

MEET.
DRINK.
EAT. ΠΑΛΟ







IS THERE *any* BETTER PLACE *to be?*

One of the 8 most beautiful
Alfresco & Biophilic Design
Restaurants & Bars in the World

Restaurant & Bar Design Awards® | London 2022





FAMILY BUSINESS WITH HEART

Behind the name MALO are MATthias & LOrenz – a family business with a passion for hospitality, design and cuisine. Together we have created a place that unites authenticity, warmth and modern elegance.



AMBIENCE & AWARD

A visit to MALO is more than dinner – it is an experience. Among hundreds of real plants an urban jungle unfolds that lets you forget the city. Warm light, stylish interiors by Rivièra Maison and considered design create an atmosphere that is as relaxing as it is inspiring.

AWARD

In 2022 MALO was honoured at the Restaurant & Bar Design Awards® in London as one of the 8 most beautiful Alfresco & Biophilic Design Restaurants & Bars in the world.



CUISINE WITH ATTITUDE

At MALO, quality sits at the centre of every detail – from the choice of ingredients to the preparation and the final presentation. Regionality, freshness and craftsmanship define our kitchen. International influences complement this foundation and turn every dish into an authentic, contemporary taste experience.

WINE HIGHLIGHTS

Our wine list offers a carefully curated selection – from a characterful cuvée from Württemberg to international icons such as Tignanello from Tuscany. Whether fruity and fresh, elegant or powerful – every wine is chosen to accompany moments of enjoyment perfectly.

COCKTAIL MOMENTS

The MALO bar is the ideal place for social hours. Whether signature cocktails with fresh ingredients, classics such as gin & tonic with Monkey 47, premium spirits like Don Julio tequila or champagne from Moët & Chandon through to Dom Pérignon – every drink tells its own story.

A PLACE FOR ALL SENSES

Whether you are celebrating success, sharing special moments or enjoying quiet hours for two – at MALO every occasion finds its fitting setting. With attention to detail and a fine sense of atmosphere, evenings are created here that stay in the memory.

SOFTDRINKS

TABLE WATER Still Sparkling	0,7 L	5,2
TEINACHER GOURMET Still Sparkling	0,5 L	5,6
COCA COLA ^{B,F} / COCA COLA ZERO ^{B,F}	0,25 L	4,2
SPRITE / MEZZO MIX / FANTA	0,25 L	4,4
VAIHINGER JUICE SPRITZERS ^C Apple Blackcurrant Passion fruit	0,33 L	4,9
TEINACHER FRUIT SPRITZER ^{B,C} Apple-blackcurrant Lime-mint Mango-passion fruit	0,33 L	5,4
TEINACHER ICED TEA ^{A,C} Peach Lemon	0,25 L	5,5
RED BULL ^F		

HOT DRINKS

ESPRESSO ^F	3,2
ESPRESSO DOPPIO ^F	4,4
ESPRESSO MACCHIATO ⁴	3,4
CUP OF COFFEE ^F	4,4
CAFÉ AU LAIT ⁴	4,7
CAPPUCCINO ^F	4,8
LATTE MACCHIATO ^F	5,4
HOT CHOCOLATE	5,4
SELECTION OF TEAS ^F Earl Grey Green Camomile Herbal	4,4
FRESH TEA Mint Ginger	4,8

Hot drinks with oat milk on request

ALCOHOL-FREE APERITIFS

PEACH PLEASE Martini Floreale Schweppes White Peach	9,7
FLOREALE TONIC Martini Floreale Tonic Water Orange	9,7
BERRY FLOREALE Martini Floreale Wildberry Orange Berries	9,7
VIBRANTE MULE Martini Vibrante Ginger beer Lime	9,7
VIBRANTE WILDBERRY Martini Vibrante Wildberry Berries	9,7
HUGO ALCOHOL-FREE Ginger Ale Elderflower syrup Soda Mint	9,7

MALO TREE

FOR JANE 110
12x aperitif or spritz
of your choice

FOR TARZAN 169
12x Pornstar, Espresso
or Lychee Martini

ADDITIVES

A with preservative B with colouring C with antioxidant D nitrate/nitrite curing salt E with sweetener
F with phosphate E contains quinine F contains caffeine



BEERS

ALPIRSBACHER PILS also alcohol-free	0,33 L	4,6
ALPIRSBACHER RADLER NATUR ^{G,E}	0,33 L	4,6
ALPIRSBACHER HEFEWEIZEN also alcohol-free	0,5 L	5,6
	0,34 L	5,5

