

ITALIAN COMFORT FOOD

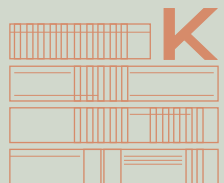


menu

IN-ROOM DINING

Please feel free to place your order at our restaurant.
We will deliver it directly to your room and charge the cost to your room bill.

Reception Tel: 0711 592 04968



TUESDAY IS FOR SPRITZ & PIZZA

Pizza & Aperol Spritz —
every Tuesday at a special price.
Aperol Spritz € **6.50** instead of € **8.50**.

NOW
EVERY
TUESDAY!

APEROL SPRITZ



APERITIF

Aperol Spritz	8,50
Aperol, Prosecco, Soda, Ice Cubes	
Kaya Special Aperol Tree	30,00
Perfect for sharing – 4 Aperol Spritzes	
Kaya Spritz	8,50
Canonita, Prosecco, Soda, Ice Cubes	
Sarti Spritz	9,50
Sarti Amaro, Prosecco, Soda, Ice Cubes	
Campari Spritz	8,50
Campari, Prosecco, Soda, Ice Cubes	
Italicus Spritz	10,50
Italicus, Prosecco, Bitter Lemon, Rosemary	
Crodino Biondo (non-alcoholic)	7,50
Crodino, non-alcoholic Prosecco, ice cubes	
Crodino Rosso (non-alcoholic)	7,50
Crodino Rosso, alcohol-free Prosecco, soda water, ice cubes & blood orange	

SPARKLING WINE

Kessler Hochgewächs 0,1l	6,00
Kessler Hochgewächs 0,75l	39,00

DIGESTIVI

Grappa 20 ml	7,90
Limoncello 20 ml	5,90
Ramazotti 20 ml	5,90

All prices are in Euros, including the statutory value-added tax. Please ask our service staff for information on allergens and additives.

BEER

Tannenzäpfle 0,33l	4,00
Peroni 0,33l	4,00
Erdinger Weißbier 0,5l	4,50
Erdinger non alc. 0,5l	4,50
Peroni non alc. 0,33l	4,00
Schönbuch Radler 0,33l	4,00

WEIN by Kern Wines from Remstal-Kesselliebe

Samtrot dry	
0,1l	4,50
0,25l	8,50
Bottle	29,00
Chardonnay dry	
0,1l	3,90
0,25l	7,50
Bottle	27,00
Riesling off-dry	
0,1l	3,90
0,25l	7,50
Bottle	27,00
Rosé fruity	
0,1l	3,90
0,25l	7,50
Bottle	23,00
White Wine Spritzer 0,25l	5,50

COFFEE & TEA

Espresso	2,20	Tea selection	4,50
Latte	3,80		
Cappuccino	4,30		
Caffè Americano	3,80		
Latte Macchiato	4,50		
Iced Latte	4,50		
Hot Chocolate	4,00		

WATER

Still Water 0,3l	3,00
Still Water 0,7l	5,50
Sparkling Water 0,3l	3,00
Sparkling Water 0,7l	5,50

SOFTDRINKS

Coca-Cola 0,3l	3,50
Coca-Cola Zero 0,3l	3,50
Fanta 0,3l	3,50
Paulaner Spezi 0,3l	3,50
Ice Tea Peach 0,33l	4,50
Stuggi Schorle 0,33l	4,50
<i>Blackcurrant, rhubarb, grapes, cherry, apple</i>	

NON
ALCOHOLIC

📍 follow @daskayahotel

DRINKS

OLIVE MIO 4,50

Marinated Olives & Almonds – Lemon–Olive Oil, Rosemary, Chili

VITELLO TONNATO 15,50

Sliced Veal, Tuna–Caper Sauce, Cherry Tomatoes,
Bread for Dipping

BRUSCHETTA POMODORO 7,50

Crispy bread with tomatoes, garlic, onions and fresh basil,
drizzled with the finest olive oil

BRUSCHETTA TRIO 13,00

Three crispy slices of bread, simply topped with delicious ingredients:

