



1

CHILIS

with meat

species-appropriate husbandry

Bambule Chili (el classico) 9,00/12,00

Minced beef & pork, bacon cubes, black beans, corn, red bell pepper, tomatoes, dark chocolate.

Indonesian Saté Chili 9,50/12,50

Minced beef marinated with homemade saté sauce, lemongrass, carrots, bamboo spoons, coconut milk → fresh cilantro on top

vegan

Sweet potato Chili 8,50/11,50

Sweet potatoes, black beans, bell pepper, dried caramelized tomatoes, corn, chipotle chilis, cocoa.

Lebanese Dates & lentils Chili 8,50/11,50

Chick peas, red lentils, dates, lemon potatoes shawarma style, bell pepper, tomatoes, tahina.

Chili of the week Tris Di Chili

look @ our boards

3 Chilis of your choice 14,50

Alternating: every 2 weeks from another part of the world



2

Sides

pair of Nachos included

Couscous standard +0,00

Bio Rice from Italy (glutenfree) +2,00

Kinoa from the rhineland (glutenfree) +2,50

Extra Nachos one portion extra (glutenfree) +3,50



3

Sour Cream?

Sour Cream standard +0,00

Oat cream vegan sour cream +0,00

2x Sour Cream +1,00

Without Sour Cream +0,00



4

Hotness

We'll heat things up with homemade habanero salsa - if you like.

1. mild
2. slightly spicy
3. spicy
4. hot

TOPPINGS

Chimimole Argentinian Guacamole 2,50

veg. Chimimole vegan Argentinian Guacamole 2,50

Pink-Habanero Onions pickled hot onions 2,50

Jalapenos 1,00

ALLERGENE

You are welcome to check our allergen list - or just ask us.