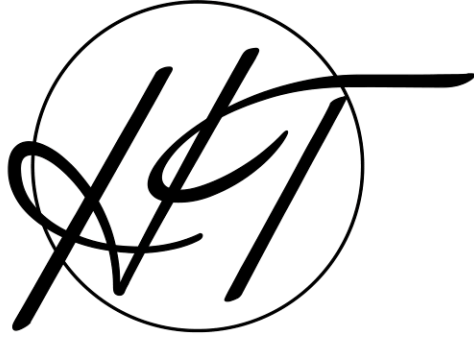




HOA THOA

SUSHI · GRILL · WOK

We warmly welcome you!

The HOA THOA restaurant is a family business that offers you a variety of dishes from the grill, from the smoker and from the Far Eastern cuisine. Selected fresh ingredients from the region are used. Discover our homemade specialties from Vietnam, Thailand and Japan, prepared for you by our passionate chefs with years of experience. Our attentive service team looks forward to serving you and providing you with an unforgettable culinary experience.

You can also rent our restaurant for a private party or catering at your home. Just contact us for this purpose. We will be happy to advise you.

Visit us also on our website:

www.hoathoa.de

For reservations you can reach us at the following telephone number:

089 - 12020596

Or under the following e-mail address:

HoaThoa2018@gmail.com

Opening hours:

Mon.: Rest day

Thu. – Fri.: 11:30 – 15:00 und 17:30 – 23:00

Sat., Son., Holiday: 17:30 – 23:00

Kitchen: Lunch until 14:30 & dinner until 22:00

With your self-collection you receive a small dessert from us (per main course)
on the house (except lunch offers).

We are happy about positive reviews on Google and TripAdvisor.

Hoa Thoa's Sushi

(served with pickled ginger, wasabi and soy sauce⁶)

Nigiri

(one ingredient served on oval rice balls with fresh wasabi - 1 piece each)

N1	Maguro – yellow fin tuna fillet ³	3,80
N2	Sake – salmon fillet ³	3,50
N3	Surimi – crab meat ^{3,4}	3,50
N4	Unagi – grilled eel ³	3,80
N5	Ebi – freshwater prawn, cooked ⁴	3,50
N6	Tako – octopus from the master ⁵	3,50
N7	Tobiko – flying fish caviar ³	3,80
N8	Ikura – salmon caviar ³	4,50
N9	Aburi Sake – flambéed salmon, caviar ³	4,00
N10	Aburi Maguro – flambéed tuna, caviar ³	4,30



Nigiri



Sashimi

Sashimi

(thin slices of fresh, raw fish, served on a radish and seaweed salad;
on request also as flambéed sashimi)

A1	Maguro Sashimi – 5 slices of tuna fillet ³	17,50
A2	Sake Sashimi – 5 slices of salmon ³	16,50
A3	Sashimi Mix – 3 slices each of tuna fillet and salmon ³	17,50

Hoa Thoa's Sushi

(served with pickled ginger, wasabi and soy sauce⁶)

Hoso - Maki

(classic sushi roll - cut into 6 pieces)

H1	Tekka Maki - yellow fin tuna fillet ³	8,00
H2	Sake Maki - salmon fillet ³	7,50
H3	Tuna Tatar Maki - spicy tuna tartare, spring onions, tobiko ³	8,00
H4	Unagi Maki - grilled river eel, spring onions, sesame seeds ³	8,00
H5	Sake Tatar Maki - spicy salmon tartare, spring onions, tobiko ³	7,50
H6	Ebi Fry Maki - tempura shrimp ^{1,4}	7,50
H7	Surimi Maki - crab meat ^{3,4}	7,00
H8	Avo Maki - avocado, sesame	6,00
H9	Kappa Maki - cucumber, sesame	5,50
H10	Mango Maki - fresh mango, cream cheese ⁹	6,00