SPARKLING WINES

MARTINI ^F Prosecco Rosé Extra Dry	0,1 L	7,9
KESSLER HOCHGEWÄCHS Brut Rosé	0,1 L	8,9

APERITIF & SPRITZ

MALO SPRITZ Martini Fiero Prosecco Soda	9,9
LIMONCELLO SPRITZ Limoncello Prosecco Soda Lemon	9,9
LILLET WILDBERRY Lillet Wildberry Berries	9,9
MARTINI FIERO TONIC Martini Fiero Tonic Orange	9,9
MARTINI BIANCO TONIC Martini Bianco Tonic Lime	9,9
MARTINI BIANCO WILDBERRY Martini Bianco Wildberry Berries	9,9
HUGO Prosecco Holundersirup Soda Minze Limette	9,9
PORNSTAR SPRITZ Vodka Vanilla Passion fruit Lime juice Prosecco	9,9

WINES BY THE GLASS

MALO WINE SPRITZER White Rosé Red	0,25 L	8,2
MALO CUVÉE White Rosé Red WEINGUT ALDINGER WÜRTTEMBERG – FELLBACH	0,2 L	9,8
“GOOD VIBES” RIESLING WEINGUT KARL HAIDLE WÜRTTEMBERG	0,2 L	10,3
PINOT BLANC** Dry WEINGUT ALEXANDER LAIBLE BADEN	0,2 L	10,4
PINOT GRIS** Dry WEINGUT ALEXANDER LAIBLE BADEN	0,2 L	10,4
CHARDONNAY “EDITION” COLLEGIUM WIRTEMBERG STUTTGART – ROTENBERG	0,2 L	10,3
CA’ SCAVI LUGANA DOC SCAVI & RAY ITALY – LOMBARDY	0,2 L	10,3
TEMPRANILLO CRIANZA BODEGAS MONTECILLO SPAIN – RIOJA	0,2 L	10,5
PRIMITIVO SALENTO IGT SCAVI & RAY ITALY – APULIA	0,2 L	10,3
MERLOT DRY WEINGUT WÖHRWAG WÜRTTEMBERG – UNTERTÜRKHEIM	0,2 L	10,3
SCHRECKBICHL SAUVIGNON BLANC Kellerei Schreckbichl Italy South	0,2 L	10,3

FRUIT BRANDIES

Our fruit brandies are produced exclusively in Scheidegg (Allgäu)	2 CL	7,9
Williams pear Cherry Raspberry Plum Mirabelle Quince		

COCKTAILS

CUBA LIBRE Rum Lime Cane sugar Cola	12,8
PORNSTAR MARTINI FROZEN AVAIL- Vodka Vanilla Passion fruit Lime juice + Prosecco shot	14,9
ESPRESSO MARTINI FROZEN AVAIL- Vodka Espresso Coffee liqueur Sugar syrup	14,9
LYCHEE MARTINI Lychee liqueur Vodka Lime juice Sugar	13,8
GIN BASIL Gin Basil Lemon juice	14,9
STRAWBERRY BASIL Gin Basil Strawberry Lemon juice	14,9
PATRÓN PALOMA Patrón Silver Grapefruit soda Lime Salt	15,8
NEGRONI Martini Rubino Campari Gin	14,9
WHISKEY SOUR Whiskey Egg white Lemon Sugar	14,9
MOSCOW MULE Vodka Ginger beer Lime	13,8
PURPLE DREAM Bombay Gin Lavender White vermouth Lime	14,9
SNOW WHITE Vanilla vodka Almond Peach Lemon	14,9

SHOTS

ESPRESSO MARTINI SHOT ^F	2 CL	4,8
PORNSTAR MARTINI SHOT	2 CL	4,8
JÄGERMEISTER	2 CL	4,4
BERLINER LUFT	2 CL	4,4
FRANGELICO	2 CL	4,4
PATRÓN SILVER	2 CL	6,4
PATRÓN REPOSADO	2 CL	6,4

LONGDRINKS

42 BELOW VODKA + Soda + Red Bull + Lemon	12,8
GREY GOOSE VODKA + Soda + Red Bull + Lemon	14,8
BOMBAY SAPPHIRE GIN TONIC London Dry Gin Tonic	12,8
MONKEY 47 GIN TONIC Black Forest Dry Gin Tonic	14,8
GINSTR GIN TONIC Stuttgart Dry Gin Tonic	13,8
WHISKEY COLA Jack Daniel's Cola	12,8