- Stracciatella, fresh cherry tomatoes & arugula
 - Homemade tuna cream
 - Arugula, Parmesan, cherry tomatoes & a touch of white truffle oil
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GRILLED EGGPLANT 8,00

with stracciatella, lemon zest & mint

PERFECT POMODORO 9,50

colorful Tomato Salad with Onions

INSALATA GIARDINO 6,50

Leaf lettuce, cherry tomatoes, cucumber,
red onion & balsamic dressing

SPICY SCAMPI 14,50

Scampi with Garlic, Olive Oil, Spicy Peppers and Parsley

FOCACCIA 8,00

with Tomato Confit & Herb Salt

THE SOCIAL PLATTER (für 2 Personen) 35,00

Cheese duo, mixed olives, bruschetta, vitello tonnato,
grilled vegetables, bresaola carpaccio,
prosciutto crudo, spianata calabrese
(also available vegetarian)



FOR 1
PERSON
18,00

TO SHARE

📍 follow @daskayahotel

ANTI
PASTI

TOMATO DISCO 12,50

Pizza Marinara – San Marzano Tomato Sauce DOP,
Garlic, Oregano, Basil, Olive Oil

WITH
GRILLED
EGGPLANT
+4,00

THE CLASSIC 13,50

Pizza Margherita – San Marzano Tomato Sauce DOP,
Fior di Latte, Parmesan, Olive Oil, Fresh Basil

SPICY SALAMI 16,00

San Marzano Tomato Sauce DOP,
Fior di Latte, Salame Piccante, Olive Oil

ALSO
AVAILABLE
WITH
REGULAR
SALAMI

ANDIAMO AL MARE 16,50

San Marzano Tomato Sauce DOP, Fior di Latte,
Tuna, Onions, Olive Oil

TRICOLORE PROSCIUTTO 16,50

San Marzano Tomato Sauce DOP,
Fior di Latte, Parma Ham, Yellow Cherry Tomatoes,
Green Basil Cream, Parmesan Flakes, Olive Oil

FRESH & CHEESY 16,50

San Marzano Tomato Sauce DOP,
Fior di Latte, Stracciatella (shredded mozzarella),
Arugula, Cherry Tomatoes, Olive Oil

WITH
BURRATA
+5,00

PIZZAS

SIGNATURE

FRANCESCOS FAVORITE 14,50

Pizza Margherita 2.0 San Marzano DOP tomato sauce, Fior di Latte mozzarella, freshly grated Pecorino Romano, cherry tomatoes, plenty of fresh basil

OH MY SCAMPI 17,50

San Marzano DOP tomato sauce, Fior di Latte mozzarella, scampi, arugula, and a light lemon finish

THE ROYAL SLICE 16,50

White Pizza Truffle oil, Fior di Latte mozzarella, mushrooms, Parmesan shavings



WITH
FRESH
TRUFFLE
+9,00

VEGGIE FOLD 14,50

Airy Neapolitan pizza dough, folded and filled with Stracciatella, homemade tomato sauce, freshly grilled zucchini, eggplant, and peppers in a garlic marinade, and arugula

PARMA FOLD 15,50

Neapolitan pizza dough, baked golden-brown and filled with Stracciatella, homemade tomato sauce, fresh cherry tomatoes, arugula, and tender Prosciutto di Parma

MEZZE MANICHE NAPOLI 14,00

Mezze Maniche in a classic tomato sauce with fresh basil.
Optionally topped with fresh Burrata,
adding a creamy note to the sauce

WITH
BURRATA
+5€

TAGLIATELLE AGLIO OLIO 13,50

Tagliatelle in an Aglio e Olio sauce with a touch
of Parmesan. This combination is spicy, aromatic,
and perfect for lovers of bold flavors

WITH
GAMBAS
AND
RUCOLA
+5€

BELLA BOLOGNESE 17,50

Bucatini in a classic, velvety Ragù sauce with organic
ground beef, onions, red wine, and parsley

THE TRUFFLE NEST 18,00

Tagliatelle in a homemade bread bowl,
truffled velouté, Parmigiano Reggiano DOP

WITH
FRESH
TRUFFLE
+9,00

Gluten-free pasta available upon request

TIRAMISU DELLA CASA 6,90

Homemade tiramisu with creamy mascarpone, espresso, fine amaretto and light, fluffy egg whites

GREEN GOLD 7,90

Our insider tip – homemade tiramisu with creamy mascarpone, espresso, delicious pistachio, fine amaretto and light, fluffy egg whites

PANNA COTTA 6,90

with a delicate hint of vanilla – optionally served with fruity raspberry sauce or chocolate sauce

PIZZA WHITE CHOCOLATE 8,90

freshly baked pizza dough with delicately melting white chocolate, fine pistachio cream and crunchy almond flakes

DESSERTS

DREAMY