Hoso - Maki



Crunchy Roll

Crunchy Rolls^{1,2,9}

(Baked in a panko coating with unagi sauce and spicy mayonnaise - cut into 6 pieces)

B1	Vegi - avocado, cucumber, mango, cream cheese	8,50
B2	Dragon - tempura shrimp, avocado, mango, cream cheese ⁴	9,50
B3	Seafood - salmon, tuna, crab meat, avocado, cream cheese ^{3,4}	9,90
B4	Duck - duck, avo, cucumber, mango, spring onions, cream cheese	9,50
B5	Chicken - chicken tempura, avocado, cucumber, cream cheese	9,50
B6	Salmon - salmon, avocado, cream cheese ³	9,50

Sushi Sets

(served with pickled ginger, wasabi and soy sauce⁶)



Set 1 (vegetarian) ^{1,2,9} 18,50
20 Makis:
6 Crunchy Vegi, 6 Avo Maki, 8 Kappa Phila



Set 2 ^{1,2,3,4,9} 21,50
2 Nigiris: 1 Salmon, 1 Tuna
12 Makis: 6 Crunchy Dragon,
3 Sake Maki, 3 Tekka Maki



Set 3 ^{1,2,3,4,9} 23,50
3 Nigiris: 1 Salmon, 1 Tuna, 1 Shrimp
14 Makis: 4 Mexican, 4 California,
6 Crunchy Seafood



Set 4 ^{1,2,3,9} 23,50
3 Salmon Nigiris
14 Makis: 4 Alaska, 4 Spicy Sake,
6 Crunchy Salmon



Set 5 ^{1,2,3,4,9} 21,50
22 Makis:
4 California, 4 Mexican, 4 Alaska,
4 Tekkakyu, 3 Avo Maki, 3 Kappa Maki



Set 6 (for 2 persons) ^{1,2,3,4,9} 59,00
4 Sashimis on seaweed and radish salad :
2 Salmon, 2 Tuna
6 Nigiris: 2 Salmon, 2 Tuna, 2 Shrimp
26 Makis: 6 Sake Maki, 6 Tekka Maki,
6 Crunchy Dragon, 8 California

Hoa Thoa's Sushi

(served with pickled ginger, wasabi and soy sauce⁶)

Ura - Maki

(Inside-out roll with sesame seeds - cut into 8 pieces)

U1	Avo Phila - avocado, cream cheese ⁹	8,00
U2	Kappa Phila - cucumber, cream cheese ⁹	7,50
U3	Vegan - avocado, mango, cucumber, seaweed salad	8,50
U4	California - crab meat, avocado, cucumber, tobiko, spicy mayo ^{2,3,4}	9,00
U5	Alaska - salmon, avocado, tobiko ³	9,00
U6	Philadelphia - salmon, avocado, cream cheese ^{3,9}	9,50
U7	Spicy Tuna - spicy tuna tartare, cucumber, tobiko ³	9,90
U8	Spicy Sake - spicy salmon tartare, avocado, tobiko ³	9,50
U9	Mexican - tempura prawn, avocado, cream cheese ^{1,4,9}	9,50
U10	Salmon Teriyaki - grilled salmon, avocado, mango ³	9,00
U11	Anago - grilled eel, cucumber, avocado ³	9,90



Ura - Maki



Special Roll

Special Rolls

(with caviar and fresh wasabi on top - cut into 8 pieces)

T1	ebi tempura, avocado, cream cheese / flambéed sake on top ^{1,3,4,9}	15,90
T2	crab meat, cucumber, avocado, mayo / tuna, ebi, sake on top ^{2,3,4}	15,90
T3	ebi tempura, avocado, cream cheese / tuna tartare on Top ^{2,3}	16,50
T4	salmon, avocado, cream cheese / Salmon tartare on top ^{3,4}	15,90
T5	grilled salmon, avocado, crab meat, mayo / shrimp on top ^{1,3,4}	15,90