SPIRITS

HENNESSY VS Hennessy Very Special	2 CL	10,5
GLENMORANGIE 12 years single malt	2 CL	10,5
RON BOTUCAL Reserva Exclusiva	2 CL	10,5

DIGESTIF

GRAPPA Marzadro Giare Amarone	2 CL	10,5
LIMONCELLO Scavi & Ray Limoncello	2 CL	4,4
RAMAZZOTTI Ramazzotti Amaro	2 CL	6,9

FOOD

STARTERS

SOUP OF THE DAY^{1,7}

Please ask our service team

8,9

SMALL MIXED SALAD^{7,10}

Balsamic or orange-ginger dressing

7,9

MIXED STARTER PLATTER

for 2 people

26,3 P.P

BEETROOT CARPACCIO^{5,7,10}

Caramelised goat's cheese | Baby spinach | Walnuts
vegan available

17,2

BURRATA^{5,7,9}

Grilled vegetables | Basil pesto | Crispy rocket

17,9

BEEF TARTARE^{1,7,10,12}

Chive cream | Cognac marinade | Baguette

21,9

BEEF FILLET CARPACCIO

Pine nuts | Crispy rocket

19,2

SALMON & AVOCADO TARTARE^{1,4,6}

Soy | Lime | Ponzu

19,0

MEAT LOVERS

RUMBLE IN THE JUNGLE^{1,3,5,7,12}

Steak selection with sides & sauces
+ burger + salsiccia
for 4 people

185

MAIN COURSES

RISOTTO^{7,12}

Seasonal risotto variation

21,9

BEEF FILLET SMASH BURGER^{1,3,7,10,12}

Tomato | Cucumber | Lettuce | Cheddar | Onions | Fries
vegan available

23,8

CHAMPAGNE SPAGHETTI^{1,2,3,4,7,12}

with prawns | alternatively with caviar for 39,0 | Champagne sauce | Lemon | Sage

29,9

JERK CHICKEN^{1,7,9,12}

48H MARINATED

Vegetables | Tomato coulis | Lightly spiced crust

39,8

GRILLED SALMON FILLET^{1,4,7,8,12}

Pea purée | Buttered vegetables | Champagne sauce

26,4

MALO'S ONION ROAST BEEF^{1,7,9,12}

Truffle purée | Sautéed beans |
Two kinds of onions

37,4

MEDITERRANEAN PRAWN PAN^{1,2,4,7}

Fresh baguette | Garlic | Chilli

38,6

CAESAR SALAD^{1,3,4,7,10}

Parmesan | Croutons | Pollo Fino
vegetarian available 17,4

21,8

VEAL CORDON BLEU^{1,3,4,7,10}

Tarragon herb sauce | Salted potatoes

36,2

SURF & TURF^{2,4,7,9,12}

Beef fillet 220g | Prawns | Potato gratin | Broccoli | Jus

57,6



STEAK LOVERS

SIRLOIN STEAK 28,8 250g		BROCCOLI FLORETS ⁷ 6,8		TRUFFLE MAYO ^{3, 7} 4,7
RIB EYE 37,6 300g	+	BABY POTATOES ⁷ 4,7		CREAMY PEPPER SAUCE ^{7, 9, 12} 3,9
BEEF FILLET 39,8 220g		POTATO GRATIN ⁷ 5,4	+	HERB BUTTER ⁷ 3,9
		BUTTERED VEGETABLES ⁷ 6,8		SAUCE BÉARNAISE ^{7, 12} 4,2
		FRIES ^{1, 7} 4,7 With truffle and parmesan ^{8,9}		
		LEAF SPINACH ^{7, 12} 4,5		



SNACKS FROM 10 PM

CHEESE SELECTION ^{5, 7, 10} 21,6 Fig mustard Nuts	21,6
NACHOS 11,2 Guacamole Tomato vegan	11,2
MALO'S QUARTET ^{1, 5, 7} 14,8 Crisps Olives Cheese Grissini	14,8

SWEET (MA)LOVE

HOMEMADE LAVA CAKE ^{1, 3, 5, 7} 11,8 Almond crumble Vanilla ice cream Salted caramel	11,8
ROSEMARY CRÈME BRÛLÉE ^{3, 5, 7} 10,9 with caramelised nuts	10,9
PANNA COTTA ⁷ 10,9 Fruit coulis Fresh fruit	10,9
GLAMOROUS TIRAMISU ^{1, 3, 7, 12} 18,0 Coffee caviar Mascarpone Biscuit	18,0

