
MENU

Hatari the
corner
cafe restaurant bar

MENU OF THE DAY

SMOOTHIES:

„i love pink“ 0,4 l 5,20
raspberry, strawberry,
banana, beetroot, açai berry

„get your greens“ 0,4 l 5,20
pineapple, banana, salad,
spinach, mint, wheatgras

HOMEMADE LEMONADES:

raspberry, lemon, fresh mint 0,4 l 4,20

strawberry-rhubarb 0,4 l 4,20

10 - 15 h

BREAKFAST:

(we only use eggs from the organic farm osterheide)

„sweet“	6,20
rosemary-ricotta cheese, homemade jam, nutella & honey, croissant, roll & farmers bread	
„mixed“	7,70
air-dried italian country ham, spicy italian salami, cooked ham, manchego & emmental cheese, homemade jam, roll, whole grain & farmers bread	
„veggie“	7,60
tomato-avocado smash, rosemary-ricotta cheese, manchego & emmental cheese, homemade jam, roll, whole grain & farmers bread	
„vegan“	7,90
sweet chili smoked tofu, tomato-avocado smash, homemade beetroot-horseradish spread, homemade jam, roll, whole grain & farmers bread	

„the brunch“	15,50 / for 2 Pers. 24,-
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	

EGG DISHES:

(2 poached eggs on roasted farmers bread, lite hollandaise sauce & small salad)

„egg benedict“	7,90
cooked ham, spinach, tomato	
„egg royale“	8,60
smoked salmon, spinach, tomato	
„egg florentine“	7,70
spinach, tomato, sundried tomatoes	

BREAKFAST EXTRAS:

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

10 - 17 h

BREAKY DAY STACKS:

(roasted farmers bread,
piled high)

„avocadostack“ 7,30

avocado smash, poached egg,
sundried & fresh tomatoes,
lettuce with maple-lime-
dressing

„veganstack“ 8,20

sweet chili smoked tofu,
sesame spinach, avocado
smash, fresh tomato,
sundried tomato, lettuce
with maple-lime-dressing

„salmonstack“ 9,60

smoked salmon, wakame
cucumber salad, poached
egg, avocado smash, tomato,
lettuce with maple-lime-
dressing

„pulled pork stack“ 9,60

organic bbq pulled pork,
caramelized onions, red
wine jam, tomato, lettuce
with maple-lime-dressing

LEBANESE BREAD ROLL:

(thin arabian bread,
filled and grilled)

„beirut fusion“ 6,90

hummus, mango-chutney,
avocado, babycorn, tomato,
chili-oil, lettuce

„tex mex“ 7,60

sour creme, chipotle salsa,
organic bbq pulled pork,
avocado, red french wild rice,
red beans, tomato, chili-oil ,
lettuce

- served with a little salad plus 2,-

12 - 17 h

SWEETS:

chocolate lava cake with vanilla ice & plum compote	4,90
new york cheesecake with blueberry ragout	4,50
ben & jerry`s icecream (various sorts, 150 ml)	3,50

DAILY SALADS:

„little“ small mixed salad, balsamico-dressing	4,90
„caesar`s salad“ fresh romaine salad, parmesan cheese, crispy bacon chips, crunchy croutons, caesar`s-dressing	8,90
- no bacon	8,50
„big“ big mixed salad with balsamico-dressing	8,-
- with greek cheese, capers & olives	9,-
- mit tuna & red onions	9,-

HEALTHY BOWLS:

„east asia bowl“ red french wild rice with tahin-orange-ginger sauce, wakame-cucumber salad, sweet chili smoked tofu, sweet & sour pumpkin, sesame spinach, broccoli, marinated lettuce, carrot & zucchini-noodles, cherry tomatoes (vegan)	8,80
„california bowl“ red french wild rice with peanut-lemon-sauce, tomato-avocado smash, fried mushrooms, rosemary- potatoes, sesame spinach, beetroot, goji berries, marinated lettuce, carrot & zucchini-noodles, cherry tomatoes (vegan)	8,80
„mexico bowl“ red french wild rice with organic bbq pulled pork, chipotle-salsa, grained cheddar, marinated lettuce, tortilla chips, tomato avocado smash, red onions, kidney beans, sour cream	9,50

EVENING MENU

17 h

STARTERS:

