

DRINKS MENU

COCKTAILS

Lillet Wild Berry

Wild Berry, Lillet Rouge, Prosecco, various berries & mint leaves 7.50

Aperol Spritz

Aperol, Prosecco, Soda & an orange slice 6.90

Gin Tonic

Tonic water, gin, sugar syrup & lemon slice 7.70

Pina Colada

Rum, pineapple juice, cream, coconut syrup, ice cubes 7.90

Bauhaus cocktail

Bauhaus – Liqueur (loburg), cucumber syrup, elderberry syrup, Prosecco, Sprite, rosemary 8.50

Lynchburg Lemonade

Jack Daniels, Triple Sec, lime juice, sugar syrup, bitter lemon, lemon slice & mint 8.50

Darker Don

DonPapa Baroko, lime juice, ginger beer, mint & ice cubes 12.50

Don Carabao

DonPapa Baroko, lime juice, mango juice, ice cubes & mint 12.90

Don Papa – Cola

DonPapa Baroque, Coca Cola 10.90

Woo Woo

Absolut Vodka, peach liqueur, sour cherry juice, soda, & mint leaves 7.90

Hugo

Elderflower syrup, Secco, Soda & Lime 7.50

SALRITA MANGO COLADA

SALITOS ICE, tequila, lime juice, mango juice, coconut syrup mint & ice cubes 9.90

SALRITA MEXICAN MULE

SALITOS ICE, tequila, lime juice, ginger beer, mint & ice cubes 9.90

SALRITA TROPICAL FRUIT

SALITOS Tequila Beer, Tequila, Lime juice, Maracuja syrup, Minze & Ice whirlpool 9.90

SALRITA SNAP DRAGON

SALITOS Tequila beer, SALITOS Tequila silver, lime juice, elderberry syrup, grapes, mint & ice cubes 9.90

SALRITA BLUE OCEAN

SALITOS Blue, SALITOS Tequila silver, lime juice, almond syrup, mint & ice cubes 9.90

SALRITA BLUE LIME

SALITOS Blue, SALITOS Tequila silver, lime juice, Blue Curacao syrup, mint & ice cubes 9.90

SALRITA THINK PINK

SALITOS Pink, tequila, lime juice, pomegranate syrup, mint & ice cubes 9.90

SALRITA PINK HOLUNDER

SALITOS Pink, tequila, lime juice, elderberry syrup, mint & ice cubes 9.90



MOCKTAILS

Fruit Punch

Orange juice, mango juice, passion fruit juice, lime juice, fruit, mint & ice cubes 7.50

Berry Bomb

Wild Berry, various berries, mint & grenadine syrup 7.50

Summer Hit

Ginger Ale, passion fruit juice, vanilla syrup, orange slice, mint 7.50

Tropical Lemonade

Bitter Lemon, fresh mint, lemon slice, pomegranate syrup & mango juice 7.50

Virgin Colada

pineapple juice, coconut syrup, cream & ice cubes 7.50

DRAFT BEER

0.3l

0.5l

Augustiner Edelstoff

3,90

4,90

Augustiner Dunkel

Shandy Beer (Radler)

BOTTLED BEER

0,33 l 0,5 l

Benediktiner Weißbier

4,90

Radeberger without alkohol

3,90

REFRESHING & SPARKLING (SOFT DRINKS)

0.2l

0.4l

Coca Cola

2,90

4,90

Coca Cola Zero Sugar

Half Mix

Sprite

Fanta

Soft Drinks

Bitter Lemon, Ginger Ale, Ginger

3,20

4,90

Beer, Tonic Water, Wild Berry

OROD's Favorite Lemonade

6,50

Lime-Basil Lemonade, with a slice of lime, fresh basil & ice cubes

RED WINE

0.2l

0.75l

Susumaniello

8,50

29,50

[dry] Italy | Apulia

An Apulian exotic with aromas of fully ripe blackberries, black cherry, cassis, fig, citrus, vanilla, cinnamon, milk chocolate and tobacco leaf

Las Martas

7,90

28,90

[dry] Spain

Black cherries and dried herbs in the aroma, powerful on the palate with aromas of ripe berries and spices, smooth tannins and a harmonious finish

The Vergal

7,90

28,90

[dry] Spain

Intense fruit notes, spice, power, fullness, a balanced structure and elegant tannins

