

# BREAKFAST & <sup>1</sup>/<sub>2</sub> SANDWICHES

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

not very sweet; with fresh egg, whole milk, real vanilla, butter

#### <sup>1</sup>/<sub>2</sub> Sandwiches

- Caramel Spread / 3.5
- Chocolate Spread or Meyer Lemon Marmalade / 4.25
- Pastured Egg\*, English Cucumber / 5

# Yogurt Parfait & Fresh Fruit / 7.5

oat-almond-coconut-cardamom granola

#### Swiss Müsli: Caramel Oats & Fresh Fruit / 8.5

overnight-soaked freshly flaked oats, raw walnut, housemade caramel sauce

#### Warm Creamy Oatmeal Porridge / 9

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

# HOT DRINKS\*\*

# Drip Coffee / 3.75

direct trade Counter Culture, Bay Area roasted

Kinderkaffee: Decaf Chicory Coffee / 4

#### English Breakfast Tea / 3.5 direct trade, Mighty Leaf loose leaf tea

## COLD DRINKS\*\* (sorry, no straws)

#### Carbonated Water / 2.5

House Soda (fresh ginger, lemon and orange) / 4.5 Fresh Orange Juice, unpasteurized (90z | 120z) / 4.5 | 6 La Croix/Talking Rain Sparkling Water / 3 Karamalz (malted beverage from Germany) / 3.5 Iced Tea: Black or Rosehip-Hibiscus / 3.5

## SOUP

Rosemary-Cannellini Bean Soup (12 oz) / 8 black peppercorns, extra virgin olive oil, Swiss Gruyere cheese • with 1 sausage Wiener Knackwurst added / 11

# SALADS & SNACKS

#### Avocado-Cucumber & Feta Bowl / 8.5

Californian Ettinger avocado, lightly pickled golden beet cubes, Bulgarian feta cheese, honey-orange dressing, raw sunflower seed

#### House Salad / 10

frisée, red leaf salad, baby wild arugula; honey-orange dressing, carrot-thyme salad, raw walnut

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

#### Salad Citrus & Chicken (or /Warm Tofu Cubes)\* / 17

frisée, red leaf lettuce, wild baby arugula, honey-orange dressing, gently pan-fried local chicken breast (air-chilled), mandarin, Naval and Cara-Cara orange, golden beet, softened wheat kernels

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

with butter, whole milk, brunoised bell pepper and carrot, smoked paprika, Swiss Gruyere

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

## **SANDWICHES**

House-baked whole wheat roll (fresh and wild yeast, slow fermented), dill sour cream, carrot-thyme salad, red leaf lettuce.

- Garden: English cucumber, Medjool date (vegan upon request)/13
- Cheese: Bulgarian Feta (sheep) / 14.5
- Chicken\*: gently panfried breast (organic, air-chilled) / 15.5
- Josh Churchman's Rockfish\*: pan-fried fillet, capers / 16.5

## WARM PLATES

### Pasta Bowl with Swiss Gruvere Cheese

• Mac'n Thai Basil / 15

Thai basil-walnut pesto, grated Swiss Gruyere cheese.

• Mac'n Cheese & Capers (creamy cheese-mustard sauce) sprinkle of fresh cracked black pepper and capers / 16

#### Curry Wurst / 15

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

#### Spinach-Kale & Chicken (or Tofu Cubes)\* / 18

Gently panfried slices of chicken breast on sauteed spinach-Dino kale (onion, garlic, chili flakes), boiled golden potatoes.

#### Delicate Fish Medley\* (Hamburger Pannfisch) / 23

Fisherman Josh Churchman's rockfish (Bodega Bay) and steelhead salmon (Washington) in a delicate creamy dill-mustard sauce, golden potato, sprinkle of red bell pepper and carrot brunoises

# NON-ALCOHOLIC GERMAN BEER & WINE

Non-Alcoholic Einbecker Pilsener (0.3L)	7	Ê
Non-Alcoholic Erdinger Hefe-Weizen (0.3L)	7	
Non-Alcoholic German Prosecco / Perlwein	8	A

# GERMAN BEER 🛍

Draft: Einbecker Winterbock (small   pint)	6   9
Draft: Reissdorf Kölsch (small   0.4L)	4.5   6.5
König Pilsener (pint)	7
Special: Weltenburger Märzen (pint)	7

# GERMAN WINE

Riesling Kabinett, sweet, intense fruit aroma, Splendid! 10 Eugen Müller, Pfalz

Rosé Pinot Noir, dry, very balanced and smooth 8 Darting Winery, Bad Dürkheim, Pfalz - sustainable farming

Red Wine Darting Pinot Meunier, dry, light chocolate

AnjasKitchen.com | 1966 University Ave. | Tuesday-Saturday 8:30- 3:00pm | \*\* \$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.

Local

fishing

stable. Support our

local

practice,

keeping our pristine waters

healthy and

fishermen and fisherwomen.

Monterev Fish

embraces

sustainable

We make our own yogurt, granola, and caramel sauce.

Family-owned

Straus Dairy

Farm carbon

neutral

farming

operates

beautiful

Northern

California

Marin,

Handmade

soaked freshly flaked whole

oat berries.

daily with overniaht-

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