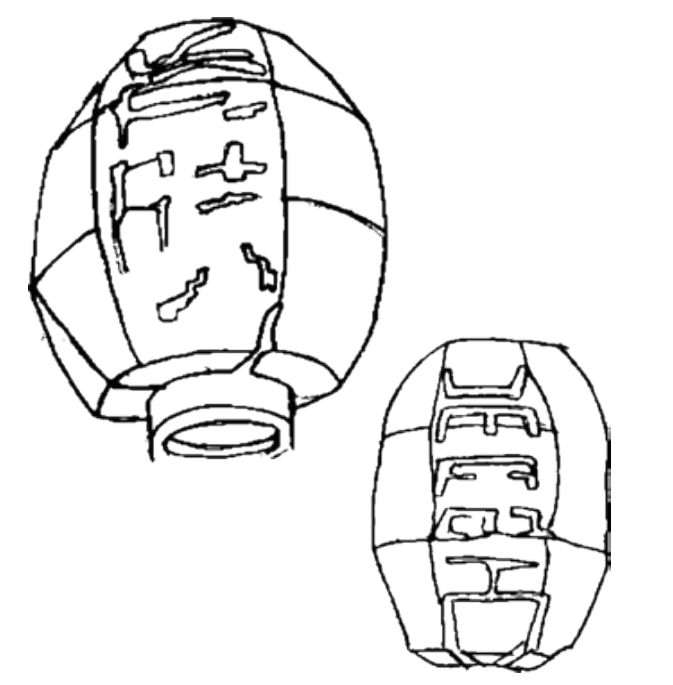


ORDER & PICK-UP

* 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.

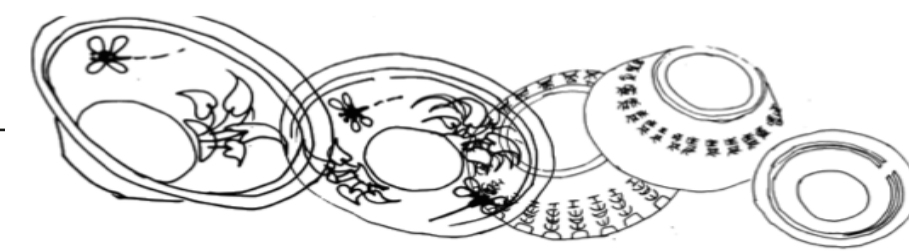


旨味

OUR MENU

PRE-DISHES

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| <p>1. SPRING IN ROLLS 3,9€
2 golden baked rolls filled with minced beef, morels, glass noodles, carrot & cabbage. Served with fish-ginger-vinaigrette & peanuts.</p> | <p>3. LUCKY POCKETS 5,4€
4 crispy dumplings with shrimp & chicken filling. Served with chili-kumquat-dip.</p> | <p>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.</p> |
| <p>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.</p> | <p>4. BUDDHA POCKETS (VEG.) 5,4€
4 crispy dumplings with vegetable filling. Served with chili-kumquat-dip.</p> | <p>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.</p> |



MAIN DISHES

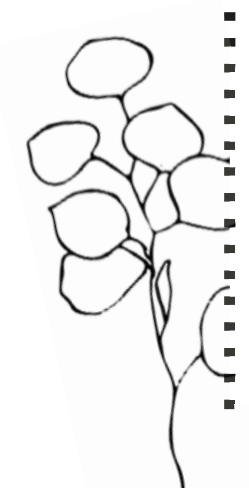
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| <p>7. PHO LOVE 7,8€
traditional 5-herbs-bouillon served with medium sautéed beef slices or chicken strips & rice-noodles. Fresh coriander, spring onions & sprouts.</p> | <p>12. GOLDEN POULARDE 8,9€
crispy duck filet or chicken filet in golden coconut-curry crème, sweet potatoes, hokkaido pumpkin, ginger & lemongrass. Served with jasmine rice.</p> | <p>17. FISH POT 8,4€
marinated & grilled salmon filet with snow peas, carrots, ginger & garlic. Refined with caramelized soy-sauce. Served with jasmine rice.</p> |
| <p>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.</p> | <p>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.</p> | <p>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.</p> |
| <p>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.</p> | <p>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.</p> | <p>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.</p> |
| <p>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)</p> | <p>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.</p> | <p>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</p> |
| <p>11. 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)</p> | <p>16. ANGRY CALAMARI 7,8€
wok-tossed calamari with kimchi, zucchini & paprika. Doused with piquant saté sauce. Served in a clay pot with rice.</p> | <p>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.</p> |

DESSERTS

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| <p>17. CHIA MAMA 3,9€
chia-seed pudding with coconut crème and exotic seasonal fruits.</p> | <p>18. NOIR PLAISIR 3,9€
black sticky rice with mango coconut crème & roasted peanuts.</p> | <p>19. COCO BANANA LOAF 4,4€
fresh baked banana cakes with caramelized topping.</p> |
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DRINKS

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| <p>20. MUI NE SHAKES 3,9€
smoothie with honey mango, coconut milk, young coconut strips & chia seeds.</p> | <p>22. MORGENROT 3,9€
homemade puree of strawberries, lime juice, basil, chia seeds, lychee & soda.</p> | <p>23. HERBSTLAUB 3,4€
healthy autumn tea with fresh ginger & orange slices, mint, honey kumquat & lime juice.</p> |
| <p>21. AVO LOVE 3,9€
homemade banana and avocado shake with pure coconut milk, young coconut strips & chia seeds.</p> | <p>24. ZEN GARTEN 3,4€
tea made of asian medical herbs, goji berries, Ume-plum, licorice, chrysanthemum, Asteraceae-roots. (Refreshing & vitalising)</p> | |



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