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MINE  
RESTAURANT

Meinekestraße 10,  
10719 Berlin

Opening Times:

daily  
17:30-00:00

+49 30 88 92 63 63

#cool  
#schick #frisch #lecker  
#neues\_italienisch

mine/wine minewineberlin

Dear Guests, due to current regulation we kindly ask you to scan this QR code to check in in our Restaurant in the Luca App. It is used for the fast and complete contact traffic.



MINE



## DEAR GUESTS,

all our dishes have their origin in Italian cuisine, one way or another.

We took our time in carefully sourcing local produce like vegetables, poultry, meat, eggs, honey and a variety of herbs. So it has the outstanding quality needed to compliment our dishes perfectly.

The artisan cheese & cured meat, capers, anchovies as well as the extra virgin olive oil are all exclusively imported from Italy.

We also cook with Sicilian "Fior di Sale", 12 year old balsamic vinegar from Modena and the finest Parmesan, "Parmigiano Reggiano" aged for a minimum of 24 months.

For our homemade pasta, we only use Italian durum wheat semolina "Semola di Grano Duro". We also chose the finest dry pasta brand by the traditional manufactory 'Gentile' from Gragnano; for risotto, we decided on "Carnaroli Extra" rice by 'Ferron', Italy's oldest rice mill.

**Please note that we do not cook dishes apart from those on the menu. However, we will always endeavor to take your wishes into account. Please let us know if you have any food allergies.**

## APERITIF

Grappa Tonic  
9

Negroni  
13

Aperol Spritz  
9

Gin Tonic  
13

### ARTISAN MEAT SPECIALTIES

9/17

We are happy to inform you about our selection today

### OUR MULTIGRAIN BREAD BAKED TODAY

WITH UNIQUE AGED SOURDOUGH

served with local organic salted butter

6

## SALADS AND STARTERS

Red shrimp ceviche with spicy pickled daikon and ginger ice  
21

Tuna Carpaccio with tomatoes, cilantro, pickled chilis and capperini  
21

Glazed Sicilian eggplant with spices, burrata,  
and tomato marmalade  
17

Vitello tonnato, sliced veal and tuna with creamy sauce  
19

Burrata with tomatoes, seasonal berries and herbs  
16

Classic, «chopped» Beef tartare  
with capperini and smoked crème fresh  
17

Pan-fried wild broccoli with basil hollandaise sauce  
and Pecorino Romano  
17

## PASTA

Tortelli with burrata and truffle  
27

Casarecce with argentinian shrimps  
28

Homemade Mafalde with tender duck ragout  
23

Spaghetti con Vongole Veraci,  
famous pasta Gentile from Gragnano with clams  
29

Ravioli del Plin, homemade pasta with beef and truffle  
25

## MAIN COURSES

Seabass with asparagus and Amalfi Lemon Zabaione  
33

Octopus, tomatoes, basil and parsley  
33

Lamb chops alla griglia with seasonal vegetables  
33

Ribeye steak and Tuscan potatoes with rosemary and garlic  
(Dish served for a minimum of two persons, price for 100g)  
12