SPAGHETTI KITCHEN★BAR
EAT • DRINK • SOCIALIZE

€ - prices listed are in EURO

SIP SIP SIP SIG

INSALATE

300G

★SKS **SPAGHETTI KITCHEN** – Italian mixed leaf salad w/th smoked mozzarella, roasted aubergine & peppers, cherry tomatoes, butter beans, edamame, olive tapenade and homemade grissini
*HFK 11.90.-

BAKED GOAT CHEESE w/th mix of colorful salads, roasted red beets, seasonal fruit, spicy cashews, fig dressing
*HIA 12.50.-

★SKS **Caesar** – Little Gem lettuce, grilled chicken fillet, poached egg, croutons, Parmesan and Original dressing
*CHAK 11.90.-

Winter salad with Burrata and grilled leeks, beetroot, radishes, roasted hazelnuts and **SK★ dressing**
*HI 10.90.-

★ **Tabbouleh Salad** - parsley, bulgur, mint, concassé tomatoes, pomegranate, pistacchio and molasses & sumac dressing
*AI 8.50.-

Arugula salad, cherry tomatoes, avocado, pine nuts, parmesan and balsamic creme
*IK 9.50.-

Spinach and arugula salad, Feta cheese, dried cranberries, caramelized almonds and special dressing
*HIK 10.50.-

Caprese w/th cherry tomatoes, avocado, Mozzarella*, pesto and bruschetta
*HI 10.50.-
*Can be replaced with Burrata, by your choice 2.90.-

★SKS **Beluga Lentil Salad** w/th grilled Halloumi cheese, marinated red onion, avocado, radishes, Cailletier olives and Ranch dressing
*CHIK 10.50.-

Baby spinach, caramelized peaches, quinoa, pickled red onion, pecans and pesto Rosso
*I 10.90.-

Shopska salad – peeled pink tomatoes, cucumbers, peppers, red onions, artisanal farmed brined cow's cheese and parsley pesto
*H 8.50.-

Peeled Heirloom pink tomatoes, smoked eggplant & roasted peppers Salsa, local farmed fresh cow's cheese and parsley & walnuts oil
*HI 10.50.-

ANTIPASTI

200G

ITALIAN SALAMI & CURED MEAT SELECTION
Prosciutto-Crudo / Bresaola / Lonzino / Ventricina / Mortadella w/th Pistacchio / Coppa di Parma / Spianata Romana / Speck
*I 100g / 9.50.-

ITALIAN CHEESE SELECTION
Taleggio / Scamorza / Provolone / Parmigiano-Reggiano / Caciotta al Tartufo / Basilio-Basils al Peperoncino / Gorgonzola
*HI 100g / 9.50.-
*Served w/th herbed butter,Giardiniera (Italian pickled veggies) and handmade sourdough bread

★ **MEZZE dips**
/ Hummus with EVO oil and smoked paprika
/ Feta cheese mousse w/ mint and pistacchio
/ Yoghurt dip with smoked Trout and horseradish with capers
/ Homemade Köpoolu
/ Mixed Italian olives w/ oregano
*ACDEHLKN 12.90.-
*Served w/th homemade sourdough bread and Grissini

Bruschetta with tomatoes, Taggiasca olives, Baby Mozzarella, garlic & basil
*ACHI 8.50.-

Crispy pan-fried Calamari with Asian herb sauce
*AGI 12.50.-

Wood-fried Gamberi Rossi & garlic butter
*DH 14.90.-

BLACK-ANGUS BEEF CARPACCIO, arugula, Parmesan, truffle mayonnaise and pomegranate reduction
*AHKC 14.50.-

★ **Oven-fresh baked herbed Eggplant** w/ tahini sause, Labneh cheese, pomegranate, roasted almonds and Za'atar
*LHI 9.90.-

