# Onja's organic California Cuisine with German Love

## Breakfast & Sandwiches

Yogurt Parfait & Fresh Fruit / 7.5 Oat-almond-coconut-cardamom granola

#### Caramel Oats & Fruit Bowl / 8.5

Softened freshly flaked oats, raw walnut, caramel sauce

#### Warm Creamy Oatmeal Porridge / 9

Cooked with coconut, brown sugar, real vanilla, and whole milk. Sprinkled of brown sugar, walnut, fresh fruit.

#### Pancake & Orange-Raisin Muffin\* / 4

Not very sweet and with fresh egg, whole milk, real vanilla, and butter.

#### Breakfast Roll & Sandwiches

House-baked whole wheat roll (slow fermented with fresh and wild yeast, freshly milled wheat berries).

- Roll with caramel / 3.5
- Roll with boiled pastured egg, English cucumber / 5
- Veggie Sandwich / 13.5
- Cheese Sandwich / 14.5
- Chicken Sandwich / 15.5
- Catch of the Day Sandwich / 16.5

# Hot Drinks\*\*

Drip Coffee (dark chocolate, smoky, full bodied) / 3.75 direct trade Counter Culture, Bay Area roasted

Kinderkaffee: Decaf Chicory Coffee / 4

English Breakfast Tea (malt, citrus, toasty) / 3.50 direct trade, Mighty Leaf loose leaf tea

#### Cold Drinks\*\* (sorry, no straws)

Carbonated Water / 2.75

House Soda / 4.75 with fresh ginger, lemon and orange

Fresh Orange Juice, unpasteurized (90z | 120z) / 4.5 | 6

La Croix Sparkling Water (12 oz can) / 3 choose hibiscus, limoncello or watermelon

Sprite (12 oz can) / 3

## Low-/Non-Alcoholic German Beer & Wine

Alsterwasser (Pilsener+Sprite, small   pint)	3   5	
Non-Alcoholic Einbecker Pilsener (0.3L)	7	
Non-Alcoholic Erdinger Hefeweizen (0.3L)	7	
Non-Alcoholic German Prosecco / Perlwein	8	Ā

## Salad & Soup & Plates

#### House Salad / 10

Mix of frisée, red leaf salad and wild arugula; honey-orange dressing, carrot-thyme salad, walnut.

- with 1 pastured egg\* / 13
- with local artisan goat cheese / 15
- with smoked salmon from Monterey Fish\* / 18.5

#### Butternut Squash & Apple Soup (12 oz) / 8

Pureed and with a hint of cinnamon.

with 1 sausage Wiener Knackwurst / 11

#### Small Egg & Golden Potato Casserole\* / 5

With butter and milk, brunoised bell pepper and carrot, smoked paprika, Swiss Gruyere.

- with salad mix, honey-orange dressing, beet / 10
- with smoked salmon, Monterey Fish\* / 13.5
- with salad, beets and smoked salmon\* / 18.5

#### Curry Wurst / 15 🐘

2 sausages Wiener Knackwurst (smoked pork, Schaller & Weber), Anja's curry ketchup, golden potato.

#### Mac'n Basil / 15

Macaroni, basil-walnut pesto, grated Swiss Gruyere cheese.

#### Mac'n Cheese & Onion / 20

Onion caramelized with extra virgin olive oil and butter, joined by elbow mac and grated Swiss Gruyere cheese, and lightly pickled beet (Italian heirloom Chioggia). Mac version of the Swabian specialty Käsespätzle.

## Chicken Delight\* / 22 💘

Gently pan-fried organic, air-chilled Rosie's chicken breast, steamed collard greens, golden potato and butternut squash on mustard sauce. Sprinkle of pomegranate seed.

#### Delicate Fish Medley\* / 25 📂

Fisherman Josh Churchman's Pacific rockfish, Bodega Bay ling cod, SF halibut, and wild Coho salmon gently pan-fried deboned fillet in delicate creamy dill-mustard sauce. Golden potato, sprinkle of red bell pepper and carrot brunoises.

Local Monterey Fish embraces sustainable fishing practice, keeping our pristine waters healthy and stable. Support our local fishermen and fisherwomen.

### German Beer & Wine

Draft: Plank Grandpa Hefeweizen (small   pint)	5   10	
Draft: Schlenkerla Smoked Lager (small   pint)	5   10	
König Pilsener (pint)	7	
Weihenstephan Kristall Hefeweizen (pint)	7	
White Wine Pinot Blanc, dry, elegant Bercher Winery, Kaiserstuhl, Baden - sustainable fo	arming	8
Rosé Pinot Noir, dry, very balanced and smooth Darting Winery, Bad Dürkheim, Pfalz - sustainable	farming	8
Red Wine Darting Pinot Meunier, dry, palate plea	aser	8

www.AnjasKitchen.com | 1966 University Ave. | Tuesday-Saturday 8:30- 3:00pm (hot plates starting 11 am) \*\* \$0.25 Berkeley disposable cup charge applies \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Handmade daily with overnightsoaked freshly flaked whole oat berries. We make our own yogurt, granola, and caramel sauce.

Family-owned

Straus Dairv

Farm carbon

neutral

farming operates

since 1941 in beautiful Marin, Northern California. Enjoy pasture raised and Certified Humane label eggs from family-owned and operated Glaum Egg

Ranch.

