

TOMASA

TOMASA LANDHAUS

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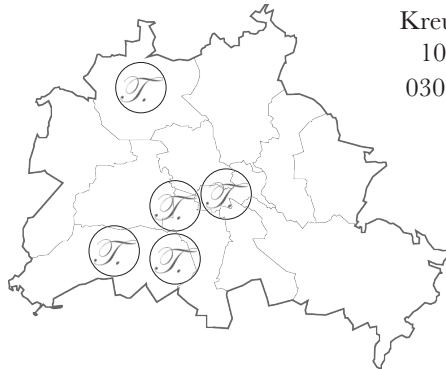
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TOMASA ZEHLENDORF

Berliner Str. 8
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TOMASA LICHTERFELDE

Bäkestr. 15
12207 Berlin
030 772 90 95

TOMASA VILLA KREUZBERG

Kreuzbergstr. 62
10965 Berlin
030 810 09 885

TOMASA FRIEDENAU

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

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 m² 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 ^{1,3,7,11,15,16,17,18, 1.4 13.1} **16.0**
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 apple fritter with vanilla sauce, cinnamon & sugar, scrambled eggs with bacon and grilled sausages; comes with butter, jam, bread rolls and a croissant


2 FRIEDRICH-WILHELM BREAKFAST ^{1,3, 7, 15, 16, 17, 1.4} **15.0**
dates wrapped in bacon, scrambled eggs with mozzarella, tomato and basil, Spanish cured ham semi-mature Gouda, herb-infused sour cream, fruit bowl; comes with butter, jam and bread rolls

3 KREUZBERG PLATE ^{3,15,16,17,18,1.4} **18.0**
smoked salmon on arugula with honey dill mustard sauce, avocado.tomato salad, 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 ^{1,3,7,15,16,17,18*,1.4}  **11.0**
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

12 Optional Savory Add-On: **+5.0**
Italian salami, country ham, and mild Gouda cheese

8 AMERICAN BREAKFAST ^{1,3, 7, 15, 16, 17, 18, 1.4} **16.0**
three scrambled eggs, grilled sausages, oven-cooked bacon; comes with toast, butter and 2 pancakes with maple syrup

9 VEGETARIAN PLATE ^{1,3,7,11,15,16,17,18, 1.4}  **17.0**
brioche bread 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 ^{1,6,11,17,1.4}  **15.0**
Brioche Bun with Hummus & Grilled Vegetables, sweet potato fries and guacamole, tomato bruschetta, and beetroot falafel accompanied by homemade chutney. Includes granola muesli with soy yogurt, house-made jam, fresh bread rolls, and vegan margarine


4 DELUXE BREAKFAST ^{1,3} **16.5**


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

11 HÖFTS FAVORITE ^{1,3,6,9,10,12} **19.0**
Two thin beef minute steaks, two fried eggs, sweet chili dip, and fresh avocado


60 EGG BENEDICT ^{1, 3, 7, 11, 15, 17} **14.0**
roasted brioche bread with melted mozzarella and cheddar cheese, herbs mushrooms, crispy bacon, egg and Hollandaise sauce


BREAKFAST SPECIAL

PROTEIN BLAST ^{7,8} 
one bowl of full-fat quark with fresh fruit, honey and nuts
20 small **6.5**
21 large **8.0**

GRANOLA ^{1,7} 
homemade with nuts, oats, chia seeds, quinoa, sweetened with agave syrup; comes with fruit and your choice of milk
22 small **6.5**
23 large **8.0**