Grilled avocado and artichoke with bottarga and parsley pesto
*AD 9.90.-

ZUPPE

350ML

Goulash *AJ 6.50.-

Soup of the day 5.50.-
*Ask your waiter

FRESH PASTA

250G

★SKS **SPAGHETTI KITCHEN** - Bucatini **Cacio e Pepe** w/ Pecorino-Romano (minimum for 2 people)
*AHCM 19.50.-

★SKS **SPAGHETTI TRAPANESE** – cherry tomatoes, mozzarella Fior di Latte, fresh basil and almonds
*AI 10.50.-

Spaghetti Aglio e Olio Peperoncino w/th EVO oil, garlic & parsley
*AI 7.50.-
+ add Black Tiger Shrimps 6.50.-

★SKS **Lasagna Bolognese** w/th Black Angus Beef ragout
*AHFMJ 11.00.-

Linguine w/th Beef Polpette, concassé tomatoes, Marinara sauce with basil & Parmesan
*AHFNG 10.90.-

Sachetini a'La Carbonara w/th Guanciale, ricotta and Pecorino-Romano
*ACH 12.50.-

Ravioli w/th Porcini, walnuts, pesto, Parmigiano-Reggiano and truffle olive oil
*ACEHI 12.50.-

★ **Rigatoni Alla Norma** w/ Italian Salsiccia sausage, Stracciatella, roasted eggplant and Marinara sauce
*ACHJ 12.50.-

Fiocchi with pears and Italian cheeses in a butter sauce with pomegranate and sage
*ACH 11.90.-

Rigatoni alla Vodka – creamy tomato sauce, shallot, peperoncino, Parmigiano-Reggiano & shot vodka
*AHC 10.50.-

Tagliatelle with pesto, pine nuts and Parmesan
*AHI 10.50.-

★ **Gnocchi with truffle sauce**, cherry tomato confit, butter and Parmigiano-Reggiano
*AHC 12.90.-

Linguine Di Mare w/th calamari, octopus, shrimp, black mussels, peperoncino, tomatoes, garlic and scallions
*ABCGI 15.50.-

Arrabiata – concasse tomatoes, peperoncino, olives, Parmesan & basil
*AI 9.00.-

Fettuccine Alfredo w/th Salmon, baby spinach, sun-dried tomatoes and light cream sauce
*ADH 12.90.-

RISOTTO

350G

Risotto w/th wild mushrooms, hazelnuts, sun-dried tomatoes, herbs and truffles
*AHIM 12.50.-

Risotto w/th Chicken, green peas, sun-dried tomatoes, spinach, butter & Parmesan
*HJ 12.90.-

BURGERS

400G

★SKS **Wagyu cheeseburger** w/th crispy bacon, mattured Cheddar, iceberg lettuce, red onion jam, pickles, tomato, special **SK★ sauce** in a handmade Brioche bun, potato chips and BBQ sauce
*AHFK 14.70.-

★ **Black Label Iberico Burger** w/ potato Rösti, tomato, cauliflower and 'Nduja, served with sweet potatoes and BBQ sauce
*ACFH 14.50.-

PIZZA

350G

The Best Pizza
Is Eaten With Your Hands

MARGHERITA – tomatoes, mozzarella Fior di Latte, basil and EVO oil
*AH 8.90.-
*Could be replaced w/th Buffalo mozzarella 3.00.-

Pizza w/th tomatoes, **SPECK & MASCARPONE**
*AH 12.00.-

CAPRICCIOSA – tomatoes, mozzarella Fior di Latte, Prosciutto-Cotto, mushrooms and artichokes
*AHF 11.50.-

Crudo – tomatoes, mozzarella Fior di Latte, Prosciutto-Crudo and arugula
*AHF 12.50.-

Pizza Pepperoni - tomatoes, Fior Di Latte mozzarella, spicy Pepperoni salami and Burratina cheese
*AH 12.50.-

★SKS **Pizza with mixed ITALIAN salami** – tomatoes, mozzarella Fior di Latte, Mortadella w/th Pistacchio, SPECK, Brezaola and arugula
*AHFI 15.50.-

