



Deli Menu

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

SIDE DISHES

#1 Salad of the Month: Kerabu Mangga (Vegan) – small 3,90€ / 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. In addition, in-house sambal aioli.

MAIN COURSES

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

To choose from:

#3 Rendang Daging – €24.90; 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 – €16.90

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: me Goreng Mamak

With **#8** (chicken cubes) / **#9** Wild Red Prawns (3-4 pcs) / **#10** Tofu cubes (Vegan) / **#11** All-In

– 14,90€ / – 19,90€ / – 13,90€ / – 21,90€

Fried mee noodles, with egg, fresh vegetables & bean sprouts. Season with chili paste and soy sauce.

Kids option – without chili.

#12 Kari Kufta Ayam – €14.90 / **#13 Kari Terung (Vegan)** – €13.90

Hearty curry with chicken kofta balls (or vegan with eggplant) with potatoes and tomatoes,
refined with coconut milk. With pickled red onions. Served with jasmine, fragrant rice or two pieces of roti canai.

#14 Laksa Lemak – €17.80

Spicy coconut curry soup with wheat noodles, pulled chicken, red shrimp, fishballs, tofu puffs and boiled egg.

TO SHARE / EXTRAS

#15 Sayur Goreng – €5.90

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

#16 Rendang Daging – (coconut paste braised beef ragout. – small 7,90€ / large 12,90€

#17 Rendang Nangka (Vegan) – (coconut paste braised organic jackfruit. – small 5,90€ / large 9,90€

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

#19 Nasi Lemak Rice – small 3,90€ (for 1 person) / large 6,90€ (for 2 plus persons).

#20 Roti Canai – Malaysian thin flatbread extra crispy. – 2,90€ / pcs.

Sauces: Sambal (Vegan) – 1€; Sambal Aioli (Vegan) – 1€

Peanut sauce – 3.90€.

DESSERTS

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

oven-baked green pudding made from coconut milk and pandan reed 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** – BOH green 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€. **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) – 4€.