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Events

TOMASA in the Villa Kreuzberg

>>No pleasure is temporary because the memory is permanent.<<
(J.W. von Goethe)

Hall of the Villa Kreuzberg
The 150 sqm festival hall of the Villa Kreuzberg offers space for up to 150 people:
- theatre seating: up to 110 people
- Horse-shoe seating: up to 84 people
- Round dinner tables: up to 110 people
- Square table: up to 44 people
- Cocktail: 140 people

Restaurant in the Villa Kreuzberg
The restaurant offers a variety of options for different group sizes:
- Ground floor up to 80 people
- Upstairs up to 110 people
- Dormer room up to 55 people
- Balcony room up to 30 people
- Courtyard room up to 30 people

For more information visit:
www.tomasa.de or villa@tomasa.de
The history of Villa Kreuzberg

In the years 1892/93 the "Villa Kreuzberg" was built by Hermann Blankenstein and Fritz Haack as part of the 160 hectare Viktoriapark. A machine house was needed for the operation of the waterfall and a gardener's house for the maintenance of the park.

The two-storey gardener's house, in red brick, was built in the Swiss country house style with an overhanging cross-roof, a balcony at the front and rich decorations. A pergola connects the gardener's house with the machine house behind it, a single-storey red clinker brick building which was erected according to the specifications of the waterworks. The pumps for the operation of the Kreuzberg waterfall are still to be found in the cellar. Today the Villa Kreuzberg is listed as an individual monument.

The house has had many users throughout its long history. Originally it was the residence of the head gardener and his assistant before it was used by the green area office of the Kreuzberg district. Over the course of time, the villa has been a youth centre and a girls' centre. The hall in the machine house was used for concerts and other cultural events. Due to the strained financial situation of the district, the condition of the building deteriorated continuously until the district sold the villa to a property fund in 2002 due to lack of money.

The petting zoo adjacent to the villa is still run by an association.
Follow us on Instagram @tomasa_restaurants
BREAKFAST

**TOMASA - BRUNCH**
Grilled chicken fillet with tomato Hollandaise, smoked salmon with honey dill mustard sauce, in a sesame shell* baked Camembert with cranberries, avocado cherry tomato salad, baked cottage cheese with cinnamon & sugar, scrambled eggs with bacon, grilled sausages, served with butter, jam, rolls and a croissant

**SMALL BREAKFAST**
Dates in bacon, scrambled eggs with mozzarella, tomato and basil, Spanish ham, herb sour cream, bowl of fruit, with butter, jam and bread rolls

**KREUZBERG PLATE**
Salmon on avocado cherry tomato salad, chicken saté skewer with raspberry chutney, grilled marinated vegetables on rocket with Parmesan, scrambled eggs with tomato, mozzarella and basil, Manchego style cheese, Italian salami, small scrambled blueberry pancake with maple syrup, served with butter, homemade jam and bread rolls

**SWEET AND SPICY CHEESE PLATE WITH FIG MUSTARD**
Camembert baked in a sesame shell* with cranberries, Chaumes, Roche Baron, semi-mature Gouda, Manchego style cheese, tomato mozzarella garnished with grapes, olives and dried tomatoes, served with butter, bread rolls and slices of black bread

**COLD CUTS PLATE**
Cooked ham, onion Mett (minced raw pork) with gherkins, Spanish country ham, salami, semi-mature Gouda cheese, Roche Baron cheese with fig mustard, tomato mozzarella with rocket, scrambled eggs with bacon and onions, served with butter and bread rolls

**BAGEL-BRUNCH-VARIATION**
Bagel topped with cream cheese and smoked salmon, bagel with grilled chicken medallion, thyme, mushrooms and hollandaise sauce, bagel with guacamole and mozzarella cheddar cheese gratin, bagel with mild cottage cheese, strawberry sauce and fresh fruit
ENGLISH BREAKFAST 1,3,6,7,15,16,17,1.4
Three fried eggs with crispy bacon, baked beans, grilled sausages and tomatoes, served with butter, jam and toast