Pizza with Crème-Fraîche, Pistacchio pesto, Stracciatella cheese, Mortadella and basil
*AI 12.50.-

Calabria – tomatoes, mozzarella Fior di Latte, Calabrian spicy 'Nduja sausage
*AH 11.90.-

Vegetariana – tomatoes, mozzarella Fior di Latte, mushrooms, peppers, cherry tomatoes, Taggiasca olives & spring onions
*AH 9.50.-

4MAGGI – Crème-Fraîche, mozzarella Fior di Latte, Gorgonzola, Provolone, hazelnuts, arugula & Parmesan
*AIH 11.90.-

TARTUFO – truffle cream, Prosciutto-Cotto, Provolone cheese and arugula
*ACHN 13.50.-

★SKS **Pizza MODERNISTA** – Tonnato sauce, Black Angus beef Carpaccio, mushroom duxelles, arugula and Balsamic cream
*ACDH 14.50.-



ETHNO

350G

★SKS **Grilled honey & mustard glazed Norwegian Salmon Fillet** on Lemon Risotto w/th asparagus and roasted hazelnuts
*ADHF 19.50.-

★SKS **Grilled Seabass fillet on Squash** & Artichoke Caponata w/ wild mushrooms, Taggiasca olives and pine nuts
*DHI 17.50.-

Chicken Tikka Masala skewers w/th steamed Basmati rice, cherry tomato confit and roasted green peppers, served on herbed garlic bread
*AHCE 13.50.-

★SKS **Vienna Beef Tenderloin Schnitzel** w/th fresh French fries and coleslaw
*AHF 19.70.-

7 mini Kebapcheta, herbed fresh fries and chili pepper jam
*AFMI 11.90.-

JOSPER GRILL

250G

Grilled herbed marinated Chicken breast filllet and **SK★ sauce**
*H 7.90.-

Grilled Meatballs w/ homemade Lyutenitsa, scallions & parsley
*FH 8.50.-

★SKS **Royal Pork Chop** & Caramelized onion Gravy sauce
*HM 12.90.-

★SKS **Iberico Pork Ribs** w/th BBQ sauce and pistacchio
*HI 14.90.-

Mixed Italian Sausages with Duo of dips and red onion jam
*F 14.90.-

Grilled Squid w/ arugula and Chimichurri sauce
*G 14.90.-

Butcher's style grilled Black Angus Calves Liver, served w/th Dijon mustard dip
*AK 11.50.-

Argentine Black Angus Ribeye steak, truffle & black garlic butter and Chimichurri dip
*H 100g / 13.50.-

★ **Picanha Tagliata** w/ arugula, Parmesan and Maldon salt
*H 35.00.-

Grill for two – Iberico Pork spareribs, chicken breast fillet, meatballs, Italian mixed sausages, Black Angus Calf Liver and Duo of dips
*FHK 700g / 32.50.-

