

MENU

APPETIZERS

1 Homemade Hummus

Chickpea cream with sesame paste, served with bread & olive oil 8.80

2 Aubergine Mousse

Seasoned with eggs & fresh tomatoes in Persian style, refined with homemade garlic paste, served with bread 9.50

3 Baked Feta Cheese

with grilled bell peppers, olives & cherry tomatoes, drizzled with olive oil, served with bread 11.50

4 Orods Börek

Baked strudel dough with a choice of minced meat or spinach filling 11.50

5 Carpaccio

Beef fillet, Parmesan cheese, arugula & homemade pomegranate sauce 14.90

6 Appetizer Platter for 2 or 4

Homemade hummus, minced meat & spinach börek, aubergine mousse, pickled olives & herb yogurt served with bread 19.50 or 39

SALAD

7 Orods Grilled Salad

Mixed homemade salad with grilled minced beef, eggs, sunflower seeds & homemade dressing 14.90

8 Chicken Skewer Salad

Marinated Persian style and fire-grilled, served on a homemade salad with eggs & sunflower seeds 14.80

9 King's Salad

Lamb, veal, and chicken pieces on a homemade mixed salad with eggs, sunflower seeds, and Persian dressing 18.80

10 Falafel Salad

Falafel on a homemade mixed salad with sunflower seeds 14.90

SOUP

11 Soup of the Day (varies) 6.50

VEGAN

15 Colorful Grill Platter

Kale hemp patty on a mixed salad with sunflower seeds & homemade dressing 18.90

16 Samosa Plate

Pastry filled with vegetables, crispy and tender, seasoned with Persian spices, served on a homemade mixed salad 17.90

17 Vegan Köfte

Vegan köfte with tomato sauce, served with rice 17.90

18 Gold Coin Plate

Breaded cheese medallions with pumpkin seed crust on beetroot & salad 17.50

VEGETARIAN

12 Green Delight

Grilled cheese with broccoli, rice, and hollandaise sauce 17.90

13 Bauhaus Plate

Homemade falafel with grilled vegetables served with rosemary potatoes 17.80

14 Vegetarian Grill Plate

Grilled cheese, rosemary potatoes & grilled vegetables 17.50

GRILL SPECIALTIES - FROM CHARCOAL GRILL

KÖFTE

19 Köfte

Minced lamb & beef seasoned with Persian spices, served with rice 18.90

20 Chili Cheese Köfte

Minced lamb & beef with melted cheddar cheese with jalapeños, served with rice 21.50

21 König Skewer

Minced beef with lamb pieces on flatbread with hot herb butter served with yogurt & tomato sauce 28.50

22 Orods Special Plate

Two beef patties each 125g, rocket salad, red onion & walnut chutney, topped with homemade tomato sauce served with fries 27.50

MEAT SPECIALTIES

WITH homemade hot herb butter

28 Rump steak 250g 25.50

29 Lamb chops 250g 22.20

30 Chicken breast fillet 300g 17.90

31 Lamb fillet 200g 24.50

32 Veal fillet 200g 25.90

33 Beef fillet 200g 29.50

34 Fillet plate

Lamb (100g), veal (100g), and beef fillet (100g) 39.90

35 Steak plate

Rump steak (200g) & Chicken breast (160g) 35.80

36 Dry Aged T-Bone Steak 500g-600g (with bone) 46.90

37 Dry Aged Porterhousesteak 750g (with bone) 64.90

38 Tomahawk Steak 1000g (with bone) 57.90

39 US-Beef 250g 34.90

SKEWERS

23 **Mixed Skewer Plate** with lamb, veal & chicken marinated with saffron served with rice 25.80

24 Chicken Skewer

Marinated with saffron served with rice 17.80

25 Veal Skewer

Marinated with saffron served with rice 22.50

26 Lamb Skewer

Marinated with saffron served with rice 22.90

GRILL PLATTER

27 Grill Platter for 2 or 4

Lamb skewer, veal skewer, chicken skewer, köfte, dips and Persian rice 49.90 or 99.90