SWEET BREAKFAST 1,3,7,15,16,17,18,1.4
Crêpe filled with raspberry sour cream, covered with caramel sauce, bowl of fruit, honey, a boiled egg, butter, jam, a roll and a croissant

PORTION OF COLD CUTS (breakfast supplement) 3,15,16,17,18,1.4
One slice each of salami, Spanish country ham, boiled ham, semi-mature Gouda cheese, served with butter and rolls

LILIENSTHAL BREAKFAST 1,3,4,6,7,16,15,1.4
Wrap filled with hummus and grilled vegetables, satay skewer on mango chutney, scrambled eggs with mozzarella, tomato and basil, cream cheese with spring onions, bowl of fruit, crêpe filled with raspberry sour cream. Served with butter and rolls

VEGETARIAN PLATE 1,3,7,11,15,16,17,18,1.4
Bagel gratinated with guacamole and mozzarella cheddar cheese, camembert baked in a sesame casing* with cranberries, rocket tomato mozzarella with balsamic vinegar, scrambled eggs with spring onions, vanilla cottage cheese with muesli crumbles and strawberry puree, butter, jam and bread rolls

VEGANISTA 1,6,11,17,1.4
Wheat flat bread filled with hummus and grilled vegetables, avocado filled with sunflower seeds, basil, mushrooms, onions, some garlic and cherry tomatoes, seasoned with olive oil & balsamic vinegar. Beetroot baked in sesame tempura batter with a soy dip, bowl of fruit, almond Panna Cotta, margarine, jam and bread

MILKSHAKES 0.4l 3,7,16,18
Banana, raspberry, chocolate, vanilla, strawberry, orange
SWEET & SPICY

NATURAL YOGURT
with fresh fruit and honey
Small 4.0

EGG WHITE SHOCK
Large bowl of creamy cottage cheese with fresh fruit, honey and nuts
Small 4.5

SMALL FRUIT SALAD

CRUNCHY MUESLI
with milk, fresh fruit & honey

KAISERSCHMARRN [SHREDDED PANCAKE] WITH RAISINS & APPLE COMPOTE
With a scoop of vanilla ice cream and cream

CREPE
Filled with raspberry sour cream, covered with caramel sauce
Filled with nut nougat cream

SMALL ALMOND PANNA COTTA

BAGEL

EGG BAGEL-EGG BENEDICT
Bagel with melted mozzarella cheddar cheese, herb mushrooms, crispy bacon, egg, hollandaise sauce

BAGEL WITH GUACAMOLE
Two halves topped with guacamole (spicy avocado sauce), gratinated with mozzarella cheddar cheese

SMOKED SALMON BAGEL
Two halves topped with salad, cream cheese and smoked salmon

HUMMUS-AVOCADO-BAGEL
Bagel with hummus, avocado cherry tomato salad and rocket
EGGS DISHES

SCRAMBLED EGGS (prepared with 4 eggs, served with toast and butter.)

NATURAL SCRAMBLED EGGS

HERB SCRAMBLED EGGS with bacon and onions

TOMATO SCRAMBLED EGGS with basil and mozzarella

SCRAMBLED EGGS WITH SHEEP CHEESE with cocktail tomatoes and herbs

FRIED EGGS (made with 3 eggs, served with toast and butter.)

NATURAL FRIED EGGS

FRIED EGGS with bacon or Serrano ham

ENGLISH BREAKFAST

Three fried eggs with crispy bacon, baked beans, grilled sausages and tomatoes, served with butter, jam and toast

COUNTRY OMELETTE with cubes of ham and pickled gherkins

MEDITERRANEAN COUNTRY OMELETTE With dried tomatoes, olives & sheep cheese

EGG IN GLASS (2 pcs.)

