



## Opening Hours

Monday - Thursday: 10:00 - 17:00

Friday - Sunday: 10:00 - 18:00

Dear Guests,

We serve specialty coffees, which are seasonally sourced directly from cooperatives in the country of origin and fresh after harvest. The coffees are roasted at our roasters at about 207 degrees Celsius for about 15 minutes. In conventional industrial roasting, the beans are roasted at 230 degrees Celsius (!) for just about 5 minutes. As a result, the bean is burnt on the outside and remains raw on the inside. It tastes bad and is not digestible. Why does our coffee taste so unique? Every morning our grinders are adjusted anew, readjusted several times a day and thoroughly cleaned in the evening. Our baby, the La Marzocco machine, and our trained baristi create wonderful coffees with fresh farm milk from a local farm. Our brewed coffees are hand-brewed with love. Our water is filtered and tempered precisely to 97 degrees Celsius and the beans are weighed to create something truly amazing. It's a pleasure you should definitely try pure, without milk and sugar. All our dishes and cakes are homemade with love. We only use fresh and mostly organic ingredients! ANIIS comes from Arabic and means "good friend" or "faithful companion". Our goal is to transfer this feeling to you, our guests.



Rachid & the ANIIS team

## Winter Special with Oatly

3, G

**Prana Chai Latte**  
spice tea blend with  
honey & black tea,  
Australia  
4.9

**Beet Latte**  
4.5

**Hot Chocholate**  
peanut butter &  
himalayan salt  
4.9

**Ruby Hot Chocholate**  
4.7

**Turmeric latte**  
with cinnamon  
4.5

### **Fresh Tea**

ginger, mint,  
lemon & orange  
4.8

turmeric, lemon  
& mint  
4.8

lime, lavender  
& mint  
4.8

## Coffee

**Single Origin**  
**Espresso<sup>3</sup> / Doppio<sup>3</sup>**  
2.9 / 4.2

**Americano<sup>3</sup>**  
small / large  
2.7 / 3.8

**Blend**  
**Espresso<sup>3</sup> / Doppio<sup>3</sup>**  
2.7 / 3.8

**Café Latte<sup>3</sup>**  
4.5

**Cappuccino<sup>3</sup>**  
small / large  
3.8 / 4.8

**Regular Coffee<sup>3</sup>**  
V60 Hand Brew 4.9  
Aeropress 4.9

**Flat White<sup>3</sup>**  
4.2

**Cortado<sup>3</sup>**  
3.7

Optionally with

**Oatly Oat Milk**  
+ 0.5

**Lactose Free Milk**  
+ 0.0

## Hot Drinks

**Hot Chocolate**  
Venezuela, 65%  
4.9

**Matcha-Latte**<sup>3</sup>  
4.9

Optionally with

**Oatly Oat Milk**  
+ 0.5

**Lactose Free Milk**  
+ 0.0

**Moroccan Spiced  
Coffee**  
4.9

**SAKURA, Companion Tea**<sup>3</sup>  
green tea, Shizuoka,  
Japan  
4.9

**Earl Grey**<sup>3</sup>  
black tea  
4.9

**Maroc Tea**<sup>3</sup>  
fresh mint & green tea  
4.9

**Verveine Tea**  
with cinnamon  
4.5

**Marrakech Tea**  
4.5

## Cold Drinks

**Viva Con Aqua 0.33l**  
normal / sparkling  
3.2

1,3,4,6

**Cola Community**  
normal / light  
3.2

**Cucumis Cucumber/  
Lavender**  
4.5

**Spessartwald Bio  
Currant Spritzer**  
3.9

**Spessartwald Bio  
Apple Spritzer**  
3.9

**Yuzuka Yuzu Lemonade**  
4.5

**Soda Libre THE BASIL  
Basil & Lemon**  
3.9

4,6

**LIMOMENT  
Apple Rose Spritzer**  
4.3

**LIMOMENT  
Cherry Woodruff**  
4.3

**Orange Juice 200 ml**  
freshly squeezed  
4.2

## Breakfast

A,B

### **Granola Bowl**

greek yogurt with  
homemade granola,  
fresh berries, nuts  
& coconut flakes

8.9

### **Soy yoghurt**

+ 0.0

B, L, 6

### **Sweet Breakfast**

normal / chocolate  
croissant, homemade  
jam, organic butter  
& fruit salad

6.9

### **Sourdough Bread and Avocado**

with poached organic  
egg, pumpkin seeds &  
chives

11.9

### **Turkish Eggs**

labneh, chili butter,  
2 poached organic  
eggs, zaeter & bread

10.9

## Breakfast

K, L, 6

### **ANIIS Breakfast** HALAL

flatbread, hummus,  
sucuk, feta, olives,  
homemade jam, organic  
butter & small fruit  
salad  
15.9

