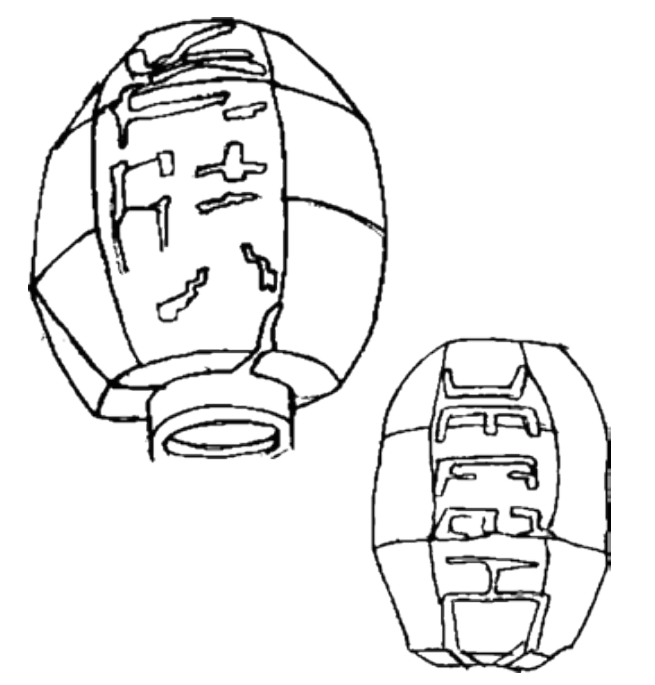


ORDER & PICK-UP

* EVERY DAY FROM 12 PM TO 10 PM (LAST ORDER). WE ACCEPT ORDERS BY TELEPHONE.
PLEASE NOTE WHICH LOCATION IS NEAR YOU.

FOR A PICK-UP, THE STATUTORY DISTANCE REGULATIONS OF 1.50M APPLY.
WE ACCEPT EC-CARD / CREDIT CARD & CASH PAYMENT ON PICK-UP.



旨味

OUR MENU

PRE-DISHES

I. SPRING IN ROLLS 3,9€

2 golden baked rolls filled with minced beef, morels, glass noodles, carrot & cabbage. Served with fish-ginger-vinaigrette & peanuts.

2. BUDDHA ROLLS (VEG.) 3,9€

2 gold-baked rolls filled with minced seitan, morels, peanuts, mungo beans, glass noodles & carrots. Served with sweet soy-dip.

3. LUCKY POCKETS 5,4€

4 crispy dumplings with shrimp & chicken filling. Served with chili-kumquat-dip.

4. BUDDHA POCKETS (VEG.) 5,4€

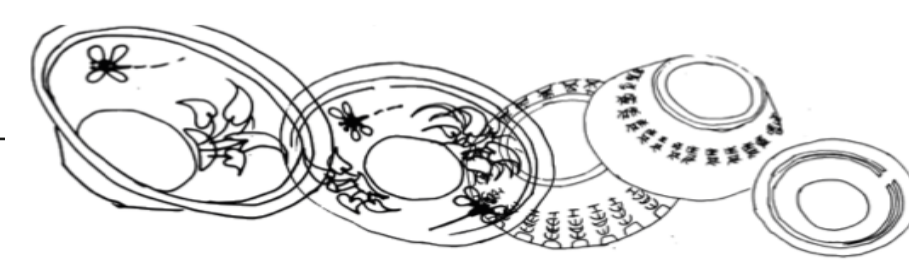
4 crispy dumplings with vegetable filling. Served with chili-kumquat-dip.

5. BOUILLON IN BOWL 3,9€

dumpling soup filled with prawns & chicken. Served in savoury bouillon, refined with enoki mushrooms, sesame oil, pak choi & coriander.

6. HERBSTGARTEN SALAT (VEG.) 5,4€

juicy mango julienne with carrots, golden seitan, fresh lime juice, roasted peanuts & herbs. Perfectly seasoned with soy-mango-vinaigrette.



MAIN DISHES

7. PHO LOVE 7,8€

traditional 5-herbs-bouillon served with medium sautéed beef slices or chicken strips & rice-noodles. Fresh coriander, spring onions & sprouts.