Covered with butter and chives sauce, served with toast

STRAMMER MAX ["STURDY MAX"] WITH THREE FRIED EGGS & HAM
STARTERS

MIXED STARTERS PLATE 19,15
Grilled vegetables, mozzarella pesto balls, Italian salami, Spanish ham, Manchego cheese, olives
For 2 people 15.00
For 4 people 27.0

CARROT AND GINGER SOUP 4.9 Small 4.5

BRUSCHETTA 4.8
with tomato, onions and basil

AVOCADO BRUSCHETTA 6.0
with tomato, pesto and rocket

FILLED AVOCADO 9.8
With sunflower seeds, basil, mushrooms, onions, some garlic and cherry tomatoes. With olive oil and balsamic vinegar

FOR OUR SMALL GUESTS (for children up to 12)

CHILDREN'S BRUNCH 6.0
Crêpe with nut nougat cream, natural scrambled eggs, jam, fresh fruit, butter, rolls, 100 ml freshly squeezed orange juice

BREADED CHICKEN ESCALOPE 7.0
With fries, broccoli and ketchup

KIDS BOWL 6.0
Broccoli, carrots, potato swirl & sour cream
With strips of grilled chicken breast 8.0

CHEESE SPAETZLE 6.0

SHREDDED CHICKEN WITH NOODLES 7.0

FRIES WITH KETCHUP 3.5

GRILLED SAUSAGES (4 pcs) WITH FRIES & KETCHUP 6.5
**SALADS**

**TOMASA SALAD**
Crispy fresh salad leaves with cherry tomatoes, cucumber, onions, fresh herbs, boiled egg and house dressing
- Tuna fish
- Sheep cheese
- With 2 grilled halloumi vegetable skewers and hummus
- Grilled strips of chicken
- Baked almond chicken
- Crispy fried zander fillet
- Grilled salmon fillet

**SALAD WITH RUMP STEAK & MOZZARELLA**
Grilled rump steak slices (250g) with ground pepper, gratinated with tomatoes & mozzarella, garnished with basil and herb pesto on a mixed leaf salad

**NEW YORK STYLE CAESAR SALAD**
with avocado, cherry tomatoes, egg, crispy bacon and Parmesan cheese
With grilled chicken fillet strips

**QUINOA SALAD WITH AVOCADO & ROCKET**
Quinoa, briefly roasted in olive oil, seasoned with broth, served on colourful salad leaves, tomatoes and spring onions, with balsamic house dressing

**SIDE SALAD**
MAIN COURSES

**PORK MEDALLIONS ON PEPPER CREAM SAUCE.**
with fried onions, green beans & rosemary potatoes

**PASTA IN PESTO CREAM WITH CHICKEN.**
Fried chicken fillet strips, seasoned with vegetable broth, fresh herb pesto with some cream, with cherry tomatoes and Parmesan cheese

**CRISPY CHICKEN IN AN ALMOND COATING.**
Chicken breast fillets baked in an almond coating with curry dip, broccoli gratinated with hollandaise sauce and sheep cheese, potatoes

**ZÜRCHER GESCHNETZELTES [VEAL IN CREAM AND WHITE WINE SAUCE].**
(veal) with spaetzle [noodles]

**ORIGINAL VEAL WIENER SCHNITZEL.**
Breaded veal escalope, fried in butter, with lukewarm potato salad in oil and vinegar with fresh herbs

**SPAETZLE NOODLES WITH STRIPS OF RUMP STEAK AND VEAL.**
in paprika cream sauce, garnished with Parmesan flakes, side salad

**GRILLED "NEW YORK" STEAK WITH ROSEMARY BUTTER.**
Grilled rump steak (approx. 250g), marinated with soy sauce, brown sugar, Worchester sauce, drizzled with a dash of whisky, served with homemade rosemary butter, fries and tomato and onion salad

