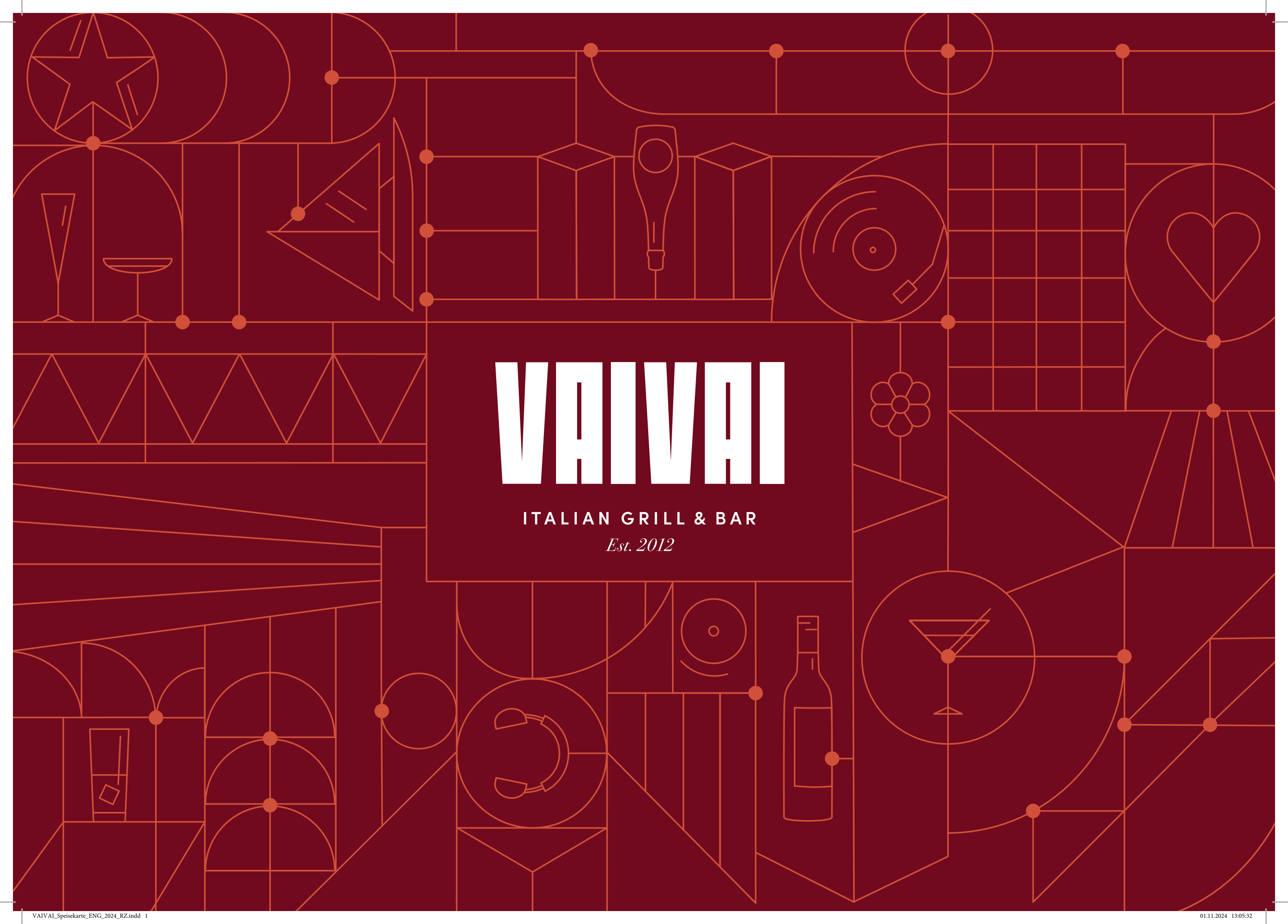




VAIVAI

ITALIAN GRILL & BAR

Est. 2012

• STUZZICHINI •

Olive Miste

mixed olives, aromatically pickled 8 €

Spiedo di Pane

sourdough bread from baker mehlwassersalz, homemade focaccia & pizza bread, with olive tapenade & whipped butter 9 €

Crostini Misti

toasted bread with spread of semi-dried cherry tomatoes, artichoke cream, spicy sardines, bresaola & herbs 16 €



• PASTA •

Parmigiana

eggplant casserole with tomatoes, burrata, parmesan, basil & small side salad 24 €

Ravioli al Tartufo

filled with ricotta, pecorino & truffles, tossed in Parmigiano Reggiano & fresh black truffle 28 €

Linguini ai Frutti di Mare

in white wine fish stock with baby calamari, shrimps, clams & fresh herbs 32 €
— also as a family style to share 58 €

Lasagne alla VAIVAI

with Black Angus beef ragout, burrata, tomato sugo & small salad 26 €

Veggie Lasagne

with grilled zucchini, peppers, carrots, tomato sugo & small salad 24 €

Strozzapreti con Salsiccia piccante

with spicy salsiccia, green beans, light veal stock, confit cherry tomatoes & basil 24 €

Garganelli al Filetto di Manzo

with fried beef fillet tips, green asparagus, beef stock, confit cherry tomatoes & Parmigiano Reggiano 29 €

• SECONDI •

Insalatona Mista

large seasonal salad, onion, fennel, radicchio, carrots & celery 16 €
— Black Angus beef fillet tips +14 €
— grilled herb-corn chicken breast +12 €
— 3 grilled king prawns with herb oil +15 €

VAIVAI Burger

200g Black Angus beef patty in a brioche bun with romaine lettuce, San Marzano tomato, cheddar & red onions, with your choice of fries or small mixed salad 28 €

Grigliata di Pollo e Verdure

herb-corn chicken breast with grilled vegetables & tomato sugo 28 €

Ragout di Filetto

beef fillet tip ragout in barolojus with truffled mashed potatoes, fried onions & freshly grated black truffle 32 €

GRILL

Bistecca alla Fiorentina Dry Aged

from Simmental beef
800 grams 98 € / 14 € per additional 100 grams

AUSTRALIAN PRIME BLACK ANGUS BEEF

Rump Steak 250 grams 38 € / 350 grams 51 €

Rib Eye 300 grams 42 € / 400 grams 51 €

Beef Fillet 200 grams 42 € / 300 grams 58 €

Surf 'n' Turf

Beef fillet cut of your choice with king prawns 7 € / PIECE

For further cuts, please contact service.

