

Softdrinks

Coca-Cola ^{1,3,10}	0,2l	0,4l
Coca-Cola Zero ^{1,3,8,9,10}	2,30	3,90
Fanta ^{1,3} / Sprite ¹¹	2,30	3,90
Spezi ^{1,3,10}	2,30	3,90
Fassbrause	2,40	3,90
Schweppes	2,60	3,90

Apollinaris 0,25l Selection, V10	2,10	
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Apollinaris 0,75l Selection, V10	5,50	
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Red Bull 0,25l • Original ^{10,11,14} • Sugarfree ^{1,8,9,10,11,14}	4,50	
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Malztrunk 0,33l	2,90	
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Nestea Ice Tea

Peach	0,4l	4,50
Lemon	4,50	
Forest Fruits	4,50	

Juice & Spritzer

Apple juice	0,2l	0,4l
Pineapple juice	2,30	3,90
Grape juice	2,30	3,90
Pink Grapefruit juice	2,30	3,90
Mango juice	2,30	3,90
Orange juice	2,30	3,90
Banana nectar	2,50	4,20
Sour Cherry nectar	2,50	4,20
Maracuja nectar	2,50	4,20
Cranberry nectar	2,50	4,20
Rhubarb nectar	2,50	4,20
KiBa (banana & cherry)	2,50	4,20
Freshly squeezed orange juice	2,50	4,90

Ice Cold Drinks

Hazelnut Frappe ¹⁰ Hazelnut-syrup, milk, espresso, ice cubes	0,4l	4,90
Iced Apple Pie Latte ¹⁰ Apple pie syrup, milk, espresso, ice cubes	4,90	
Iced Coffee ¹⁰	4,90	
Iced Chocolate	4,90	
Milkshake Strawberry, vanilla or chocolate	4,90	

Draught Beer

Warsteiner Premium Pils	0,3l	0,5l
König Ludwig Dunkel	3,30	4,50
König Ludwig Hefeweizen	3,30	4,50
Alster (with Sprite) ^{2,5}	3,30	4,50
Radler (with Fanta) ^{2,5}	3,30	4,50
Diesel (with Cola) ^{2,5}	3,30	4,50
1,0l "Pokal"	8,90	
2,0l "Stiefel / Boot"	15,90	
3,0l "Tower"	24,90	

Bottled Beer

König Ludwig Weizen Dark or light beer	0,33l	0,5l
Warsteiner Lemon ^{1,2}	3,40	4,10
Warsteiner sharp	3,60	
Corona Extra	4,40	
Desperados ⁶	4,40	
Berliner Weiße ² Red or green	3,90	
Warsteiner Premium Pils non-alcoholic	3,10	
König Ludwig Hefeweizen non-alcoholic	3,90	

White Wine

White wine spritzers	0,2l	0,75l
Riesling dry	3,80	14,50
Riesling sweet	4,30	14,50
Chardonnay	4,80	16,90
Pinot Grigio	4,60	15,90

Red Wine

Red wine spritzers	0,2l	0,75l
Dornfelder dry	3,80	14,50
Dornfelder sweet	4,20	14,50
Merlot	4,60	15,90
Montepulciano	4,20	14,50
Rioja	5,50	19,90

Prosecco & Co

Scavi & Ray Frizzante	0,1l	0,75l
Scavi & Ray Rosato	4,50	27,00
	4,80	29,00

Hot Drinks

Espresso ¹⁰	2,10
Espresso doppio (double) ¹⁰	2,70
Espresso Macchiato ¹⁰	2,30
Coffee ¹⁰	2,30
Large Coffee ¹⁰	2,90
Cappuccino Italiano ¹⁰	2,50
Cappuccino with cream ¹⁰	2,70
Moccacino ¹⁰	2,60
White coffee / Latte ¹⁰	2,90
Latte Macchiato ¹⁰	2,90
Flavoured Latte Macchiato ¹⁰ Vanilla, caramel, almond, coconut or hazelnut	3,50
Hot chocolate	2,30
Hot chocolate with cream	2,60
Hot white chocolate	2,50
Hot milk with honey	2,30
Glass of Tea Rosehip, camomile, herbs, vanilla, peppermint, black tea, green tea, fruit tea	2,30
Fresh peppermint tea	2,80