SIDES

crispy fries 3.90

Basmati rice 4.50

Bread 2.80

Broccoli 3.90

Chili cheese fries 4.90

Sweet potato fries 5.90

Mixed fries 5.50

Rosemary potatoes 4.90

Bearnaise / Spicy paprika sauce 3.90

Grilled vegetables 5.90

Grilled cheese 7.50

Mixed salad 7.70

EXCLUSIVE BURGERS

WITH HOMEMADE BURGER SAUCE & FRIES

40 Texas Burger 200g

Beef patty, tomato, onions, beef bacon, arugula, jalapeños, cheddar cheese & homemade burger sauce served with fries 23.90

41 Black Angus Beef Burger 230g

Dry-aged beef patties, tomato, onions, arugula, cheddar cheese & beef bacon, served with homemade burger sauce & fries 25.50

42 Crispy Chicken 180g

Breaded chicken fillet, cheddar cheese, tomato, onions, and arugula served with homemade burger sauce & fries 18.90

43 Dry Aged Burger 200g

Dry-aged beef patty, cheddar cheese, tomato, onions, beef bacon & arugula served with homemade burger sauce & fries 24.50

44 Orods Favorite Burger 200g

Breaded chicken fillet, baked camembert, cranberries & arugula, served with fries 20.90

45 Veal Burger 180g

Veal patty, beef bacon, cheddar cheese, tomato, onions & arugula, served with homemade burger sauce & fries 23.90

DESSERTS

Dessert of the Day (varies) 7.50

Homemade Persian Saffron Ice Cream 7.80
Ice cream with pistachios, saffron & rose water

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DRINKS MENU

COCKTAILS

Lillet Wild Berry Wild Berry, Lillet Rouge, Prosecco, assorted berries & mint leaves 7.50	Moscow Mule Absolut vodka, ginger beer & lime juice 7.50
Lillet Buck Lillet Blanc, ginger ale, lime juice 7.70	Lynchburg Lemonade Jack Daniel's, triple sec, lime juice, sugar syrup, bitter lemon 8.50
Gin Fizz Tonic water, gin, sugar syrup & lemon slice 7.70	Salitos MANGO COLADA Salitos ICE, tequila, mango juice, coconut syrup, mint & ice cubes 8.50
Rubard Fizz Havana rum, vanilla syrup, lime juice, rhubarb spritzer -,7.50	Salitos PINK HOLUNDER Salitos Pink, tequila, lime juice, elderflower syrup, mint & ice cubes 8.50
Aperol Spritz Aperol, Prosecco, soda & an orange slice 6.90	Salitos BLUE LIME Salitos Blue, tequila, blue curaçao syrup, lime, mint & ice cubes 8.50
Bauhaus-cocktail Bauhaus - liqueur (Loburg), cucumber syrup, elderflower syrup, Prosecco, rosemary 7.90	
Woo Woo Absolut vodka, peach liqueur, sour cherry juice & mint leaves 7.90	

DRAFT BEER

	0,3l	0,5l
Augustiner Edelstoff	3,80	4,90
Augustiner Dunkel		
Radler-Diesel		
Ententeich		

BOTTLED BEER

	0,5 l
Augustiner Non-Alcoholic	4,90
Benediktiner Weißbier (Non-Alcoholic, naturally cloudy)	
Russ-Bananenweizen-Kirschweizen	

ROTWEIN

	0,2l	0,75l
Susumaniello <i>[dry] Italy Apulia</i> <i>An Apulian exotic with aromas of fully ripe blackberries, black cherry, cassis, fig, citrus, vanilla, cinnamon, milk chocolate, and tobacco leaf</i>	8,50	29,50
Las Martas <i>[dry] Spain</i> <i>On the nose, black cherries and dried herbs, powerful on the palate with flavors of ripe berries and spices, smooth tannins, and a harmonious finish</i>	7,50	28,50
El Vergal <i>[dry] Spain</i> <i>Intense fruit notes, spiciness, power, richness, a balanced structure, and elegant tannins</i>	7,90	28,90

WEISSWEIN

Riesling <i>[dry] Germany Palatinate</i> <i>Straightforward fresh citrus aromas, green apple, mineral notes</i>	6,90	23,50
Grauburgunder <i>[dry] Germany Palatinate</i> <i>Fruity and aromatic with flavors of apple, pear, hazelnut</i>	6,90	23,50

