

SPEISEN ohne GRENZEN

WE'RE HAPPY TO WELCOME YOU!



English menu

Further information 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 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.

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 KEEP IN TOUCH!

hallo@speisen-ohne-grenzen.at
[instagram.com/speisen.ohne.grenzen](https://www.instagram.com/speisen.ohne.grenzen)
[fb.com/vereinspeisenohnegrenzen](https://www.facebook.com/vereinspeisenohnegrenzen)

HOMEMADE DRINKS

BY OMID FROM IRAN

Bidmeshk

0,3 0,5

5,60

Basil seeds, rosewater, Oxymel-sirup, lemon juice and chilled mallow blossom tea

A drink that changes colour? ... let the magic happen!

BY FATIMA FROM AFGHANISTAN

Khakshir

4,60 5,90

Lemonade fresh lemon juice, rosewater and flixweed 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

Doogh

5,20

Yoghurt drink with grated cucumber and dried mint, topped with still or sparkling water

BY FLORENCE FROM UGANDA

Omunanansi

5,80 7,50

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".

Tangwizi

4,60 5,90

Homemade ginger sirup, freshly squeezed lemon juice and fresh mint leaves, topped with sparkling water

BY SHIREEN FROM SYRIA

Tamar Hindi

4,30 5,60

Sweet sour date juice

HOMEMADE & ALCOHOLFREE BEVERAGES

ALCOHOL FREE BAVERAGES

Rauch Fruchtsäfte	Youth beverage	0,2	0,5
Apple	organic unfiltered pure	3,90	
Pear	with soda	3,70	4,50
Apricot	organic		
		0,3	0,5
Organic Red Grape Juice	winery Ettl		
	pure	4,20	
	with soda	4,00	4,80
Soda / Water			
Lemon	with freshy squeezed lemon juice	3,90	4,90
Ginger	with homemade ginger sirup		
Elderflower	with elderflower sugar free	3,90	4,90
Himbeer	mit zuckerfreiem Himbeersirup	3,90	4,90
Pomegranate	with pomegranate seeds and - sirup	4,20	5,20
Vimto	Syrup made from blackcurrants, raspberries and grapes, mixed with freshy squeezed lemon juice <i>Vimto is a drink that exists in Somalia as well as in Ethiopia. Both Halima and Abeba love it.</i>	4,20	5,20
Sharb el Ward	- BY IBRAHIM FROM LEBANON Rosewater-sirup with freshy squeezed lemon juice <i>„When I was a child, my family destilled rose water at home. I sold it on the street to earn my first pocket money“.</i>	4,20	5,20
		0,33	0,75
Vöslauer prickelnd / still		3,90	6,90
fritz		4,30	
	fritz-kola / fritz-kola superzero / mischmasch		
	fritz-limo rhubarb / orange / apple-cherry-elderflower		
Fever Tree Indian Tonic Water / Ginger Ale		0,2	4,30

HOT BEVERAGES

BY HALIMA FROM SOMALIA

Kachuah 4,50

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

BY FATIMA FROM AFGHANISTAN

Shir Chai 5,50

Black tea with ginger, cardamom, cinnamon and milk ^G

Hot Chocolate organic Fairtrade ^G 5,20

Ginger infusion 0,5l pot 5,20

with freshly brewed ginger and homemade ginger sirup

Organic tea Sonnentor 0,5l pot 5,20

Ceylon Black tea, Green tea, Peppermint, Wild herbs, Fruit

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 5,40

Latte Macchiato ^G 5,20

All drinks are also available with oat-drink by Sgil ^A without extra charge

KAFFEE 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 as coffee beans (1kg)

42,00



ICED UND EIS

Iced Americano Double Americano on ice	4,50
Iced Latte Single Espresso with cold milk on ice ^G	4,60
Iced Flat White Double Espresso with cold milk on ice ^G	5,40
Iced Kachua Sweete milk coffee with spices on ice ^G	5,40
Iced Shir Chai Black tea with milk and spices on ice ^G	5,50
Affogato	6,40
Vanilla ice cream with doble espresso ^G (optionally vegan+1,50)	
Boozy Ice Cream	8,90
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 SHIREEN FROM SYRIEN