26 SMALL FRUIT SALAD ^{1,3,7,8}  **9.0**

27 PANCAKES ^{1,3,7}  **7.5**
with maple syrup (3 pancakes)

28 CRÊPE filled with raspberry sour cream and drizzled with caramel sauce ^{1,3,7,8}  **5.5**

29 CRÊPE filled with Nutella and powdered sugar **5.0**

268 CHOCOLAT-BANANA-BRIOCHE **8.5**

30 KAISERSCHMARRN (SHREDDED PANCAKES) ^{1,3,7,8,15,16,17,18} **13.0**
With raisins & Apple compote

31 a scoop of vanilla ice cream & whipped cream **14.5**


260 KAISERSCHMARRN (SHREDDED PANCAKES) WITH BLUEBERRIES & MAPLE SYRUP ^{3,7,8,15,16,17,18}  **14.0**













261 a scoop of vanilla ice cream & whipped cream **15.5**



SMOOTHIES & LASSI	APPETIZERS
<p>827 THE PINK ²² 7.0 Dragon fruit / Mango / Banana / Passion fruit / Apple juice</p> <p>831 THE SUNSHINE ²² 7.0 Peach / Mango / Passion fruit / Apple juice</p> <p>829 THE GREEN ²² 7.0 Pineapple / Pea protein / Spinach / Banana / Mango / Chia / Apple juice</p> <p>1206 MANGO LASSI ^{7,18} 5.0</p>	<p>SIGNATURE DISH - OUR RECOMMENDATION</p> <p>80 GOAT'S CHEESE ON WILD HERB SALAD ^{7,8,10,15} ✓ 14.5 rosemary and honey-baked goat cheese on a bed of lettuce with berries and honey balsamic vinaigrette</p> <p>130 SMALL SALAD ^{10,15,17} ✓ 8.0 Mixed salad, cucumber, tomatoes, red onions, and radishes, served with house dressing</p> <p>123 SUPER GREEN SALAD ^{10,15} ✓ 10.0 Avocado, cucumber, and Green Valley topping on salad, marinated with house dressing</p> <p>86 BRUSCHETTA ^{1,15} ♥ 9.0 with tomatoes, onions, basil and balsamic vinegar, served with four slices roasted baguette</p> <p>85 AVOCADO BRUSCHETTA ^{1,15} ♥ 10.0 with tomato, pesto and arugula, served with four slices roasted baguette</p> <p>184 BROCCOLI WITH FETA ^{3,7,10,15,22} ✓ 9.0 and Hollandaise sauce</p> <p>NACHOS backed with cheese served with guacamole and a sour cream dip</p> <p>191 small 8.5 192 large 11.5 192 large with chicken stripes 17.0</p> <p>MIXED APPETIZER PLATTER ^{1,7,10,15,22} Beetroot carpaccio with avocado mash, grilled goat cheese with rosemary & honey, grilled vegetables, country ham, Italian salami, toasted bruschetta with herbs & olive oil</p> <p>81 for 2 people 24.0 82 for 4 people 48.0</p> <p>VEGETARIAN MIXED APPETIZER PLATTER ^{1,6,7,10,11,22} Tomato-mozzarella, grilled vegetables, grilled romaine lettuce with goat cheese, honey and rosemary, falafel balls, and beetroot carpaccio with avocado mash</p> <p>81 for 2 people 24.0 82 for 4 people 48.0</p>
EGGS	
<p>40 PLAIN SCRAMBLED EGGS ^{1,3} ✓ 11.0 Made from 4 eggs, served with a crusty roll and butter</p> <p>41 SCRAMBLED EGGS WITH HERBS ^{1,3,16,17} 13.0 with bacon & onions, a crusty roll and butter</p> <p>42 SCRAMBLED EGGS WITH SALMON & AVOCADO ^{1,3} 16.0 with avocado, graved salmon, fresh herbs, a crusty roll and butter</p> <p>43 SCRAMBLED EGGS WITH FETA ^{1,3} ✓ 13.5 with cocktail tomatoes and herbs</p> <p>44 PLAIN FRIED EGGS (3 eggs) ^{1,3,15,16,17} ✓ 11.0 served with a crusty roll and butter</p> <p>45 FRIED EGGS ^{1,3,15,16,17} 16.0 with bacon served with a crusty roll and butter</p> <p>46 FARMER'S OMELET ^{1,3,16,17} ✓ 14.5 with potatoes, bacon, pickles, lettuce and sour cream dip</p>	

SALAD	MAIN COURSES
SIGNATURE DISH - OUR RECOMMENDATION	SIGNATURE DISH - OUR RECOMMENDATION
120 QUINOA AVOCADO BOWL ^{6,7,8,9,10,15,16,1} ✓ 17.0 toasted quinoa, leafy greens, avocado, beets, carrots, cucumber, sweet potatoes and hummus with a house balsamic vinaigrette	146 GRILLED NEW YORK STEAK ^{7,10,16,17,1} 29.0 grilled rump steak (approx. 220 g), marinated with soy sauce, brown sugar, Worcester sauce, drizzled with a dash of whiskey, served with homemade herb butter, fries and tomato onion salad
130 SMALL SALAD ^{10, 15,17} ✓ 8.0 Mixed salad, cucumber, tomatoes, red onions, and radishes, served with house-made dressing	142 CREAMY AVOCADO PASTA ^{1, 15, 16, 17} 16.5 creamy pasta with avocado, zucchini, cherry tomatoes and pine nuts optional: with chicken 23.5
123 SUPER GREEN SALAD ^{10, 15} ✓ 10.0 Avocado, cucumber, and Green Valley topping on salad, marinated with house-made dressing	151 CHICKEN ESCALOPE IN MUSHROOM CREAM SAUCE ^{4,15,1} 21.5 with Spätzle (german Pasta) and a side salad
80 GOAT'S CHEESE ON WILD HERB SALAD ^{7,8,10,15} ✓ 14.5 rosemary and honey-baked goat cheese on a bed of lettuce with berries and honey balsamic vinaigrette	143 CRISPY CHICKEN IN AN ALMOND CRUST ^{1, 3,5,8,15,18,9,7} 19.5 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
128 CAESER SALAD ^{4,5,7,15,16,1} ✓ 16.0 With romaine lettuce, avocado, tomatoes, poached egg, bread chips, Parmesan, Caesar dressing	144 SCHNITZEL VIENNA STYLE ^{1,3,9,10,16,17} 27.0 breaded veal cutlet fried in butter with lukewarm potato salad with oil & vinegar, fresh herbs and cranberries
129 grilled chicken fillet strips 23.5	145 SPÄTZLE (GERMAN PASTA) WITH STRIPS OF VEAL ^{1,3,7,11} 19.5 in creamy paprika sauce, garnished with Parmesan flakes and a side salad
126 crispy bacon 17.5	148 GRILLED SALMON FILLET ^{4,15,1} 26.0 salmon fillet in sesame crust on grilled pan vegetables, flavored with mediterranean herbs, served with rosemary potatoes and a sour cream dip
121 TOMASA SALAT CLASSIC ^{3,10,15,17} ✓ 15.0 Colorful garden salad, tossed with Tomasa house dressing, fresh avocado, and Green Valley topping Add on:	152 RUMP STEAK WITH ONION SAUCE ^{1,3,7,10,15,22} 31.0 from Argentine rump steak (approx. 220g) in a rich onion sauce, served with cheese spaetzle and salad
122 grilled chicken fillet strips 22.5	
124 grilled rosemary and honey-baked goat cheese 21.5	
125 Feta cheese 21.0	
131 Falafel 22.5	
132 Halloumi Vegetable Skewers 21.5	
127 CABRA- SALAT ^{1,7,15} ✓ 18.0 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 house-made dressing	

