



WE'RE HAPPY TO WELCOME YOU!

Further information
and registration and
online reservation tool can be found at:

www.speisen-ohne-grenzen.at

WIFI: speisen-ohne-grenzen
password: everybodywelcome

Tip is not included in the price but very much appreciated
& shared within the kitchen and service team

ABOUT US

Speisen ohne Grenzen is a non-profit organisation that supports the integration of refugees by running this restaurant and other activities such as catering and events.

The majority of the Speisen ohne Grenzen team have had to leave their home countries in recent years. The team members have not only brought courage and joy with them, but also knowledge of traditional food and drinks. Preparing traditional dishes from the home countries of the multi-ethnic team promotes mutual understanding as well as professional and language skills and encourages cultural exchange both among colleagues and with you, our guests.

In addition to the restaurant on Yppenplatz, Speisen ohne Grenzen also cooks at Badeschiff Wien, located on the Danube Canal. An unique venue for events up to 350 guests.

From a minimum of ten portions, we deliver the lunch menu on Wednesdays and Thursdays by cargo bike to your office, workplace or wherever else you would like to have lunch together.

You have a team meeting in the office, are celebrating a birthday party or planning an event? We will be happy to deliver a buffet to you - in the evening and at weekends as well. Or you can visit us at Yppenplatz.

LET'S STAY IN TOUCH!

hallo@speisen-ohne-grenzen.at
instagram.com/speisen.ohne.grenzen
fb.com/vereinspeisenohnegrenzen

HOMEMADE DRINKS

BY OMID FROM IRAN

0,3

0,5

Bidmeshk

5,60

Basil seeds, rosewater, Egyptian willow blossom,
Oxymel-sirup, lemon juice and cold mallow blossom tea
A drink that changes colour? ... let the magic happen!

BY FATIMA FROM AFGHANISTAN

Khakshir

4,60

5,90

Lemonade with cardamom, rosewater and flaxweed seeds
"Khakshir is rich in vitamins and fibre: You also drink it to stay healthy!"

Shebbet Nana

4,60

5,90

Homemade mint syrup, freshly squeezed lemon juice and fresh mint,
topped with sparkling water
*"Shebbet Nana is mainly served in summer,
but actually it's good in all seasons"*

Doogh

5,20

Yoghurt drink with grated cucumber and dried mint
"Very refreshing. In Afghanistan we sometimes add sultanas".

BY FLORENCE FROM UGANDA

Omunanansi

5,80

7,20

Homemade fruity and spicy pineapple juice with ginger
*"Some people in Uganda also like to ferment the juice -
you could call it a pineapple cider".*

BY SHIREEN FROM SYRIA

Tamar Hindi

4,20

5,60

Sweet sour date juice
*Shireen no longer cooks with us.
However, we are still happy to recommend her date juice!*

HOMEMADE & ALCOHOLFEE BEVERAGES

ALCOHOL FREE BAVERAGES

Rauch Fruit Juices	Youth-beverages	0,2	0,5
Apple	organic unfiltered pure	3,60	
Pear	with soda	3,40	4,20
Apricot	organic		
Organic Red Grape Juice	Winery Ettl	0,3	0,5
	pure	3,90	
	with soda	3,70	4,50
Soda		3,90	4,90
Lemon	with freshly squeezed lemon juice		
Ginger	with homemade ginger sirup		
Pomegranate	with pomegranate seeds and - sirup		
Cardamom-Turmeric	with homemade syrup		
Elderflower	with elderflower sugar free		
Vimto	Syrup made from blackcurrants, raspberries and grapes, mixed with freshly squeezed lemon juice		
<i>Vimto is a drink that exists in Somalia as well as in Ethiopia. Both Halima and Abeba love it.</i>			
		0,33	0,75
Vöslauer sparkling / still		3,90	6,90
fritz		4,30	
fritz-kola			
fritz-kola superzero			
mischmasch			
fritz-limo lemon			
fritz-limo orangeade			
fritz-limo apple-cherry-elderberry			
			0,2
Fever Tree Indian Tonic Water / Ginger Ale			4,30