Ghazl al Banat	7,20
Hand-drawn cotton candy with vanilla ice cream, chopped pistachios and homemade crunch ^{A C G H} (optionally vegan+1,50)	
<i>This combination tastes just as good in winter as it does in summer.</i>	

BY FATIMA FROM AFGHANISTAN

Bastani Safran	7,90
Safran-Eis mit frisch gehackten Pistazien, gefrorenem Mascarpone und Manner Eiswaffeln ^{A F G H}	
<i>„Safran schmeckt nicht nur in pikanten Speisen, auch im Eis passt er gut.“</i>	

Brewed for coffee

The Trumer Brewery has recently started producing not only excellent beer, but also an oat drink. Organic and from a family-run business – we're big fans! That's why all our drinks are also available with Sigl's organic oat and spelt drink.



HOMEMADE DRINKS WITH ALCOHOL

BY OMID FROM IRAN

Bidmeshk Gin 10,20

Basil seeds, rosewater, Oxymel-sirup, lemon juice and mallow blossom tea with 4 cl Tanqueray London Dry Gin or Tanqueray 0.0% ^{alcohol free}

BY FATIMA FROM AFGHANISTAN

Shebbet Nana Rum 9,40

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

Khakshir-Secco 6,20

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

BY IBRAHIM FROM LEBANON

Sharb el Vodka 9,20

Rosewater-siruo with fresh lemon juice, 4cl 42 Below Vodka, fresh mint and soda

BY FLORENCE FROM UGANDA

Omunanansi Rum 10,40

Homemade pineapple juice with ginger with 4 cl Flor de Caña 7 Rum

Tangwizi Gin 9,20

Homemade ginger sirup, freshly squeezed lemon juice and fresh mint leaves, topped with sparkling water with 4cl Tanqueray London Dry Gin

VON SHIREEN AUS SYRIEN

Tamar Hindi Vodka 8,90

Sweet sour date juice with 4 cl 42 Below Vodka

VON IMMA AUS RUANDA

Coffee liquor 6,90

4 cl homemade coffee liquor on the rocks

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>Unfiltered Märzen with saddle cloudiness</i>		
Biri Bier ^A	5,20	7,20
Trumer Pils with a dash of Campari – <i>"Very refreshing as an aperitif!"</i>		
Saurer Radler ^A	3,90	4,90
Trumer Pils with sparkling water ^A		

BEER IN THE BOTTLE

Trumer Pils Freispiel alcohol free ^A		5,40
Obertrumer Lemon Radler ^A		5,40
Trumer Hopfenspiel glutenfree	4,20	
<i>A fruity beer that is gluten-free and at only 2.9% by alcohol by volume, light and smooth to drink.</i>		
Kobersdorfer	4,20	
Märzen ^A		
Dark ^A		
Wheat beet ^A		

Kobersdorfer is a small, organic family brewery in Central Burgenland that produces numerous specialty beers using traditional methods.

SPRITZ AND SPARKLING

	0,3	0,5
Weißer Spritzer ◊	4,50	6,80
Sommerspritzer ◊	3,90	5,40

AUSTRIAN "WEISSE SPRITZER" WITH INFLUENCES FROM AROUND THE WORLD

	0,3	0,5
Minz Spritzer ◊	5,80	8,50
with homemade mint sirup		

Ginger Spritzer
with homemade ginge sirup

Pomegranate Spritzer
with pomegranate sirup and freshpomegranate

Rosen Spritzer ◊
mit rosewater-sirup

Kaiser Spritzer ◊
mit sugar-free elderflower sirup

	0,3
Aperol / Select / Campari Spritz ◊	5,90
Aperol / Select / Campari / Hugo Prosecco ◊	6,70
Campari Soda	4,90

Prosecco vom Fass **0,125**
Sacchetto San Rocco IGT Veneto ◊ 5,20

Gelber Muskateller Frizzante Bio Weingut Ettl **0,75** 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 ^o	4,90	28,00
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 ^o	5,20	30,00
Balanced interplay between acidity, fruitiness and retained sweetness. From the grape varieties Grüner Veltliner, Welschriesling, Traminer		
Rosé Ettl ^o	5,20	30,00
A wine with lively acidity and medium body, especially attractive in summer		
Zweigelt Ettl / Neusiedlersee DAC Classic ^o	4,90	29,00
Fresh structure, delicate tannins, notes of dark berries and cherry		

We also offer wines of the week, which are available by the glass.