„goat“	7,10
gratinated goat cheese on marinated rocket salad, sweet & sour pumpkin, caramelized apple	
small mixed salad, balsamico-dressing	5,80

MAIN COURSES:

„goat big“	10,70
gratinated goat cheese on marinated rocket salad, sweet & sour pumpkin, caramelized apple	

SALADS:

big mixed salad, balsamico-dressing	10,20
- with greek cheese & olives	11,20
- with tuna, capers & red onions	11,20
- with grilled beef slices	12,10
„caesar's salad“	11,-
fresh romaine lettuce, parmesan cheese, crispy bacon chips, crunchy crou- tons, caesar's dressing	
- no bacon	10,50

HEALTHY EVENING BOWLS:

„east asia bowl“	12,-
red french wild rice with tahin-orange-ginger sauce, wakame-cucumber salad, sweet chili smoked tofu, sweet & sour pumpkin, sesame spinach, broccoli, marinated lettuce, carrot & zucchini- noodles, cherry tomatoes (vegan)	
„california bowl“	12,-
red french wild rice with peanut-lemon-sauce, tomato- avocado smash, fried mushrooms, rosemary-potatoes, sesame spinach, beetroot, goji berries, marinated lettuce, carrot & zucchini-noodles, cherry tomatoes (vegan)	
„mexico bowl“	13,-
red french wild rice with organic bbq pulled pork, chipotle-salsa, grained cheddar, marinated lettuce, tortilla chips, tomato- avocado smash, red onions, kidney beans, sour cream	

17 h

EVENING STACKS:

(roasted farmers bread,
piled high)

- „avocadostack“ 11,-
avocado smash, poached egg,
sundried & fresh tomatoes,
salad with maple-lime-
dressing
- „veganstack“ 11,80
sweet chili smoked tofu,
sesame spinach, avocado
smash, fresh tomato,
sundried tomato, salad
with maple-lime-dressing
- „salmonstack“ 13,-
smoked salmon, wakame
cucumber salad, poached egg,
avocado smash, tomato, salad
with maple-lime-dressing
- „pulled pork stack“ 13,-
organic bbq pulled pork,
caramelized onions, red
wine jam, tomato, salad
with maple-lime-dressing

ARGENTINE RUMPSTEAK 19,80

with special herbs butter,
jus & rosemary-potatoes, salad

ORGANIC BURGER:

(ca. 180 gr regional organic beef
[bioland] with rosemary-potatoes)

- „the real black forest“ 12,90
smokey bacon-jam, mushroom-
onion-cream, croutons, tomato,
lettuce with maple-lime-dressing
- „the alabama old style“ 12,90
red wine jam, caramelized onions,
roasted italian parma ham, greek
cheese, frisée lettuce & french
dijon mustard-vinaigrette

ADDITIONALLY:

- „bbq pulled pork burger“ 13,50
organic pulled pork, cheddar,
caramelized onions, marinated
carrot & zucchini noodles,
rosemary-potatoes
- „the vegan alabama 12,90
old style burger“
marinated seitan, red wine jam,
caramelized onions, cucumber,
tomato, frisée lettuce &
dijon mustard-vinaigrette,
rosemary-potatoes

17 h

PIZZA:

(with creamy mozzarella
cheese and fresh tomato sauce)

„easy“ basil	8,40	„babe“ grilled eggplant, rosemary-ricotta cheese, cherry tomatoes, spicy honey, rocket salad	11,20
„spicy“ spicy italian salami	9,50	„ricola“ air-dried italian country ham, cherry tomatoes, rosemary-ricotta cheese, rocket salad	11,50
„fishy“ tuna, red onions	9,90	„goaty“ goat cheese, caramelized apple, cherry tomatoes, roasted pumpkin seeds, balsamico creme	11,60
„super fishy“ anchovies, capers	9,50	„auberge“ grilled eggplant, goat cheese, cherry tomatoes, garlic oil	11,60
„classic“ cooked ham, mushrooms, mild peperoni	10,40	„harry vegan“ grilled eggplant, cherry tomatoes, caramelized onions, rocket salad (no cheese)	10,80
„italy“ spicy italian salami, taleggio cheese	11,20		
„italy deluxe“ air-dried italian country ham, rocket salad, italian cheese	11,60		

SWEETS:

chocolate lava cake with vanilla ice & plum compote	6,50
new york cheesecake with blueberry ragout	5,50