VEGETARIAN	TARTE FLAMBÉE (french flatbread pizza)
SIGNATURE DISH - OUR RECOMMENDATION	
160 FIG RAVIOLI WITH GOAT CHEESE ^{1,7,15} ✓ 18.0 served in a light Parmesan sauce, seasoned with rosemary, honey and pomegranate seeds	210 ALSACE TARTE FLAMBÉE ^{1,7} 14.0 with bacon, onions and crème fraîche
162 KÄSESPÄTZLE (German Pasta with melted cheese) ^{1,3,7,11} ✓ 16.0 with salad	211 TARTE FLAMBÉE WITH FETA ^{1,7,15} ✓ 16.0 with crème fraîche, cherry tomatoes and basil pesto
163 SPINACH DUMPLINGS ✓ 16.0 Tossed in nut-butter, on mushroom cream, decorated with rocket, cranberries, parmesan and pine nuts	213 TARTE FLAMBÉE WITH ARUGULA & SERRANO HAM ^{1,7,15,16,17} 16.0
164 HALLOUMI VEGETABLE SKEWERS ^{7,15,16,17,245} ✓ 18.0 grilled vegetable skewers with halloumi on salad, marinated with yogurt, tahini, lemon and garlic, oil, salt and pepper, served with homemade chutney and rosemary potatoes	214 TARTE FLAMBÉE WITH GOAT'S CHEESE ^{1,7,8} ✓ 16.0 with beets, red onion rings, honey and walnuts
	173 TARTE FLAMBÉE WITH HUMMUS AND GRILLED VEGETABLES ¹ ♥ 15.0 garnished with olives and arugula
VEGAN	BOWLS
	SIGNATURE DISH - OUR RECOMMENDATION
250 GREEN POWER BOWL ^{1,15,16,17} ♥ 16.8 grilled vegetables, spinach, beets, avocado, served on rice and accompanied by a hummus dip	150 CALIFORNIA BOWL ^{7,10,15,16,17,18} 20.0 grilled salmon fillet with sweet chili sauce, served on rice with fresh mango cubes and avocado mash, served with curry dip
142 CREAMY AVOCADO PASTA ^{1,15,16,17} ♥ 16.5 creamy pasta with avocado, zucchini, cherry tomatoes and pine nuts	147 CHICKEN TERIYAKI BOWL ^{5,11} 19.0 sautéed chicken fillet strips, seasoned with teriyaki sauce, sesame, brown sugar, served on rice with grilled vegetables and baby spinach
173 TARTE FLAMBÉE WITH HUMMUS AND GRILLED VEGETABLES ¹ ♥ 15.0 garnished with olives and arugula	250 GREEN POWER BOWL ^{1,15,16,17} ♥ 16.8 grilled vegetables, spinach, beets, avocado, Falafel, served on rice and accompanied by a hummus dip
120 QUINOA AVOCADO BOWL ^{6,7,8,9,10,15,16,17} ♥ 17.0 toasted quinoa, leafy greens, avocado, beets, carrots, cucumber, sweet potatoes and hummus with a house balsamic vinaigrette	120 QUINOA AVOCADO BOWL ^{6,7,8,9,10,15,16,17} ✓ 17.0 toasted quinoa, leafy greens, avocado, beets, carrots, cucumber, sweet potatoes and hummus with a house balsamic vinaigrette
234 VEGAN BURGER ^{1,7,10,11,15,16,17,18,24} ♥ 16.5 Beyond Meat Burger Patty (pea-based), in a burger bun, topped with lettuce, avocado, Green-Valley topping, tomatoes, onions, and BBQ sauce, served with sweet potato fries	FOR OUR YOUNGER GUEST ^{until 12 years}
174 CELERY SCHNITZEL ^{1,9,10,11,17,22} ♥ 17.5 breaded celery schnitzel with lukewarm potato and cucumber salad in vinegar-oil dressing, fresh herbs, lingonberries, and lemon	100 KINDER BRUNCH ^{1,3,9,10,16,17} ✓ 11.0 crêpe with Nutella, small portion of plain scrambled eggs, marmalade, fresh fruit, butter, bread roll
	101 BREADED CHICKEN ESCALOPE 12.0 with fries and ketchup
	102 KÄSESPÄTZLE (German Pasta with melted cheese) ^{15,16,17} ✓ 10.0
	104 FRIES WITH KETCHUP ^{1,15,16,17,18} ✓ 7.0
	105 CHICKEN NUGGETS (6 pcs) ^{1,3,9,10,16,17} 11.5 with fries and ketchup
	106 PASTA ON TOMATOSAUCES ✓ 10.0