US PRIME BLACK ANGUS BEEF

US Prime Rib Eye from 300 grams DAILY PRICE

US Prime Strip Loin 250 grams DAILY PRICE

US Prime Beef Fillet 200 grams DAILY PRICE

Gamberone alla grilla

Black Tiger wild-caught giant shrimp with herbal oil, aioli & lemon
approx. 250 – 300 grams DAILY PRICE

Branzino Intero

sea bass «camping style» with fresh herbs & lemon
from 400 grams 8 € / 100 grams

• CONTORNI •

Verdure seasonal market vegetables 8 €

Spinaci al Bacio sautéed, fresh leaf spinach 8 €

Insalatina al Pomodoro colorful tomato salad with red onions and fresh basil 10 €

Insalatina Mista small mixed salad with wild herbs 9 €

Patatine Fritte homemade fries with rosemary & garlic 8 € / — truffle parmesan topping +7 €

Patate Strapazzate mashed potatoes with — brown butter 7.50 € / — black truffle 14 €

Funghi fried portobello cubes with shallots, garlic and white wine 8 €

Hausgemachte Kartoffelchips with fresh garlic, Pimientos de Padrón & two types of dip for 1 person 9 € / for 2 people 15 €

Cima di Rapa

grilled wild broccoli with soy sauce and sesame oil 10 €

• APERITIVO & MORE •

BRAMBLE FIZZ

Bombay Sapphire Bramble, lime, sugar, raspberry puree, soda 14 €

BELLINI

Peach puree, prosecco, egg white 14 €

ERNESTO CAMPARI

Campari, lime, sugar, grapefruit, orange juice 14 €

NEGRONI

Bombay Sapphire Gin, Campari, Martini Reserva Speciale Rubino 14 €

WHITE NEGRONI

Bombay Sapphire Gin, Italicus, Martini Reserva Speciale Ambrato 14 €

AMERICANO

Campari, Martini Rubino, soda 14 €

SEVILLA FIZZ

Tanqueray Sevilla, lime, sugar, orange juice, soda 14 €

SPRITZES

optionally Aperol / Limoncello / Fiero or Sarti + prosecco, soda, orange slice 14 €

LIMONATA ACQUA

DI ROSA 0.0 %
San Bitter, soda, elderflower, lemon, mint, orange 10 €

PORNSTAR MARTINI

42 Below Vodka, Taittinger Brut, lime, vanilla, passion fruit, fresh passion fruit 16 €

BASIL SMASH

Bombay Sapphire Gin, lemon, sugar, basil 16 €

ESPRESSO MARTINI

42 Below Vodka, Kahlúa, Espresso 16 €

PROSECCO »ORO«

Carpe Noctem DOC Brut (0.1l) 9 €
Carpe Noctem DOC rosé (0.1l) 11 €

CHAMPAGNER

Taittinger Brut Tradition (0.1l) 15 €
Taittinger Brut Rosé (0.1l) 17 €



*For further drinks
ask our friendly staff
for the drinks menu!*

• SALSE •

Chimichurri onion, parsley, pepper 3.50 €

Verde parsley, anchovy, capers 3.50 €

VAIVAI tomato, spicy, piquant 3.50 €

Burro di Erbe homemade herb butter made from Frankfurt Green Sauce herbs 3.50 €

Crema di Capperi caper mayo 3.50 €

Crema di Tartufo truffle mayo 6 €

VAIVAI Aioli lime garlic mayo 3.50 €

Peperoncini fine slices with olive oil 3.50 €

Salsa Brutale pepperoncini, chilies, jabaneros 3.50 €

ALL PRICES IN € INCLUDING VAT

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• ANTIPASTI •

Affettati Misti

various italian cold cuts specialties, pecorino & grissini SMALL 18 € / LARGE 26 €

Carne Cruda

spicy grilled veal tartare with lime zest, crispy capers & crostini 22 €

Polpette

veal meatballs braised in spicy tomato sugo 17 €

VAIVAI Ceviche

catch of the day with red onions, cucumbers, herbs & jalapeños 24 €

Tartara di Tonno

yellowfin tuna tartare with avocado, asian cucumber salad, cress & sesame crackers 24 €

Burrata con Pomodorini

creamy cow's milk mozzarella with colorful cherry tomatoes & basil oil 19.50 €

Black Angus Beef Tataki

briefly grilled, marinated with teriyaki sauce & radish salad 24 €

Calamaretti Fritti

homemade with lime aioli 18 €

• VEGANO •

Spaghettoni alla Calabrese

with cherry tomatoes, onions, garlic & chili 23 €
— also as family style to share 38 €

VAIVAI Beyond Burger

with vegan brioche, salsa VAIVAI, romaine lettuce, oxheart tomatoes and red onions, optionally with fries or salad 24 €

Bistecca Cavolfiore

cauliflower steak on red lentils, carrots with Ras el-Hanout, salsa verde, tahini soy yogurt, cashew nuts & fresh herbs 26 €