Soups

1. Wan Tan Soup ⁵

Clear chicken broth with wan-tan pockets filled with chicken and shrimps
with vegetables, mushrooms and spring onions

8,00

2. Tom Yum Gung ^{3,4}

Spicy, zesty hot and sour soup with black tiger shrimp, lemongrass,
galanga, cherry tomatoes and mushrooms

9,00

3. Tom Kha Gai ^{3,4}

Thai coconut soup with chicken, lemongrass, galanga and mushrooms

8,00

Small Starters & Sides

90. Edamame	6,00	94. Portion Fries	4,00
91. Seaweed salad	7,50	95. Portion Jasmin rice	3,00
92. Mixed salad	5,50	96. Portion Egg rice	7,50
93. Krupuk (Crab chips)	4,50	97. Extra Sauce	2,50

 = Slightly spicy

 = hot

 = very hot

If you like it spicy, you can order any dish with the desired degree of spiciness
on request.

Salads

4. Goi Cuon – Summer rolls ^{3,4,6,8,b}

Rice paper sheets stuffed with fresh herbs, rice noodles, shrimp, grilled chicken, eggs, cucumbers, bell peppers, and lettuce (vegetarian if desired)

8,50

5. Salad Mien ^{3,4,7}

Lukewarm glass noodle salad with black tiger prawns, cherry tomatoes, onions, celery, bell peppers, cucumbers and herbs in lime chili garlic marinade

10,50

6. Salad Bo ^{3,7,8}

Lukewarm beef salad with cucumbers, celery, cherry tomatoes, bell peppers, herbs, bean sprouts, peanuts and onions Vietnamese style

10,50

7. Mango-Salad ^{1,3}

With carrots, red onions, spring onions, herbs, roasted onions and peanuts in a refined homemade dressing, served with crab chips

9,50

8. Papaya-Salad ^{3,4}

With cherry tomatoes, carrots, young beans, peanuts and european grass in refined lime- chili garlic dressing, served with crab chips

9,50

9. Spicy Salmon-Avo-Tatar ³

Spicy dressed salmon tatar with avocado, sesame seeds, fish roe, spring onions on seaweed salad, served with crab chips

13,50

Warm Starters

20. Cha Gio Chay^{1,6}

3 pieces homemade spring rolls with glass noodles, morels, water chestnuts, spring onions and vegetables, served with sweet chili sauce
7,50

21. Nem^{2,3}

3 pieces homemade spring rolls in rice paper with pork, eggs, morels, glass noodles, vegetables and spring onions, served with refined chili garlic fish sauce
8,50

22. Satay Gai^{8,b}

5 pieces spicy chicken skewers marinated with different herbs in curry coconut milk sauce served with peanut sauce
8,50

23. Ebi Fry^{1,4}

5 pieces of Japanese shrimp baked crispy in a panko shell, served with sweet chili sauce
9,50

24. Spicy Chicken Wings^{1,2,6,b}

5 pieces light spicy baked chicken wings with homemade sweet chili sauce
8,00

25. Mixed plate (starting at 2 persons)^{1,2,3,4,6,8,b}

A combination of Cha Gio Chay, Nem, Satay Gai, Ebi Fry, Chicken Wings and Glass Noodle Salad, served with a variety of homemade sauces
13,50 per person

Grill & Smoker

Enjoy our grilled meat and fish specialties with Asian accents
and a fine touch of smoke

30. Vit Sot Me ³

Grilled Barbarie duck breast on wok vegetables with onions and peppers
in a light sweet and sour tamarind sauce served with jasmine rice
23,50

31. Steak & Egg ²

Grilled Angus rump steak from Argentina (tender and low-fat) on roasted peppers,
zucchini, onions and mushrooms, served with chips and fried egg
25,50

32. Bo Nuong Tieu ^{6,9}

Juicy, tender, Angus roast beef from Argentina from the grill, cut into strips, on wok
vegetables with young green pepper in chili garlic sauce, served with jasmine rice
23,50

