

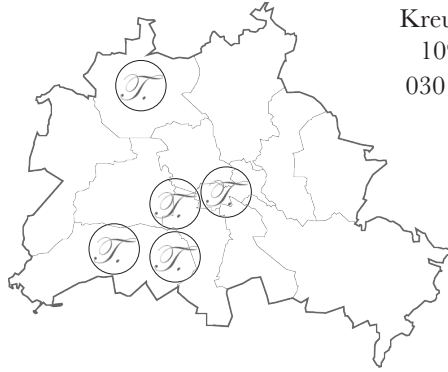
# TOMASA

## TOMASA LANDHAUS

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## TOMASA POTSDAM

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## TOMASA VILLA KREUZBERG

Kreuzbergstr. 62  
10965 Berlin  
030 810 09 885

## TOMASA ZEHLENDORF

Berliner Str. 8  
14169 Berlin  
030 810 09 600

## TOMASA LICHTERFELDE

Bäkestr. 15  
12207 Berlin  
030 772 90 95

## TOMASA FRIEDENAU

Friedrich-Wilhelm-Platz 15  
12159 Berlin  
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## Events at Tomasa in the Villa Kreuzberg

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Planning an individual, private or company event?

We can offer you these options:

### Hall at the Villa Kreuzberg

The ceremonial hall at the Villa Kreuzberg is approx. 150 m<sup>2</sup> in size and offers space for up to 140 people

Theater seating: up to 110 people

Parliamentary seating: up to 84 people

Round dining tables: up to 110 people

Rectangular tables: up to 44 people

Stand-up reception: up to 140 people

### Restaurant at Villa Kreuzberg

The restaurant offers a plethora of options for a wide variety of group sizes:

First floor up to 80 people

Upper floor up to 115 people

Dormer (attic) room up to 55 people

Balcony room up to 30 people

Courtyard-facing room up to 30 people

Contact us at:

www.tomasa.de or villa@tomasa.de

Feel free to follow us at:



@TomasaRestaurants



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## The history of Villa Kreuzberg

In the years 1892/93, “Villa Kreuzberg” was established by Hermann Blankenstein and Fritz Haack in the course of the creation of the 160-hectare Viktoriapark. A turbine building was required for the operation of the waterfall, while the upkeep of the park required a gardener’s lodge.

The two-storey, red brick gardener’s lodge was constructed in Swiss chalet style with widely overhanging eaves, a balcony at the front and elaborate decorations. A pergola connects the gardener’s lodge with the one-storey, red clinker brick turbine building located at the back, which was constructed in accordance with the specifications of the municipal waterworks. To this day, the cellar still houses the pumps for the operation of the Kreuzberg waterfall. Today, Villa Kreuzberg is under heritage protection as a historical monument. Throughout its long history, the house

has had many different users. Originally, it was the residence of the head gardener and his assistant, before being used by the Parks Department of the district of Kreuzberg. As time went by, the villa became a youth club as well as a center for girls. The hall in the turbine building was used for concerts and other cultural events. The strained financial situation of the district led to the continuous deterioration of the building’s condition, until the district ultimately sold the villa to a Liegenschaftsfond (property fund) in 2002 due to a lack of money. Tomasa has been the tenant of the villa since 2007, indulging its guests with delicious food and drink while the events hall is home to all kinds of functions such as weddings, birthday parties, Christmas celebrations, tango evenings, after-work parties and conferences. The petting zoo adjoining the villa continues to be run by an association.




# BREAKFAST

## SIGNATURE DISH - OUR RECOMMENDATION


**1 TOMASA BRUNCH** <sup>1,3,7,11,15,16,17,18, 1.4 13.1</sup> **15.8**  
grilled chicken satay skewer with tomato Hollandaise, smoked salmon with honey dill mustard sauce, Camembert baked in a sesame crust\* with cranberries, avocado & cherry tomato salad, baked Quarkkeulchen (curd cheese pancakes) with cinnamon & sugar, scrambled eggs with bacon and grilled sausages; comes with butter, jam, bread rolls and a croissant


**2 SMALL BREAKFAST** <sup>1,3,7, 15, 16, 17, 1.4</sup> **14.8**  
dates wrapped in bacon, scrambled eggs with mozzarella, tomato and basil, Spanish cured ham semi-mature Gouda, cream cheese with herbs, fruit bowl; comes with butter, jam and bread rolls

**3 KREUZBERG PLATE** <sup>3,15,16,17,18,1.4</sup> **17.9**  
salmon on avocado & cherry tomato salad, chicken satay skewer with raspberry chutney, grilled marinated vegetables on arugula with Parmesan, scrambled eggs with tomato, mozzarella and basil, semi-mature Gouda, beef salami, small Bluebeeryschmarrn (shredded blueberry pancakes) with maple syrup; comes with butter, homemade jam and bread rolls

**7 SWEET BREAKFAST** <sup>1,3,7,15,16,17,18\*,1.4</sup>  **10.5**  
crêpe filled with raspberry sour cream and drizzled with caramel sauce; fruit bowl, honey, a boiled egg, butter, jam, a bread roll and a croissant

**8 AMERICAN BREAKFAST** <sup>1,3,7, 15, 16, 17, 18, 1.4</sup> **14.8**  
three scrambled eggs, grilled sausages, oven-cooked bacon; comes with toast, butter and 2 pancakes with maple syrup

**9 VEGETARIAN PLATE** <sup>1,3,7,11,15,16,17,18, 1.4</sup>  **16.8**  
bagel baked with guacamole, mozzarella and cheddar, Camembert baked in a sesame\* crust with cranberries, arugula & tomato mozzarella with balsamic vinegar, scrambled eggs with spring onions, fruit, granola with yogurt; comes with butter, jam and bread rolls

**10 VEGAN BREAKFAST** <sup>1,6,11,17,1.4</sup>  **16.3**  
Colorful pan-fried vegetables tossed in olive-herb oil, curry hummus, beet baked in sesame crust, vegan cold cuts and cheese, ginger-turmeric chutney, avocado-tomato salad, homemade granola muesli with chia seeds and nuts on creamy mango yoghurt, fresh fruits, berry jam, margarine and 1 light and 1 dark potato roll

