

# BREAKFAST

*Monday – Friday until 11:30 am*

*Saturday and Holidays until 2 pm*

## SHAKSHUKA

*Tomato eggplant pepper ragout with AFRO Spice Red Curry, organic free-range eggs, coriander and three grain bread* (A,C,G,L,M,N,O) € 13,90 + *Feta* € 2,50

## BREKKIE BREAD

*Carrot nut bread with fried organic free range eggs, salad, tomatoes, cucumber, roasted pumpkin seeds, cress and curcuma hummus* (A,G,C,L,H) € 13,90 + *Bacon* + € 3,00

## FRESH START

*organic free range scrambled eggs on toasted carrot nut bread, baby chard with raspberry chili dressing and sunflower seeds* (A,O,G,C) € 13,90 + *Bacon* + € 3,00

## HERBAL HAM

*with pecorino cheese, tomatoes, butter and three grain bread*  
(A,O,G) € 11,90

## AFRO DELIS

*curcuma hummus, muhamara, lentil dal, olives, capers and three grain bread* (A,O,H,N) € 11,90

## BOILED EGG

*organic free-range egg, soft or hard boiled* € 2,90

## SWEET START

*Brioche bun with cream cheese, marinated nectarines, caramelized nuts and pomegranate* (A,H,G,C) € 10,90

## BREAKFAST BOWL

*Coconut rice pudding with strawberry mango ragout roasted nuts, coconut chips and berries* (vegan) (H) € 10,50

## CHIA BLUEBERRY PUDDING

*with papaya lemongrass jam, roasted nuts pomegranate and berries* (vegan) (A,H,E) € 10,50

## WAFFLES

*with homemade white chocolate licorice spread and cream* (A,G,C,O,F) € 9,90  
*with homemade strawberry mango ragout, maple syrup, roasted nuts and cream* (A,G,C,O,H,E) € 9,90

## CROISSANT

*with homemade papaya lemongrass jam, homemade raspberry chili jam or homemade white chocolate licorice spread* (A,G,O,F) € 5,90

## SMOOTHIE

*Orange, mango, raspberries* € 5,90

## STARTERS & SNACKS

*from 11:30 am*

### TOMATO NECTARINE SALAD

*with marinated chard from Fischerei Ausseerland and crispy flatbread* (A,D,O) € 13,90

### AFRO DELIS

*curcuma hummus, muhamara, lentil dal, olives, capers and three grain bread* (A,O,H,N) € 11,90

### RED LENTIL PEANUT SOUP

*with crispy flatbread and cress* (vegan) (A,E,I) € 7,90

## MAINS

*from 11:30 am*

### MARAKECH SALAD

*Mixed lettuce, tomatoes, cucumber, corn, pomegranate, cress, orange chili vinaigrette and papadam cracker* (H,O) + Bacon € 3,00

AFRO Spice Ras el Hanout Spinach Falafel (vegan) (V) € 15,90

AFRO Spice Cajun Chicken € 15,90

Manouri Feta Cheese (G) € 15,90

### AFRO WRAPS

*with lettuce, roasted onions, tomato, cucumber, sour cream, pineapple chutney and AFRO Spice Chakalaka Relish* (G,A,O)

AFRO Spice Ras el Hanout Spinach Falafel (V) € 13,90

AFRO Spice Cajun Chicken € 13,90

Manouri Feta Cheese (G) € 13,90

### LEEKWARM QUINOA TABOULEH

*with cucumber, mint, parsley, tomato, grilled avocado, cashews, cress and AFRO Spice Dekus yoghurt* (vegan) (F,N,O) € 16,90

### PEMBA CHICKEN POT

*with chicken breast in coconut mango sauce, brokkoli, sugar pea pods, pepper and jasmine rice* (E,I,N) € 18,90

### CLUBSANDWICH

*with bacon, chicken, cheddar, salad, fried egg, tomato and kalamansi chili mayonnaise served with AFRO Spice Harissa fries and pineapple ketchup or with side salad* (A,G,I,O,C,M) € 18,90

### CHAKALAKA BURGER

*Black sesame brioche bun with beef patty, bacon, cheddar, coriander-lime-mayo, baby chard, red onions, tomato, cucumber, AFRO Spice Chakalaka tomato relish and AFRO Spice Harissa fries with pineapple ketchup* (A,G,I,O,C) € 18,90

## SWEETS

### WAFFLES

*with homemade white chocolate licorice spread and cream* (A,G,C,O,F) € 9,90

*with homemade strawberry mango ragout, roasted nuts, maple syrup and cream* (A,G,C,O,H,E) € 9,90