SIDE DISH

150G

Oven-baked rosemary Potatoes w/th Crème-Fraîche, Pancetta & chives *H 4.90.-

Truffle & Parmesan fresh French fries
*H 4.90.-

★SKS **Pan-fried crispy sweet potatoes** w/th coconut butter *I 5.90.-

Roasted herbed vegetables *I 4.90.-

Steamed two sorts of rice & quinoa
*H 4.50.-

Grilled avocado w/th lime and Moldon salt 5.00.-

Charcoal-grilled Corn w/th herbed butter & Parmesan *H 4.90.-

FLATBREAD & FOCACCIA

100G

Handmade sourdough bread *A 2.90.-

Homemade Focaccia *A 3.50.-

FLATBREAD w/th Tomatoes, mozzarella & basil
*AH 3.90.-

FLATBREAD w/th pesto and Parmesan
*AEI 3.90.-

FLATBREAD w/th EVO oil, garlic & rosemary
*A 3.90.-

SPAGHETTI KITCHEN® DESSERTS

150G

★SKS **PANGIALLO W/TH MASCARPONE** cream & wild berries sauce *ACHI 8.50.-

★SKS **Homemade Italian biscuit cake**
*ACHI 7.90.-

Tiramisu Originale *ACHI 7.90.-

★SKS **San Sebastian Cheesecake** w/th salted caramel & pecans
*ACHI 8.50.-

Baklava Cheesecake *ACHI 8.50.-

White chocolate lime Tart *ACHI 7.50.-

SK★ DESSERT Sellection
/ Pangiallo w/th mascarpone
/ Tiramisu Originale
/ Cheesecake w/th salted caramel
/ Nutella cake
/ Italian bisquit cake
*ACHI 13.90.-

ALLERGENS - A - Gluten; B - Crustacean products; C - Eggs & egg's products; *D - Fish & fish products; *E - Peanuts; *F - Soy /ham/; *G - Molluscs; *H - Milk & milk products; *I - Nuts; *J - Celery; *K - Mustard; *L - Sesame seeds; *M - S02; *N - Lupines

★ BRAND NEW
★SKS SPAGHETTI KITCHEN SIGNATURE DISH

SPAGHETTI KITCHEN★BAR
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IW

WHITE WINE ↙

the OLD WORLD — ITALY

CASTELLANI SANTA LUCIA, Toscana Bianco IGT 19.00.-

MESSER del FAUNO, Grillo IGT, Sicily 19.00.-

CASTELLANI GUADALMARE, Vermentino IGT, Tuscany 20.00.-

VILLA SANDI Pinot Grigio delle Venezie DOC 22.00.-

POESIE, Pinot Grigio delle Venezie, Cantina di Soave
375ml / 13.00.- 750ml/ 21.00.-

SAUVIGNON BLANC, IGT Venezia Giulia, Borgo Molino 27.00.-

CANTINA SANTA MARIA LA PALMA ARAGOSTA
Vermentino DOC, Sardegna 27.00.-

ZENATO, Pinot Grigio delle Venezie IGT, Venetto - Italy 31.00.-

CAPARZO Chardonnay IGT, Toscana - Italy 34.00.-

TENIMENTI CIVA Sauvignon Blanc DOC,
Friuli Colli Orientali 35.00.-

BORGO TESIS, Pinot Grigio, Friuli, Fantinel 37.00.-

TUNELLA Sauvignon Blanc DOC, Friuli - Italy
375ml / 26.00.- 750ml / 45.00.-

FRANCE

ANDRE GOICHOT, Sauvignon Blanc, Languedoc-Roussillon
375ml / 15.00.- 750ml / 25.00.-

LES FUMEES BLANCHES, Sauvignon Blanc
375ml / 14.00.- 750ml / 28.00.-

SOURCE WHITE DE ROSEBLOOD,
Rolle, Grenache Blanc & Sauvignon Blanc 32.00.-

ROSEBLOOD BLANC, Rolle, Sauvignon Blanc, Clairette 46.00.-

LOUIS MICHEL&FILS, Petit Chablis 69.00.-

the NEW WORLD

TRAPICHE, Sauvignon Blanc, Argentina 21.00.-

RONGOPAI, Sauvignon Blanc, New Zealand 27.00.-

SISTER'S RUN St Petri's Barossa Riesling,
Barossa Valley, Australia 33.00.-

CLUSTER FLOCK, Sauvignon Blanc,
Marlborough, New Zealand 34.00.-

BABICH White Label, Sauvignon Blanc, New Zealand
375ml / 19.00.- 750ml/ 35.00.-

WENTE VINEYARDS Morning Fog Chardonnay, USA 49.00.-

BULGARIA

SPAGHETTI.KITCHEN, Sauvignon Blanc, Magura Winery
🍷7.00- 375ml / 11.00.- 750ml/ 19.00.-

