



valoli

spa • berlin

BREAKFAST

9.00AM - 1.00PM



SWEET BREAKFAST

**FRESH
ORANGE JUICE**
0,3l - 3,90

BUTTER CROISSANT ✓
with raspberry jam¹
4,50

ACAI BOWL ✓
with honey caramelized cereals
and fresh berries¹
7,50

FRESH
FRUIT SALAD ✓
vegan
with grapes, pineapple,
kumquat, melon and
mango-mint-sauce
6,00

PANCAKES ✓
with chocolate malt
sauce and
fresh berries^{1,3,8}
8,00



HEARTY BREAKFAST

ORGANIC-SCRAMBLED-EGGS

our egg dishes are served with
toasted carrot rye bread and sea
salt butter.

optionally with:
crispy bacon ^{1,3,7}
5,50

feta cheese, tomatoes ✓
and chives ^{1,3,7}
6,50

marinated salmon ^{1,3,4,7}
7,50

plain ^{1,3,7} ✓
4,50

SHAKSHUKA ✓

two poached organic eggs,
tomato, spring onions, bell
pepper, coriander, feta cheese
and pita bread ^{1,3,7}
8,50

ASIA STYLE SCRAMBLED EGGS

with shrimps, sprouts, pak choi,
sesame, coriander and sweet
thai chili sauce ^{1,2,3,6,7}
6,50

LARGE BREAKFAST

with regional salami, ham from
apple pig, gruyere cheese,
rasberry jam, sea salt butter,
organic growing soft egg and
bread basket ^{1,3,7}
11,50

AVOCADO- RYE-BREAD ✓

with organic fried egg sunny-
side up, cream cheese,
preserved tomatoes, avocado
cream, olive oil and seas salt
flakes ^{1,3,7}
8,50

optionally with:
marinated salmon ^{1,3,4,7}
9,50



STARTERTS

11.30AM - 11.00PM



OKTOPUS AND SALSICCIA FRESCA
with marinated fennel salad,
couscous and bottarga ^{2,9,12,14}
9,00

BURRATA ✓
with figs, mango chutney, vintage
balsamico di modena and crushed
almonds ^{7,8,12}
9,00

BEEF-CARPACCIO
with miso-dressing, shimeji-
mushroom, hazelnut and
boobsblood-salad ^{1,6,8,10,12}
10,50


TOMATO-KUMQUAT-SALAD ✓
with feta cheese, sweet potatoes
and walnut ^{8,12}
8,00



SOUPS

TOM-KHA-GAI SOUP
with zucchini, champignon,
shiitake, red-curry-oil and chicken
7,50

TOMATO-COCONUT-SOUP ¹³  vegan
5,80

LENTIL-CREAM-SOUP 
with lime-yoghurt, chia seeds and
shiso cress ^{7,9}
5,80




SALADS

FRESH LETTUCE
AND EDIBLE HERBS  vegan
with cherry tomatoes, carrot, corn,
cucumber and roasted seeds
7,50

optionally with:
pan fried chicken
+ 4,50


pan fried salmon fillet ^{1,4}
+ 5,50

fried beef stripes
+ 5,50


pan fried sechuan tofu ⁶  vegan
+ 4,50

honey gratinated goat chesse 
+ 4,50

Which dressing may we
offer you?

oil and vinegar,  vegan

or

honey mustard ^{9,10} 

CAESAR SALAD

Ceasar Salad with sous-vide
cooked corn-fed chicken served
with capers, anchovies and
roasted herb bread ^{1,3,4,7,9,10,12}
12,50



MAIN DISHES

11.30AM - 11.00PM



BOWLS & WOK

RAMEN NOODLE SOUP WITH ASIAN STYLE CHICKEN BROTH

our version of the traditional
japanese noodle soup with
spring onion, shimeji-mushrooms,
baby pak choi, organic-egg,
bean sprout, sour radish ^{1,3,4,6,9,11}

optionally with:
sechuan tofu ⁶
12,50

broiled beef breast
13,50

prawns ²
16,50

RICEBOWL (SERVED LUKEWARM) ^{vegan}
with carrot, edamame beans,
cucumber, ginger dressing, crunchy
peanuts and peanut sauce ⁵
12,00

optionally with:
pan fried sechuan tofu ⁶ ^{vegan}
13,50

pan fried salmon ^{1,4}
14,50

pan fried salmon and prawns ^{1,2,4}
18,50




**BULGOGI FROM
SUSLÄNDER PIG**

marinated with pears, chili and garlic, fried at high temperature, with kimchi, cucumber, carrots, sprouts, sesame, chili coriander and rice^{1,2,6,9,11}
14,50

Wok 

with cashews, vegetables, pak choi, jasmine rice, fried onions, sesame and coriander^{1,5,8,11}

optionally with:
sechuan tofu ⁶ 
or chicken
12,50

NASI KUNING 

Indonesian yellow rice steamed with coconut and kurkuma, marinated beetroot, spring onions, peanuts, kecap manis and coriander
12,50 ^{1,5}

KOREAN CURRY

with cattle hip, fresh vegetables, mushrooms, potatoes, sesame, coriander, chili and rice ^{1,4,6,11}
14,50



VABALI BURGER

BLACK ANGUS BEEF BURGER

with gratinated raclette cheese, tomato, romaine lettuce, gherkin, BBQ-mayonnaise and sweet potato fries^{1,3,6,7,9,11,12}
14,50

VEGGIE BURGER 

with quinoa patty in a red Buger-Bun with wasabi mayonnaise, plum, Appenzeller cheese, jalapeños, lettuce, sprouts and sweet potato fries^{1,3,7,9,10,11,12}
13,50



PASTA UND CO

CHICKEN TERIYAKI

with fried soy-mie-noodles, okra,
sweet pepper, carrots, coriander
and peanut^{1,5,6,9,12}

13,50

FRESH GNOCCHI

filled with truffle and goat cheese,
served with cherrytomato, rocket
and shallots^{1,3,9,12}

13,50

VABALI SANDWICH

pita with smoked turkey breast,
herb-salad, seaweed, organic fried
egg, caramelized pineapple,
ceaser dressing and
sweet potato fries^{1,3,4,7,9,10,11,12}

10,00

TAGLIATELLE

with lime-cream-sauce, shrimps,
cherry-tomatoes, spring onions
and Parmesan cheese^{1,2,3,7,9,12}

15,50

DESSERT



CHOCOLATE LAVA CAKE

with passion fruit berries and
vanilla ice cream^{1,3,7}

6,50

CHANGING CAKE OFFER

with a daily fresh selection
of delicious mini tarts
(also vegan)

**ALLERGEN
LABELLING (EU FIC)**

- 1** cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybrid strains
- 2** crustaceans
- 3** eggs
- 4** fish
- 5** peanut
- 6** soya
- 7** milk
- 8** nuts: almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, Macadamia nut and Queensland nut
- 9** celery and celeriac
- 10** mustard
- 11** sesame
- 12** sulphur dioxide and sulphites
- 13** lupin
- 14** molluscs