TAPAS	TAPAS PLATE
<p>86 BRUSCHETTA ^{1,15}  9.0 with tomatoes, onions, basil and balsamic vinegar, served with roasted baguette</p> <p>85 AVOCADO BRUSCHETTA ^{1,15}  10.0 with tomato, pesto and arugula, served with roasted baguette</p> <p>180 SAUTÉED MUSHROOMS ^{7,15,16,17}  7.5 with garlic and aioli dip</p> <p>182 ROSEMARY POTATOES with aioli-dip  7.0</p> <p>183 BAKED GOAT CHEESE ^{7,17}  8.5 with rosemary and honey</p> <p>184 BROCCOLI WITH FETA ^{7,15,16,17}  9.0 and Hollandaise sauce</p> <p>185 SWEET POTATO FRIES ^{7,16,17,18}  7.0 with sour cream dip</p> <p>186 2 HALLOUMI VEGETABLE SKEWERS ^{7,16,17,18} 9.5 with hummus</p> <p>187 GRILLED VEGETABLES ^{1,7}  7.5 with sour cream dip</p> <p>188 DATES WRAPPED IN BACON ^{1,3,6,7,9,15,16,17} 7.5 with aioli-dip</p> <p>181 FALAFEL (3 pcs) with Hummus ^{15,11,22}  7.5</p> <p>189 2 CHICKEN SATAY SKEWERS ^{1,3,5,6,7,16,17} 8.5 With homemade chutney</p> <p>190 CHICKEN STRIPES ^{1,7,8,15,11,16,17} 10.5 in a crispy almond crust with curry dip</p> <p>193 CHILI CHEESE FRIES ^{1,3,5,6,7,16,1}  8.0 with ketchup</p> <p>NACHOS backed with cheese served with guacamole and a sour cream dip</p> <p>191 small 8.5</p> <p>192 large 11.5</p> <p>192 large with chicken stripes 17.0</p> <p>199 CHICKEN NUGGETS (6 pcs) ^{1,7,8,15,11,16,17} 7.5 with ketchup</p> <p>195 OLIVES  5.5</p>	<p>OUR RECOMMENDATION</p> <p>196 SPANISH TAPAS-MIX ^{1,3,5,6,7,15,16,17,18} 31.0 nachos baked with mozzarella, cheddar cheese and guacamole dip, dates wrapped in bacon with Aioli Dip, two chicken satay skewers with homemade chutney, avocado tomato bruschetta</p> <p>197 VILLA TAPAS-MIX ^{1,3,5,6,7,15,16,17,18} 34.5 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</p> <p>We ask for your understanding that it is not possible to make any changes to the tapas mixes</p> <p>Tip: Many additional tapas can be made vegan by omitting/exchanging the dip</p> <p>BURGER</p> <p>230 TOMASA BURGER ^{1,7,10,11,15,16,17,18,24} 16.0 homestyle beef patty (approx. 200 g) in a brioche bun with lettuce, cucumber, tomato, onions and burger sauce, served with fries</p> <p>231 with cheese 17.5 232 with Bacon 17.5</p> <p>233 with cheese and bacon 19.0</p> <p>234 VEGAN BURGER ^{1,7,10,11,15,16,17,18,24}  16.5 Beyond Meat burger patty (pea-based) in a burger bun, topped with lettuce, avocado, Green Valley topping, tomatoes, onions, and BBQ sauce, served with sweet potato fries</p> <p>236 CHILI CHEESE BURGER ^{1,7,10,11,15,16,17,18,24} 18.0 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</p> <p>237 VEGETABLE BURGER WITH GRILLED GOAT CHEESE  17.0 Served in a buttery brioche bun with grilled goat cheese, seasonal vegetables, fresh arugula, and house burger sauce. Accompanied by crispy sweet potato fries and a creamy sour cream dip</p>

MENU VARIATIONS	DESSERT
<p>251 <u>MENU 1</u> 47.0</p> <p>APPETIZER</p> <p>BRUSCHETTA ^{1,15}  with tomatoes, onions, basil and balsamic vinegar, served with four slices roasted baguette</p> <p>MAIN COURSE</p> <p>GRILLED NEW YORK STEAK ^{7,10,16,17,1} grilled rump steak (approx. 220 g), marinated with soy sauce, brown sugar, Worcester sauce, drizzled with a dash of whiskey, served with homemade herb butter, fries and tomato onion salad</p> <p>DESSERT</p> <p>CHOCOLATE SOUFFLÉ ^{1,3,7,8} with a scoop of vanilla ice cream & whipped cream</p> <p>252 <u>MENU 2</u> vegetarian 37.0</p> <p>APPETIZER</p> <p>AVOCADO BRUSCHETTA ^{1,15}  with tomato, pesto and arugula, served with four slices roasted baguette</p> <p>MAIN COURSE</p> <p>FIG RAVIOLI WITH GOAT CHEESE ^{1,7,15}  served in a light Parmesan sauce, seasoned with rosemary, honey and pomegranate seeds</p> <p>DESSERT</p> <p>WARM APPLE STRUDEL ^{1,3,7,16,17,18}  vanilla sauce with vanilla ice cream & whipped cream</p> <p>253 <u>MENU 3</u> - vegan 36.0</p> <p>APPETIZER</p> <p>AVOCADO BRUSCHETTA ^{1,15}  with tomato, pesto and arugula, served with four slices roasted baguette</p> <p>MAIN COURSE</p> <p>CELERY SCHNITZEL ^{1,9,10,11,17,22}  breaded celery schnitzel with lukewarm potato and cucumber salad in vinegar-oil dressing, fresh herbs, lingonberries, and lemon</p> <p>DESSERT</p> <p>SMALL FRUIT SALAD</p>	<p>SIGNATURE DISH - OUR RECOMMENDATION</p> <p>260 KAISERSCHMARRN (SHREDDED PANCAKES) WITH BLUEBERRIES & MAPLE SYRUP ^{3,7,8,15,16,17,18}  14.0</p> <p>261 a scoop of vanilla ice cream & whipped cream 15.5</p> <p>30 KAISERSCHMARRN (SHREDDED PANCAKES) ^{1,3,7,8,15,16,17,18} 13.0 With raisins & Apple compote</p> <p>31 a scoop of vanilla ice cream & whipped cream 14.5</p> <p>263 WARM APPLE STRUDEL ^{1,3,7,16,17,18}  9.5 vanilla sauce with vanilla ice cream & whipped cream</p> <p>264 CHOCOLATE SOUFFLÉ ^{1,3,7,8}  9.5 with a scoop of vanilla ice cream & whipped cream</p> <p>28 CRÊPE filled with raspberry sour cream and drizzled with caramel sauce ^{1,3,7,8}  5.5</p> <p>29 CRÊPE filled with Nutella and powdered sugar 5.0</p> <p>267 CRÊPE WITH VANILLA ICE CREAM & WARM RASPBERRIES 8.0</p> <p>268 CHOCOLAT-BANANA-BRIOCHE 8.5</p> <p>26 SMALL FRUIT SALAD ^{1,3,7,8}  8.8</p> <p>27 PANCAKES ^{1,3,7}  7.5 with maple syrup (3 pancakes)</p> <p>265 CHEESECAKE BOWL 8.5 cheesecake, strawberries & strawberry sauce</p> <p>269 BROWNIE BOWL 8.5 vanilla ice cream, whipped cream, on a fruit coulis</p> <p>ICE CREAM & ICE DRINKS</p> <p>280 MIXED ICE CREAM ^{3,7,16,17,18} 6.0 one scoop each of vanilla, strawberry & chocolate</p> <p>281 CHOCOLATE CUP ^{3,7,16,18} 6.8 two scoops of chocolate, one scoop of vanilla, whipped cream and chocolate sauce</p> <p>282 HOT LOVE ^{3,7,18} 9.0 three scoops of vanilla ice cream with hot raspberries</p> <p>283 SCOOP OF ICE CREAM ^{3,5,7,16,18} 3.0 vanilla, chocolate, strawberry, walnut</p> <p>284 ICED COFFEE (with vanilla ice cream) ^{33,7,16} 7.5</p> <p>285 ICED CHOCOLATE 0,4l ^{33,7,16,18} 7.5</p>

