

Tor 189

RESTAURANT BAR

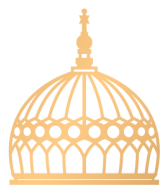
Menü

Entrée

Tortellini	9,5
Rucola Pesto / Mango-Chutney / schwarzer Knoblauch / Rucola-Öl	
Gold der Anden	10
Bio Quinoa / Mango / Gurke / Avocado / Rote Zwiebel / Maracuja / Koriander / Thai-Basilikum	
Ceviche Nikkei	15
Hamachi (Gelbschwanzmakrele) / Gurke / Rettich / Sesam / Frühlingslauch / Koriander	
Ceviche Salmon	12
Lachs / Himbeere / Brombeere / Maracuja / Sake	
Tatar Nikkei	14
Gurken / Frühlingszwiebeln / Sesammayonnaise / Pastinaken-Chips	
Pulpo	15
Aji Amarillo Marmelade / Spitzkohl / Granatapfel / Koriander	

Hauptspeise

Maishähnchenbrust	22
Pastinaken-Püree / Wilder Brokkoli / Mini Mais / Mandarinen-Soja-Jus	
Rinderfilet	28
Erbsenpüree / Zitronenkarotten / Zwiebelmarmelade / Panko / Jus	
Lamm Loin	28
Auberginen / Pistazien / Minze / Joghurt / Koriander / Maniokchips	
Hamachi (Gelbschwanzmakrele)	26
Petersilienwurzel / Sellerie / Buchenpilz / Enokii-Pilz / Kräuteröl	
Knollensellerie	16
Kräuterseitling / Champignon / Staudensellerie / Yofu / Teriyaki / Wan-Tan-Chip	



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Menü

Appetizer

Tortellini	9.5
Rucola pesto / Mango Chutney / Garlic / Rucola Oil	
Gold of the Andes	10
Quinoa / Mango / Cucumber / Avocado / Red Onion / Passion Fruit / Coriander / Thai Basil	
Ceviche Nikkei	15
Hamachi (Yellowtail Mackerel) / Cucumber / Radish / Sesame / Spring Leek / Coriander	
Ceviche Salmon	12
Salmon / Raspberry / Blackberry / Passion Fruit / Sake	
Beef Tatar	14
Cucumbers / Spring Onions / Sesame Mayonnaise / Parsnip Chips	
Pulpo	15
Aji Amarillo Marmalade / Pointed Cabbage / Pomegranate / Coriander	

Main dish

Chicken Breast	22
Parsnip puree / Wild Broccoli / Mini-corn / Mandarin-soya-jus	
Fillet of Beef	28
Pea puree / Lemon Carrots / Onion Jam / Panko / Madeira Soy-Jus	
Lamb Loin	28
Eggplant / Pistachio / Mint / Yogurt / Coriander / Manioc Chips	
Hamachi (Yellowtail Mackerel)	26
Parsley Root / Celery / Beech Mushroom / Enokii Mushroom / Herb Oil	
Celeriac	16
King Oyster Mushroom / Button Mushroom / Celery / Yofu / Teriyaki / Wan-Tan-chip	

(If you have any questions about the ingredients or allergens, please contact our trained staff)



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Dessert

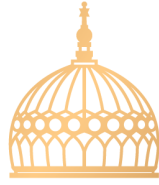
Maracujabrûlée (Passion fruit brûlée)	6
Brownie	8
<small>Himbeere / Walnuss-Crumble / Milchmädchen (raspberry / walnut crumble / condense milk)</small>	
Dulce de Leche	10
<small>Kumquat / Crumble / Milch / Basilikum (kumquat / crumble / milk / basil)</small>	

Obstbrand

Freihoff's Willi Birnen Schnaps (Pear schnaps) 2cl	6
Freihoff's Haselnuss Geist (Haselnut schnaps) 2cl	5
Ziegler Wildkirsche (Wild cherry schnaps) 2cl	18

Espresso/Kaffee

Espresso / Doppio (Double)	3 / 4.5
Kaffee (Coffee)	4
Frischer Tee (fresh tea)	4
<small>Minze oder Zitrone oder Ingwer (mint or lemon or ginger)</small>	



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Cocktails and Highballs

(all Cocktails 13 EUR)

Espresso Martini

Vodka / Kaluha / espresso

Dirty Martini

Vodka (Gin) / Vermouth extra-dry / olives

Daiquiri

Rum / simple syrup / lime juice

Gimlet

Gin / lime syrup

Negroni

Gin / Campari / sweet Vermouth

Whiskey Sour

Bourbon / aromatic bitters / egg-white / sugar syrup

Old Fashioned

Bourbon / aromatic bitters / sugar / orange zest

Basil Smash

Dry Gin / Lime juice / simple syrup / basil

(all Highballs 11 EUR)

**Moscow Mule / London Buck / Horses' Neck /
Dark'n'Stormy / Pimm's Cup / Cuba Libre /
Gin Tonic / Vodka Soda Lime**



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www.tor189.de

Torstraße 189, 10115 Berlin