HOT & CHILLED BEVERAGES

BY HALIMA FROM SOMALIA

Kachuah 4,50
Spicy-sweet milk coffee with ginger, cardamom and cinnamon ^G

BY FATIMA FROM AFGHANISTAN

Shir Chai Black tea with ginger, cardamom, cinnamon and milk ^G 5,50

Hot Chocolate organic, Fairtrade ^G 5,20

Ginger infusion 5,20
with freshly brewed ginger and homemade ginger sirup

Organic tea Sonnentor 5,20
Ceylon Black tea, Green tea, Peppermint tea, Fruit tea
Ceylon Black tea with 4cl Flor de Cana 7 rum 8,20

COFFEE

Espresso single / double 3,40 / 4,50
Espresso with milk on the side single / double ^G 3,80 / 4,90
Espresso Macchiato single / double ^G 3,80 / 4,90
Americano 3,40
Cappuccino ^G 4,60
Flat White ^G 5,20
Latte Macchiato ^G 5,20

ICED DRINKS

Iced Americano double americano on ice cubes 4,50
Iced Latte double espresso with cold milk on ice cubes ^G 5,20
Affogato double espresso poured over a scoop of vanilla ice cream ^G 6,50
Iced Shir Chai black tea with spices and chilled milk, on the rocks ^G 5,50

All drinks are also available with oat- ^A instead of fresh cow's milk ^G

BY IMMA FROM RUANDA

Linea Rossa 100% Red Bourbon Arabica

Imma was born in Ruanda and has been

living in Tirol since her youth. From there, she now imports the coffee grown by her family - roasted by the coffee roastery Kanzi in Trumau.

Also available to buy as coffee beans (1kg) 42,00



HOMEMADE DRINKS WITH ALCOHOL

Our staff provided recipes for delicious juices and lemonades from their home countries and we combined those with our favourite spirits.

BY OMID FROM IRAN

0,3

Bidmeshk Gin

9,80

Basil seeds, rosewater, Egyptian willow blossom, Oxymel-sirup, lemon juice and cold mallow blossom tea with 4 cl Tanqueray London Dry Gin

... also available with 4cl Tanqueray 0.0% alcohol free

BY FATIMA FROM AFGHANISTAN

Khakshir Prosecco

5,80

Syrup made of cardamom, rosewater and flixweed seeds with San Rosso Prosecco on tap from the Sacchetto winery in Veneto

Shebbet Nana Rum

8,90

Homemade mint syrup, freshly squeezed lemon juice and fresh mint, with sparkling water with 4 cl Flor de Cana 7 Rum Fairtrade