**4 DELUXE BREAKFAST** <sup>1,3</sup> **15.8**

Egg Benedict on brioche bread with Hollandaise sauce and fried mushrooms, herb cream cheese, smoked salmon with honey-mustard sauce, marinated olives, dried tomato-feta cheese cream, pancake with Nutella, fresh fruit, butter and bread rolls

**60 EGG BENEDICT** <sup>1,3,7, 11, 15, 17</sup> **14.2**

roasted brioche bread with melted mozzarella and cheddar cheese, herbs mushrooms, crispy bacon, egg and Hollandaise sauce

## BREAKFAST SPECIAL

**PROTEIN BLAST** <sup>7,8</sup> 

one bowl of full-fat quark with fresh fruit, honey and nuts

20 small **7.0**

21 groß **7.8**


**GRANOLA** <sup>1,7</sup>  **7.8**

homemade with nuts, oats, chia seeds, quinoa, sweetened with agave syrup; comes with fruit and your choice of milk

22 klein **7.0**

23 large **7.8**

**26 SMALL FRUIT SALAD** <sup>1,3,7,8</sup>  **8.8**

**27 PANCAKES** <sup>1,3,7</sup>  **6.2**

with maple syrup (2 pancakes)

**28 CRÊPE** <sup>1,3,7,8</sup>  **5.0**

filled with raspberry sour cream and drizzled with caramel sauce or 29 filled with hazelnut chocolate spread and powdered sugar

**30 KAISERSCHMARRN (SHREDDED PANCAKES)** <sup>1,3,7,8,15,16,17,18</sup> **12.8**

With raisins & Apple compote

31 a scoop of vanilla ice cream & whipped cream **14.3**

**MILKSHAKE (0,2l)** <sup>3,7,16,18</sup> **5.0**












32 banana, 33 raspberry, 34 chocolate, 35 vanilla,

36 strawberry

EGGS	APPETIZERS
<p>40 <b>PLAIN SCRAMBLED EGGS</b> <sup>1,3</sup> ✓ 10.8 Made from 4 eggs, served with toast and butter</p> <p>41 <b>SCRAMBLED EGGS WITH HERBS</b> <sup>1,3,16,17</sup> 11.8 with bacon &amp; onions, toast and butter</p> <p>42 <b>SCRAMBLED EGGS WITH SALMON</b> <sup>1,3</sup> 14.8 with avocado, gravad salmon, fresh herbs, Toast and butter</p> <p>43 <b>SCRAMBLED EGGS WITH FETA</b> <sup>1,3</sup> ✓ 12.5 with cocktail tomatoes and herbs</p> <p>44 <b>PLAIN FRIED EGGS (3 eggs)</b> <sup>1,3,15,16,17</sup> ✓ 12.8 served with toast and butter</p> <p>45 <b>FRIED EGGS</b> <sup>1,3,15,16,17</sup> 15.6 with bacon or 46 serrano ham served with toast and butter</p> <p>46 <b>FARMER'S OMELET</b> <sup>1,3,16,17</sup> ✓ 14.2 with potatoes, bacon, pickles and lettuce</p>	<p>SIGNATURE DISH - OUR RECOMMENDATION</p> <p>80 <b>GOAT'S CHEESE ON WILD HERB SALAD</b> <sup>7,8,10,15</sup> ✓ 14.5 rosemary and honey-baked goat cheese on a bed of lettuce with berries and honey balsamic vinaigrette</p> <p><b>CARROT &amp; GINGER SOUP</b> <sup>1,15</sup> ✓</p> <p>83 small 7.0 84 large 7.5</p> <p>86 <b>BRUSCHETTA</b> <sup>1,15</sup> ♥ 8.8 with tomatoes, onions, basil and balsamic vinegar, served with four slices roasted baguette</p> <p>85 <b>AVOCADO BRUSCHETTA</b> <sup>1,15</sup> ♥ 9.8 with tomato, pesto and arugula, served with four slices roasted baguette</p> <p>87 <b>STUFFED AVOCADO</b> <sup>1</sup> ♥ 14.8 with sunflower seeds, olive oil, balsamic vinegar and basil, mushrooms, onions, garlic and cherry tomatoes</p> <p><b>MIXED APPETIZER PLATTER</b> <sup>1,9,15</sup> rosemary and honey-baked goat cheese, marinated vegetables, olives and dried tomatoes with hummus, salami and cured ham on melon, avocado &amp; tomato bruschetta</p> <p>81 for 2 people 21.0 82 for 4 people 41.0</p> <p style="text-align: center;"><b>FOR OUR YOUNGER GUEST</b> until 12 years</p> <p>100 <b>KINDER BRUNCH</b> <sup>1,3,9,10,16,17</sup> ✓ 10.0 crêpe with hazelnut chocolate spread, small portion of plain scrambled eggs, marmalade, fresh fruit, butter, bread roll</p> <p>101 <b>BREADED CHICKEN ESCALOPE</b> <sup>1,3,9,10,16,17</sup> 12.0 with fries and ketchup</p> <p>102 <b>KÄSESPÄTZLE (German Pasta with melted cheese)</b> <sup>15,16,17</sup> ✓ 10.0</p> <p>104 <b>FRIES WITH KETCHUP</b> <sup>1,15,16,17,18</sup> ✓ 6.5</p> <p>105 <b>CHICKEN NUGGETS</b> <sup>1,3,9,10,16,17</sup> 11.0 with fries and ketchup</p> <p>106 <b>PASTA ON TOMATOSAUCE</b> ✓ 10.0</p>