Please ask our service team for details.

BY BOTTLE

Gelber Muskateller Ettl ^o	30,00
Pronounced fresh muscat flavour, elderberry, mint, yellow fruit, grapey notes, balanced fine acidity, with elegant fruit finish in the aftertaste	
Chardonnay Ettl / Prädium ^o	32,00
Matured for 8 months in barrels, smooth, silky wine with nuances of citrus zest, tropical fruit and honey	
Rotgipfler Pferschy-Seper ^o	32,00
Autochthonous grape variety of the Thermenregion, matured in oak barrels Dense, elegant wine with a multi-layered structure. Goes well with spicy flavours	
Zweigelt Ettl / Neusiedlersee DAC Reserve Ried Römerstein ^o	32,00
Matured in large oak barrels, velvety texture, notes of berries and dried fruit Goes well with grilled meats and liver	
Blaufränkisch Ettl / Classic ^o	31,00
Vibrant acidity, delicate tannins, floral touch, as well as orange zest and red berries	

Ettl from Podersdorf / Neusiedlersee

Pferschy-Seper from Mödling / Thermenregion

WHAT ELSE WE LIKE TO DRINK

Flor de Caña Rum / fritz-kola

Rum matured in oak barrels for 12 years from Nicaragua ^{Fairtrade} 7,20
 With fritz-kola on the rocks – to mix or enjoy separately 10,50

Tanqueray / fritz rhababer

4 cl Tanqueray London Dry Gin mit fritz-limo lemon 8,50

Negroni

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

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% ^{alcohol free}, 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% ^{alcohol free}, Fever Tree Ginger Ale
 Nicaragua Mule / 4cl Flor de Caña 7 Rum ^{fairtrade}, Fever Tree Ginger Ale

2 cl **4 cl**

Zirm 4cl Pine liquor from Styria 3,90 6,90

Greilinger from Lower Austria

pear / plumb / pomace marc brandy 3,90 6,90

Averna Sour 4cl Averna, freshly squeezed lemon 6,90

Yeni Raki 4cl Turkish aniseed liquor, on the rocks 6,20

DISHES FOR ANY TIME

BY FATIMA FROM AFGHANISTAN

Adasi 8,90

Chilled lentil stew with potatoes and cinamon,
served with lemon and flatbread ^(A) vegan

*"Adasi is a dish that you can also eat warm,
but in summer i like to serve it cold "*

Badinja ba Gerdu 9,20

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

	small	big
Burani	6,20	8,90

Yogurt with spinach and roasted garlic, served with flatbrad ^{(A) G}

BY IBRAHIM FROM LEBANON

Tajin Arnabit 7,90 11,90

Oven-baked cauliflower in tahini-lemon sauce with roasted almonds,
pomegranate seeds and fresh cilantro, served with flatbread ^{A G N H}

Muhammara 7,40 10,90

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."*

BY ABEBA FROM ETHIOPIA

Kik 7,40 10,90

Red lentils in paprika sauce with home-made cheese and salad with
tomatoes, red onions and peppers, served with flatbread ^{A G} (vegan possible)

VON HALIMA AUS SOMALIA

Bur Galley 5,20

Deep-fried polenta slices with home-made chilli-sauce ^{vegan}

DISHES FOR ANY TIME

DISHES FOR ANY TIME

BY AMMAR FROM SYRIA

Sh'ifurah salad

small

7,40

big

10,90

Salad made from diced tomatoes, white onion, parsley and shanklish cheese with olive oil, served with flatbread ^{(A) G}

"Shanklish is a cheese that is fermented, and seasoned with za'atar (a spice mixture) and hot pepper. I like to eat it as an appetizer or side dish."