BY FLORENCE FROM UGANDA

Omunanansi Rum

10,40

Homemade pineapple juice with ginger with 4 cl Flor de Cana 7 Rum Fairtrade

BY SHIREEN FROM SYRIEN

Tamar Hindi Vodka

8,40

Sweet sour date juice with 4 cl 42 Below Vodka

DRINKS WITH ALCOHOL

BEER

DRAFT BEER	0,3	0,5
Trumer Pils ^A	4,20	5,40
<i>"...with the best natural hop varieties, open fermented and with time to mature for high digestibility"</i>		
Obertrumer Original organic Märzen Zwickl ^A	4,20	5,40
<i>"A full-bodied organic Märzen-Zwickl like back then: Natural with a subtle cloudiness."</i>		
Biri Bier ^A	4,80	6,70
Trumer Pils with a dash of Campari – <i>"Very refreshing as an aperitif!"</i>		
Saurer Radler ^A	3,80	4,90
Trumer Pils with sparkling water ^A		
BEER IN THE BOTTLE		0,5
Trumer Pils Freispiel alcohol free ^A		5,40
<i>"An alcohol-free, classically elegant Pils specialty with full character"</i>		
Obertrumer Lemon Radler ^A		5,40
<i>"A refreshing combination of full-bodied Obertrumer Märzen and tangy lemonade."</i>		
		0,33
Kobersdorfer organic Märzen ^A		4,20
<i>"This beer has an appealing golden hue, and offers a taste experience of good, honest craft beers."</i>		
Kobersdorfer organic special Dark ^A		4,20
<i>"Brewed predominantly from Munich dark malt; dark specialty beer with an unmistakable malt character"</i>		
Kobersdorfer organic wheat beer ^A		4,20
<i>"Our wheat beer is brewed from 55% wheat malt, the rest is pale barley malt. Another speciality is the fermentation with Leo Bavaricus, the Bavarian wheat beer yeast."</i>		

SPRITZ AND SPARKLING

	0,3	0,5
Weißer Spritzer °	4,50	6,80
Sommerspritzer °		5,40

AUSTRIAN "WEISSE SPRITZER"
WITH INFLUENCES FROM AROUND THE WORLD

	0,3
Mint Spritzer	5,80
Ginger Spritzer	
Pomegranate Spritzer	
Cardamom-Turmeric Spritzer	

APERITIFS	0,3
Aperol / Select / Campari / Hugo Spritz °	5,90
Aperol / Select / Campari / Hugo Prosecco °	6,50
Campari Soda	4,90

Prosecco from the tap	0,125
Sacchetto San Rocco IGT Veneto °	4,90

	0,75
Gelber Muskateller Frizzante Ettl / 2023	29,00
A Muscat Frizzante with a light golden yellow colour with green reflections, a fresh muscat scent and fine perlage	

WINE

	0,125	0,75
Grüner Veltliner Pferschy-Seper [○]	4,70	27,00
Austria's best-known and most important white grape type Spicy, multi-faceted wine that is ideal as a food companion		
Gemischter Satz Pferschy-Seper [○]	4,90	29,00
Balanced interplay between acidity, fruitiness and retained sweetness. From the grape varieties Grüner Veltliner, Welschriesling, Traminer		
Chardonnay Ettl / Prädium [○]	5,20	30,00
Matured for 8 months in barrels, smooth, silky wine with nuances of citrus zest, tropical fruit and honey		
Gelber Muskateller Ettl [○]	4,90	29,00
Pronounced fresh muscat flavour, elderberry, mint, yellow fruit, grapey notes, balanced fine acidity, with elegant fruit finish in the aftertaste		
Rosé Ettl [○]	4,90	29,00
A wine with lively acidity and medium body, especially attractive in summer		
Zweigelt Ettl / Neusiedlersee DAC Classic [○]	4,70	27,00
Fresh structure, delicate tannins, notes of dark berries and cherry		

BY BOTTLE

Rotgipfler Pferschy-Seper [○]	32,00
Autochthonous grape variety of the Thermenregion, matured in small oak barrels Dense, elegant wine with a multi-layered structure. Goes well with spicy flavours	
Grüner Veltliner Ettl / Seeweingärten [○]	27,00
Probably Austria's best-known and most important white wine variety Spicy, multi-faceted wine that is ideal as an accompaniment to food	
Zweigelt Ettl / Neusiedlersee DAC Reserve Ried Römerstein [○]	32,00
Matured in large oak barrels, velvety texture, notes of berries and dried fruit Goes well with grilled meats and liver	
Blafränkisch Ettl / Classic [○]	30,00
Vibrant acidity, delicate tannins, floral touch, as well as orange zest and red berries	
<i>Ettl from Podersdorf / Neusiedlersee</i>	
<i>Pferschy-Seper from Mödling / Thermenregion</i>	

