



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

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
Espresso³ / Doppio³
2.9 / 4.2

Americano³
small / large
2.7 / 3.8

Blend
Espresso³ / Doppio³
2.7 / 3.8

Café Latte³
4.5

Cappuccino³
small / large
3.8 / 4.8

Regular Coffee³
V60 Hand Brew 4.9
Aeropress 4.9

Flat White³
4.2

Cortado³
3.7

Optionally with

Oatly Oat Milk
+ 0.5

Lactose Free Milk
+ 0.0

Hot Drinks

Hot Chocolate
Venezuela, 65%
4.9

Matcha-Latte³
4.9

Optionally with

Oatly Oat Milk
+ 0.5

Lactose Free Milk
+ 0.0

**Moroccan Spiced
Coffee**
4.9

SAKURA, Companion Tea³
green tea, Shizuoka,
Japan
5.2

Earl Grey³
black tea
4.9

Maroc Tea³
fresh mint & green tea
5.2

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

**Balis Basil
& Ginger**
3.9

Yuzuka Yuzu Lemonade
4.5

^{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
8.5

Soy yoghurt
+ 2.0

B, L, 6
Sweet Breakfast
normal / chocolate
croissant, homemade
jam & organic butter
6.9

**Sourdough Bread and
Avocado**
with poached organic
egg, pumpkin seeds &
chives
11.5

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
13.5

B, K, L, 6

Vegan Breakfast

flatbread, hummus,
vegetable spread,
vegetable sticks,
homemade jam & small
fruit salad
13.0

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, 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, almonds, cin-
namon & seeds
7.9

B

Chocolate Porridge

with dark chocolate,
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
7.9

Fried Eggs

with cumin, olive oil
& flatbread
7.9

Optionally with

butter + 1.5

feta & herbs + 4.5

smoked salmon + 4.5

tomato & herbs + 2.5

avocado + 3.5

sucuk + 4.5

olives + 2.0

Main Dishes

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

Optionally with

beet 9.5

carrots 9.5

eggplant 10.5

egg & shakshuka 11.5

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

feta + 4.5
merguez + 5.5

A, B, K
Moroccan Wrap HALAL
minced beef, chicken
breast or merguez
+ cucumber, tomato &
eggplant
10.9

side salad + 13.9

A, B, K
**Mixed Green Salad with
Falafel or
Fried Goat Cheese**
+ flatbread
14.9

A, B, K
**Mixed Green Salad with
Chicken Breast**
+ flatbread
14.9

A, B, K
**Falafel Flatbread
Sandwich**
8.9

with side salad + 11.9

Main Dishes

	B, K		A, B, K
Merguez Plate HALAL			ANIIS Plate
merguez, hummus, salad & flatbread			couscous salad, beet, carrots, hummus, zhluk & flatbread
11.9			12.9
	B		
Tajine		Optionally with	
beef meatballs with tomato sauce, egg & flatbread		Falafel + 3.5	
14.9		Meguez + 5.5	
	A	Chicken + 4.9	
Homemade Soup of the Day		Ground Beef + 5.0	
6.5			
	A		A, B, K
Extra Flatbread Basket		Falafel Plate	
2.0		3 falafels, hummus, salad & flatbread	
	A	10.9	
Grilled Flatbread Tuna Sandwich			B
avocado, tuna & lentils on the side		Grilled Flatbread ANIIS Sandwich	
9.5		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.