



Deli Menu

opening hours: Wed & Thu, 6-10 pm. Fri & Sat, 5-10 pm. Sun, 5-9:30 pm.

SUPPLEMENTS

#1 Salad of the Month: Kerabu Mangga (Vegan) – small 2,90€ / large 5,90€

Slightly sweet and sour mango salad with chili and garlic flakes.

#2 Ayam Goreng Berempah (Malaysian Fried (chicken)) – small 6,90€ / large 12,90€

original Malaysian "Fried Chicken". Marinated for 24 hours & fried with curry leaves. Plus, in-house sambal aioli.

MAINS

Nasi Lemak – Malaysia's national dish. Fragrant rice cooked with coconut milk.

To choose from:

#3 Rendang Daging – €23.90; Coconut paste braised beef ragout.

#4 Ayam Goreng Berempah – €18.90; Crispy fried spiced chicken.

#5 Rendang Nangka (Vegan) – €17.90; Coconut paste braised organic jackfruit.

#6 Telur Goreng (vegetarian) – €13.90; Fried free-range wok egg.

Served with roasted peanuts, cucumber pieces, homemade sambal, boiled egg (only with meat),
fried anchovies / Tempe (Vegan/Veg option).

#7 Ayam Percik – €14.90

Marinated chicken breast with coconut milk and spices, sous-vide cooked and then grilled. In addition, "Ayam Percik" peanut sauce, cucumber pieces, and jasmine fragrant rice. Recommended with salad of the month.

SPECIAL DISHES OF THE MONTH

From the wok: #8 Char Kway Teow / #9 Vegan / #10 Kid's / #11 All-in

– 13,90€ / – 12,90€ / – 13,90€ / – 15,90€

Wide rice noodles sautéed with garlic chili paste, diced chicken and egg. Add kucai chives and sprouts.

Refined with secret soy sauce. #8 Chicken / #9 Tofu / #10 Without Chili. / #11 Chicken, Prawns & Tofu

#12 Masak Lemak Labu (Vegan) – €12.90 / **#13** with 3 prawns – €16.90

Creamy yellow coconut curry with regional pumpkin, fresh spinach and cabbage. Served with jasmine rice.

TO SHARE / EXTRAS

#14 Sayur Goreng – €5.90

Vegetables fried in a wok with garlic & chili paste. Finished off with Malaysian soy sauce.

#15 Rendang Daging – Coconut paste braised beef ragout. – small 6,90€ / large 11,90€

#16 Rendang Nangka (Vegan) – Coconut braised organic jackfruit. – small 5,90€ / large 9,90€

#17 Jasmine Fragrant Rice – small 1,90€ (for 1 person) / large 3,50€ (for 2 plus persons).

#18 Nasi Lemak Rice – small 3,40€ (for 1 person) / large 6,50€ (for 2 plus persons).

Sauces: Sambal (Vegan) – 0.75€; Sambal Aioli (Vegan) – 0.75€

Peanut sauce – 3.90€.

DESSERTS

Kuih of the month: Kuih Bakar (vegetarian) – 3,90€

oven-baked green pudding made from coconut milk and pandan leaf. 2 pieces.

Coconut Ice Cream (Vegan) – A scoop of NoMoo vegan coconut ice cream. – 3,90€

DRINKS – Traditional and homemade

Teh Tarik – Malaysia's national drink. Drawn BOH black tea with sweetened condensed milk. – 4,50€.

Teh o – BOH black tea – 3,50€. **Jasmine Tea** – 3€.

Kopi Tarik – Pulled Meramanis coffee with sweetened condensed milk. – 4,50€.

Kopi o – strong Meramanis black filter coffee – 3,50€.

Teh Tarik Ais (Cold) / Kopi Tarik Ais (Cold) – 4,90€.

Special! (Cold): Teh o Ais Limau – Malaysian black tea with lime refined on ice. – 4€

BEVERAGES – In bottles / cans

ROY Ginger Kombucha – 4€. **Apple spritzer, Fritz-Kola** – 3,00€. **Water** – €3 / €4.90.

FREEDL Classic – Non-alcoholic craft beer from the Italian Alps – €4.50.

Zappes Sport – Non-alcoholic Pils – 3,50€. **Bundaberg Ginger Brew (Non-Alcoholic)** – €4.

Tem's Root Beer (non-alcoholic) – 3,50€.