WHITE WINE

Riesling

7,50

24,90

[dry] Germany | Palatinate

straightforward-fresh citrus aromas, green apple, mineral

Pinot Gris

7,50

24,90

[dry] Germany | Palatinate

fruity-aromatic with aromas of apple, pear, hazelnut

ROSÉ

Rosé Pigoudet

7,60

27,50

[dry] France

Fruity aromas of Saturn peach, ripe lemon, lime and white currant with a hint of mint blossom

SPARKLING WINE

Scavi&Ray Ice Prestige

8,50

[semi-dry] Northern Italy

Develops a fruity character that spreads aromas of juicy pears, apples, oranges and white flowers, juicy on the palate with a spicy fruit sweetness and refreshing perlage

MILD ROASTED & SERVED HOT (HOT DRINKS)

coffee crema

2,90

Latté

3,90

Espresso

2,90

double espresso

3,90

Cappuccino

3,80

latte

3,90

Hot chocolate

4,40

SPIRITS

2 cl

4 cl

VODKA

9 Mile Vodka

2,40

4,60

Absolut 100

2,20

4,20

GRAPPA

"Orod" Grappa

3,80

7,60

Scavi & Ray Grappa Oro

2,90

5,60

FRUIT BRAND

Apple Pear

3,20

6,20

Pear

3,50

6,80

Mirabelle

3,30

6,40

WEINBRAND

Asbach Metaxa 7

1,80

3,40

2,00

3,90

LIQUEUR

Bauhaus Digestif

3,40

6,50

Baileys

3,20

6,20

Ramazzotti

3,10

5,90

Jägermeister

3,20

6,20

Blackforest Wermut

3,60

6,70

Sambuca

3,60

6,70

AQUAVIT

Malteser

2,90

5,60

Linie

2,70

5,20

RUM

Havana Club 3 Years

2 cl

4 cl

2,30

4,40

Havana Club Especial

2,90

5,60

Havana Club Maestro

6,00

11,90

DonPapa 7J

4,90

9,60

DonPapa 10J Relicario

13,00

25,00

Supremo 15J Relicario

8,90

17,50

Superior 12J Haynes

6,50

12,90

Caribbean Rum

6,70

13,20

GIN

Mermaid Gin

4,30

8,40

Beefeater

2,00

3,90

Blackforest Gin

3,90

7,40

WHISKEY

Highland Park 18J

11,00

21,80

Chivas Regal 18J

9,50

19,50

Glendfiddich 15J

3,90

7,70

Tullamore Dew 14J

4,80

9,40

Knockando 12J

3,90

7,60

Dalmore 12J

4,00

7,90

Talisker 10J

3,40

6,90

The Glenlivet

2,90

5,60

Bruichladdich

5,50

10,90

Blackforest Whiskey

3,90

7,60

TEQUILA

Salitos Tequilla Silver

2,80

5,50

MENU

STARTERS

Hummus

Chickpea cream with garlic & sesame paste, served with bread & olive oil 8.80

eggplant mousse

with eggs, fresh tomatoes, garlic paste & bread 9.90

Baked feta cheese

with peppers, olives, pointed peppers, olive oil & bread 11.50

Orods Pastry

Strudel dough with either minced meat or spinach filling 11.90

Burrata

Cherry tomatoes, rocket, olive oil & pomegranate sauce 12.50

Carpaccio

Beef fillet, parmesan, pomegranate sauce & rocket 14.90

appetizer platter for 2 or 4

Minced meat & spinach börek, eggplant mousse, hummus, pickled olives & herb dip with bread 19.50 or 39

VEGETARIAN/VEGAN

Green enjoyment

Halloumi grilled cheese with broccoli, rice, small salad, herb dip & Hollandaise sauce 19.90

Bauhaus plate

Falafel with grilled vegetables, rosemary potatoes, herb dip & a small salad 19.50

Vegetarian Grill Plate

Halloumi grilled cheese, rosemary potatoes, herb dip & grilled vegetables, with a small salad 19.90

Wall Burger

Beetroot patty, cheddar cheese, tomato, onions, lettuce & burger sauce, served with fries 20.90

Samosateller (vegan)

Pastry bag with vegetable filling, crispy and tender, on a homemade mixed salad 20.90

Vegan Meatballs (vegan)

Vegan Köfte with tomato sauce, rice, herb dip & salad 20.90

Goldtaler – Teller (vegan)

breaded cheese patties with pumpkin seed crust on beetroot & salad 20.50

SALAD

Orods Grillsalat

Mixed salad plate with beef steak strips, boiled egg, feta cheese, strawberries, olives, sunflower seeds & dressing 20.90

chicken skewer salad

Mixed salad plate with boiled egg, feta cheese, strawberries, olives, sunflower seeds & dressing 19.90

king lettuce

Lamb, veal & chicken pieces on a mixed salad with boiled egg, feta cheese, strawberries, olives, sunflower seeds & dressing 21.90