WHAT ELSE WE LIKE TO DRINK

Flor de Cana Rum Centenario 12 / fritz-kola

Rum matured in oak barrels for 12 years from Nicaragua ^{Fairtrade} 6,50

With fritz-kola on the rocks – to mix or enjoy separately 9,80

Tanqueray / fritz-limo lemon

4 cl Tanqueray London Dry Gin mit fritz-limo lemon 8,20

Negroni

2cl Tanqueray London Dry Gin, 2cl Campari, 2cl Cocchi Vermouth di Torino 8,90

Cocchi Vermouth di Torino 4cl red vermouth on the rocks 5,40

Gin Tonic

4cl Tanqueray London Dry Gin, Fever Tree Indian Tonic Water 8,50

4cl Tanqueray 0.0% ^{alkoholfrei}, Fever Tree Indian Tonic Water

Mules

Wellington Mule / 4cl 42 Below Vodka, Fever Tree Ginger Ale 8,50

London Mule / 4cl Tanqueray London Dry Gin, Fever Tree Ginger Ale

London Mule Zero / 4cl Tanqueray 0.0% ^{alkoholfrei}, Fever Tree Ginger Ale

Nicaragua Mule / 4cl Flor de Cana Rum 7 ^{Fairtrade}, Fever Tree Ginger Ale

Imma's coffee liquor

4 cl homemade coffee liquor with 100% Arabica coffee beans by Kanzi 6,90

Averna Sour 4cl Averna, freshly squeezed lemon 6,50

Zirm 4cl Pine liquor from Styria 5,80

Yeni Raki 4cl Turkish aniseed liquor, on the rocks 5,20

Spirits pear / plumb / pomace marc brandy 5,80

4cl by Greilinger in Lower Austria

DISHES FOR ANY TIME

BY FATIMA FROM AFGHANISTAN

Adasi 7,90
Chilled lentil and potato stew with parsley and lemon,
served with flatbread ^Avegan

Adasi is the perfect dish for warm middays and balmy summer evenings.

	small	big
Soup ba Adas	6,20	7,90
Creamy lentil soup with lemon and parsley, flatbread chips and flatbread ^A vegan		

Pure Badinjan 7,50 10,90
Eggplant-spread with fermented goat's yoghurt, roasted onions
and garlic, walnuts, served with black olives and flatbread ^{A G H} (vegan possible)
*The goat's yoghurt has an intense aroma. Even if not everyone likes it,
this Afghan speciality has made it onto our menu.*

BY ABEBA FROM ETHIOPIA

Kik 6,50 8,70
Red lentils in paprika sauce with sheep's cheese and salad
with tomatoes, red onions and peppers, served with flatbread ^{A G} (vegan possible)

BY HALIMA FROM SOMALIA

Foul 6,20 8,80
Kidney bean and onion puree with homemade chilli sauce
and cilantro-tomato salad, served with flatbread ^Avegan

BY IBRAHIM FROM LEBANON

Muhammara 6,50 8,70
Paprika and walnut dip with black cumin, served with carrots in a lemon and
cumin marinade, cucumber, black olives and flatbread ^{A H N}vegan
*"Muhammara is one of the starters traditionally eaten with arak, the typical
aniseed liqueur in Lebanon."*

Our flatbread is made by the bakery Lori here in the 16th district.
Extra slice extra 0,60

DISHES FOR ANY TIME

DISHES FOR ANY TIME

VON FATIMA AUS AFGHANISTAN

Hendevane Panir 6,90

Juicy watermelon with sheep's cheese ^G black olives and flatbread ^A

Badinja ba Gerdu 7,90

Rolled eggplants filled with sheep's cheese and walnuts
served with olives, pomegranate and flatbread ^{G H}

"It's a lot of work to make them, but I always like to have some in the fridge ... even if they are usually eaten again quickly!"

