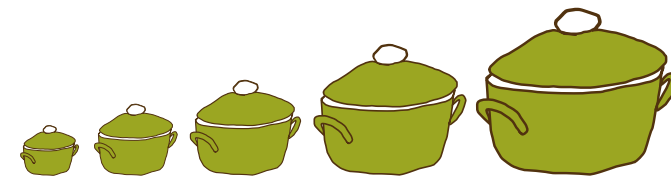




WESTPOL

CAFÉ BAR RESTAURANT

Menu



Soups

- Lentil Soup** ^{A, L} € 4,50
Red lentil soup in the Turkish style
- Pumpkin - Ginger - Soup** ^{G, L, O} € 4,50

Starters

- Hummus** ^{A, N} € 5,50
Chick pea puree with pita
- Falafel with Hummus** ^{A, L, N} € 7,90
Chick pea rissole with hummus and pita
- Babaganoush** ^{A, C, N} € 6,50
Aubergine puree with pita
- Oriental Starter Plate** ^{A, C, G, H, N} € 12,90
Hummus, falafel, couscous salad, sigarabörek, babaganoush, haydari (herb-feta-yogurt-creme), shakshuka, feta cheese, olives, pita

Main Dishes

...from the Levante

- Oriental Lamb Stew** ^{A, L} € 13,90
with chick peas and dates served with couscous
- Levante Chicken Shishs** ^{G, L} € 14,90
served with rice, tsatsiki, shopska salad and vegetables
- Damascuskebab with Pistacios** ^{A, G, H, L} € 14,90
Minced shishs served with rice, vegetables and red cabbage salad
- Salmon Filet Grilled** ^{D, G, H, L} € 16,90
served with almond broccoli and rosemary potatoes
- Moussaka with Beef Minced Meat** ^{A, C, G, L} € 11,90
served with haydari and rice
- Chicken Gyros** ^{A, C, G, L, O} € 13,90
served with tsatsiki, rice, shopska salad and red cabbage



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Öffnungszeiten: Mo - Fr 11:00 – 23:00 Uhr



Sa 09:00 - 23:00 Uhr, So u. Fei 09:00 - 22:00 Uhr

...in the Autumn



-  **Autumn Risotto** ^{G, H, L, O}
green spelt - risotto with porcini, roasted cashews and parmesan € 13,90
-  **Couscous with grilled goat cheese** ^{A, G, L, H}
on Hokkaido pumpkin slices and baby spinach topped with pine and pomegranate seeds € 12,90
-  **Pumpkin-Ravioli with Porcini** ^{A, C, G, L}
Ravioli filled with pumpkin served in a porcini cream gray € 13,90
-  **Oriental Shawarma with Sweet Potatoe Fries** ^{A, N}
Falafel, aubergine salad, sumach - onions, beetroot hummus served in a dürüm € 11,90
-  **Autumn Curry** ^L
with sweet potatoes, pumpkin and red lentils served with rice € 11,90



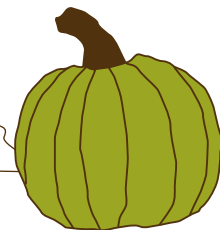
Salads in the Autumn

-  **Autumn Salad** ^{A, G, H, L, M, O}
Feta cheese coated and fried with pumpkin seed on leaf lettuce with rye bread croutons and free range egg (Pumpkinseedoil-Dressing) € 10,50
- Tavuk Salad** ^{G, H, L, O} € 10,90
Grilled chicken breast with radish, parmesan, onion, almonds and green olives on leaf lettuce (Pomegranate-Dressing)
-  **Salad Avocado** ^{A, C, G, O} € 10,50
Crispy breaded slices of avocado, feta cheese, corn and kidney beans on leaf lettuce (Chili-Lime-Dressing)
-  **Beluga Salad** ^{G, H, M, O} € 10,50
Beluga lentils on leaf lettuce with fried halloumi, fresh khaki and roasted walnuts (Honey-Lemon-Dressing)




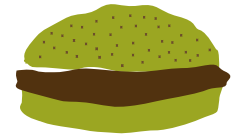
Declaration of Dishes:  vegetarian  vegan

All given prices are in Euro and include taxes.

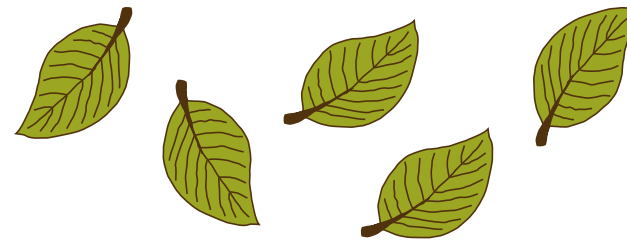


Burger




- Cheeseburger with BBO-Sauce** ^{A, C, F, G, N} € 13,90
100% beef patty(200g), Cheddar, sour cream, lettuce, red onions, gherkins, tomatoe
-  **Halloumistek Burger with Tzatziki** ^{A, C, G, N} € 13,90
Grilled Halloumi, tomatoe, onions, baby spinach, green olives, aubergine dip
- Bacon 'n Egg Burger with Avocadosalsa** ^{A, C, F, G, N} € 14,90
100% beef patty (200g), sour cream, speck, lettuce, onions, tomatoe, organic free range fried egg



Each burger is served with a portion of steak fries. On request with sweet potatoe fries (+ € 1,50).



Desserts in the Autumn

-  **Marzipan Mousse** ^{A, C, G} € 4,50
with carmel-cinnamon-apples
-  **Sütlac - Rice Pudding from the Levante** ^{G, H} € 4,90
with homemade nut granola and fig sauce
-  **Brownie Coated with Vanilla Ice Cream** ^{A, G, C, H} € 5,90
Hot moist chocolate cake coated with chocolate sauce served with vanilla ice on strawberry sauce

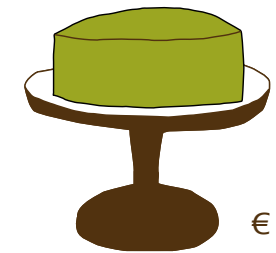


Table of Allergenes

A Contains Gluten, B Crustaceans, C Eggs, D Fish (besides fish gelatine), E Peanuts, F Soja (-beans), G Milk (including Lactose), H Edible Nuts, L Celery, M Mustard, N Sesame-Seeds, O Sulphur Dioxide, P Lupins, R Molluscs such as snails, mussels or squid