Falafelsalat

Falafel on a colorful salad plate with boiled egg, feta cheese, strawberries, olives, sunflower seeds & dressing 19.50

SOUP

Soup of the day (changing) 6.50

GRILL SPECIALTIES – FROM THE CHARCOAL GRILL

Cevapcici

Minced beef 250g with rice, herb dip, grilled pointed peppers & salad 22.90

Chilli Cheese Cevapcici

Ground beef 250g, melted cheddar with jalapeños, served with rice, herb dip, grilled pointed peppers & salad 24.90

King Skewer

Cevapcici with lamb pieces, flatbread, hot herb butter, yoghurt, tomato sauce, grilled pointed peppers & salad 29.90

Orod's special plate

Dry Aged beef patty 200g, red onion – walnut chutney, topped with tomato sauce, served with potato wedges, herb dip, grilled pointed peppers & salad 28.90

Rindsbratwurst 300g

Three grilled beef sausages with potato wedges, spicy paprika sauce, grilled pointed peppers & salad 24.50

Mixed skewer plate 330g

marinated lamb, veal & chicken skewers with rice, herb dip, grilled pointed peppers & salad 26.90

chicken skewer 300g

with rice, herb dip, grilled pointed peppers & salad 21.90

veal skewer 300g

with rice, herb dip, grilled pointed peppers & salad 24.90

lamb skewer 300g

with rice, herb dip, grilled pointed peppers & salad 24.90

grill plate for 2 or 4 people

Lamb chops, lamb skewer, veal skewer, chicken skewer, herb dips, rice, grilled pointed peppers & salad 59.90 or 114.90

SUPPLEMENTS

Fries 4.90

Basmati rice 5.50

Flatbread 2.80

Broccoli 4.90

Chilli cheese fries 6.50

Sweet potato fries 6.90

Mixed fries 5.50

Fried onion rings 7.50

Potato wedges 7.50

Rosemary potatoes 5.50

Braindaise/pepper sauce 3.90

Grilled vegetables 5.90

Grilled cheese 7.50

Mixed salad 7.90

Dry Aged Burger 200g

Dry aged beef patty, beef bacon, cheddar cheese, tomato, onions, lettuce & burger sauce, with fries 24.50

venison burger 200g

Venison patty, beef bacon, cheddar cheese, tomato, onions, lettuce & burger sauce, with fries 24.90

XXL Burger 350g

Beef patty, beef bacon, crispy chicken, fried onion rings, cheddar cheese, tomato, lettuce & burger sauce, with fries 29.90

MEAT SPECIALTIES WITH HOMEMADE HOT HERB BUTTER

• Black Angus Rumpsteak 250g 28.50

• Lammkoteletts 300g 23.90

• Chicken breast fillet 300g 20.50

• Lammfilet 250g 26.50

• Kalbsfilet 300g 28.90

• Black Angus beef fillet 300g 29.50

• Fileteller

lamb (100g), veal (150g) and beef fillet (150g) 39.90

• steak plate

Rump steak (200g), Beef sausage (100g) & chicken breast fillet (160g) 49.90

• Dry Aged T-Bone Steak 500g–600g (with bone) 46.90

• Dry Aged Porterhousesteak 500–700g (with bone) 64.90

• Tomahawk Steak 1000g (with bone) 59.90

• US-Beef 300g 34.90
American rump steak

EXCLUSIVE BURGERS

Texas Burger 250g

Beef patties, beef bacon, jalapeños, cheddar cheese, tomato, onions, lettuce & burger sauce, with fries 23.90

Black Angus Beef Burger 230g

Dry aged beef patty, beef bacon, cheddar cheese, tomato, onions, lettuce & burger sauce, with fries 25.50

Crispy Chicken 180g

Breaded chicken fillet, cheddar cheese, tomato, onions, lettuce & burger sauce, served with fries 21.90

Extra Cheesy 250g

Beef patties, beef bacon, cheddar cheese, tomato, onions, lettuce & burger sauce, with fries 24.90

DESSERT

Lavacake

9,50

Chocolate cake with liquid chocolate filling, vanilla ice cream, cream & strawberries

Homemade Persian Saffron Ice Cream

10,50

Ice cream with pistachios, saffron & rose water

eggnog ice cream

9,90

Vanilla ice cream with egg liqueur, waffles, cream & strawberries

Reservations at 0340/21761508 or orodgrillrestaurant.de