



Deli Menu

opening hours: 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, homemade sambal aioli.

#3 NEW! Roti Canai & Dalcha (Vegetarian) – €9.90

Two Malaysian flatbreads, grilled on the plate until they are super crispy. In addition, there is our slowly braised yellow lentil curry – packed with eggplant, carrots and tomatoes.

MAIN COURSES

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

To choose from:

#4 Rendang Daging – €24.90; Coconut paste braised beef ragout.

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

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

#7 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).

#8 Ayam Percik – €16.90

Marinated chicken breast with coconut milk and spices, sous-vide cooked and then grilled.

Plus, "Ayam Percik" peanut sauce, cucumber pieces, and jasmine fragrant rice. Recommended with salad of the month.

SPECIAL DISHES OF THE MONTH

From the wok: #9 Char Kway Teow / #10 Vegan / #11 Kid's / #12 All-in

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

Wide rice noodles fried with garlic-chili paste, diced chicken and egg. Add Chinese chives and sprouts.

Refined with secret soy sauce. #9 chicken / #10 Tofu / #11 Without chili. / #12 Chicken, Prawns & Tofu.

#13 Kari Kufta Ayam – €14.90 / #14 Kari Terung (Vegan) – €13.90

Hearty curry with chicken kufta 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.

TO SHARE / EXTRAS

#15 Sayur Goreng – €5.90

Vegetables fried in a wok with garlic & chili paste. Finished 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€ / piece.

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 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.

A&W Root Beer (Non-Alcoholic) – €4.