L, 6

### **Power Breakfast**

organic scrambled  
eggs (3 eggs), flat-  
bread, olives, sea-  
soned cream cheese,  
homemade jam, organic  
butter & small fruit  
salad  
14.9

B, K, L, 6

### **Vegan Breakfast**

flatbread, hummus,  
vegetable spread,  
vegetable sticks,  
homemade jam & small  
fruit salad  
14.5

B, 6

### **Salmon Breakfast**

pickled salmon, or-  
ganic scrambled eggs  
(3 eggs), cucumber,  
horseradish, organic  
butter & flatbread  
16.5

### **Homemade Bircher**

#### **Muesli** VEGAN

with banana, berries  
& seeds  
7.5



## Breakfast

A

### **Porridge**

oats with oatmilk,  
caramelised banana,  
apple, red berries,  
almonds, cinnamon &  
seeds

7.9

B

### **CHOCOLATE Porridge**

valrhona chocolate,  
red berries, hazelnut  
& banana

8.5

### **Açaí Bowl**

banana, peanut  
butter, coconut  
chips, goji  
berries, red berries,  
cocoa nibs & granola

10.9

### **3 Organic Eggs with Flatbread**

### **Scrambled Eggs**

6.5

### **Fried Eggs**

with cumin, olive oil  
& flatbread

6.9

### **Optionally with**

butter, fleur de sel  
& turmeric + 2.0

feta & herbs + 4.0

smoked salmon + 4.0

tomato & herbs + 2.5

halved avocado + 3.5

sucuk + 3.5

olives + 2.0

## Main Dishes

B,K

**Homemade Hummus** VEGAN  
with olive oil, chili  
cream &  
flatbread  
8.5

### Optionally with

beet + 3.0  
carrots + 2.5  
eggplant + 3.0  
egg & shakshuka + 3.5

C

**Shakshuka**  
bell pepper, tomato,  
onion, garlic  
& 2 organic eggs  
11.9

### Optionally with

feta + 4.0  
merguez + 4.9

A,B,K

**Moroccan Wrap** HALAL  
minced beef, chicken  
breast or merguez  
+ cucumber, tomato &  
eggplant  
11.5

A,B,K

**Baby Spinach & Arugula  
Salad with Goat Cheese  
(100g)**  
+ flatbread  
14.9

A,B,K

**Baby Spinach & Arugula  
Salad with Chicken  
Breast** HALAL  
+ flatbread  
13.9

A,B,K

**Falafel Flatbread  
Sandwich**  
8.9

A

**Extra Flatbread Basket**  
2.0

## Main Dishes

B, K

**Merguez Plate** HALAL  
merguez, hummus,  
salad & flatbread  
12.9

B

**Tajine**  
beef meatballs with  
tomato sauce, egg &  
flatbread  
13.9

A

**Moroccan Lentil Stew**  
with flat bread  
7.9

### Optionally with

merguez + 4.5  
ground beef + 4.0

A

**Grilled Flatbread  
Tuna Sandwich**  
avocado, tuna &  
lentils on the side  
9.5

A, B, K

**ANIIS Plate**  
couscous salad, beet,  
carrots, hummus,  
zahluk & flatbread  
12.9

### Optionally with

Falafel + 3.5  
Meguez + 4.5  
Chicken + 4.5  
Ground Beef + 4.0

A, B, K

**Falafel Plate**  
3 falafels, hummus,  
salad & flatbread  
9.9

B

**Grilled Eggplant  
Sandwich**  
flat bread, eggplant,  
feta & lentils on the  
side  
8.9

## List of common allergenes & additives

- A wheat containing gluten / rye, barley, oats, spelt, kamut
- B nuts, almonds, hazelnuts, walnuts, cashew nuts, pecans, pistachios, macadamia or queensland nuts
- C eggs and egg products
- D fish and fish products
- E peanuts and peanut products
- F soy and soy products
- G milk and dairy products, lactose
- I celery and celery products
- J mustard and mustard products
- K sesame and sesame products
- L pectins
- 1 increased caffeine content (25mg/100ml)
- 2 sweetener
- 3 containing caffeine
- 4 with colorant
- 5 antioxidant
- 6 preservatives
- 7 flavor enhancer
- 8 sulphurized

Unfortunately, we cannot exclude cross-contamination due to joint production.