

DRINKS

Vöslauer Mineral Water sparkling / still	0.25l/0.75l	3/7
Fresh Orange Juice	0.2l	6
Dietz Juice apple unfiltered, rhubarb, cranberry, passion fruit	0.2l	4
Coca-Cola cola ^{1,2,4} , cola light ^{1,2,4} , cola zero ^{1,2,4} , fanta ^{1,4} , sprite ^{1,4}	0.2l	4
Thomas Henry tonic water ³ , spicy ginger, ginger ale ¹	0.2l	4

HOMEMADE

Cooler Fresh Lime	0.3l	7
Cooler Fresh Orange	0.3l	7
Cooler Fresh Grapefruit	0.3l	7
Apple Ice Tea organic green tea, unfiltered apple juice, lemon	0.3l	7
Cranberry Ice Tea ² organic black tea, cranberry juice, lime	0.3l	7

BEER

Carlsberg Lager ^G	0.3l/0.5l	4/6
Lübzer Pils ^G	0.3l/0.5l	4/6
Duckstein Original Wheat Beer ^{G, GW}	0.3l	4
Grimbergen Blanche Witbier ^{G, GW}	0.25l	4
Poretti Originale #4 Lager ^G	0.25l	4
Carlsberg 0.0% ^G	0.33l	4

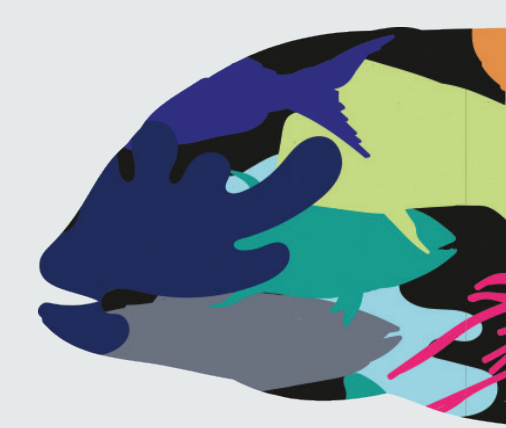
COFFEE by andraschko

Espresso / Double Espresso ²	3/5
Americano ²	4
Flat White ^{2,1}	4.5

TEA by samova

Straight Forward assam ²	0.4l	6
Low Rider green tee	0.4l	6
Scuba Garden green rooibos, cranberry, spirulina	0.4l	6
Fresh Peppermint / Fresh Ginger	0.3l	6

1 - mit Farbstoff / contains coloring, 2 - koffeinhaltig / contains caffeine
3 - chininhaltig / contains cinin / 4 - Geschmacksverstärker / flavour enhancer



FUNKY FISCH

Kantstr.135-136 / 10625 Berlin
www.funky-fisch.de

CARPACCIO

sea salt, olive oil, lemon, onions

Octopus ^K	16
Salmon ^F	16
Tuna ^F	21

CEVICHE

Sea Bream ^F corn, onions, mango, lemon, coriander, chili	20
Salmon ^F corn, onions, mango, lemon, coriander, chili	18

POKE

raw fish, poke sauce, cucumber, onion, celery

Salmon ^{F,G,GW,S,SC,SE,SY} soy, sesame, chili	12/18
Tuna ^{F,G,GW,S,SC,SE,SY} soy, sesame, chili	16/22
Mixed ^{F,G,GW,S,SC,SE,SY} soy, sesame, chili	15/21

DEEP FRIED

japanese tempura batter & mayonnaise

Squid ^{G,GW,K,L,SN,SY,W} sepia	16
Backfish ^{F,G,GW,L,SN,SY} cod	17
Prawn ^{G,GW,K,L,SN,SY}	17
Vegetable ^{G,GW,L,SN,SY} mushrooms, vegetables	13
Mista ^{F,G,GW,K,L,SN,SY,W} mix	16