**GRILLED LAMB FILLETS.**
Served with ratatouille and rosemary potatoes

**ZANDER FILLET ON VEGETABLE SPAGHETTI WITH LINGUINE.**
Zander fillet, fried on the skin, served on vegetable spaghetti, seasoned with lime, fresh herbs and garlic

**GRILLED SALMON FILLET IN CARTOUCHE.**
Salmon fillet in sesame crust on a bed of courgettes & carrots, served in cartouche, with rosemary potatoes and a sour cream dip
BAKED CAMEMBERT IN A SESAME SEED CRUST with cranberry cream, fried parsley and salad

CHEESE SPAETZLE NOODLES

FIG RAVIOLI WITH GOAT CHEESE Served in a light Parmesan sauce, seasoned with rosemary and honey.

BAKED POTATO filled with herb sour cream, served with a side salad
Optional with grilled vegetables or 2 chicken satay skewers

CURRIED VEGETABLES PLATE Crispy vegetables, tossed in olive oil, seasoned with curry and fresh herbs, served on pasta
Optional with grilled chicken fillet strips (150g)

HALLOUMI CHEESE AND VEGETABLE SKEWERS Grilled vegetable skewers with halloumi cheese, marinated with yogurt, tahini, lemon and some garlic, oil, salt and pepper; served with hummus and rosemary potatoes

VEGAN

FILLED AVOCADO With sunflower seeds, basil, mushrooms, onions, some garlic and cherry tomatoes. With olive oil and balsamic vinegar

BEETROOT CARPACCIO WITH BAKED AVOCADO Flavoured with lime juice, balsamico & red onions, olive oil, salt & pepper

ROSEMARY POTATOES ON VEGETABLE SPAGHETTI Rosemary potatoes served on vegetable spaghetti, whole grain pasta seasoned with lime, fresh herbs and garlic, served with a soy dip
**Burgers**

**Tomasa Burger**
Beefburger (220gr) in sesame roll, topped with lettuce, cucumber, tomato, onions and burger sauce, served with French fries 10.2
Optional with: Cheese 10.7 Euro or Bacon 11.2

**Italian burger**
Focaccia-burger-roll topped with beef burger (200gr), red pesto, arugula, tomatoes, onions, parmesan, pine nuts, sweet potatoe chips & sour cream 14.6

**Chicken-Avocado-Burger**
Focaccia-burger-roll topped, with grilled chicken breast, lettuce, tomato, guacamole, grilled mushrooms, served with French fries & ketchup 13.4

**Chili cheese burger**
Beefburger (200gr) in sesame roll with lettuce, roasted onions, jalapenos, burger sauce and mozzarella cheddar cheese, served with chili cheese fries 13.6

Halloumi burger with grilled vegetables
Focaccia-burger-roll topped with burger sauce, rocket, grilled vegetables, grilled Halloumi with Mediterranean herbs, served with sweet potato chips 13.8

Quinoa-Veggie burger
Focaccia-burger-roll, filled with quinoa and potatoe pellett, salad and grilled vegetables, served with sweet potato chips and ketchup 11.8

Chili cheese fries with ketchup 4.5
**FLAMMKUCHEN** Monday to Friday from 12:00 pm
Saturday, Sunday & Holidays from 5:00 pm

**ALSATIAN FLAMMKUCHEN**  
With bacon, onions and creme fraiche  

7.8

**FLAMMKUCHEN WITH SHEEP CHEESE**  
With sheep's cheese, creme fraiche, cherry tomatoes and basil pesto, arugula  

8.9

**FLAMMKUCHEN WITH VEGETABLES**
Marinated Mediterranean vegetables and creme fraiche  

9.2

**FLAMMKUCHEN WITH ROCKET & SERRANO HAM**  
Grilled chicken fillet strips, red onions, spring onions. Seasoned with garlic and chilli and creme fraiche  

9.8

**FLAMMKUCHEN WITH CHICKEN FILLET**  
Grilled chicken fillet strips, red onions, spring onions. Seasoned with garlic and chilli and creme fraiche  

