













manin®

Dear guests,
we take your nutrition seriously and want you to have a good time in our restaurant. We offer numerous vegan, vegetarian, gluten- free and lactose- free dishes, that are marked in our menu.

You need any information to allergens or food additives? Feel free to ask for our special overview.

Please note that there's still a risk of cross contamination in spite of all quality assurance measures. Please point any concerns out to our cook.

Starter

Italian nachos 	€ 4,5
fried Pizza dough stuffed with tasty parmesan and a fruity, hot arrabbiata dip	
Antipasti manin 	€ 9,5
with Tuscan air dried ham, Italian salami, rocket salad, parmesan, stuffed chilli and sweet pepper, olives and different grilled vegetables	
Antipasti manin vegan   	€ 9,5
with smoked tofu, avocado, rocket salad, olives, grilled eggplant, courgette, pepper and mushrooms	
Garlic prawns with chilli 	€ 12,5
6 seawater prawns with olive oil, parsley, garlic, spring onion, chilli	
Tomato-mango-soup  	€ 5,5
soup of tomato, mango and a parmesan mousse	
Bruschetta Caprese 	€ 6
roasted, Tuscan stone- baked bread with marinated tomatoes, buffalo mozzarella, olive oil and fresh basil	
Tuna tartar  	€ 13,5
freshly cut, on avocado, sushi ginger, sesame and fresh coriander	
Carpaccio manin	€ 11,5
beef carpaccio with fried buffalo mozzarella, rocket salad and old balsamic vinegar	
Süsskartoffel Pommes 	€ 5,9
mit Guacamole Dip	
Olives 	€ 3,5
from Sicilia and Kalamata	

Salads

Salad manin

green salad and rocket salad, tomatoes, olives, cress, caramelized nuts and hand-made goat's cheese, balsamic vinegar dressing

€ 12,5

Caesar salad

romana salad, chicken breast, parmesan, croutons, Caesar dressing

€ 12,5

Salad Falafel

green salad with hot falafel, tahini dip, herb dressing, roasted sunflower seeds and cress

€ 11,5

Summer salad (also in winter)

large green salad, mixed salad, boiled egg, vinaigrette, cress

€ 9,5

Salad with tender beef strips

green salad, tender beef strips, fried mushrooms, balsamic vinegar dressing, roasted sunflower seeds, cress

€ 14,5

Salad with crispy feta cheese

green salad, crispy feta cheese in a sesame crust, olives, onions, vinaigrette

€ 12

Salad gambaretti

green salad, shrimps, cherry tomatoes, fresh leek, aioli dip, mango dressing

€ 12,5

Small side salad

€ 3,5

Large side salad

€ 6,5

green salad, vinaigrette, roasted sunflower seeds, chives

Lifestyle Food

manin Buddha Bowls - bowls full of joy

crammed with vitamin, healthy carb, dietary fiber and protein

Falafel Bowl 🍃

falafel, romana salad, beetroot, cucumber, tomato, onion, carrot, cauliflower rice (rice made of cauliflower, lime and beetroot), vinaigrette and tahini dip

€ 11,5

Quinoa Chicken Bowl

grilled chicken, quinoa, romana salad, feta cheese, black olives, cherry tomatoes, basil, guacamole

€ 13,5

Polenta Bliss Bowl 🍃

corn polenta, cauliflower rice (rice made of cauliflower, lime and beetroot), lamb's lettuce, radicchio, vinaigrette, vegan sesame mayonnaise

€ 9,5

Hummus with a stewed vegetable curry 🍃

The oriental classic: mashed chickpeas, tahini, lime juice and sesame mayonnaise

€ 13,5

+ add crispy curry chicken

€ 5,5

Courgette spaghetti 🍃 (Low Carb)

cherry tomatoes, pine nuts and fresh oregano

€ 10,5

Pasta

Spaghetti bolognaise pure and honest, 100% beef	€ 10
Penne manin  cherry tomatoes, olives, buffalo mozzarella, herbs	€ 9,5
Tagliatelle all'arrabbiata  tomato sauce, pancetta, garlic, chilli	€ 9,5
Ricotta Spinat Ravioli  with fresh sage butter	€ 12,5
Spaghetti Pomodoro   100 % manin tomato sauce made of Italian tomatoes, basil	€ 8,5
Penne Genovese  basil, pine nuts, garlic, parmesan, olive oil and Pecorino	€ 9
Spaghetti Gambaretti shrimps, cherry tomatoes, garlic, herbs, parmesan	€ 14
Stuffed gnocchi  goat cheese, fresh figs, pine nuts, rocket salad	€ 13,5
Spaghetti al Pepe pepper sauce with green pepper and short roasted slices of sirloin	€ 14,5


Our pasta is freshly produced every day. Upon request we also offer gluten-free pasta. 