EXTRAS Can only be ordered as an accompaniment to a dish	EVENTS																																		
<table> <tr><td>Light roll</td><td>1.5</td></tr> <tr><td>Dark roll</td><td>1.5</td></tr> <tr><td>boiled egg</td><td>2.0</td></tr> <tr><td>Croissant</td><td>2.5</td></tr> <tr><td>Jam</td><td>2.0</td></tr> <tr><td>Nutella</td><td>2.0</td></tr> <tr><td>Butter</td><td>1.5</td></tr> <tr><td>Portion of smoked salmon</td><td>5.0</td></tr> <tr><td>2 slices serrano ham</td><td>3.5</td></tr> <tr><td>2 slices salami</td><td>3.5</td></tr> <tr><td>3 slices bacon</td><td>3.5</td></tr> <tr><td>2 slices gouda</td><td>3.5</td></tr> <tr><td>Half of fresh avocado</td><td>4.5</td></tr> <tr><td>Nürnberg grilled sausages</td><td>2.5</td></tr> <tr><td>Guacamole dip</td><td>3.5</td></tr> <tr><td>Sour cream dip</td><td>2.5</td></tr> <tr><td>Surcharge breakfast boiled egg to scrambled egg</td><td>1.5</td></tr> </table>	Light roll	1.5	Dark roll	1.5	boiled egg	2.0	Croissant	2.5	Jam	2.0	Nutella	2.0	Butter	1.5	Portion of smoked salmon	5.0	2 slices serrano ham	3.5	2 slices salami	3.5	3 slices bacon	3.5	2 slices gouda	3.5	Half of fresh avocado	4.5	Nürnberg grilled sausages	2.5	Guacamole dip	3.5	Sour cream dip	2.5	Surcharge breakfast boiled egg to scrambled egg	1.5	<p>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.</p> <p>Be it here in our restaurant, in our beautiful event hall or in a location of your choice.</p> <p>Our experienced event team will be happy to support you</p>   <p>HISTORY</p> <p>A family business introduces itself</p> <p>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.</p>
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<p>GIFT VOUCHERS</p> <p>Giving made easy With each birthday, anniversary and Christmas that rolls around, we're faced with the same question: What does the perfect gift look like? The answer: a gift voucher from Tomasa. Enjoy giving the perfect gift!</p>	<p>In doing so, we have always relied on a combination of the tried and tested and new accents.</p> <p>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.</p> <p>Our self-image: Whether employee, guest or partner - in our daily work, our focus is always on people.</p> <p>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.</p> <p>With the opening of the one in Potsdam, in August 2023, we left Berlin for the first time.</p> <p>Will our journey end here? www.tomasa.de</p>																																		

HOT DRINKS

COFFEE VARIATIONS & CACAO

300	Filter Coffee ¹⁹ (until 3 p.m.)	3.2
301	Kaffee Crema ¹⁹	3.5
302	Large Kaffee Crema ¹⁹	4.8
303	Café au lait ^{7, 19}	4.5
304	Cappuccino ^{7, 19}	4.0
328	Large Cappuccino ^{7, 19}	4.8
305	Latte Macchiato ^{7, 19}	4.7
	Latte Macchiato with Flavour ^{7, 19}	
306	Vanilla, 307 Almond, 308 Hazelnut,	
309	Caramel, 310 Coconut	5.0
329	Matcha Latte ^{7, 19}	5.0
330	Pink Latte ^{7, 16, 19}	5.0
	Refined with goji berries, açai, beetroot, and aromatic spices	
331	Chai Latte ^{7, 19}	5.0
322	Flat White ^{7, 19}	4.7
311	Espresso ¹⁹	3.0
312	double Espresso ¹⁹	4.6
313	Espresso Macchiato ^{7, 19}	3.2
314	Espresso Cortado ^{7, 15, 16, 18, 19}	3.6
316	Hot Chocolat ^{7, 15, 18}	4.4
317	Hot Chocolat with whipped cream ^{7, 15}	4.7
318	Hot Lemon	3.9
319	Glas of Milk ⁷ (hot or cold)	3.1
320	Babycino ⁷ (small cup Milk foam)	2.0
321	Affogato al caffè ⁷	
	(a scoop vanilla ice and Espresso)	5.5
	Special Milk:	
323	Lactose free milk, 324 soy milk and	
325	oat milk	0.5

All hot drinks are also available iced - upon request.