8. PAKSE PAN 7,8€

medium wok-tossed beef strips with szechuan pepper, baby corn, sweet peppers, garlic & shiitake. Rice noodles doused with oyster sauce, sesame oil & roasted peanuts.

9. ANKOR WATS PAN (VEG.) 7,8€

wok-tossed seitan- & tofu-strips with baby corn, paprika, shiitake served on steamed rice noodles. Doused with sweet soy sauce, sesame oil & roasted peanuts.

10. DEEP GOLD BEEF 7,8€

medium wok-tossed beef strips with fresh mango julienne, peanuts, roasted onions & fish-mango-dressing. Bedded on jasmine rice. (lukewarm dish)

II. GOLDEN TEMPLE (VEG.) 7,8€

medium wok-tossed seitan strips with fresh mango julienne, peanuts, roasted onions & soy-mango-dressing. Bedded on jasmine rice (lukewarm dish)

12. GOLDEN POULARDE 8,9€

crispy duck filet or chicken filet in golden coconut-curry crème, sweet potatoes, hokkaido pumpkin, ginger & lemongrass. Served with jasmine rice.

13. NOBLE HARMONY (VEG.) 8,9€

seitan or tofu stripes in golden coconut-curry-cream, sweet potatoes, hokkaido pumpkin, potatoes, ginger & lemongrass. Served with jasmine rice.

14. MEKONG OASIS 8,9€

udon noodle soup with prawns, calamari & salmon filet. Added with pak choi, shiitake, tofu cubes & boiled egg. Served with savoury soy-herb broth & fresh coriander.

15. SUPER SEA BOWL 9,4€

wok-tossed udon noodles with marinated salmon fillet, prawns & calamari in an aromatic BBQ sauce. With pak choi, snow peas, celery & carrots. Served with fresh coriander.

16. ANGRY CALAMARI 7,8€

wok-tossed calamari with kimchi, zucchini & paprika. Doused with piquant saté sauce. Served in a clay pot with rice.

17. FISH POT 8,4€

marinated & grilled salmon filet with snow peas, carrots, ginger & garlic. Refined with caramelized soy-sauce. Served with jasmine rice.

18. MONKS LUNCH 7,8€

vegetarian fish-dish made from marinated soy-seitan slices, wrapped with seaweed in caramelized soy sauce & garlic. Served in a rice clay pot with brokkoli & zucchini.

19. DRAGONS BBQ 12,9€

grilled king prawn with honey-marinade, wok-tossed asparagus, baby carrots, edamame, sugar peas, cherry tomatoes, baby pak choi in BBQ sauce. Served with sweet potato fries.

20. SHAOLIN BOWL 7,8€

wok-tossed seitan & tofu, marinated with pepper-coriander, broccoli, pepper & zucchini. Refined with piquant saté sauce. Served with jasmine rice

21. VEGGIE POT 7,8€

mixed vegetable pot with pak choi, silken tofu, shiitake, carrots, snow peas & garlic. Seasoned with pure sesame oil & lovely soy sauce. Served in a clay pot with rice.

DESSERTS

17. CHIA MAMA 3,9€

chia-seed pudding with coconut crème and exotic seasonal fruits.

18. NOIR PLAISIR 3,9€

black sticky rice with mango coconut crème & roasted peanuts.

19. COCO BANANA LOAF 4,4€

fresh baked banana cakes with caramelized topping.

DRINKS

20. MUI NE SHAKES 3,9€

smoothie with honey mango, coconut milk, young coconut strips & chia seeds.

22. MORGENROT 3,9€

homemade puree of strawberries, lime juice, basil, chia seeds, lychee & soda.

23. HERBSTLAUB 3,4€

healthy autumn tea with fresh ginger & orange slices, mint, honey kumquat & lime juice.

21. AVO LOVE 3,9€

homemade banana and avocado shake with pure coconut milk, young coconut strips & chia seeds.

24. ZEN GARTEN 3,4€

tea made of asian medical herbs, goji berries, Ume-plum, licorice, chrysanthemum, Asteraceae-roots. (Refreshing & vitalising)



MAISON UMAMI

Schlesische Straße 5
10997 Berlin
Tel: +49 30 27982424
Paypal: office@maison-umami.de