BY MAHDI FROM AFGHANISTAN

Cucu 7,90

Dill-cilantro-parsley cake made of organic eggs, served with spicy tomato-sauce, barberries and flatbread ^{A C}

*"The fresh herbs have to be chopped very finely.
It's a lot of work, but Cucu is simply a must for breakfast!"*

BY SHIREEN FROM SYRIEN

Fattoush 7,90 13,90

Mixed salad, cucumber, tomatoes, parsley, mint, red onion,
fresh pomegranate and flatbread-chips, big with flatbread ^{A vegan}

In best memory of Shireen

If you can't decide on a starter, we recommend

Geschmacksreise 32,00

Pure Badinjan, Abebas homemade cheese, Kik, Foul, Cucu,
Badinja ba Gerdu, black olives, fresh vegetables and flatbread ^{A C G H}

Many cooks bring diversity to the plate! Best to share.

For our young guests

Pasta ^A with butter ^G, olive oil or tomato-onion-sauce ^{vegan} 5,20

Potato-wedges with ketchup ^{vegan} 5,20

SWEETS

BY FATIMA FROM AFGHANISTAN

Hendevane Khorma 4,50

Fresh watermelon with juicy Mazfazati dates ^{vegan}

"Watermelon is perfect as a starter or dessert. I add dates for dessert."

Khorma ba Piste ba Gerdu ba Nargil 5,90

Three kinds of date balls with coconut, walnuts and pistachios ^H ^{vegan}

"Many people like to eat these juicy dates during Ramadan - I like to eat them all year round ... usually together with nuts!"

Ferni 5,20

Sweet semolina pudding with mango, kiwi and pomegranate ^A ^G

'Most people in Austria don't even know that these types of fruit grow in Afghanistan ... and used to grow in my garden!'

Bastani Safran 6,80

Saffron ice cream with pistachios ^G ^H and Manner ice cream wafers ^A ^F

"Saffron doesn't just taste good in savory dishes, It also goes in sweets!"

BY TILLI FROM VIENNA

Schoko-Nuss-Schnitte 5,80

Fudgy chocolate-nut cake with organic eggs and fairtrade chocolate ^C ^G ^H

BY SHIREEN FROM SYRIEN

Ghazl al Banat 6,80

Hand-drawn cotton candy with vanilla ice cream, chopped pistachios and homemade crunch ^A ^C ^G ^H

This combination tastes just as good in winter as it does in summer - be sure to try it!

Boozy Ice Cream 7,90

One scoop of vanilla ice creame with 4 cl homemade coffee liquor made with 100 % Arabica coffee roasted by Kanzi ^G (vegan possible +1,50)

BY SEBASTIAN FROM VIENNA

Eisschokolade 7,90

Two scoops of vanilla ice creame with chilled chocolate milk 4 cl Flor de Cana 7 Rum ^G (vegan possible +1,50)

Süße Geschmacksreise 26,00

Butukan Cake, Schoko-Nuss-Schnitte, Hendevane Khorma, Ferni, Khorma ba Piste ba Gerdu ba Nargil, Ghazl al Banat ^A ^C ^G ^H

DISHES FOR ANY TIME

BREAKFAST

Naan Toast – toasted flatbread ^A

BY FATIMA FROM AFGHANISTAN 9,50
Filled with spinach, leek and potatoes,
served with spicy mango dip and fresh vegetables ^A ^{vegan}

BY NESA FROM KOSOVO 10,90
Filled with Sucuk, a sausage made from beef and lamb, and omelette,
served with yoghurt-garlic dip, black olives and fresh vegetables ^A ^C ^G

BY HALIMA FROM SOMALIA 10,50
Filled with chicken breast marinated in spicy yoghurt-tomato-sauce,
red onions and fresh cilantro ^A ^G

BY FATIMA FROM AFGHANISTAN

Omlet 8,50
Scrambles-tomato-eggs with two organic eggs,
sheep's cheese, olives and bread ^A ^C ^G

"If we have time for a cosy breakfast, I always like to make an omelette!"