284	ICED COFFEE (with vanilla ice cream) ^{33, 7, 16}	7.5
285	ICED CHOCOLATE 0,4l ^{33, 7, 16, 18}	7.5

ALKOHOLIC

286	Iced Latte with Baileys ^{7, 19}	11.0
	(2cl Baileys, Latte Macchiato)	
340	Baileys Latte ^{7, 19}	8.0
	(2cl Baileys, Latte Macchiato)	
341	Irish Coffee ^{7, 19}	7.5
	(4cl Tullamore Dew, cane sugar, coffee, cream)	
342	Glühwein ¹⁹	4.0

TEA

350	Fresh Mint-Ginger-Tea (0,4l)	5.8
364	Fresh Mint-Tea (0,4l)	5.5
363	Fresh Ginger-Tea (0,4l)	5.5
351	English Breakfast (black tea)	4.5
352	Royal Earl Grey (flavored, black tea)	4.5
353	Darjeeling Summer Leaves (black tea)	4.5
354	Sencha Senpai (green tea)	4.5
355	Grün Matinee (flavored, green tea)	4.5
356	Rooibos Vanilla Toffee (flavored)	4.5
357	BIO Sarala Chai (flavored, black tea)	4.7
358	Smooth Mint (mint tea)	4.5
359	Classic Herbs (herbal tea)	4.5
360	Red Fruit Flash (fruit tea)	4.5
361	Fancy Chamomile (camilla tea)	4.5
362	Persian Apple	4.5

KÄNNCHEN LOSER TEE

370	Assam Meleng (black tea)	5.7
	This classic tea from the north of India has a strong, spicy taste and a pleasantly malty aroma.	
371	Darjeeling Puttabong (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	Green Himalajian (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	Royal Pai Mu Tan (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	Wellness Cup (wellness tea)	5.7
	An extraordinary combination of Sencha green tea, delicate fruit notes and flower petals results in an unforgettable taste experience.	

375	French Rose	5.7
	Wonderful rose petals create the fine, delicate taste.	
376	Milky Oolong (Oolong tea)	5.9
	The natural, creamy taste is the result of the special, elaborate production process.	

SOFT DRINKS				SMOOTHIES & LASSI			
		<u>0,2l</u>	<u>0,4l</u>	827 THE PINK ²²			7.0
390 Schweppes bottle (0,2l)	3.5		5.9	Dragon fruit / Mango / Banana / Passion fruit / Apple juice			
(Tonic Water ²⁰ Ginger Ale ¹⁶ Bitter Lemon ^{20,17})				831 THE SUNSHINE ²²			7.0
396 Coca Cola ^{16, 19, 22} bottle (0,2l)	3.5		5.9	Peach / Mango / Passion fruit / Apple juice			
398 Cola Zero ^{6,18,19, 22} bottle (0,2l)	3.5		5.9	829 THE GREEN ²²			7.0
		<u>0,25l</u>	<u>0,4l</u>	Pineapple / Pea protein / Spinach / Banana / Mango / Chia / Apple juice			
400 Sprite ^{17 16, 18, 19, 22, 127} Fanta ^{15, 17, 16}	3.5		5.9	1206 MANGO LASSI ^{7,18}			5.0
404 Spezi ^{17, 16, 18, 19, 22}	3.5		5.9	BEER			
412 Rixdorfer Faßbrause ^{1, 4, 18, 22}	3.2		5.6	Draft beer			
		<u>0,25l</u>	<u>0,75l</u>			<u>0,3l</u>	<u>0,4l</u>
406 SELTERS	3.5		7.5	460 Berliner Pilsener ^{1,4}		4.1	5.3
Bottle (sparkling/medium/naturell)				462 König Pilsener ^{1,4}		4.2	5.4
			<u>0,33l</u>	466 Mixed Beer ^{1, 1,4}		4.1	5.3
414 Bionade				(Sprite/Fanta/Fassbrause)			
(elderberry, ginger-orange)				464 Crew Republic			
419 Braumeisters Kraftmalz (malt beer) ^{1,4}			4.2	Drunken Sailor IPA ^{1,1,4} (Craft Beer)			
JUICES & NECTAR						4.9	
		<u>0,25l</u>	<u>0,4l</u>			<u>0,3l</u>	<u>0,5l</u>
421 Juice-/Nectar spritzer	3.5		5.2	472 TH König Zwickel Cellar Beer ^{1,1,4}		4.5	7.0
(Appel, orange, banana, cherry, pineapple, passion fruit, rhubarb, grapefruit, currant, peach)				473 Allgäuer Büble Pale ^{1, 1,4}		4.8	7.4
454 Tomato Juice	3.5		5.2	475 HB Hofbräu Wheatbeer ^{1,1,4}		4.4	5.4
(with tabasco, salt & pepper)				German-style Hefeweizen			
		<u>0,2l</u>	<u>0,4l</u>	BOTTLED BEER			
457 Freshly pressed orange juice	4.7		9.0				<u>0,5l</u>
HOMEMADE				478 HB Hofbräu Dark Wheatbeer ^{1,1,4,5,2}			5.4
				479 HB Hofbräu Kristall Wheatbeer ^{1, 1,4,5,2}			5.4
				477 HB Hofbräu Wheatbeer non-alcoholic ^{1, 1,4}			5.4
				German-style Weizen			
Tomasa-Lemonade ¹⁵			<u>0,3l</u>				<u>0,33l</u>
(all lemonades are prepared with the respective syrup, plus lemon juice, lime juice, soda water, ice & mint)				459 Köstritzer Dark Beer ^{1, 17}			4.6
418 Mango-Lime			5.0	485 Clausthaler non-alcoholic			4.2
380 Pomegranate				486 Non alcoholic, mixed beer			4.8
381 Strawberry-Mint				419 Malzbier ^{1,4}			4.2
382 Himbeer-Thymian				160 Berliner Weiße (red or green) ^{1, 1,4, 16, 17, 18,3,4}			4.2
417 Lemon-Rosemary Lemonade (without syrup)							
			<u>0,3l</u>				
379 Tomasa Ice Tea ¹⁵			4.5				
(lemon, lime, mint & ice)							