SALAD	MAIN COURSES
<p>SIGNATURE DISH - OUR RECOMMENDATION</p> <p>120 <b>QUINOA AVOCADO BOWL</b><sup>6,7,8,9,10,15,16,1</sup> ✓ <b>16.8</b> toasted quinoa, leafy greens, avocado, beets, carrots, cucumber, sweet potatoes and hummus with a house balsamic vinaigrette</p>	<p>SIGNATURE DISH - OUR RECOMMENDATION</p> <p>146 <b>GRILLED NEW YORK STEAK</b><sup>7,10,16,17,1</sup> <b>28.0</b> grilled rump steak (approx. 220 g), marinated with soy sauce, brown sugar, Worcester sauce, drizzled with a dash of whiskey, served with homemade rosemary butter, fries and tomato onion salad</p>
<p>130 <b>SMALL SALAD</b><sup>10</sup> ✓ <b>8.0</b> Salad-Mix, Cucumber, tomatoes, red onions and radishes, served with honey-balsamic dressing</p>	<p>142 <b>CREAMY AVOCADO PASTA</b><sup>1,15,16,17</sup> <b>16.0</b> creamy pasta with avocado, zucchini, cherry tomatoes and pine nuts 142 optional: with chicken <b>22.0</b></p>
<p>80 <b>GOAT'S CHEESE ON WILD HERB SALAD</b><sup>7,8,10,15</sup> ✓ <b>14.5</b> rosemary and honey-baked goat cheese on a bed of lettuce with berries and honey balsamic vinaigrette</p>	<p>151 <b>CHICKEN ESCALOPE IN MUSHROOM CREAM SAUCE</b><sup>4,15,1</sup> <b>21.5</b> with Spätzle (german Pasta) and a side salad</p>
<p>128 <b>CAESER SALAD</b><sup>4,5,7,15,16,1</sup> ✓ <b>14.5</b> with avocado, cherry tomatoes, egg, romaine lettuce bread chips and Parmesan flakes with Caesar Dressing 129 grilled chicken fillet strips <b>21.0</b> 126 crispy bacon <b>18.5</b></p>	<p>143 <b>CRISPY CHICKEN IN AN ALMOND CRUST</b><sup>1,3,5,8,15,18,9,7</sup> <b>19.5</b> chicken breast fillets (approx. 220 g) baked in an almond crust with curry dip, served with rosemary potatoes and broccoli au gratin with Hollandaise sauce and feta</p>
<p>121 <b>TOMASA SALAT CLASSIC</b><sup>3,10,15,17</sup> ✓ <b>14.8</b> Variation of green leaf salads, with sliced red cabbage, cucumber, radish, cherry tomatoes, red onions, house dressing, garnished with olives and pomegranate seeds 122 grilled chicken fillet strips <b>21.3</b> 124 grilled rosemary and honey-baked goat cheese <b>21.0</b></p>	<p>144 <b>SCHNITZEL VIENNA STYLE</b><sup>1,3,9,10,16,17</sup> <b>26.5</b> breaded veal cutlet fried in butter with lukewarm potato salad with oil &amp; vinegar, fresh herbs and cranberries</p>
<p>127 <b>KNUSPERHÄHNCHEN SALAT</b><sup>3,10,15,17</sup> <b>18.5</b> Variation of green leaf salads, fresh tomato, cucumber, red cabbage and red onions, served with nachos, two chicken breast fillets baked in an almond crust (approx. 90g) with Curry Dip</p>	<p>145 <b>SPÄTZLE (GERMAN PASTA) WITH STRIPS OF RUMP STEAK AND VEAL</b><sup>1,3,7,11</sup> <b>19.5</b> in creamy paprika sauce, garnished with Parmesan flakes and a side salad</p>
<p>127 <b>CABRA- SALAT</b><sup>1,7,15</sup> ✓ <b>17.5</b> Goat's cheese au gratin, drizzled with rosemary and honey, served on romaine lettuce, fresh avocado, bruschetta tomatoes and toasted herb baguette slices, served with honey-balsamic dressing</p>	<p>149 <b>PEANUT CHICKEN CURRY</b><sup>15,16,17,18</sup> <b>21.8</b> pan-seared chicken breast strips, sweet potatoes, carrots, and bell peppers in creamy curry sauce, seasoned with peanut and ginger, served with Basmati rice</p>
	<p>148 <b>GRILLED SALMON FILLET</b><sup>4,15,1</sup> <b>26.0</b> salmon fillet in sesame crust on grilled pan vegetables, flavored with, served with rosemary potatoes and a sour cream dip</p>
	<p>152 <b>GRILLED RUMPSTEAK</b><sup>1,15,16,17,18</sup> <b>28.3</b> (approx. 220g) of grilled sirloin steak, in mushroom cream sauce, served with fries and a mixed salad</p>