33. Surf & Turf ^{4,6}

Grilled Angus roast beef from Argentina and black tiger prawns on a skewer,
on wok vegetables in a fine soy oyster sauce, served with jasmine rice
26,50

34. Lachssteak Teriyaki ^{3,5,6}

Norwegian grilled salmon steak on wok vegetables in a fine teriyaki sauce,
served with jasmine rice
22,50

- We are always at your disposal for any change requests! -

Wok specialties

(served with jasmine rice)

40. Ga Xao Hat Dieu ^{5,6}

Chicken fillet strips with various vegetables, bell peppers, spring onions and cashew nuts in fine chili garlic sauce
17,90

41. Ga Sot Dau Phong ^{1,2,8,9,b}

Crispy tonkatsu chicken on wok vegetables with peanut coconut milk sauce
18,50

42. Bo Chu Chi Tieu ^{3,6}

Beef tenderloin strips with young green pepper, bell pepper, zucchini, mushroom, bamboo shoots, baby corn, beans and Thai basil in a curry paste sauce
19,90

43. Bo Xao Hung Que ^{3,6}

Beef tenderloin strips with various vegetables, bamboo shoots, mushrooms, onions and Thai basil
19,90

44. Vit Chua Ngot ^{1,6}

Crispy duck on vegetables, peppers and fresh pineapple in sweet and sour sauce
20,50

45. Vit Rau Xao ^{1,3,6}

Crispy baked duck on various vegetables in soy oyster sauce
20,50

46. Xao Thap Cam ^{3,4}

Fried black tiger prawns, chicken and beef sirloin strips with various vegetables, peppers and spring onions in black bean sauce
20,50

Wok specialties

(served with jasmine rice)

47. Tom Sa Ot ^{4,5,6}

Fried black tiger prawns with lemongrass, peppers, onions and various vegetables in chili garlic sauce
21,50

48. Hai San - Seafood ^{3,4,5,6,7}

Fried redfish fillet cubes, cuttlefish and black tiger prawns with celery, peppers, mushrooms, onions, dill and peppers in a fine soy oyster sauce
21,50

49. Rau Xao Tofu ⁶

Crispy vegetables from the wok with baked tofu, mushrooms, peppers, bamboo shoots and spring onions in a fine teriyaki sauce
17,50

Red Thai-Curry

(served with jasmine rice)

with various vegetables, bamboo shoots, fresh pineapple, cherry tomatoes, Thai basil, peppers, carrots and coconut milk. Optionally with:

50. Baked Duck ¹	20,50
51. Chicken Fillet Strips	18,50
52. Black Tiger Shrimp ⁴	21,50
53. Beef Strips	19,90
54. Vegetables and Tofu	17,50 
55. Grilled salmon	22,50

Noodles Special

60. Pho Bo ³

Vietnam's most famous rice ribbon noodle soup, freshly prepared in our house according to an old family recipe with beef, spring onions, bean sprouts and herbs
17,50

Bun

Lukewarm fine rice noodle bowl with salad, fresh herbs, peanuts and fried onions,
served with a refined chili garlic fish sauce (vegetarian on request)

61. Bun Nem - La Lot ^{1,3,5,8} 20,50

with Spring rolls with meat and marinated beef in wild pepper leaves

62. Bun Cha Ca ^{1,3,5,8} 20,50

with crispy spring rolls, fried redfish fillet cubes and dill

63. Bun Thap Cam ^{1,2,3,5,8} 20,50

with Vietnamese spring rolls and fried beef tenderloin strips

My Xao ^{1,2,6}

Fried egg noodles with various vegetables, eggs, bean sprouts and onions.

