

The background of the entire image is a repeating isometric pattern of cubes. The cubes are rendered in three colors: a light blue-grey, a medium teal, and a dark navy blue. They are arranged in a way that creates a three-dimensional effect, with some cubes appearing to rise from the surface and others to recede.

MINE
RESTAURANT

A P E R I T I F

BUBBLES

Prosecco • 9

Champagne • 22

0% Sparkling Wine • 11

COCKTAILS

Bellini • 14

Amaro Tonic • 12

Basil Smash • 16

Gin Tonic • 15

Negroni • 15

Negroni Mezcal • 15

Whiskey Sour • 15

Meloncello Sour • 15

Aperol Spritz • 12

MOCKTAILS

Basil Smash • 14

Gin Tonic • 14

Mondino Spritz • 12

DEAR GUESTS,

all of our dishes have their origin in Italian cuisine, one way or another. We took our time in carefully sourcing local produce such as vegetables, poultry, meat, eggs, honey and a variety of herbs. Their outstanding quality complements our dishes perfectly. • The artisan cheese & cured meat, capers, and anchovies are all exclusively imported from Italy. We proudly serve ORA by Arsenio, an extra virgin olive oil from the heart of Florence. • We also cook with Sicilian "Fior di Sale", IGP balsamic vinegar from Modena and the finest Parmesan, "Parmigiano Reggiano" aged for a minimum of 36 months. • For our homemade pasta, we only use Italian durum wheat semolina "Semola di Grano Duro". We also chose the finest dry pasta brand from the traditional "Gentile" factory in Gragnano.

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.

MINE RESTAURANT

Meinekestraße 10, 10719 Berlin



Curious about hosting a party here? Ask us for a quick tour right now!

Be the first to know about interesting events and updates
in our restaurant! Please subscribe to our news on minerestaurant.de
and follow us  [minewineberlin](https://www.instagram.com/minewineberlin)