Hot Specials

Mulled wine	3,50
Latte Crème Brûlée ¹⁰ Crème brûlée syrup, milk, espresso	3,50
Gingerbread Latte ¹⁰ Gingerbread syrup, milk, espresso	3,50
Cookie Chocolate Latte ¹⁰ Cookie- & chocolate syrup, milk, espresso	3,50
Cookie Moccacino ¹⁰ Cookie syrup, milk, espresso, cream	3,10

Hot Drinks with a Shot

Irish Coffee ¹⁰ Whiskey, coffee and cream	4,50
Baileys Coffee ¹⁰ Baileys Irish Cream, coffee and cream	4,50
Carambar Coffee ¹⁰ Coffee liqueur, espresso doppio, milk	4,50
Grog Brown rum, water	3,90
Russian Chocolate Hot chocolate, brown rum, cream	3,40

Supplements and ingredients:
¹ with colouring agent • ² with preservatives • ³ with antioxidants
⁴ with flavour enhancer • ⁵ flavoured • ⁶ preservative • ⁷ with milk protein
⁸ with stabilisers • ⁹ potassium phosphate • ¹⁰ non-fermented • ¹¹ containing agents
¹² starch • ¹³ cereal • ¹⁴ with leavening • ¹⁵ with citric acid

Allergenes:
^A gluten • products • ^B crustaceans • products • ^C eggs • products • ^D fish • products
^E peanuts • products • ^F soy • products • ^G milk protein • products • ^H other fruits • products
^I dairy • products • ^J mustard • products • ^K sesame • products
^L wheat • products • ^M lupine • products • ^N tannin • products • ^O molluscs • products

All prices are in Euro (€) including the statutory value-added tax (19%).
 We reserve the right of spelling mistakes, amendments and omissions.



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BREAKFAST

Basic ^{A,C,G,2,3,4} Sliced cheese, salami, boiled egg, butter, jam, Nutella, fruits, bread basket	5,90
London Style ^{A,C,G,2,3} Two fried eggs, crispy bacon, two poultry sausages, butter, fruits, bread basket	7,50
Germany ^{A,C,G,2,3,4,7} Scrambled eggs with bacon, sliced cheese, ham, salami, butter and bread basket	7,90
Italy ^{A,C,G,2,3,4,7} parma ham, spicy salami, scrambled eggs with tomatoes and mozzarella, Italian green olives, gorgonzola, parmesan cheese, butter, fruits and bread basket	8,90
Scandinavian Fitness Breakfast ^{A,C,D,G,L,3} smoked salmon with cream-horseradish, different vegetable sticks, fresh herb cheese, guacamole, boiled egg, egg white shock with fruits and bread basket	8,90
Carambar Breakfast - for two persons ^{A,C,D,G,I,J,L,2,3,7} cheese slices and cold cuts, tomatoes and mozzarella on a pike, smoked salmon with cream-horseradish, two curry sausages, two poultry sausages, pure scrambled eggs, muesli in plain yoghurt, honey, jam, Nutella, butter, fruits and bread basket	19,90

SCRAMBLED EGGS

All egg dishes are served with a side salad, butter and a bread basket.