Pizza

Salami with 100% beef salami	€ 9,5
Pepperonisalami pepperonisalami	€ 9,5
Capricciosa artichokes, fresh mushrooms, green olives, prosciutto cotto (Italian ham)	€ 11,5
Hawaii pineapple, prosciutto cotto (Italian ham)	€ 9,5
Margherita 🌿 parmesan, fresh basil	€ 8
Vegetarian 🌿 parmesan, fresh grilled vegetables	€ 10
Caprese 🌿 cherry tomatoes, dried tomatoes, basil pesto, parmesan	€ 9,5
Rucola rocket salad. Prosciutto crudo toscana (air dried ham), parmesan, olive oil	€ 12
Tuna tuna, garlic, shallots	€ 9

Our pizza dough is freshly produced every day. All pizzas are garnished with our homemade tomato sauce and mozzarella.

Pizza Specials

Bianco 	€ 12,5
(without tomato sauce) fresh figs, pine nuts, dried tomatoes, goat cheese, rocket salad, truffle honey	
Pizza Gambaretti	€ 13,9
with gambaretti, cherry tomatoes, spring leek and garlic	
Tuna Sashimi	€ 15,5
tuna with homemade soya sauce, rocket salad and fresh coriander	
Bacon lover	€ 11,5
tomato sauce, mushrooms, red onions and bacon	
Burning man	€ 11,5
chorizo, pepperoni sausage, ham, red onions and chilli	
Witch hunter	€ 13,5
goat salami, goat's cream cheese, chorizo and „Hexenkäse“ (special cheese)	

Classics

Manin curry sausage (Currywurst)	€ 7,9
according to our butcher's home recipe , with our famous curry sauce and the unique steakhouse fries	
Scaloppina „Parmigiana“	€ 19,5
breaded cutlet from the calf, manin pomodoro (tomato sauce), gratinated with mozzarella	
Wiener Schnitzel	€ 16,5
veal cutlet with cranberries	




Grilled meat

Gran Parino pork fillet Pork medaillons 250g (8,8 oz) Italian pork from 9 month old and up to 170 kg fattened pigs	€ 17
Chicken breast 200g (7,1 oz) the light alternative	€ 13,5
Argentine rump steak 250g (8,8 oz) the classic, always reliable	€ 19
Charolais beef fillet 250g (8,8 oz) the best from France	€ 27
US flank steak 250g (8,8 oz) premium cut from the bottom sirloin butt cut of beef, aromatic and special	€ 23
Entrecote German heifer 300g (10,6 oz) DRY AGED nutty and juicy flavours, the insider tip among meat experts	€ 32
Irish Hereford Tomahawk ca. 1000g (35,3 oz- including bones) from the best Irish cattles, long aging process, perfect culinary delight for two	€ 72












Meat includes the following sauces: Chimichurri  , Café de Paris butter (herb butter), BBQ sauce

Extra sauces: pepper sauce € 2,5 , mushroom-cream sauce € 2,5 

Grilled fish

Tuna steak 250g (8,8 oz)   raw in core with olive oil and sea salt	€ 27
Garlic prawns with chilli  12 seawater prawns with olive oil, parsley, garlic, spring onions, chilli	€ 23
Salmon Liguria grilled salmon with basil crust on tomato sauce and cherry tomatoes	€ 17

Side dishes

Steakhouse fries  	€ 3
Grenaille potatoes    with rosemary and sea salt	€ 3,5
Grilled vegetables   	€ 3,5
Small side salad 	€ 3,5
Large side salad  green salad, vinaigrette, roasted sunflower seeds, chives	€ 6,5
Homemade tagliatelle 	€ 3

Kids

Kids- pasta choose one of our sauces	€ 3,5
Fish fingers with chips, ketchup and mayonnaise	€ 3,5
Topolino kids- pizza tomato sauce, mozzarella, salami	€ 4
Kids- waffle fresh from the iron with bourbon vanilla ice cream	€ 2,5

Dessert

Fresh pineapple 🍍 🍷 🍷	€ 3
fresh, sweet pineapple with Portuguese sea salt. The salt neutralise the acid ant the pineapple tastes even sweeter	
Panna Cotta with berries 🍓	€ 5,9
Tiramisu 🍓	€ 7,5
irresistible Italian flavors	
Crème brûlée 🍓	€ 6,5
New York Cheesecake 🍓	€ 3,2

Waffle 🍓	€ 3
fresh from the iron with icing sugar	
+ whipped cream	€ 0,5
+ chocolate sauce	€ 0,5
+ caramell sauce	€ 0,5
+ bourbon vanilla ice cream	€ 1,5
+ strawberries	€ 2

Waffle manin	€ 5
with bourbon vanilla ice cream, finest chocolate sauce, creamy caramell and exquisite hazelnut crocant	