Optionally with:

64. Baked Duck: 20,50 / 65. Crispy Chicken: 18,90

Pad-Thai ^{2,3,6,8}

Fried rice noodles with eggs, tofu, bean sprouts, carrots, peppers and spring onions
in a light sweet and sour tamarind sauce. Optionally with:

66. Shrimps⁴: 21,50 / 67. Chicken breast: 18,50 / 68. Vegetarian: 17,50

Banh Canh ^{1,3,6}

Fried thick wheat noodles with vegetables, spring onions, bean sprouts and peppers
in a fine soy oyster sauce. Optionally with:

69. Beef: 19,90 / 70. Crispy Chicken: 18,90

Dessert

80. Homemade chocolate cake with mango ice cream ^{1,2,9}	8,50
81. Lemongras Crème brûlée ^{2,9}	8,00
82. Choco mousse with fruit ragout and coconut ice cream ^{9,b}	8,50
83. Mango mousse with fruit ragout and coconut ice cream ^{9,b}	8,50
84. Mochi (ice cream filling inside) with fruit ragout ⁹	7,50
Two Mochis of your choice: mango, coconut or strawberry cheesecake	
85. Fresh mango with lukewarm coconut sticky rice	8,50
86. Baked banana with honey and vanilla ice cream ^{1,9}	8,00
87. Mixed ice cream (three scoops of your choice) ⁹	7,50
vanilla, chocolate, strawberry, mango, pistachio, coconut	

For dessert we recommend a glass of sweet sherry or plum wine

For the protection of the environment we charge a fee of 0,50 Euro per packaging part, which is used for taking away food leftovers.

1 Cereals containing gluten 2 Eggs 3 Fish 4 Crustaceans 5 Molluscs 6 Soy 7 Celery 8 Peanuts 9 Milk and lactose a Flavor enhancer b Preservatives c Antioxidant d Colorant e Sweetener f Caffeinated g Containing quinine

Aperitif & Longdrinks

Hugo ^{b,c} Mint, elderberry syrup, lime, prosecco	8,50	Whiskey Coke ^{d,f} Coke, Jack Daniel's Whiskey	8,50
Aperol Spritz Prosecco, Aperol, soda, orange	8,50	Cuba Libre ^{d,f} Coke, white rum, lime	8,50
Lillet Wild Berry Lillet Blanc, wild berry, berries	8,50	Lillet Vive Lillet Blanc, Tonic Water, strawberry, mint, cucumber	8,50
H. T. Bowle Prosecco, elderberry syrup, soda, pink grapefruit, fruit	8,50	Vodka Bitter Lemon ^g	8,50
Campari Soda ^d	7,90	Gordon's Gin Tonic ^g	8,50
Campari Orange ^d	8,50	Hendricks Gin Tonic ^g	11,50

Prosecco, Crémant & Champagner

Prosecco di Valdobbiadene	0,1l	6,50
	0,75l (Bottle)	35,00
Crémant Bouvet Rosé Excellence Brut	0,1l	8,50
	0,75l (Bottle)	39,00
Hubert de Gertale Brut Tradition	0,75l (Bottle)	75,00
Veuve Cliquot Brut	0,75l (Bottle)	79,00
Ruinart Brut Rosé	0,75l (Bottle)	119,00

Open Wines White

Grauer Burgunder - Germany Ihringer Fohrenberg	0,1l	5,00	0,2l	8,50
Grüner Veltliner - Austria Heuriger - „Lössterrassen“	0,1l	4,50	0,2l	8,00
Lugana Valmarone - Italy	0,1l	5,00	0,2l	8,50
Chardonnay - France Aimery Caves du Sieur d'Arques	0,1l	4,50	0,2l	8,00
Wine spritzer white, rose or red	0,2l	5,00	0,4l	9,00

Open Wines Red

Blauer Zweigelt - Austria Lössterrassen	0,1l	4,50	0,2l	8,00
Merlot - France Aimery Caves du Sieur d'Arques	0,1l	4,50	0,2l	8,00
Primitivo - Italy Doppio Passo Salento	0,1l	5,00	0,2l	8,50