Nature	3,90
Bacon and onions ^{C,2,3}	6,90
Poultry sausages ^{C,I,J,2,3}	6,90

Extras for scrambled eggs	each +1,00
Mushrooms • Boiled ham ^{2,3,7} • Tomatoes	
Bell pepper • Onions • Mozzarella ^{G,11} • Feta cheese ^{G,11}	

EXTRAS

Portion butter ^G	1,00
Portion jam	1,00
Portion Nutella ^{FG,H}	1,00
Portion honey	1,00
Bread basket	1,50
One boiled egg	1,00
Pancakes ^{A,C,G} with maple syrup, apple sauce or cinnamon and sugar	4,50
Egg white shock with fruits ^G	5,50
Bircher Muesli ^{A,G,H,L,12} with fruits and quark	4,90

SOUPS

Tomato-foam soup ^{G,1} made of sun-ripened tomatoes with cream topping	4,90
Spicy Goulash Soup ^{A,1} with farmhouse bread	5,50
Minestrone ^H Italian vegetable soup	4,90

STARTERS

Bruschetta ^A 4 roasted Italian ciabatta slices with spicy tomatoe salad	3,90
Vegetable Sticks ^{C,G,I,J,7} different vegetables with sour cream and guacamole	5,90
Fingerfood Plate ^{A,C,G,J,2,3} BBQ Wings, potato-wedges, mozzarella-sticks, jalapeños with cheese filling, guacamole, salsa and sour cream	11,90
Baked Potato ^G with butter, cheese and side salad	6,90
Baked Potato Sour Cream ^{C,G,J} with sour cream and side salad	6,90
Buffalo Wings ^A 8 pieces with BBQ Sauce, French fries and side salad	8,90
Mozzarella Sticks or Jalapenos ^{A,C,G,J,4,7,12} 8 pieces with sour cream, guacamole and side salad	8,50
French Fries ^{G,6} with cheese sauce	3,90

SALADS

Side salad * small fresh salad with sun-ripened vine tomatoes, cucumber, pepper, with homemade dressing ^{G,1,2,3}	3,90
Salad Variation of the Season crisp fresh salad with sun-ripened vine tomatoes, cucumber, pepper, with homemade dressing ^{G,1,2,3}	6,90
Farmer Salad ^G crisp fresh green salad with marinated sheep cheese, vine tomatoes, cucumber, pepper, red onion rings with homemade dressing	8,50
Caesar Salad ^{A,G} grilled chicken breast from lava-stone barbeque on crispy romaine lettuce, homemade rosemary-butter-cROUTONS, rounded by a parmesan dressing	9,00
Rucola and Tomato Salad ^{1,3} grilled argentinian rumpsteak slices with a nutty rucola and tomato salad served with a balsamic vinegar dressing	11,50
Carambar Salad Deluxe ^{B,1,3} 4 fried shrimps in garlic-pepper-oil on crisp fresh salad of the season, sun-ripened vine tomatoes, cucumber, pepper, served with balsamic vinegar dressing	11,90

BURGER

On your choice also medium

Hamburger ^{A,C,J,1,2} Hamburger (190g Black Angus from Ireland) grilled on lava-stone with juicy tomatoes, cucumber, onions and crisp fresh salad, served with French fries	9,50
Chickenburger ^A juicy grilled chicken breast from lava-stone-barbeque, with vine tomatoes, cucumber and onions, served with French fries	8,50
Cheeseburger ^{A,G} Hamburger (190g Black Angus from Ireland) grilled on lava-stone with cheddar cheese, vine tomatoes, cucumber, crisp fresh green salad, served with French fries	10,50
Carambar Burger ^{A,C,G} Hamburger (190g Black Angus from Ireland) grilled on lava-stone with cheddar cheese, fried egg, crispy baked bacon, vine tomatoes, cucumber, green salad, served with French fries	12,50
El Jefe Burger ^{A,G} Hamburger (190g Black Angus from Ireland) grilled on lava-stone with baked bacon, cheddar cheese, vine tomatoes, cucumber, green salad and onions, served with French fries	11,90
Monster Burger ^{A,L,J} Hamburger (190g Black Angus from Ireland) grilled on lava-stone with tomatoes, cucumber, onions, green salad, cheese and BBQ sauce, served with French fries	14,90
Farmer Burger ^{A,L,J} with baked pork schnitzel, vine tomatoes, cucumber, onions and BBQ sauce, served with French fries	12,90