BY HALIMA FROM SOMALIA

Hilib Ari 12,90
Freshly sautéed lamb liver with chilli, cilantro
red onions and tomatoes, served with fresh bread ^A

"I love spicy food. And fresh coriander. I also prepare lamb liver like that!"

Sweet Breakfast 9,90

Fresh flatbread from the 16th district, organic butter,
Apricot, strawberry or raspberry jam and honey from Staud,
yoghurt with pomegranate seeds and homemade granola ^A ^G ^H

Granola 6,80
Yoghurt with pomegranate seeds and homemade nut crunch made from
cashews, walnuts, almonds, black sesame seeds, flaked coconut and oats,
sweetened with blossom honey ^A ^G ^H

BRUNCH

DINNER

BY ABEBA FROM ETHIOPIA

Ajnet 15,50

Homemade wholegrain Injera served with vegetarian dishes:
potatoes with carrots, red lentils, green beans with garlic, paprika-tomato-salad and homemade cottage cheese ^{G M} (vegan possible)

"In Ethiopia, people eat injera with almost every meal. It is a thin bread, like a sourdough pancake made from wholemeal millet flour".

Tibs Wat 17,50

Small cubed lamb in paprika sauce with lots of onions and garlic,
with deep-fried corn semolina slices and paprika-tomato-salad

*"The most important ingredient is paprika powder.
You need the sweet and hot kind and, above all, a lot of it!"*

BY FATIMA FROM AFGHANISTAN

vegan with beef

Demi Bulgur 13,50 15,90

Steamed bulgur with belly peppers, tomatoes and onions ^A,
served with sliced beef or soya slices ^F ^{vegan} in creamy sauce

"Bulgur has a long tradition in my family. My grandmother cooked it when they were out of rice, but I prepare it because it tastes good and reminds me of my childhood".

Ashak 14,90

Handmade pasta filled with spinach and leek,
in split pea-tomato sauce with garlic yoghurt ^{A G} (vegan option)

*"Ashak has its own shape depending on the filling.
Sometimes I also fill them with meat."*

Köfte Alu 15,90

Beef meatballs stuffed with dried plums in split pea and
tomato sauce, served with saffron rice with barberry

*„I like the fruity sweetness in combination with the meat and the sour
barberries on the saffron-barberry rice “* **Caution plum stone!**

BY HALIMA FROM SOMALIA

Bahmië 13,50

Okra vegetables with tomatoes and carrots serves with a hard-boiled
organic egg and deep-fried corn semolina slices ^(vegan possible)

*„Every family cooks their own special vegetable stew.
Our family always has a hard-boiled egg with this stew! “*

Digaag iyo Groch 15,90

Chicken breast marinated in spicy yoghurt-tomato sauce
served with colourful rice with raisins ^G

Halimas chicken is an all-time favorite!

DINNER

THE 14 ALLERGENS

- A Cereals containing gluten
- B Crustaceans and crustacean products
- C Eggs and products thereof
- D Fish and fish products (except fish gelatine)
- E Peanuts and peanut products
- F Soya (beans) and products thereof
- G Milk and milk products (including lactose)
- H Nuts and products thereof
- L Celery and products thereof
- M Mustard and mustard products
- N Sesame seeds and products
- O Sulphur dioxide and products thereof
- P Lupins and products thereof
- R Molluscs such as snails, mussels, squid and products thereof
and products thereof

Designations are provided if the designated substances or products created from these substances are contained in the end product as an ingredient.

The 14 main allergens are labelled according to legal stipulations (EU – Food Information to Consumers Regulation 1169/2011). In addition to these, there are also other substances that can induce food allergies or intolerances.

Despite the fact that our food is prepared with great care, traces of other substances, used during the production process in the kitchen, may be contained in our foods in addition to the designated ingredients.

All prices on the menu are quoted in euros.

All measurements are quoted in litres.

Alcohol is not served to minors and alcoholised individuals.