PRINCIPESSA, Sauvignon Blanc & Pinot Gris,
Lavinia Estate 19.00.-

AYANO Viognier & Marsanne & Roussanne, Aya Estate 21.00.-

PIXELS, Sauvignon Blanc, New Bloom Winery
375ml / 13.00.- 750ml / 20.00.-

24/42 Estate, Sauvignon Blanc
375ml / 14.00.- 750ml / 23.00.-

BLACK C. WHITE, Santa Sarah Wine Estate 23.00.-

SINGLE VINEYARD, Magura Winery
/ Pinot Gris 23.00.-
/ Vrachanski misket & Risling 23.00.-

STALLION SELECTION, Angel`s Estate
/ Sauvignon Blanc 375ml / 15.00.- 750ml / 25.00.-
/ Vermentino 25.00.-
/ Shardonnay 25.00.-

LUDA MARA, Temjanika, Tikvesh winery 25.00.-

PAVLA PATRICIA, Marsanne & Roussanne,
Lavinia Estate 26.00.-

ISTAR, Pinot Gris, Bononia Estate 31.00.-

LEVENT Chardonnay Barrel Fermented, Domaine Bessa Valley
375ml / 17.00.- 750ml / 32.00.-

F2F, Sauvignon Blanc, New Bloom Winery
250ml / 12.00.- 750ml/ 32.00.-

TROYANOVO Vineyards Selection,
Sauvignon Blanc & Chardonnay, New Bloom Winery 49.00.-

IB

BUBBLES ↙

SPUMANTE PROSECCO DOC Extra Dry Fantinel 27.00.-

LA GIOIOSA Prosecco Spumante DOC, Treviso, Italy 27.00.-

VILLA FOLINI, Ribolla Gialla, Spumante Brut Vintage 26.00.-

ARGEO RUGGERI, Prosecco brut, Treviso, Italy
200ml / 11.00.- 750ml / 29.00.-

VALDO CUVEE, Italy 31.00.-

ROSE di PINOT BRUT, Rugerri - Italy
200ml / 11.00.- 750ml / 29.00.-

FERGHETTINA FRANCIACORTA Brut DOCG NV,
Lombardy - Italy 99.00.-

MOËT&CHANDON Imperial Brut, Champagne - France 140.00.-

VEUVE CLICQUOT YELLOW LABEL, Champagne - France 155.00.-

TAITTINGER Brut Reserve NV, Champagne - France
375ml / 89.00.- 750ml / 160.00.-

IR

ROSE ↙

the OLD WORLD

MESSER del FAUNO, Terre Siciliane IGT,
Pinot Grigio rose, Italy 19.00.-

POESIE, Pinot Grigio rose delle Venezie DOC, Italy
375ml / 13.00.- 750ml / 21.00.-

GOURMANDISE, rose Vin de mediteranee,
St. Tropez - France 24.00.-

CHATEAU PURCARI 1827, Rose
375ml / 14.00.- 750ml / 25.00.-

CANTINA SANTA MARIA LA PALMA ARAGOSTA Rose DOC,
Sardegna, Italy 28.00.-

CAP AU LARGE Rose, Cotes de Provance - France
375ml / 16.00.- 750ml / 29.00.-

CHATEAU d`ASTROS, Cotes de Provance - France
375ml / 16.00.- 750ml / 29.00.-

SOURCE ROSE DE ROSEBLOOD,
Grenache, Syrah & Cinsault 32.00.-

BLEU de MER Rose, Bernard Magrez - France 33.00.-

ROSEBLOOD Rose Grenache, Syrah, Cinsault & Rolle 46.00.-

M de MINUTY Rose, Cotes de Provance - France
375ml / 27.00.- 750ml / 49.00.-

WHISPERING ANGEL Rose, Chateau D'esclans - France
375ml / 28.00.- 750ml / 52.00.-

BULGARIA

SPAGHETTI.KITCHEN, Vintage rose, Magura Winery
🍷7.00- 375ml / 11.00.- 750ml/ 19.00.-