Alle Preise in EUR inkl. gesetzl. MwSt. / All prices in EUR incl. tax

E - Ei / egg, EN - Erdnüsse / peanuts, F - Fisch / fish, G - Gluten / gluten, GW - Gluten (Weizen) / gluten (wheat), K - Krebstier / crustacea, L - Laktose / lactose, LU - Lupine / lupine, S - Sesam / sesame, SC - Schwefel / sulfur, SE - Sellerie / celery, SF - Schalenfrüchte / shell fruits, SN - Senf / mustard, SY - Soja / soy, W - Weichtiere / molluscan

SALAD

Salad Côte d'Azur ^{E,SN} potato, snow peas, tomato, olive, egg, greens & herbs, dijon mustard-sherry-dressing	18
Funky Fisch Salad ^{F,K,SN,W} grilled fish & seafood, greens & herbs, tomato honey-mustard dressing	23
Octopus Salad ^{G,GW,K,SY} grilled octopus, salad & herbs, cramalized red onions, yuzu-chili-dressing	24

SEAFOOD-BAR

All kinds of fish & seafood.
Served with Spicy Miso Sauce & Salsa Verde.

CHEF'S RECOMMENDATION

Bouillabaisse Funky Fisch ^{F,K,SE,W} fish & seafood, saffron, pernod, noilly prat, saffron aioli	13/21
Pimientos de Padron pimientos, shiso-umeboshi, salt, olive oil	9
Prawn Taquitos ^{G,GW,K,L,SE} grilled red prawn, onions, coriander, crème fraîche, tomato-chili-salsa	2 pcs. 9
Fish Buns ^{E,F,G,GW,L,SY} fried fish, chinese bun, hoisin sauce, mayonnaise, cucumber, coriander	2 pcs. 9
Gambas al Ajillo ^{F,K,S,SE,W} red prawns, garlic, chili, lemon, parsley	16
Spicy Shrimp Popcorn ^{E,F,G,GW,K,L,S,SE,SN,SY} fried shrimps, spicy miso, mayonnaise, chives	18
Tuna Tatar ^{F,G,GW,L,SE,SY} crème fraîche, potato chips, caviar	28
Pulpo à la Vera ^W grilled octopus, tomato, coriander, salsa verde	19
Green Herb Risotto ^{L,SE} grilled vegetables, green herb risotto	17
Tuna & Risotto ^{F,L,SE} short grilled tuna, green herb risotto	120g 26
Gambas à Portuguesa ^K red prawns, garlic, onions, chili, honey, white wine	34
Funky Fisch Pasta ^{E,F,G,GW,K,L,SE,W} egg noodles, grilled fish & seafood, tomato, parmesan	31
Massive Prawn Tagliatelle ^{E,F,G,GW,K,L,SE,W} egg noodles, grilled red prawns, tomato, parmesan	37

MEAT

with salsa verde, grilled tomato and pepper

250g	Entrecôte	29
180g	Tenderloin	34

SIDES

Cucumber Salad	5
Small Mixed Salad ^{SN}	6
Snow Peas in Yuzu Butter ^L	9
Wild Broccoli ^{E,G,GW,S,SN,SY} with apple, sesame, cajun	9
Grilled Green Asparagus ^{EN,G,GW,S,SY} in chili-mango marinade	11
Grilled Vegetables	11
Patatas Fritas	5
Baguette with Herb Garlic Butter ^{G,GW,L}	6
Green Herb Risotto ^{L,SE}	7
Mashed Potatoes with Fresh Truffle ^L	13

SAUCE

Funky Fisch Remoulade ^{E,G,GW,L,SN,SY}	4
Salsa Verde	3
Tomato-Chipotle Salsa ^{SE}	3
Aioli ^{E,SN}	4
QP Mayonnaise ^E	4
Spicy Miso ^{G,GW,SY}	4
Nam Chili Sauce	3
Cajun Mayonnaise ^{E,G,GW,SN,SY}	4

DESSERT

Passionfruit Crème Brûlée ^{E,L,G,GW} raspberries, white chocolate ginger ice cream	12
Chocolate Cube ^{E,G,GW,L,SF} light and dark chocolate mousse, crunch, sorbet	14