VEGETARIAN		
SIGNATURE DISH - OUR RECOMMENDATION		
160 <b>FIG RAVIOLI WITH GOAT CHEESE</b> <sup>1,7,15</sup> ✓	17.8	120 <b>QUINOA AVOCADO BOWL</b> <sup>6,7,8,9,10,15,16,17</sup> ♥ 16.8 toasted quinoa, leafy greens, avocado, beets, carrots, cucumber, sweet potatoes and hummus with a house balsamic vinaigrette
162 <b>KÄSESPÄTZLE (German Pasta with melted cheese)</b> <sup>1,3,7,11</sup> ✓	15.8	234 <b>VEGAN BURGER</b> <sup>1, 7, 10, 11, 15, 16, 17, 18, 24</sup> ♥ 16.2 Vegan burger patty (made from peas) served on a burger bun, topped with lettuce, avocado, red cabbage, tomatoes, and onions, BBQ sauce, and served with sweet potato fries
163 <b>SPINACH DUMPLINGS</b> ✓	15.8	<b>TARTE FLAMBÉE (french flatbread pizza)</b>
164 <b>HALLOUMI VEGETABLE SKEWERS</b> <sup>7,15,16,17,24,5</sup> ✓	17.8	210 <b>ALSACE TARTE FLAMBÉE</b> <sup>1,7</sup> 13.9 with bacon, onions and crème fraîche
		211 <b>TARTE FLAMBÉE WITH FETA</b> <sup>1,7,15</sup> ✓ 15.9 with crème fraîche, cherry tomatoes and basil pesto
		213 <b>TARTE FLAMBÉE WITH ARUGULA &amp; SERRANO HAM</b> <sup>1,7,15,16,17</sup> 15.9
		214 <b>TARTE FLAMBÉE WITH GOAT'S CHEESE</b> <sup>1,7,8</sup> ✓ 15.9 with beets, red onion rings, honey and walnuts
VEGAN		
SIGNATURE DISH - OUR RECOMMENDATION		
174 <b>PEANUT VEGETABLE CURRY</b> <sup>1,15,16,17,18</sup> ♥	16.8	173 <b>TARTE FLAMBÉE WITH HUMMUS AND GRILLED VEGETABLES</b> <sup>1</sup> ♥ 14.9 garnished with olives and arugula
87 <b>STUFFED AVOCADO</b> <sup>1</sup> ♥	14.8	<b>BOWLS</b>
250 <b>POWER BOWL</b> <sup>1,15,16,17</sup> ♥	16.8	SIGNATURE DISH - OUR RECOMMENDATION
142 <b>CREAMY AVOCADO PASTA</b> <sup>1,15,16,17</sup> ♥	16.0	150 <b>CALIFORNIA BOWL</b> <sup>7,10,15,16,17,18</sup> 19.8 grilled salmon fillet, deglazed with sweet chili sauce, served on rice with fresh mango cubes and avocado, served with a lime - sour cream dip and cuacamole
165 <b>CHESTNUTS TAGLIATELLE</b> ♥	17.9	140 <b>GRILL MASTER BOWL</b> <sup>7,10,15,16,17,18</sup> 21.0 grilled rump steak strips (approx. 110 g) served on rice, with cucumber, avocado, leafy greens, feta, garnished with vegetable chips and served with a lime yogurt dip
173 <b>TARTE FLAMBÉE WITH HUMMUS AND GRILLED VEGETABLES</b> <sup>1</sup> ♥	14.4	147 <b>HÄHNCHEN TERIYAKI BOWL</b> <sup>5,11</sup> 18.8 sautéed chicken fillet strips, seasoned with teriyaki sauce, sesame, brown sugar, served on rice with grilled vegetables and baby spinach
		250 <b>POWER BOWL</b> <sup>1,15,16,17</sup> ♥ 16.8 grilled vegetables, spinach, beets, avocado, served on rice and accompanied by a hummus dip
		120 <b>QUINOA AVOCADO BOWL</b> <sup>6,7,8,9,10,15,16,17</sup> ✓ 16.8 toasted quinoa, leafy greens, avocado, beets, carrots, cucumber, sweet potatoes and hummus with a house balsamic vinaigrette

TAPAS	TAPAS PLATE
86 <b>BRUSCHETTA</b> <sup>1,15</sup>  <b>8.8</b> with tomatoes, onions, basil and balsamic vinegar, served with four slices roasted baguette	OUR RECOMMENDATION
85 <b>AVOCADO BRUSCHETTA</b> <sup>1,15</sup>  <b>9.8</b> with tomato, pesto and arugula, served with four slices roasted baguette	196 <b>SPANISH TAPAS-MIX</b> <sup>1,3,5,6,7,15,16,17,18</sup> <b>29.9</b> nachos baked with mozzarella, cheddar cheese and guacamole dip, dates wrapped in bacon with Aioli Dip, two chicken satay skewers with raspberry chutney, avocado tomato bruschetta
180 <b>SAUTÉED MUSHROOMS</b> <sup>7,15,16,17</sup>  <b>7.6</b> with garlic and aioli dip	197 <b>VILLA TAPAS-MIX</b> <sup>1,3,5,6,7,15,16,17,18</sup> <b>33.5</b> sweet potato fries with sour cream, two grilled halloumi vegetable skewers with hummus, broccoli with feta and Hollandaise sauce, crispy chicken in an almond crust with curry dip
182 <b>ROSEMARY POTATOES</b> <sup>7,15,16,17</sup>  <b>6.8</b> with aioli-dip	We ask for your understanding that it is not possible to make any changes to the tapas mixes
183 <b>BAKED GOAT CHEESE</b> <sup>7,17</sup>  <b>8.8</b> with rosemary and honey	<b>BURGER</b>
184 <b>BROCCOLI WITH FETA</b> <sup>7,15,16,17</sup>  <b>8.5</b> and Hollandaise sauce	230 <b>TOMASA BURGER</b> <sup>1,7,10,11,15,16,17,18,24</sup> <b>16.0</b> homestyle beef patty (approx. 200 g) in a brioche bun with lettuce, cucumber, tomato, onions and burger sauce, served with fries
185 <b>SWEET POTATO FRIES</b> <sup>7,16,17,18</sup>  <b>6.9</b> with sour cream dip	231 with cheese <b>16.8</b> 232 with Bbcon <b>16.8</b> 233 with cheese and bacon <b>17.6</b>
186 <b>2 HALLOUMI VEGETABLE SKEWERS</b> <sup>7,16,17,18</sup> <b>9.8</b> with hummus	234 <b>VEGAN BURGER</b> <sup>1,7,10,11,15,16,17,18,24</sup>  <b>16.2</b> Vegan burger patty (made from peas) served on a burger bun, topped with lettuce, avocado, red cabbage, tomatoes, and onions, BBQ sauce, and served with sweet potato fries
187 <b>GRILLED VEGETABLES</b> <sup>1,7</sup>  <b>7.5</b> with sour cream dip	235 <b>GUACAMOLE BURGER</b> <sup>1,7,10,11,15,16,17,18,24</sup> <b>18.5</b> homestyle beef patty (approx. 200 g) in a brioche bun with lettuce, cucumber, tomato, onions and burger sauce, baked with guacamole and cheddar cheese, served with fries
188 <b>DATES WRAPPED IN BACON</b> <sup>1,3,6,7,9,15,16,17</sup> <b>7.5</b> with aioli-dip	236 <b>CHILI CHEESE BURGER</b> <sup>1,7,10,11,15,16,17,18,24</sup> <b>17.5</b> homestyle beef patty (approx. 200 g) in a brioche bun with lettuce, crispy fried onions, jalapeños, burger sauce and mozzarella and cheddar, served with chili cheese fries
181 <b>BAKED BEETS</b> <sup>1,7,8,15,11,16,17</sup>  <b>7.8</b> with soy-dip	237 <b>BURGER WITH GRILLED VEGETABLES &amp; GOAT CHEESE</b> <sup>1,7,10,11</sup>  <b>17.0</b> brioche bun topped with burger sauce, arugula, grilled vegetables, Mediterranean herbs, grilled goat's cheese, served with sweet potato fries
189 <b>2 CHICKEN SATAY SKEWERS</b> <sup>1,3,5,6,7,16,17</sup> <b>8.0</b> with raspberry chutney	
190 <b>CHICKEN STRIPES</b> <sup>1,7,8,15,11,16,17</sup> <b>10.0</b> in a crispy almond crust with curry dip	
193 <b>CHILI CHEESE FRIES</b> <sup>1,3,5,6,7,16,17</sup>  <b>7.3</b> with ketchup	
191 <b>NACHOS WITH CHEESE</b> <sup>6,7,10,16</sup>  <b>6.8</b> with guacamole and sour cream dip	
192 large <b>11.5</b>	
199 <b>RUMP STEAK SCRAPS</b> <sup>1,3,5,6,7,16,17</sup> <b>9.4</b> seared spicy with paprika	
195 <b>OLIVES</b>  <b>5.2</b>	
Tip: Many additional tapas can be made vegan by omitting/exchanging the dip	