CAKES *from our display* € 4,90

## HOMEMADE DRINKS

### ICE TEA MANGO

*AFRO Tea Classic Black, mango pieces, mango juice 0,5l € 4,90*

### ICE TEA HIBISCUS

*AFRO Tea Fruit Fields, raspberries, raspberry puree 0,5l € 4,90*

### LIME ROSEMARY SODA

*homemade lime & rosemary syrup with soda 0,5l € 4,90*

### PASSION FRUIT MINT SODA

*homemade passion fruit coconut syrup with soda 0,5l € 4,90*

## RED BULL

Red Bull Energy Drink 0,25l € 4,40

Red Bull Sugarfree 0,25l € 4,40

Red Bull Editions

White Edition, Blue Edition, Yellow Edition, Red Edition,

Green Edition, Apricot Edition, Summer Edition 0,25l € 4,40

## THE ORGANICS BY RED BULL

Simply Cola, Black Orange, Easy Lemon,

Bitter Lemon, Ginger Ale, Tonic Water,

Purple Berry, Ginger Beer 0,25l € 4,40

## THALHEIM LEMONADE

*with lithium containing healing water from Styria.*

Raspberry, Uhdler, Wild Berry, White Grape,

Herbs, Maple-Lemon 0,25l € 4,40

## THALHEIM HEILWASSER

*sparkling or still 0,33l € 3,80 / 0,75l € 7,60*

## RAUCH JUICES

*Apple, Orange, Mango, or Black Currant 0,25l € 4,20*

*with Soda 0,25l € 4,00 with Soda 0,5l € 4,70*

*with tap water 0,25l € 3,70 with tap water 0,5l € 4,40*

Carpe Diem Kombucha *Classic 0,33l € 4,40*

## BEER

### THALHEIM BEER

*brewed with lithium containing water from styria.*

Thalheim Märzen 0,33l € 4,60

Thalheim Pils 0,33l € 4,60

Thalheim Radler 0,33l € 4,60

## BUBBLES & SPRIZZ

### AFRO SUN

*Aperol, white wine, soda, fresh orange juice 0,25l € 6,90*

### HIBISCUS SPRIZZ

*Prosecco, Ice Tea Hibiscus, raspberries, lemon 0,25l € 6,50*

### ROSEMARY SPRIZZ

*homemade lime & rosemary syrup, prosecco, soda, 0,25l € 6,50*

### MARACUJA SPRIZZ

*homemade passion fruit coconut syrup, prosecco, soda, 0,25l € 6,50*

### APEROL SPRITZER

*with white wine or prosecco 0,25l € 6,50*

Prosecco 0,1l 4,90 0,75l € 29

Spritzer White 0,25l 4,50

## WINE

### WHITE

The Innocent White Blend (C) 1,8l € 6,90 | 0,75l € 39

*Chenin Blanc, Viognier, Sauvignon Blanc  
Lammershoek Winery, Swartland, South Africa*

Grüner Veltliner (C) 1,8l € 5,60 | 0,75l € 33

*Dockner Tom, Theyerner Berg, Traisental, Österreich*

Sauvignon Blanc Two Oceans 1,8l € 5,80 | 0,75l € 34

*Distell Winery, Western Cape, South Africa*

### RED

Blaufränkischer Vielfalt (C) 1,8l € 5,90 | 0,75l € 34

*Gober und Freibichler, Burgenland, Österreich*

The Innocent Pinotage (C) 1,8l € 6,90 | 0,75l € 39

*Lammershoek Winery, Swartland, South Africa*

## AFRO CAFE.

COULERFUL SPIRIT. STRONG SOUL.

## AFRO COFFEE.



*Every local specialty creates a culture. It shapes the people who produce it and those who consume it, it connects us with one another. It shapes the landscapes from which it originates, and it is shaped by them.*

*At AFRO COFFEE, we have one mission: to bring you the finest coffee in the world. We believe the best coffee is from East Africa, the cradle of coffee culture. We never buy coffee from plantations there, only coffee that families have grown in their gardens, cultivated sustainably with love and passion.*

*Our mission is to connect you to this passionate community through the coffee we make together. Every cup of AFRO COFFEE is therefore much more than an aromatic delight: It is a tribute to the African art of living, to the lightness, happiness and confidence that radiates from this community.*



## AFRO TEA.

*With only the finest tea leaves and ingredients from high-quality plantations from different continents, our selection of teas offers exquisite aromas and extraordinary taste experiences.*

## RESPONSIBLE INDULGENCE.

*The AFRO Cafe stands for responsible and enjoyable eating and drinking. The ingredients we use are high quality and, whenever possible, regional, and seasonal. Sustainable agriculture, animal welfare and fair cooperation with our partners and producers are the cornerstones of our philosophy.*