PRINCIPESSA Rose,
Cabernet Franc & Cabernet Sauvignon 19.00.-

AYANO Rose, Grenache, Cinsault & Syrah, Aya Estate 21.00.-

PIXELS Rose, Grenache, New Bloom Winery
375ml / 13.00.- 750ml / 20.00.-

24/42 Estate Rose 375ml / 14.00.- 750ml / 23.00.-

STALLION Rose, Angel`s Estate 25.00.-

BLACK C. Rose, Santa Sarah Wine Estate
375ml / 14.00.- 750ml / 23.00.-

ENIRA Rose, Domaine Bessa Valley
375ml / 14.00.- 750ml / 24.00.-

OOh LA LA Rose, Bononia Estate
375ml / 16.00.- 750ml / 29.00.-

F2F Rose, New Bloom Winery
250ml / 12.00.- 750ml / 32.00.-

IR

RED WINE ↙

the OLD WORLD — ITALY

MESSER del FAUNO, Negroamaro IGT, Puglia 19.00.-

MESSER del FAUNO, Primitivo IGT, Puglia 19.00.-

CASTELLANI CHIANTI IGT, Sicily 21.00.-

APPASSIMENTO ROSSO IGT,
Castellani Santa Lucia, Puglia 25.00.-

RIPAROSSO, Montepuciano d`Abruzzo Illuminati 29.00.-

CAPARZO Sangiovese, IGT, Toscana, Italy 33.00.-

CASTIGLIONI, Chianti,
Marchesi de Frescobaldi, DOCG
375ml / 19.00.- 750ml/ 34.00.-

ZENATO, Valpolicella Superiore DOC, Veneto 39.00.-

MASSERIA CUTURI 1881 TUMA
Primitivo Salento IGT, Puglia 41.00.-

ANTONIO CASTAGNEDI,
Amarone selezione DOCG 99.00.-

CASTELGIOCONDO, Brunello di Montalcino DOCG,
Marchezi de Frescobaldi 129.00.-

FRANCE

ELEGANCE, Syrah, Joseph Castan, Pays d`Ok 19.00.-

VENTOUX ROUGE, Les Gelinottes, Alain Jaum 23.00.-

the NEW WORLD

TRAPICHE Vineyards, Malbec, Argentina 21.00.-

H3 Merlot, Columbia Crest, USA 44.00.-

BREAD & BUTTER Pinot Noir, Nappa Valley, USA 45.00.-

WENTE VINEYARDS Beyer Ranch Zinfandel, USA 59.00.-

BULGARIA

SPAGHETTI.KITCHEN, Cabernet Sauvignon, Magura Winery
🍷7.00- 375ml / 11.00.- 750ml/ 19.00.-

PIXELS, Syrah, New Bloom Winery
375ml / 13.00.- 750ml / 20.00.-

BLACK C. RED, Santa Sarah Wine Estate
375ml / 14.00.- 750ml / 23.00.-

24/42 Estate, Pinot Noir 23.00.-

STALLION SELECTION, Syrah, Angel's Estate
375ml / 14.00.- 750ml / 25.00.-

LUDA MARA, Vranets, Tikvesh winery 26.00.-

DUO by ENIRA, Domaine Bessa Valley
375ml / 14.00.- 750ml / 26.00.-

PETITE SARAH RED, Santa Sarah Wine Estate 27.00.-

THE CELESTIAL BULL, Rubin, Magura Winery 29.00.-

F2F, Dornfelder, New Bloom Winery
250ml / 12.00.- 750ml / 32.00.-

ENIRA RESERVA, Domaine Bessa Valley 44.00.-

TENEVO Vineyards Selection,
Merlot & Cabernet Franc
& Petit Verdot, New Bloom Winery 49.00.-

COCKTAILS

For the complete selection of our spirits, see the separate drink list. Where you also can find our suggestions of cocktails and drinks!