MENU VARIATIONS	DESSERT
<p>251 <u>MENU 1</u> 51.0</p> <p><b>APPETIZER</b>  <b>GOAT'S CHEESE ON WILD HERB SALAD</b> <sup>7,8,10,15</sup> ✓  rosemary and honey-baked goat cheese on a bed of lettuce with berries and honey balsamic vinaigrette</p> <p><b>MAIN COURSE</b>  <b>GRILLED NEW YORK STEAK</b> <sup>7,10,16,17,1</sup>  grilled rump steak (approx. 220 g), marinated with soy sauce, brown sugar, Worcester sauce, drizzled with a dash of whiskey, served with homemade rosemary butter, fries and tomato onion salad</p> <p><b>DESSERT</b>  <b>CHOCOLATE SOUFFLÉ</b> <sup>1, 3, 7, 8</sup>  with a scoop of vanilla ice cream &amp; whipped cream</p> <p><u>MENU 2</u> <sup>252</sup> vegetarian 41.0 <sup>253</sup> vegan 41.1</p> <p><b>APPETIZER</b>  <b>STUFFED AVOCADO</b> <sup>1</sup> ♥  with sunflower seeds, olive oil, balsamic vinegar and basil, mushrooms, onions, garlic and cherry tomatoes</p> <p><b>MAIN COURSE</b>  <b>FIG RAVIOLI WITH GOAT CHEESE</b> <sup>1,7,15</sup> ✓  served in a light Parmesan sauce, seasoned with rosemary, honey and pomegranate seeds  <i>or</i>  <b>CHESTNUTS TAGLIATELLE (vegan)</b>  Tagliatelle tossed in a light truffle cream sauce, with caramelized chestnuts, Brussels sprouts and fresh herbs</p> <p><b>DESSERT</b>  <b>SMALL FRUIT SALAD</b></p>	<p>SIGNATURE DISH - OUR RECOMMENDATION</p> <p>260 <b>KAISERSCHMARRN (SHREDDED PANCAKES) WITH BLUEBERRIES &amp; MAPLE SYRUP</b> <sup>3,7,8,15,16,17,18</sup> ✓ 13.8  261 a scoop of vanilla ice cream &amp; whipped cream 15.3</p> <hr/> <p>30 <b>KAISERSCHMARRN (SHREDDED PANCAKES)</b> <sup>1,3,7,8,15,16,17,18</sup> 12.8  With raisins &amp; Apple compote  31 a scoop of vanilla ice cream &amp; whipped cream 14.3</p> <p>263 <b>WARM APPLE STRUDEL</b> <sup>1,3,7,16,17,18</sup> ✓ 9.5  vanilla sauce with vanilla ice cream &amp; whipped cream</p> <p>264 <b>CHOCOLATE SOUFFLÉ</b> <sup>1,3,7,8</sup> ✓ 9.2  with a scoop of vanilla ice cream &amp; whipped cream</p> <p>28 <b>CRÊPE</b> <sup>1,3,7,8</sup> ✓ 5.0  filled with raspberry sour cream and drizzled with caramel sauce or 29 filled with hazelnut chocolate spread and powdered sugar</p> <p>26 <b>SMALL FRUIT SALAD</b> <sup>1,3,7,8</sup> ♥ 8.8</p> <p>27 <b>PANCAKES</b> <sup>1,3,7</sup> ✓ 6.2  with maple syrup (2 pancakes)</p> <p>265 <b>CHEESECAKE BOWL</b> 9.2  cheesecake, strawberries &amp; strawberry sauce</p> <p><b>A SLICE OF CAKE</b> 4.8  We also offer various cakes and tortes.  Please ask us for today's selection</p> <p style="text-align: center;"><b>ICE CREAM &amp; ICE DRINKS</b></p> <hr/> <p>280 <b>MIXED ICE CREAM</b> <sup>3,7,16,17,18</sup> 6.0  one scoop each of vanilla, strawberry &amp; chocolate</p> <p>281 <b>CHOCOLATE CUP</b> <sup>3,7,16,18</sup> 6.8  two scoops of chocolate, one scoop of vanilla, whipped cream and chocolate sauce</p> <p>282 <b>HOT LOVE</b> <sup>3,7,18</sup> 8.5  three scoops of vanilla ice cream with hot raspberries</p> <p>283 <b>SCOOP OF ICE CREAM</b> <sup>3,5,7,16,18</sup> 2.0  vanilla, chocolate, strawberry, walnut</p> <p><b>MILKSHAKE (0,2l)</b> <sup>3,7,16,18</sup> 5.0  32 banana, 33 raspberry, 34 chocolate, 35 vanilla, 36 strawberry</p> <p>284 <b>ICED COFFEE (with vanilla ice cream)</b> <sup>33,7,16</sup> 6.5</p> <p>285 <b>EISSCHOKOLADE 0,4l</b> <sup>33,7,16,18</sup> 6.5</p>



