

A P E R I T I F

BUBBLES

- Prosecco · 9
- Champagne · 21
- 0% Sparkling Wine · 10

COCKTAILS

- Amaro Tonic · 12
- Basil Smash · 15
- Gin Tonic · 15
- Negroni · 15
- Negroni Mezcal · 15
- Whiskey Sour · 15
- Meloncello Sour · 15
- Aperol Spritz · 12

MOCKTAILS

- Basil Smash · 12
- Gin Tonic · 12
- Mondino Spritz · 10

DEAR GUESTS,

all of our dishes have their origin in Italian cuisine, one way or another. We took our time in carefully sourcing local produce such as vegetables, poultry, meat, eggs, honey and a variety of herbs. Their outstanding quality compliments our dishes perfectly. • The artisan cheese & cured meat, capers, anchovies, as well as the extra virgin olive oil, are all exclusively imported from Italy. • We also cook with Sicilian “Fior di Sale”, IGP balsamic vinegar from Modena and the finest Parmesan, “Parmigiano Reggiano” aged for a minimum of 36 months. • For our homemade pasta, we only use Italian durum wheat semolina “Semola di Grano Duro”. We also chose the finest dry pasta brand from the traditional “Gentile” factory in Gragnano.

Please note that we do not cook dishes apart from those on the menu. However, we will always endeavor to take your wishes into account. Please let us know if you have any food allergies.

MINE
RESTAURANT

Meinekestraße 10, 10719 Berlin

Stay in touch
f p in mine/wine i minewineberlin

DELICATESSEN

AUTHENTIC MEAT SPECIALITY
FROM THE PROVINCE OF LEÓN
Cecina - Spanish cured beef · 12/22

OUR MULTIGRAIN BREAD FRESHLY
BAKED WITH A UNIQUE AGED SOURDOUGH
and served with salted butter from Brittany · 6

ROYAL STURGEON CAVIAR 20g,
WE SERVE WITH:
the best creamy Burrata from Puglia · 64
our delicious homemade Spaghetтини al Burro · 64

S T A R T E R S

Burrata with tomatoes, seasonal berries and herbs · 22

Red shrimp ceviche with spicy pickled daikon
and ginger ice · 25

Tuna carpaccio with tomatoes, cilantro,
pickled chilis and capperini · 29

Classic beef tartare, made from chopped raw beef,
capperini and creamy egg yolk · 23

Glazed Sicilian aubergine with spices, burrata,
and tomato marmalade · 25

Vitello tonnato, sliced veal and tuna with creamy sauce · 26

Pan-fried wild broccoli with basil hollandaise sauce
and Pecorino Romano · 25

P A S T A

EVERY DAY WE MAKE OUR OWN HOMEMADE PASTA FRESCA

Ravioli Cacio e Pepe with braised veal · 29

Spaghetti Frutti di Mare* · 39

Homemade Mafalde with tender duck ragout · 32

Agnolotti with wild mushrooms, ricotta and spinach · 29

Rigatoni alla Norma with Sicilian aubergine,
cherry tomatoes and stracciatella* · 28

Spaghetti con Vongole Veraci* · 39

Tortelli with burrata and truffle · 35

Homemade Spaghetтини with black caviar, 20 g · 64

* We use exclusively dry pasta from Gentile brand of Gragnano –
home of the world’s best factory-made pasta near Napoli. Gragnano, Città della pasta.

P E R F E C T F O R S H A R I N G

Lamb shoulder, 18-hour slow-roasted in Barolo wine
with aromatic herbs · 135

Ribeye steak and Tuscan potatoes
with rosemary and garlic, minimum 1 kg
Price for 100 g · 16

North Sea Turbot al Forno with creamy white wine sauce
and potatoes, approximately 1 kg
Price for 100 g · 16

M A I N C O U R S E S

Northern Cod with cauliflower purée, tomatoes, and Kalamata olives · 39

Sea bass with asparagus and Amalfi Lemon Zabaione · 44

Tender Octopus with tomatoes, basil and parsley · 46

Lamb chops alla Griglia with seasonal vegetables · 44

Filetto al Pepe Nero with Porcini mushrooms · 55

T H E
G R E A T E S T
H I T S

We only serve this set
for all guests at the table,
and for a minimum
of 2 guests.

•
Vitello tonnato,
sliced veal
and tuna with creamy sauce

•
Glazed Sicilian aubergine
with spices, burrata
and tomato marmalade

•
Tortelli with burrata
and truffle

•
Ravioli Cacio e Pepe
with braised veal

•
Lamb chops alla Griglia
with seasonal vegetables

•
Tiramisù
with fresh farmer’s
Mascarpone from Brescia,
Lombardy

•
105
per person