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 ZEKT Extra Dry ¹² Origin: Pfalz (Bernard Massard), Trier, Rheinland, Germany	4.4	29.0	510 Oromonte ¹² Origin: Bodegas Navarro Lopez, Valdepenas, Spain	5.8	14.0 27.5
582 Insieme Prosecco Spumante extra dry ¹² Origin: Hügellagen um Treviso, Venezien, Italy	5.2	35.0	513 Montepulciano Dabruzzo ¹² Origin: Calle Cavalleri, Cantina Tollo, Abruzzan, Italy	5.7	13.9 27.4
589 Crémant de Limoux Grand Cuvée ¹² Origin: Sieur d Arques Languedoc-Roussillon France	6.8	46.0	516 Raiza Red Crianza ¹² Origin: Raiza, Rioja, Spain	5.8	14.0 27.5
APERITIF			519 Cuveé Ursprung ¹² Origin: Winery Markus Schneider, Pfalz, Germany	6.8	16.5 32.6
585 Aperol Spritz ¹⁶ Aperol, Prosecco, water		10.0	ROSÉ		
586 Hugo Spritz ¹⁶ Prosecco, elderflower syrup, water, mint, lime		10.0	522 Pink St. Laurent ¹² Origin: Winery Tina Pfaffmann, Pfalz, Germany	6.0	14.5 28.6
587 Lillet Wild Berry ¹⁶ Lillet blanc, Wild Berry, berries		10.0	525 Nebula Verdejo Rosé ¹² Herkunft: Vicente Gandia, Kastilien & Léon, Spanien	5.8	14.0 27.5
588 Prosecco Aperol ¹⁶ Prosecco, Aperol		7.4	BOTTLED WINE WHITE 0,75l		
592 Pomegranate Spritz ¹⁶ Prosecco, pomegranate syrup, Tonic Water, Lemon Squash		10.0	540 Gavi Tassarolo s' Origin: Castello di Tassarolo, Piemont, Italy		35.0
593 Satri Spritz ¹⁶ Prosecco, Satri Rosa, Soda water, ice & lime		10.0	541 Muschelkalk Silvaner VDP. Gutswein Origin: Winery am Stein, Franken, Germany		37.0
595 Limoncello Spritz ^{*,16} Limoncello, Prosecco, lemon and mint		10.0	BOTTLED WINE RED 0,75l		
596 Campari Spritz ^{*,16} Campari, Prosecco, Soda water		10.0	“Il Leo“ Chianti Superiore D.O.C.G. Origin: Ruffino, Toscana, Italy		37.0
594 Crodino Spritz (non alcoholic) Crodino, ice, orange slice		8.0	Black Print Origin: Winery Markus Schneider, Pfalz, Germany		43.5
675 Pomegranate Spritz (non alcoholic) ¹⁶ pomegranate syrup, Tonic Water, Lemon Squash		9.0			
WINE					
WHITE WINE					
	<u>0,2l</u>	<u>0,5l</u>	<u>1l</u>		
491 Dr. Koehler Grauburgunder ¹² Origin: Winery Dr. Koehler, Rheinhessen, Germany	5.8	14.0	27.5		
494 50° Riesling ¹² Origin: Winery Rings, Pfalz, Germany	5.7	13.9	27.4		
497 Chardonnay ¹² Origin: Winery Knewitz, Rheinhessen, Germany	6.8	16.5	32.6		
500 La Petite Perriere Sauvignon Blanc ¹² Origin: Saget La Perriere, Loire, France	6.0	14.5	28.6		
503 Weinschorle ¹²	4.9	11.8	23.2		