## EXTRAS

Can only be ordered as an accompaniment to a dish

Light roll	1.5
Dark roll	1.5
boiled egg	1.8
Croissant	2.5
Jam	2.0
Nutella	2.0
Butter	1.5
Portion of smoked salmon	5.0
2 slices serrano ham	3.8
2 slices salami	3.2
3 slices bacon	3.6
2 slices gouda	3.8
Mini cup fruit salad	3.5
Half of fresh avocado	4.5
drei Nürnberger grilled sausages	2.6
Guacamole dip	3.5
Sour cream dip	2.5
Surcharge breakfast boiled egg to scrambled egg	1.5

## GIFT VOUCHERS

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With each birthday, anniversary  
and Christmas that rolls around,  
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What does the perfect gift look like?  
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Enjoy giving the perfect gift!



## EVENTS

Plan and celebrate your wedding  
or event of your choice with us!  
Together we make your perfect,  
individualized event a reality and  
ensure that your ideas are a success.

Be it here in our restaurant,  
in our beautiful event hall or in a location  
of your choice.

Our experienced event team will be happy to  
support you



## HISTORY

### A family business introduces itself

In 1996, we took over the store at Viktoria Luise  
Platz, which had already existed since the 1980s,  
and continuously developed the brand and the  
concept.

In doing so, we have always relied on a  
combination of the tried and tested and new  
accents.

Then as now, the family business stands for  
creative cuisine, a high standard of service and, in  
line with our different target groups, for classic,  
modern interior design.

### Our self-image:

Whether employee, guest or partner - in our daily  
work, our focus is always on people.

There are now six restaurants in Berlin and  
Brandenburg with the same concept and name,  
and we would like to emphasize that they are all  
family-run restaurants.

With the opening of the one in Potsdam,  
in August 2023, we left Berlin for the first time.

Will our journey end here?

[www.tomasa.de](http://www.tomasa.de)

# HOT DRINKS

## COFFEE VARIATIONS & CACAO

300 <b>Filter Coffee</b> <sup>19</sup> (until 3 p.m.)	3.2
301 <b>Kaffee Crema</b> <sup>19</sup>	3.5
302 <b>Großer Kaffee Crema</b> <sup>19</sup>	4.8
303 <b>Café au lait</b> <sup>7, 19</sup>	4.5
304 <b>Cappuccino</b> <sup>7, 19</sup>	4.0
305 <b>Latte Macchiato</b> <sup>7, 19</sup>	4.7
<b>Latte Macchiato with Flavour</b> <sup>7, 19</sup>	
306 <b>Vanilla</b> , <sup>307</sup> <b>Almond</b> , <sup>308</sup> <b>Hazelnut</b> ,	
309 <b>Caramel</b> , <sup>310</sup> <b>Coconut</b>	5.0
322 <b>Flat White</b> <sup>7, 19</sup>	4.7
311 <b>Espresso</b> <sup>19</sup>	3.0
312 <b>double Espresso</b> <sup>19</sup>	4.6
313 <b>Espresso Macchiato</b> <sup>7, 19</sup>	3.2
314 <b>Espresso Cortado</b> <sup>7, 15, 16, 18, 19</sup>	3.6
316 <b>Hot Chocolat</b> <sup>7, 15, 18</sup>	4.4
317 <b>Hot Chocolat with wipped cream</b> <sup>7, 15</sup>	4.7
318 <b>Hot Lemon</b>	3.9
319 <b>Glas of Milk</b> <sup>7</sup> (hot or cold)	3.1
320 <b>Babycino</b> <sup>7</sup> (small cup Milk foam)	2.0
321 <b>Affogato al caffè</b> <sup>7</sup>	
(a scoop vanilla ice and Espresso)	4.6
<b>Spicial Milk:</b>	
323 <b>Lactose free milk</b> , <sup>324</sup> <b>soy milk</b> and	
325 <b>oat milk</b>	0.5

## ALKOHOLIC

340 <b>Baileys Latte</b> <sup>7, 19</sup>	6.9
(2cl Baileys, Latte Macchiato)	
341 <b>Irish Coffee</b> <sup>7, 19</sup>	7.2
(4cl Tullamore Dew, cane sugar, coffee, cream)	
342 <b>Glühwein</b> <sup>19</sup>	4.0

## TEA

350 <b>Frsh Mint-Ginger-Tea</b> (0,4l)	5.8
351 <b>English Breakfast</b> (black tea)	4.5
352 <b>Royal Earl Grey</b> (flavored, black tea)	4.5
353 <b>Darjeeling Summer Leaves</b> (black tea)	4.5
354 <b>Sencha Senpai</b> (green tea)	4.5
355 <b>Grün Matinee</b> (flavored, green tea)	4.5
356 <b>Rooibos Vanilla Toffee</b> (flavored)	4.5
357 <b>BIO Sarala Chai</b> (flavored, black tea)	4.7
358 <b>Smooth Mint</b> (mint tea)	4.5
359 <b>Classic Herbs</b> (herbal tea)	4.5
360 <b>Red Fruit Flash</b> (fruit tea)	4.5
361 <b>Fancy Chamomile</b> (camilla tea)	4.5
362 <b>Persian Apple</b>	4.5

## KÄNNCHEN LOSER TEE

370 <b>Assam Meleng</b> (black tea)	5.7
This classic tea from the north of India has a strong, spicy taste and a pleasantly malty aroma.	
371 <b>Darjeeling Puttabong</b> (flavored, black tea)	5.7
This excellent first flush Darjeeling is picked in the mountains of the Himalayas. It impresses with its light sweetness and a harmonious floral accent.	
372 <b>Green Himalajian</b> (green tea)	5.7
A light green infusion with a pleasant taste and a particularly mild finish. The large leaves open up when brewed.	
373 <b>Royal Pai Mu Tan</b> (green tea)	5.7
This Chinese white tea with its large, unrolled leaves and many white tips is very full-bodied. It tastes mildly sweet.	
374 <b>Wellness Cup</b> (wellness tea)	5.7
An extraordinary combination of Sencha green tea, delicate fruit notes and flower petals results in an unforgettable taste experience.	
375 <b>French Rose</b>	5.7
Wonderful rose petals create the fine, delicate taste.	
376 <b>Milky Oolong</b> (Oolong tea)	5.9
The natural, creamy taste is the result of the special, elaborate production process.	