SANDWICHES & WRAPS

Caprese Sandwich ^{A,G,H,2,3} with tomato, cucumber, mozzarella, green salad and balsamic-pesto, served with French fries	8,90
Steak Sandwich ^{A,2,3} with tomato, cucumber, green salad and grilled Argentinian rump steak, served with French fries	9,90
Carambar Wrap ^{A,2,3} with grilled chicken breast, cucumber, tomato and green salad, served with French fries	8,90
Vegetarian Wrap ^{A,G,2,3} grilled vegetables, feta cheese, tomato, cucumber and green salad, served with French fries	8,50
Tuna Wrap ^{A,D,E,2,3} with tuna, onions, cucumber, tomato and green salad, served with French fries	8,50
Burger Wrap ^{A,G,2,3} with hamburger meat, cucumber, tomato, cheese and green salad, served with French fries	9,90

NACHOS

Nachos ^{A,G,1,1,3} with jalapeños, cheese and salsa sauce	4,90
Nachos gratinated with cheese ^{A,G,1,1,3} with jalapeños, cheese and salsa sauce	5,90
Nachos with slices of chicken breast ^{A,G,1,1,3} with jalapeños, cheese and salsa sauce	6,90

MAIN DISHES

The steaks of all dishes are lava-stone grilled.

Grilled Steak of Pork ^{G,1} served with a pepper-cream sauce with crispy potato wedges	14,90
Ribeye Steak (220 g) ^{A,G} grilled Argentinian Entrecote served on butter-lagiatelle with cherry tomatoes and side salad	19,50
Carambar Steak (220 g) ^G grilled Argentinian rump steak served with crispy fried potatoes with a creamy wild-mushroom sauce and side salad	18,50
Argentinian Beef Fillet (220 g) ^{A,G,H} grilled Argentinian beef filled with a pine nuts crust, served with ratatouille and rosemary potatoes	23,50
Argentinian Rump Steak (220 g) ^G grilled Argentinian rump steak with herb butter, served with French fries	18,50
BBQ Steak (220 g) ^{J,L} grilled Argentinian rump steak served with crispy fried potatoes with BBQ sauce	18,50
Mushroom Schnitzel ^{A,C,G} baked pork schnitzel with mushroom-cream sauce, served with French fries	11,90
Chicken Breast 1001 Nights ^{A,F,3,4} served with warm cous-cous, humus and braised cherry tomatoes	13,50
Grilled Chicken Breast ^{A,C,F,G,I,4} served with broccoli florets and sauce Bernaise	13,90

BERLIN SPECIALITIES

Berlin Curry Sausage ^{G,J,10,11} served with homemade curry sauce	8,90
Berliner Meatballs ^{A,C,I,J,F} 2 huge meatballs served with potato salad	8,90
Hot Dog Classic ^{A,C,I,J,1,2,8} 2 Hot Dogs: Poultry sausage, ketchup, mayonnaise, Danish remoulade, pickled gherkins, roasted onions, French fries	8,90
Hot Dog Spiced ^{A,C,I,J,1,2,8} 2 Hot Dogs: Poultry sausage, homemade spicy sauce, pickled gherkins, roasted onions, French fries	8,90
2 Poultry Sausages ^{I,J,2,3} with potato salad	7,90
Capital Plate ^{A,C,G,I,J,2,3,4,11} two Berlin curry sausages, two Berlin meatballs, wo sausages, potato salad and French fries	17,90

PAN DISHES

Chili con Carne ^{A,1} 100 % beef stew with Mexican herbs, kidney beans, corn and nachos	7,50
Spicy Chicken Curry ¹ keenly fried chicken breast slices with pepper-onion-chili chutney, served with Basmati rice in a hot casting pan	12,90
Mexican Fajitas ^A keenly fried pepper, onions and corn, served with Basmati rice with corn tortillas in a hot casting pan	12,90
optionally with:	
• pork meat	12,90
• slices of chicken breast	13,90
• slices of rump steak	15,90

