brittle, sugar syrup
(A,H,G)
- NIL Banana Cake (Malak Style)**..... 5,90
chocolate, vanilla, cream, quark, fresh banana,
apricot jam
(optional with peanut sauce).....+ 0,50
(A,C,G) (E)

A cereals
B shellfish
C eggs
D fish
E peanut
F soy
G milk/lactose
H edibility
L celery
M mustard
N sesame
O sulfuredioxide/sulfite
P lupine
R mollusc

COCKTAILS

SIGNATURE

- Casablanca**11,50
Bombay Sapphire Gin, fresh lime juice,
sugar syrup, fresh mint
- Earl Grey Fizz**11,50
Earl Grey infused Bombay Sapphire Gin,
fresh lemon juice, sugar sirup, soda
- Cardamom Espresso Martini**11,50
42 Below Vodka, cinammon-sugar Sirup, homemade
cardamom coffee
- Cardamom Whiskey Sour**11,50
cardamom infused Bulleit Bourbon Whiskey , fresh
lemon juice, cardamom honey syrup
- Saffron Negroni**14,50
saffron infused Bombay Sapphire Gin,
red vermouth, Campari
- Bitter Sweet Symphony**13,50
fresh raspberries, 42 Below Vodka, fresh lemon juice,
fresh grapefruit, Saint Germain, simple syrup

COCKTAIL SHOTS

(ab 2 Shots)

- Porto Sour**4,00
port wine, fresh lemon juice, fresh orange juice,
sugar syrup
- Cardamom Espresso Martini**4,00
42 Below Vodka, cinammon-sugar Sirup, homemade
cardamom coffee
- Pornstar Martini**4,00
42 Below Vodka, fresh lime juice, homemade
cinnamon syrup, passion fruit

CLASSICS

- Americano**10,50
Campari, red vermouth, soda
- Negroni**11,50
Bombay Sapphire Gin, red vermouth, Campari
also served as Sbagliato
- Moscow Mule**10,50
42 Below Vodka, fresh lime juice, Schweppes
Ginger Beer, Angostura Bitters, cucumber
- Pornstar Martini**11,50
42 Below Vodka, fresh lime juice, homemade
cinnamon syrup, passion fruit
- Gin Fizz**11,50
Bombay Citron Pressé, fresh lemon juice,
sugar syrup, soda
- Porto Sour**11,50
port wine, fresh lemon juice, fresh orange juice,
sugar syrup
- Aperol Sour**11,50
Aperol, fresh lemon juice, fresh orange juice,
sugar syrup

- Vodka Wellness**10,50
42 Below Vodka, soda, fresh lemon juice, lemon
- Whiskey Sour**11,50
Bulleit Bourbon Whiskey, fresh lemon juice, sugar
- Old Fashioned**11,50
Bulleit Bourbon Whiskey, sugar, angostura bitters, orange bitters
- Margarita**.....11,50
Tequilla Altos Plata, fresh lime juice, Cointreau
- Daiquiri**.....11,50
Bacardi Rum, fresh lime juice, sugar
- Gin Basil Smash**.....11,50
Bombay Sapphire Gin, fresh lime juice, sugar, fresh
basil
- Ernest Hemingway**.....11,50
Rum, fresh grapefruit juice, fresh lime juice, Maraschino

WEIN / Champagne / Prosecco

WEISS/WHITE (O)			ROT/RED (O)			ROSÉ (O)		
	0,75l	1/8l		0,75l	1/8l		0,75l	1/8l
Grüner Veltliner HUNDSCHUPFEN Hagn	25,50	4,40	Blauer Zweigelt Cobenzl Bisamberg, 2017	26,00	4,50	Hampton Water Südfrankreich	40,00	5,20
Gemischter Satz DAC Bio Wieninger, Wien	30,00	5,20	Blaufränkisch Markowitsch, 2018	32,00	4,80	Miraval Frankreich - Côtes de Provence	45,00	
Riesling Hagn	29,00	4,90	Cuvée Wiener Trilogie Weingut Wieninger am Nußberg/Wien	25,50	4,20			
Sauvignon Blanc Mayer am Pfarrplatz 2021	26,50	4,50	Merlot Gartner, 2019	27,00	4,80			
Chardonnay Weingut Wieninger, Wien	27,50	5,30						
Champagner			Prosecco					
	0,75l			0,75l	0,1l			
Perrier-Jouët Grand Brut Frankreich / France	95,00		Casa Gheller Valdobbiadene / Venetien / Venetia	30,00	4,20			