SPARKLING WINE, PROSECCO & CO			REDWINE					
		<u>0,11</u>	<u>0,75l</u>		<u>0,2l</u>	<u>0,5l</u>	<u>1l</u>	
580	<b>ZEKT Extra Dry</b> <sup>12</sup> Origin: Pfalz (Bernard Massard), Trier, Rheinland, Germany	4.4	29.0	510	<b>Oromonte</b> <sup>12</sup> Origin: Bodegas Navarro Lopez, Valdepenas, Spain	5.8	14.0	27.5
582	<b>Insieme Prosecco Spumante extra dry</b> <sup>12</sup> Origin: Hügellagen um Treviso, Venezien, Italy	5.2	35.0	513	<b>Montepulciano Dabruzzo</b> <sup>12</sup> Origin: Calle Cavalleri, Cantina Tollo, Abruzzzen, Italy	5.7	13.9	27.4
589	<b>Crémant de Limoux Grand Cuvée</b> <sup>12</sup> Origin: Sieur d Arques Languedoc-Roussillon France	6.8	46.0	516	<b>Raiza Red Crianza</b> <sup>12</sup> Origin: Raiza, Rioja, Spain	5.8	14.0	27.5
	<b>APERITIF</b>			519	<b>Cuveé Ursprung</b> <sup>12</sup> Origin: Winery Markus Schneider, Pfalz, Germany	6.8	16.5	32.6
585	<b>Aperol Spritz</b> <sup>16</sup> Aperol, Prosecco, water		10.0		<b>ROSE</b>			
586	<b>Hugo Spritz</b> <sup>16</sup> Prosecco, elderflower syrup, water, mint, lime		10.0	522	<b>Pink St. Laurent</b> <sup>12</sup> Origin: Winery Tina Pfaffmann, Pfalz, Germany	6.0	14.5	28.6
587	<b>Lillet Wild Berry</b> <sup>16</sup> Lillet blanc, Wild Berry, berrys		10.0	525	<b>Nebla Verdejo Rosé</b> <sup>12</sup> Herkunft: Vicente Gandia, Kastilien & Léon, Spanien	5.8	14.0	27.5
588	<b>Prosecco Aperol</b> <sup>16</sup> Prosecco, Aperol		7.4		<b>BOTTLED WINE WHITE 0,75l</b>			
592	<b>Granatapfel Spritz</b> <sup>16</sup> Prosecco, pomegranate syrup, Tonic Water, Lemon Squash		10.0	540	<b>Gavi Tassarolo s'</b> Origin: Castello di Tassarolo, Piemont, Italy			35.0
593	<b>Satri Spritz</b> <sup>16</sup> Prosecco, Satri Rosa, Sodawater, ice & lime		10.0	541	<b>Muschelkalk Silvaner VDP. Gutswein</b> Origin: Winery am Stein, Franken, Germany			37.0
595	<b>Limoncello Spritz</b> <sup>16</sup> Limoncello, Prosecco, lemon and mint		10.0		<b>BOTTLED WINE RED 0,75l</b>			
594	<b>Crodino Spritz</b> Crodino, ice, orange slice		7.5		<b>"Il Leo" Chianti Superiore D.O.C.G.</b> Origin: Ruffino, Toscana, Italy			37.0
675	<b>Pomegranate Spritz (non alcoholic)</b> <sup>16</sup> pomegranate syrup, Tonic Water, Lemon Squash		9.0		<b>Black Print</b> Origin: Winery Markus Schneider, Pfalz, Germany			43.5
	<b>WINE</b>							
	<b>WHITE WINE</b>							
		<u>0,2l</u>	<u>0,5l</u>	<u>1l</u>				
491	<b>Dr. Koehler Grauburgunder</b> <sup>12</sup> Origin: Winery Dr. Koehler, Rheinhessen, Germany	5.8	14.0	27.5				
494	<b>50° Riesling</b> <sup>12</sup> Origin: Winery Rings, Pfalz, Germany	5.7	13.9	27.4				
497	<b>Chardonnay</b> <sup>12</sup> Origin: Winery Knewitz, Rheinhessen, Germany	6.8	16.5	32.6				
500	<b>La Petite Perriere Sauvignon Blanc</b> <sup>12</sup> Origin: Saget La Perriere, Loire, France	6.0	14.5	28.6				
503	<b>Weinschorle</b> <sup>12</sup>	4.9	11.8	23.2				

