

MAMIDA

STARTERS

Green Olives 4,20 €

Grüne Oliven

Whipped ricotta with mushrooms and Truffle Oil..... 5,50 €

Geschlagener Ricotta mit Pilzen und Trüffelöl

Whipped ricotta with nduja and gremolata..... 5,50 €

Geschlagener Ricotta mit Nduja und Gremolata

SOURDOUGH PIZZA

MARINARA (vegan)..... 7,50 €

Tomato sauce, Garlic, Oregano, Evo (A)...

Tomatensoße, Knoblauch, Oregano, Evo (A)

MARGHERITA 8 €

Tomato sauce, Mozzarella Fior di Latte, Basil (A,G)

Tomatensoße, Mozzarella Fior di Latte, Basilikum (A,G)

GINGER TWIST (vegan)..... 11 €

with carrot-ginger cream, roasted pumpkin seeds, crispy sage

mit Karotten-Ingwer-Creme, geröstete Kürbiskerne, knuspriger Salbei

GREEN WOOD 12 €

Leeks Vellutée, Mozzarella Fior di Latte, seasonal Mushrooms,

Parsley&Lemon gremolata (A,G)

Lauchcreme, Mozzarella Fior di Latte, saisonale Pilze, Petersilie und

Zitronen Gremolata (A,G)



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ALPEN WIND 14,50 €

Creamed Almonds, smoked Provola, Speck, almond Tarallo crumble (A,H,G)
Mandelcreme, geräucherte Mozzarella, Schinken und Mandel-Tarallo-Keks-Streusel (A,H,G)

DISCO INFERNO..... 12 €

Tomato sauce, smoked Provola, Spicy Salami, wild Oregano, Chilli threads (A,G,H)
Tomatensoße, geräucherte Mozzarella, pikante Salami, Oregano und Chili öl (A,G,H)

EXOTIC PORK 15 €

Mozzarella Fior di Latte, house spiced Pulled Pork, Pineapple ketchup,
roasted Cashews, black Pepper (A,H,J)

Mozzarella Fior di Latte, Hausmariniertes Pulled Pork, Ananasketchup,
geröstete Cashewnüsse, schwarzer Pfeffer (A,H,J)

PIZZA WITH ATTITUDE 15 €

Fior di Latte, Stracciatella Cheese, Beef Kebab Ragu, Smoked Provola
Cheese and Preserved Lemon Parsley Gremolada (A,G)

Mozzarella Fior di Latte, Stracciatella Käse, Beef Kebab Ragu, geräucherter
Provola-Käse und eingelegte Zitronen-Petersilie-Gremolada (A,G)

POPPY TRUFFLE.....14 €

Mozzarella fior di latte cheese, truffle-honey marinated zucchini, whipped
ricotta and poppy seeds

Mozzarella fior di latte, in Trüffel-Honig marinierte Zucchini, geschlagener
Ricotta und Mohn

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TO FIG OR NOT 13 €

Mozzarella di Fior di Latte, Nduja, Figs compote, Stracciatella di burrata (A,G,4)

Mozzarella di Fior di Latte, Nduja, Feigenkompott, Stracciatella di burrata (A,G,4)

DESSERT OF THE DAY

Cannolo 6,50 €

Panna Cotta 5,50 €

LONG DRINKS

Aperol Spritz (12,A,B)..... 6 € / Campari Spritz (12,A,B) 6 €

CRAFT BEERS by Cans

Poor But Hoppy (33 cl) (1c) - 5,7% Abv, West Coast IPA 4,80 €

Pacific Twist (33 cl) (1c) - 5,5% Abv, Pale Ale 4,80 €

Flucht aus Bayern (33cl) (1a) - 4,8% Abv, Helles 4,80 €

ALCOHOL-FREE BEER

Quartiermeister*in, Bio-alkoholfreies, 33cl 4,70€

BEER ON TAP

Hops & Barley AVIDA Pils (1c) 4,8% Abv (From Berlin) 0,3 l...3,5 € / 0,5... 15€

BRÄUGIER West Coast IPA (1c) 5,7% Abv (From Berlin) 0,3l ... 5 €/0,5l ... 7,5 €

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RED WINES

Campo della Chiesa, Terre di Sarizzola, Barbera 13% Abv (Piedmont, Italy)
10cl 4,5€ / 75cl 21€

Vino Lauria, Zio Paolo, Nero D'Avola, 14,5% Abv (Sicily Italy) 10cl5€ / 75cl 23€

WHITE & ROSE ´ WINES

Fantasia, Zibibbo 13,5% Abv (Sicily, Italy) 10cl.... 5€ / 75cl 23€

Renosu Bianco, Tenute Dettori Vermentino/Moscadeddu, 13% (Sardinia, Italy)
10cl 6€ / 75cl 28€

Dhyana, Perricone, Valdibella, 12,5%, (Sicily, Italy) 10cl 4,5€ / 75cl 23€

SPARKLING WINES

Sampagnino Bulli Marsanne/Ortrugo/Malvasia,12% 10cl 4,5€/75cl 22€

Az. Agr.Croci, Campedello, Malvasia/Ortrugo,12% (Emilia-Romagna) 75cl 28€

Profondo, Miotto, 11%, Italy 75cl..... 23€

SOFT DRINKS

Hotty Il Chinotto (33 cl) (2,a)..... 4 €

Komboucha, Bouche, Lemondrop, Hybiscus (33cl)..... 4,50 €

Fritz Cola (33cl) (b,k)3,5 € Ostmost Apfel – Schorle (33cl) 3,50 €

Spreequell Mineral Water 1l .. 4,50 € Spreequell Sparkling 0,75l 4,20 €