10.8

**FLAMMKUCHEN WITH BEETROOT & GOAT CHEESE**  
With red onion rings, honey & walnuts  

10.8

**FLAMMKUCHEN WITH HUMMUS AND GRILLED VEGETABLES**
Garnished with olives and rocket  

9.8
TAPAS

Portion of olives 3.5
Manchego Cheese & Serrano Ham 7.5
Bruschetta with tomato, onion and basil 4.8
Avocado Bruschetta with tomato, pesto and rocket 6.0
Dates wrapped in bacon with aioli dip 4.7
Chicken satay skewers (2 pcs.) with raspberry chutney 4.5
Chicken wings (5 pcs.) with ketchup 6.5
Lamb fillet with rosemary & garlic 8.5
Grilled chorizo (5 small sausages) 4.2
Chicken in crunchy almond crust with curry dip 7.5
Broccoli with sheep’s cheese and Hollandaise sauce 4.5
Rosemary potatoes with chilli and aioli dip 3.5
Nachos gratinated with cheese and guacamole dip 4.0
Nachos gratinated with cheese (large) and guacamole dip 7.0
Fried mushrooms with garlic and aioli dip 3.5
Beetroot baked in sesame tempura batter with soy dip 4.0
Grilled goat cheese with rosemary and honey 4.8
2 Halloumi vegetable skewers with hummus 5.8
Sweet potato chips with sour cream 4.5
Grilled vegetables with sour cream 4.5
Chili cheese fries with ketchup 4.5

Tip: Many more tapas can be vegan by omitting / changing the dip

TAPAS PLATES
(We apologise for any inconvenience, as there are no changes possible here)

SMALL TAPAS PLATE 12.0
Serrano ham, Manchego cheese, fried mushrooms, Avocado
Bruschetta with tomato, pesto and rocket (2 pcs.), olives

SPANISH TAPAS - MIX 19.8
Avocado Bruschetta with tomato, pesto and rocket, nachos gratinated
with mozzarella cheddar cheese and guacamole, dates wrapped in
bacon, 2 chicken satay skewers with raspberry chutney, chicken
wings with aioli

VILLA TAPAS - MIX 20.8
Sweet potato chips with sour cream, grilled halloumi vegetable
skewer with hummus, broccoli with feta cheese and hollandaise
sauce, rosemary potatoes with aioli dip, crispy chicken in almond
crust
DESSERTS

PANCAKES WITH SUGAR & FRUIT 1,3,7  4.5
APPLE PANCAKES 1,3,7  5.5
PANCAKES WITH COINTREAU 1,3,7  6.0

KAISERSCHMARRN [SHREDDED PANCAKE] WITH RAISINS & APPLE COMPOTE 1,3,7,8  7.2
With 1 scoop vanilla ice cream and cream  8.5

WARM APPLE STRUDEL 1,3,7,16,17,18  6.5
On vanilla sauce with vanilla ice cream and cream  Small  4.5

CREPE 1,3,7  4.0
Filled with raspberry sour cream or nut nougat cream

SMALL ALMOND PANA COTTA 1,3,7  2.8

CHOCO-SOUFLE 1,3,7  4.5
On vanilla sauce with hot raspberries

CHOCOBROWNIE 1,3,7  4.5
on strawberry fruit glaze with vanilla ice cream

ICE CREAM & ICE DRINKS

MIXED ICE CREAM 1,3,16,17,18  4.5
Vanilla Strawberry Chocolate

CHOCO CUP 3,16,18  4.8
2 scoops chocolate, 1 scoop vanilla, cream, chocolate sauce

VANILLA ICE CREAM WITH HOT RASPBERRIES 1,3,18  5.8

SCOOP OF ICE CREAM 3,16,18  1.5
Vanilla, Chocolate, Strawberry, Walnut

MILKSHAKE 0.4l 3,16,18  4.8
Banana, raspberry, chocolate, vanilla, strawberry