Open Wines Rosé

Domaine de Millet rosé - Frankreich Côtes de Gascogne	0,1l	5,00	0,2l	8,50
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Bottled wines white

Rhein- hessen	Grauer Burgunder Weingut Rudolf Geil Quality wine, dry, fruity	0,75l	37,00
Baden	Weißburgunder SL Alexander Laible QbA, dry, mirabelle plums, quince, lemon	0,75l	43,00
Rheingau	Riesling Weingut Robert Weil VDP Estate wine, dry, fruity	0,75l	42,00
Italy	Lugana Cà dei Frati DOC, dry, fine spicy, apricots, almonds	0,75l	39,00
France	Sancerre „Cuvée Genèse“ Jean-Max Roger A.O.P. dry, fruity	0,75l	45,00
France	Chardonnay „Grand Ardèche“ Maison Louis Latour I.G.P. dry, fruity, vanilla note	0,75l	39,00
Austria	Sauvignon Blanc Wengut Tement Berghausen Quality wine, dry, pear note, elderberry	0,75l	43,00
Austria	Grüner Veltliner „Fass 4“ Bernhard Ott, Wagram Quality wine, fruity, elegant, peppery	0,75l	45,00

Bottled wines Rosé

France	Sancerre „Cuvée La Grange Dimière“ Jean-Max Roger A.O.P. dry, raspberry, white roses	0,75l	46,00
Austria	„Lust & Laune“ Weingut Zull Quality wine, dry, fresh red fruits	0,75l	33,00

Bottled wines Red

Pfalz	Ursprung (Cabernet Sauvignon/Merlot) Weingut Markus Schneider Quality wine, dry, velvety, soft, cherry, currant, plum jam	0,75l	35,00
Italy	Vino Nobile di Montepulciano Azienda Agricola Poliziano D.O.P. dry, blackberry, licorice, cherry	0,75l	48,00
France	Châteauneuf-du-Pape Domaine du Vieux Lazaret A.O.P. dry, full-bodied, berries	0,75l	56,00
Spain	Rioja Reserva Bodegas Muga D.O.P. dry, fruity, wild berries	0,75l	46,00

- Our service is at your disposal for any questions about the vintages! -

Beers

Hofbräu draftbeer	0,3l	3,70	0,5l	4,60
Draftbeer with lemonade ¹	0,3l	3,70	0,5l	4,60
Russ'n / Cola-Wheat ^{1,de,f}	0,3l	3,70	0,5l	4,60
Beck's Pils ¹	0,33l	4,30		

Hofbräu bottled beer:

White draftbeer ¹			0,5l	4,70
Dark beer, dark wheat beer ¹			0,5l	4,70
Non-alcoholic draftbeer / wheat beer, light wheat beer ¹			0,5l	4,70

Asian beers:

Singha Bier (Thailand)	0,33l	5,30		
Kirin Bier / Asahi Bier (Japan)	0,33l	5,30		

Softdrinks & Water

Fruit Juice spritzer *	0,25l	3,20	0,33l	3,90
Fruit juice *	0,25l	3,50	0,33l	4,50

* (Mango, passion fruit, lychee, guava, currant, apple, pineapple, orange)

Cola / Cola-Light / Cola Zero ^{de,f}	0,25l	3,20	0,33l	3,90
Lemonade / Fanta / Cola Mix	0,25l	3,20	0,33l	3,90

Bitter Lemon / Tonic Water / Ginger-Ale ^g			0,25l	3,50
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Soda water	0,25l	2,50	0,33l	3,00
Plose Gourmet Mineral water			(Bottle) 0,75l	7,30
Plose Gourmet Naturele			(Bottle) 0,75l	7,30

Spirits & Bitter (2cl)