ALLERGENS

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Molluscs

WHITE WINE

[illegible]



RED WINE

	0,75	1,5		0,75	1,5
MALO CUVÉE DRY Weingut Aldinger Württemberg – Fellbach Lovely berry fruit Round and soft on the palate Light roasted aromas	34		CÔTES DU RHÔNE ROUGE A.C. E. Guigal Frankreich Rhône Ampuis Kirsche Brombeere Tabak	39	
TEMPRANILLO CRIANZA DOC Bodegas Montecillo Spain – Rioja Blackberry & cherry Powerful on the palate Soft tannins	38		BAROLO DOCG ARBORINA Elio Altare Italy Piedmont Dark fruit Balsamic notes Full-bodied with lovely fruit concentration	219	
PRIMITIVO SALENTO IGT Scavi & Ray Italy – Apulia Juicy cherries Dark berries Spicy bay aromas Velvety & soft	36		TIGNANELLO TOSCANA IGT Marchesi Antinori Italy – Tuscany Roasted aromas Dark berry fruit Rich & complex	229	
MERLOT DRY VDP.GUTSWEIN Weingut Wöhrwag Württemberg – Untertürkheim Dark forest berries Mild tannins Plum and spicy notes	36		ORNELLAIA BOLGHERI SUPERIORE DOC Tenuta dell’Ornellaia Italy – Tuscany Sweet tobacco & vanilla Firm tannins Ripe berry fruit Very balanced	239	
GRANDE RESERVE X RED CUVÉE (MERLOT & CABERNET SAUVIGNON) Weingut Wöhrwag Württemberg – Untertürkheim Blueberry, blackberry Roasted aromas Complex & dense on the palate	64	DRY	VINO NOBILE DI MONTEPULCIANO DOCG Poliziano Italy Tuscany Cherry Dark berries Spices Tobacco	59	
“GIULIN” BARBERA DEL MONFERRATO DOC Accornero Italy – Piedmont Black cherry & mocha Fruit-forward Velvety & profound	42		CABERNET SAUVIGNON MERLOT ANNO 1693 Normandie Est. 1693 South Africa Franschhoek Schwarze Kirsche Pflaume Aromen von alten Gewürzen	79	169
PARUSSO NEBBIOLO LANGHE DOC Parusso Italy – Piedmont Ripe fruit Elegant on the palate Fruity notes & sweet tannins	44	99			
GRAN RESERVA VIÑA IMAS GOLD EDITION Barón de Ley Spain – Rioja Cranberry, leather, vanilla Soft on the palate A piece of magnificent Spanish wine culture	59				
LE SERRE NUOVE DELL’ORNELLAIA Ornellaia Bolgheri Italy – Tuscany Forest berries & blackberries Supple on the palate Spicy notes	129				

For special occasions in grand style – our 3-litre bottles.
 Our service team will be happy to advise you.

All wines contain sulphites.

SEKT

	0,75	1,5		0,75	1,5
MARTINI PROSECCO DOC	42		KESSLER HOCHGEWÄCHS BRUT	48	96
MARTINI ROSÉ EXTRA DRY	42		KESSLER HOCHGEWÄCHS ROSÉ	48	96

CHAMPAGNER

	0,75	1,5		0,75	1,5
MOËT & CHANDON BRUT	125	260	BOLLINGER	140	
MOËT & CHANDON ROSÉ	145	305	RUINART BLANC DE BLANCS	180	390
MOËT & CHANDON ICE	155		RUINART ROSÉ	180	390
			DOM PERIGNON VINTAGE 2012	295	

SPIRITUOSEN

VODKA	0,7	1,5	TEQUILA	0,7	GIN	0,5
GREY GOOSE Exklusive Beigetränke	130	265	PATRÓN SILVER	139	GINSTR Exklusive Beigetränke	99
			PATRÓN REPOSADO	146		
			DON JULIO	390	MONKEY 47 Exklusive Beigetränke	115



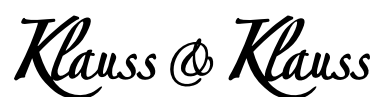


EIN HERZLICHES DANKESCHÖN
AN UNSERE PARTNER

OUR ARCHITECTS



OUR BEVERAGE SUPPLIER



Festwirte auf dem Wiesen
Getränkefachhandel und mehr

OUR BUTCHER



OUR BAKERY



OUR BEVERAGE SPECIALIST





OUR MENU IS ALSO AVAILABLE ONLINE
Unsere Karte online und auf Deutsch