COCKTAILS	NON ALCOHOLIC COCKTAILS
600 <b>Caipirinha</b> 12.5 Cachaca, brown cane sugar, lime	594 <b>Crodino Spritz</b> 7.5 Crodino, ice, orange slice
602 <b>Moscow Mule</b> 17 12.5 Smirnoff Wodka, limejuice, cucumber, mint, Ginger Ale	671 <b>Coconut Kiss</b> 16 8.5 cream, coconut syrup, grenadine, pineapple juice & cherry nectar
604 <b>Mai Tai</b> 15,16,18 13.0 Havana Club, Myers Rum, Apricot Brandy, lime juice, almond-syrup, pineapple juice, lemon	670 <b>Fruit Punch</b> 16,17 9.0 Passion fruit-, pineapple- and orange juice, lime juice and passion fruit syrup
605 <b>Sex On The Beach</b> 15,16,18 12.5 Smirnoff Wodka, Peach Tree, grenadine, cranberry juice, orange juice	672 <b>Virgin Caipirinha</b> 16 10.0 Lime, brown cane sugar, ice and Ginger Ale
603 <b>Honolulu Juicer</b> 12.5 Southern Comfort, Havana Club, Lime Juice, lemon, pineapple juice, passion fruit juice	673 <b>Joop Light</b> 10.0 lime, lemon, orange, all squeezed, brown cane sugar, ice and water
606 <b>Cosmopolitan</b> 611,5 12.5 Smirnoff Wodka, Triple Sec, lime juice, cranberry juice	674 <b>Spring Fever</b> 15,16,18 9.2 Lemon juice, mango syrup, pineapple juice and Orange juice
607 <b>Long Island Ice Tea</b> 16,19,22 13.5 Smirnoff Wodka, Tanqueray Gin, Sierra Tequila, Havana Club, Cointreau, Cola, orange juice, lime	<b>LONGDRINKS</b>
608 <b>Mojito</b> 12.5 Havana Club, brown cane sugar, mint, lime	630 <b>Gin Tonic</b> 20 10.5 4cl Tanqueray Gin, Schweppes Tonic Water
609 <b>Whiskey Sour</b> 12.5 Jack Daniels, lime juice, cane sugar syrup	631 <b>Cuba Libre</b> 16,19 10.5 4cl Havana Club (3 years old), Cola, lime
610 <b>Watermelon Man</b> 12.5 Smirnoff Wodka, lemon juice, watermelon liqueur, grenadine, orange juice	632 <b>Pimms Cup No. 1</b> 16,19 10.5 4cl Pimms No 1, Ginger Ale, lemon, orange, cucumber, mint
611 <b>White Russian</b> 12.5 Smirnoff Wodka, Kahlua, cream	633 <b>Johnny Walker Cola</b> 16,19 10.5 4cl Johnnie Walker Red Label, Cola
612 <b>Planters Punch</b> 16 12.5 Havana Club, Myers Rum, lemon juice, pineapple juice, orange juice, grenadine, nutmeg	634 <b>Wodka Orange</b> 10.5 4cl Smirnoff Wodka, orange juice
613 <b>Piña Colada</b> 12.5 Bacardi, Myers Rum, cream, coconut syrup, pineapple juice	635 <b>Wodka Lemon</b> 20 10.5 4cl Smirnoff Wodka, Schweppes Bitter Lemon
614 <b>Daiquiri Natural/615 Strawberry</b> 16,18 12.5 Havana Club, lime juice, syrup	636 <b>Southern Comfort Ginger Ale</b> 6 10.5 4cl Southern Comfort, Schweppes Ginger Ale
616 <b>Magarita Natural/617 Strawberry</b> 15,16,18 11,6 12.5 Triple Sec, Sierra Tequila, lemon juice, syrup	637 <b>Campari Orange</b> 17 10.5 4cl Campari, orange juice
618 <b>Bloody Mary</b> 12.5 Smirnoff Wodka, tomato juice, Lime juice, Worcester Sauce, tabasco, salt, pepper	

LIQUOR & DEGISTIF		FOOD ADDITIVES & ALLERGENS	
690 <b>Martini</b> <sub>12</sub> (bianco, rosso, extra dry)	<u>5cl</u> 4.0	(changes and errors excepted)	
693 <b>Ramazzotti</b>	<u>2cl</u> 4.0		
694 <b>Averna</b> <sub>16</sub>	4.0		
696 <b>Linie Aquavit</b> <sub>1,7,8</sub>	4.2		
697 <b>Doppelkorn</b> <sub>1,7</sub>	4.0		
698 <b>Tequila Sierra Silver</b> (white)	4.0		
699 <b>Tequila Sierra Reposado</b> <sub>16</sub> (brown)	4.0		
<b>FRUIT BRANDY &amp; GRAPPA</b>			
710 <b>Framboise</b>	<u>2cl</u> 4.5		
711 <b>Mirabelle</b>	4.5		
712 <b>Kirsch Vieux</b>	4.5		
713 <b>Williams-Birne</b>	4.5		
714 <b>Grappa Nonino Vuisinar</b>	4.5		
<b>LIQUEUR &amp; BRANDY</b>		cereals containing gluten: 1 wheat 1.1 spelt 1.2 rye 1.3 oat 1.4 barley 2 shellfishes 3 eggs 4 fish 5 peanut 6 soy beans 7 milk 8 (edible) nuts 9 cellery root 10 mustard 11 sesame seeds 12 sulfur dioxide 13 lupin 14 mollusk 15 conserved 16 colorant 17 antioxidant 18 sweetener 19 containing caffeine 20 quinine 21 Sulphurized 22 Contains a source of phenylalanine 23 blackened 24 flavor enhancer 25 waxed *including alcohol	
730 <b>Amaretto di Saronno</b>	<u>2cl</u> 4.0	All pices in EURO including tax.  Tip is not included.	
731 <b>Sambuca Molinari</b>	4.0		
732 <b>Baileys Irish Cream</b> <sub>3,7,8</sub>	4.0		
733 <b>Vecchia Romagna Etichetta Nera</b>	4.0		
<b>WHISK(E)Y</b>			
756 <b>Johnnie Walker Red Label</b> <sub>16</sub>	<u>2cl</u> 4.8 <u>4cl</u> 9.1		
758 <b>Johnnie Walker Black Label</b> <sub>16</sub>	5.0    9.6		
750 <b>Dalwhinnie</b> <sub>16,5,1,9,8</sub>	5.1    9.8		
760 <b>Jim Beam</b> <sub>1,1,1,1,4</sub>	4.0    7.8		
762 <b>Jack Daniels</b>	4.0    7.3		
754 <b>Talisker</b> (10 years Single Malt Scotch) <sub>16</sub>	5.2    9.9		
752 <b>Oban</b> (14 years Single Malt Scotch) <sub>16</sub>	4.9    9.4		