BY FATIMA FROM AFGHANISTAN

Salad Adas

8,90

Salad with brown lentils, beetroot, radished, cucumber, parsley, cilantro and sheep-cheese cubes, served with flatbread ^{(A) G (vegan möglich)}

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}

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

Geschmacksreise

36,00

Kik, Muhammara, Burani, Abebas homemade cheese, Tajin Arnabit, Sh'ifurah salad, Badinja ba Gerdu, Bur Galey, black olives, onion-parsley-sumach-salad, fresh vegetables and flatbread ^{(A) C G H N}

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

For our young (and young at heart) guests:

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

5,20

Potato-wedges with ketchup ^{vegan}

5,20

Our flatbread is made by the bakery Lori here in the 16th district.

When only the bread is containing gluten the allergen description is put in brackets.

Extra slice extra

0,60

DISHES FOR ANY TIME

SWEETS

BY FATIMA FROM AFGHANISTAN

Halva Harde 5,20

Tahina-cocnut-cardamom-bars
with walnuts, pistachios and rose leaves ^{H, N, vegan}

Ferni 4,90

Sweet semolina pudding with oat drink by Sigl,
mango puree and pomegranate ^{A vegan}
"Many people don't even know, that these fruits grow in afghanistan.
Back in they days they used to grow in my garden".

Bastani Safran 7,90

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 SHIREEN FROM SYRIA

Ghazl al Banat 7,20

Hand-drawn cotton candy with vanilla ice cream, chopped pistachios
and homemade crunch ^{A C G H (vegan +1,50 and gluten-free optional)}
*This combination tastes just as good in winter as it does in summer
- be sure to try it!*

BY TILLI FROM VIENNA

Schoko-Nuss-Schnitte 5,80

Warm chocolate-nut cake with fairtrade chocolate ^{gluten-free C G H}
with a scoop of vanilla ice cream 7,30

BY HALIMA FROM SOMALIA

Bur Salid 6,50

Thin fritters with sweet milk and cinnamon ^{A C G}
„Bur Salid is a mixture between Austrian pancakes and doughnuts“

Süße Geschmacksreise 26,00

Schoko-Nuss-Schnitte, Halva Harde, Ferni,
Bur Salid, Ghazl al Banat ^{A C G H}

SWEETS

BRUNCH

Naan Toast - toasted flatbread

BY YANA FROM UKRAIN 10,50

Filled with tofu, organic scrambled-eggs, rice and raisins,
served with grounded beetroot and apple and yoghurt-garlic dip ^{A C G}

BY FATIMA FROM AFGHANISTAN 10,20

Filled with spinach, leek and potatoes,
served with spicy mango dip and fresh vegetables ^{A vegan}

BY NESA FROM KOSOVO 11,90

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 11,90

Filled with chicken breast marinated in spicy yoghurt-tomato-sauce,
red onions and fresh cilantro ^{A G}

BY FATIMA FROM AFGHANISTAN

Omlet 9,70

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 home-made granola ^{A G H}

Granola 6,80

Yoghurt with pomegranate seeds and home-made nut crunch made
from cashews, walnuts, almonds, black sesame seeds, flaked coconut
and oats, sweetened with blossom honey ^{A G H}

BRUNCH UNTIL 4 PM

DINNER

BY ABEBA FROM ETHIOPIA

Ajnet

15,90

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

18,50

Small cubes of lamb in a paprika sauce with plenty of onions and garlic, served with fried corn semolina fritters

"The most important ingredient is paprika.

You need both the sweet and the spicy kind – and, above all, plenty of it!"

BY FATIMA FROM AFGHANISTAN

Demi Bulgur

beef

vegan

16,90

14,90

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".

Cucu

14,90

Dill-cilantro-parsley omelet made with organic eggs, saffron-barberry rice and tomato-onion-sauce ^C

„Cucu is a classic dish in Persian cuisine.

We also serve it at Nowruz, our new year".

BY HALIMA FROM SOMALIA

Bamieh

14,90

Okra vegetables with tomatoes and carrots with hard-boiled organic egg, served with deep-fried corn semolina fritters ^C (vegan possible)

„My family always adds a hard boiled egg to a vegetable 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.