PIZZA

Margherita ^{A,G} with tomatoes and mozzarella	7,90
Salami ^{A,G,1,2,3} with tomatoes, mozzarella and salami	8,50
Prosciutto ^{A,G,2,3,4,6,7} with tomatoes, mozzarella and ham	8,50
Hawaii ^{A,G,2,3,4,6,7} with tomatoes, mozzarella, ham and pineapple	8,50
Tonno ^{A,G,F} with tomatoes, mozzarella, tuna and onions	8,90
Funghi ^{A,G} with tomatoes, mozzarella, ham, mushrooms, red peppers and artichoke hearts	8,50
Mista ^{A,G,2,3,4,6,7} with tomatoes, mozzarella, ham, mushrooms, red peppers and artichoke hearts	8,90
Vegetariana ^{A,G,1,3} with tomatoes, mozzarella, eggplant, courgettes, pepper and mushrooms	8,90
Spinach ^{A,G,7} with tomatoes, mozzarella, spinach and gorgonzola	8,50
Rucola ^{A,G} with tomatoes, mozzarella, rucola, cherry tomatoes and parmesan cheese	8,50
Parma ^{A,G,2,3} with tomatoes, mozzarella, Parma ham, rucola and parmesan cheese	9,90
Scampi ^{A,B,G} with tomatoes, mozzarella, scampies, garlic, rucola and cherry tomatoes	10,90
Picante ^{A,G,2,3,5} with tomatoes, mozzarella, spicy salami and black olives	8,90
De Lux ^{A,G,F,4} with tomatoes, mozzarella, curry chicken and pineapple	8,90
Carambar ^{A,B,F,G,4} with tomatoes, mozzarella, chicken breast, scampies, red peppers, cherry tomatoes and onions	11,90

PASTA

We are happy to serve our pasta dishes with gluten-free spaghetti as well!

Spaghetti Napoli ^{A,G,1} with a fruity tomato sauce, fresh basil and parma cheese	6,90
Spaghetti Bolognese ^{A,G,1} minced beef, tomato sauce and parmesan cheese	8,50
Spaghetti Scampi ^{A,B,G,1} 4 fried prawns served in a spicy tomato sauce with cherry tomatoes, rucola and shared parmesan	11,90
Penne Arrabiata ^{A,G,I,5} spicy tomato sauce with fresh garlic, chilli, smooth parsley, cherry tomatoes, black olives and shared parmesan	7,90
Penne Broccoli ^{A,G,7} in gorgonzola cream sauce with broccoli florets and cherry tomatoes	8,90
Tagliatelle Carambar ^{A,F,G,4} fried chicken breast slices with pepper, courgette and eggplant, served in a cream sauce with parmesan cheese	8,90
Tagliatelle Scampi ^{A,B,G} 4 fried prawns served in a spicy herbal- cream sauce with garlic and parmesan cheese	11,90

TAPAS

Tapas Plate Carambar ^{A,B,G,L,2,3} fried scampi, marinated feta cheese, stuffed peppers with cheese cream, marinated mushrooms, parma ham with honeydew, artichokes, mozzarella-tomato-skewer, grilled eggplant, pimentos, dried tomatoes, green olives, chorizo, served with ciabatta	16,90
Vegetarian Tapas Plate ^{A,L,1,3} artichokes, pimentos, grilled eggplant, dried tomatoes, marinated green olives, mushrooms, green olives, crostini, ciabatta bread	9,90

DESSERT

Chocolate Brownie ^{A,G,4,12} served with vanilla sauce	5,50
Grannies oven-fresh Apple Pie ^{A,F,G,H,12} served with cream	5,90
Viennese Apple Strudel ^{A,F,G,H,12} served with vanilla icecream	6,90