ROSÉ

Rosé Pigoudet <i>[dry] France</i> <i>Fruity aromas of Saturn peach, ripe lemon, lime, and white currant with a hint of mint blossom</i>	7,60	26,50
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SEKT

Scavi&Ray Ice Prestige <i>[semi-dry] Northern Italy</i> <i>Unfolds a fruity character, spreading aromas of juicy pears, apples, oranges, and white flowers, juicy on the palate with a spicy fruit sweetness and refreshing effervescence</i>		7,90
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MOCKTAILS

Tropical Lemonade Bitter lemon, fresh mint, lemon slice, pomegranate syrup & mango juice 7,50
Virgin Mojito Bitter lemon, soda, lime juice, sugar syrup, mint 7,50
Berry Bomb Wild berry, assorted berries, mint & forest berry syrup 7,50
Pom Tonic Tonic water, pomegranate juice, lemon slice 7,50
Sommer Hit Ginger ale, passion fruit juice, vanilla syrup, orange slice, mint 7,50

REFRESHING & SPARKLING (SOFT DRINKS)

	0,25l	0,75l
Acqua Morelli mineral water (still or sparkling)	3,30	6,90
Fruit juice (Blackcurrant, rhubarb, passion fruit, mango, apple, orange, banana, cherry)	0,2l 2,70	0,4l 4,90
Coca Cola	0,2l 2,90	0,4l 4,90
Coca Cola Zero Sugar		
Mezzo Mix		
Sprite		
Fanta		
Goldberg Soft Drinks		
Bitter Lemon	3,20	4,90
Ginger Ale		
Ginger Beer		
Tonic Water		
Wild Berry		

MILDLY ROASTED & SERVED HOT (HOT BEVERAGES)

Coffee crema	2,90	Herbal tea	3,70
Latte Macchiato	3,90	Green tea	
Espresso	2,90	Black tea	
Double Espresso	3,90	Fruit tea	
Cappuccino	3,80	White tea	
Coffee with milk	3,90	Peppermint	
Hot chocolate	4,40	Persian saffron tea	5,50

SPIRITUOSEN

	2 cl	4 cl	RUM	2 cl	4 cl
WODKA			Havana Club 3 Años	2,30	4,40
9 Mile Vodka	2,40	4,60	Havana Club Especial	2,90	5,60
Absolut 100	2,20	4,20	Havana Club Maestro	6,00	11,90
GRAPPA			DonPapa 7J	4,90	9,60
"Orod" Grappa	3,80	7,60	DonPapa 10J	11,00	21,00
Scavi & Ray Grappa Oro	2,90	5,60	Relicario Supremo 15J	8,90	17,50
FRUIT BRANDIES			Relicario Superior 12J	6,50	12,90
Apple pear	3,20	6,20	Haynes Caribbean Rum	6,70	13,20
Pear	3,50	6,80	GIN		
Mirabelle	3,30	6,40	Mermaid Gin	4,30	8,40
BRANDY			Beefeater	2,00	3,90
Asbach	1,80	3,40	Blackforest Gin	3,90	7,40
Metaxa 7	2,00	3,90	WHISKEY		
LIKÖR			Highland Park 18J	11,00	21,80
Bauhaus Digestif	3,40	6,50	Chivas Regal 18J	9,50	19,50
Baileys	3,20	6,20	Glendfiddich 15J	3,90	7,70
Ramazzotti	3,10	5,90	Tullamore Dew 14J	4,80	9,40
Jägermeister	3,20	6,20	Knockando 12J	3,90	7,60
Blackforest Wermut	3,60	6,70	Dalmore 12J	4,00	7,90
Sambuca...	3,60	6,70	Talisker 10J	3,40	6,90
AQUAVIT			The Glenlivet	2,90	5,60
Malteser	2,90	5,60	Bruichladdich	5,50	10,90
Linie	2,70	5,20	Blackforest Whiskey	3,90	7,60
			TEQUILA		
			Salitos Tequilla Silver	2,80	5,50

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