Obstler ^d	3,50	Lantenhammer Mirabellen	5,50
Kirschwasser ^d	4,00	Lantenhammer Sauerkirsch	5,50
Williams Birne ^d	4,00	Jägermeister ^d	4,00
Himbeergeist ^d	4,00	Fernet Branca ^d	4,00
Hazelnut	4,00	Avena ^d (3cl)	5,00
Grappa ^d	4,50	Ramazotti ^d (3cl)	5,00

Whisky, Cognac & Vodka (2cl)

Chivas Regal Scotch	5,50	Absolut Vodka	4,50
J. W. Black Label ^d	5,00	Moskovskaya Vodka	4,50
Remy Martin VSOP	5,50	Grey Goose Vodka	5,50
Hennessy XO	12,50	Beluga Vodka	5,50

Asian spirits (2cl)

Bambus-Schnaps ^d	4,50	Rose petal brandy	4,50
Reis-Schnaps ^d	4,00	Mekhong (Thai-Whisky) ^d	4,50
Sake (jap. Rice wine) (5cl)	4,50	Plum wine (5cl)	3,50
warm		warm or cold	

Cocktails

Pisco Tonto	9,50	Caipirinha	9,50
Pisco, lime, orange, cane sugar, ginger ale		Cachaça, Lime, cane sugar, ginger ale	
Mai Tai	9,50	Mojito	9,50
Brown Rum, Triple Sec, Almond Syrup, Lime, Pineapple Juice		White rum, mint, lime, cane sugar	
Lemongras	9,50	Strawberry Daiquiri	9,50
Vodka, lime, lemongrass, cane sugar, lemon leaf		White rum, strawberry, strawberry syrup, lemon juice	
Singapur Sling ^d	9,50	Pina Colada ^{9,b}	9,50
Gin, cherry brandy, angostura pineapple juice, grenadine		White rum, brown rum, coconut cream, pineapple juice	
Planter's Punch ^d	9,50	Whisky Sour	9,50
White rum, brown rum, pineapple juice, orange / mango / passion fruit juice, apricot brandy, grenadine		Jim Beam whisky, lemon juice, sugar syrup, orange	
Zombie ^d (strong)	12,50	Bahama Mama ^{d,f}	9,50
White rum, brown rum, apricot brandy, pineapple juice, mango juice, passion fruit juice, grenadine		Brown rum, Kahlúa, Malibu, pineapple juice, lemon juice, coconut cream	
Sex on the beach	9,50	Blue Hawai ^{9,b}	9,50
Vodka, peach liqueur, cranberry, orange juice, lemon juice		White rum, Blue Curacao, cream, coconut cream, pineapple juice	

Non-alcoholic Cocktails

Virgin Strawberry ^d	8,00	Siam ^b	8,00
Strawberry, strawberry syrup, lemon juice		Banana, passion fruit juice, orange juice, coconut cream	
Fruit Punch ^d	8,00	Virgin Mojito ^g	8,00
Mango juice, pineapple juice, orange juice, passion fruit juice, grenadine		Lime, mint, cane sugar, ginger ale	
Mangolasi ^{9,b}	8,00	Coco Kiss ^{9,b}	8,00
Mango, yogurt, honey, lemon juice		Pineapple juice, cream, coconut milk, grenadine	
Passion Fruit Mojito	8,00	Berries Bowl	8,00
Passion fruit nectar, soda, mint, lime, fresh passion fruit		Berry mix, soda, mint, berry nectar, lime	

Kaffee & Tee

Espresso ^f	2,90	Espresso Doppio ^f	4,30
Espresso Macchiato ^{9, f}	3,10	Cappuccino ^{9, f}	3,50
Cup of coffee ^f	3,10	Coffee with milk ^{9, f}	4,30
Latte Macchiato ^{9, f}	4,30	Hot chocolate ⁹	4,30
Cup of tea	3,80	Fresh ginger lemongrass tea with honey, lime	4,30
Green, Jasmine, Black, Herbs, Peppermint, Fruits			

- All prices in Euro including VAT -