COCKTAILS	NON ALCOHOLIC COCKTAILS
<p>⁶⁰⁰ Caipirinha 12.5 Cachaca, brown cane sugar, lime</p> <p>⁶⁰² Moscow Mule ¹⁷ 12.5 Smirnoff Wodka, lime juice, cucumber, mint, Ginger Ale</p> <p>⁶⁰⁴ Mai Tai ^{15,16,18} 13.0 Havana Club, Myers Rum, Apricot Brandy, lime juice, almond-syrup, pineapple juice, lemon</p> <p>⁶⁰⁵ Sex On The Beach ^{15,16,18} 12.5 Smirnoff Wodka, Peach Tree, grenadine, cranberry juice, orange juice</p> <p>⁶⁰³ Honolulu Juicer 12.5 Southern Comfort, Havana Club, Lime Juice, lemon, pineapple juice, passion fruit juice</p> <p>⁶⁰⁶ Cosmopolitan ^{6,11,5} 12.5 Smirnoff Wodka, Triple Sec, lime juice, cranberry juice</p> <p>⁶⁰⁷ Long Island Ice Tea ^{16,19,22} 13.5 Smirnoff Wodka, Tanqueray Gin, Sierra Tequila, Havana Club, Cointreau, Cola, orange juice, lime</p> <p>⁶⁰⁸ Mojito 12.5 Havana Club, brown cane sugar, mint, lime</p> <p>⁶⁰⁹ Whiskey Sour 12.5 Jack Daniels, lime juice, cane sugar syrup</p> <p>⁶¹⁹ Negroni 12.5 Tanqueray Gin, Campari, Martini with vermouth</p> <p>⁶¹¹ White Russian 12.5 Smirnoff Wodka, Kahlua, cream</p> <p>⁶¹² Planters Punch ¹⁶ 12.5 Havana Club, Myers Rum, lemon juice, pineapple juice, orange juice, grenadine, nutmeg</p> <p>⁶¹³ Piña Colada 12.5 Bacardi, Myers Rum, cream, coconut syrup, pineapple juice</p> <p>⁶¹⁴ Espresso Martini ² 12.5 Smirnoff Wodka, Kahlua, Espresso, cane sugar syrup</p> <p>⁶¹⁶ Gin Basil Smash 12.5 Tanqueray Gin, lemon juice, Lime Juice, basil</p> <p>⁶¹⁸ Bloody Mary 12.5 Smirnoff Wodka, tomato juice, Lime juice, Worcester Sauce, tabasco, salt, pepper</p>	<p>⁵⁹⁴ Crodino Spritz 7.5 Crodino, ice, orange slice</p> <p>⁶⁷¹ Coconut Kiss ¹⁶ 8.5 cream, coconut syrup, grenadine, pineapple juice & cherry nectar</p> <p>⁶⁷⁰ Fruit Punch ^{16,17} 9.0 Passion fruit-, pineapple- and orange juice, lime juice and passion fruit syrup</p> <p>⁶⁷² Virgin Caipirinha ¹⁶ 10.0 Lime, brown cane sugar, ice and Ginger Ale</p> <p>⁶⁷³ Joop Light 10.0 lime, lemon, orange, all squeezed, brown cane sugar, ice and water</p> <p>⁶⁷⁴ Spring Fever ^{15,16,18} 9.0 Lemon juice, mango syrup, pineapple juice and Orange juice</p> <p>⁶⁷⁵ Pomegranate Spritz non-alcoholic ¹⁶ 9.0 Pomegranate syrup, Tonic Water, Lemon Squash</p> <p>⁶⁷⁶ Berry Basil Smash ^{18,20} 9.0 Pomegranate syrup, Tonic Water, Lemon Squash</p> <p>LONGDRINKS</p> <p>⁶³⁰ Gin Tonic ²⁰ 10.5 4cl Tanqueray Gin, Schweppes Tonic Water</p> <p>⁶³¹ Cuba Libre ^{16,19} 10.5 4cl Havana Club (3 years old), Cola, lime</p> <p>⁶³² Pimms Cup No. 1 ^{16,19} 10.5 4cl Pimms No 1, Ginger Ale, lemon, orange, cucumber, mint</p> <p>⁶³³ Johnny Walker Cola ^{16,19} 10.5 4cl Johnnie Walker Red Label, Cola</p> <p>⁶³⁴ Wodka Orange 10.5 4cl Smirnoff Wodka, orange juice</p> <p>⁶³⁵ Wodka Lemon ²⁰ 10.5 4cl Smirnoff Wodka, Schweppes Bitter Lemon</p> <p>⁶³⁶ Southern Comfort Ginger Ale ⁶ 10.5 4cl Southern Comfort, Schweppes Ginger Ale</p> <p>⁶³⁷ Campari Orange ¹⁷ 10.5 4cl Campari, orange juice</p>

LIQUOR & DEGISTIF			FOOD ADDITIVES & ALLERGENS	
<div>690</div> Martini ¹² (bianco, rosso, extra dry)	<u>5cl</u>		(changes and errors excepted)	
	4.0			
	<u>2cl</u>			
	4.0			
	4.0			
<div>694</div> Averna ¹⁶	4.0		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 seets 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	
<div>698</div> Tequila Sierra Silver (white)	4.0			
<div>699</div> Tequila Sierra Reposado ¹⁶ (brown)	4.0			
FRUIT BRANDY & GRAPPA				
	<u>2cl</u>			
<div>710</div> Framboise	4.5			
<div>711</div> Mirabelle	4.5			
<div>712</div> Kirsch Vieux	4.5			
<div>713</div> Williams-Birne	4.5			
<div>714</div> Grappa Nonino Vuisinar	4.5			
LIQUEUR & BRANDY				
	<u>2cl</u>			
<div>730</div> Amaretto di Saronno	4.0			
<div>731</div> Sambuca Molinari	4.0			
<div>732</div> Baileys Irish Cream ^{3, 7, 8}	4.0			
<div>733</div> Vecchia Romagna Etichetta Nera	4.0			
WHISK(E)Y				
	<u>2cl</u>	<u>4cl</u>		
<div>756</div> Johnnie Walker Red Label ¹⁶	4.8	9.1		
<div>758</div> Johnnie Walker Black Label ¹⁶	5.0	9.6		
<div>760</div> Jim Beam ^{1, 1.1, 1.4}	4.0	7.8		
<div>762</div> Jack Daniels	4.0	7.3		
			All pices in EURO including tax.	
			Tip is not included.	