

Welcome to Aubergini Restaurant

the place for Homemade Fresh Food

Coffees

Espresso single €2,5 Double €3,95

Espresso Macchiato €3,5

Latte Macchiato €4,95

Cappuccino €4,15

Flat White €4,15

Black Coffee €3,15

Ice Coffee €4,95 Portioli espresso, oatly, and pure date

Chai Latte €4,95

Regular milk  or Oatly



Green Teas

Fresh Ginger or Fresh Mint

Cup: € 3,95 Teapot: €8,95

Herbal Tea Cup: €3,75 Teapot: €7,95

Romance Recover Cold Buster Dream Earl Grey





Cold & House drinks



House Mineral Water Still or Sparkling

Glass: €2,15 Bottle €5,95

Homemade GingerLime €4,65 1 LTR €16

Fresh ginger, lime, agave and house sparkling water  

Homemade Mangorita €4,65 1 LTR €16

House juice of mango with twist of ginger and agave  

Homemade Peach Ice tea €4,15 1 LTR €13,95

House Very Berry Smoothie €6,75 **Limited**

Mix of berries, banana, mint and water or oatmilk

Orange Juice €4,5

Coke Zero/Regular €3,5

Fanta zero €3,5

Fuze /Green Ice Tea €3,5

Apple Juice €3,5



Desserts

Add vegan crème €1 OR (Vanille) ice cream €2.95

24. Apple pie €4,95

25. Brownie €4,95  

Homemade, pure chocolate and dates. FREE of gluten, dairy, lactose, and nuts. No added sugar



Ice cream €4,95 Large: + €3

26.1 Vanille 26.2 Chocolate 26.3 Strawberry  

27. Affogato € 5,50  

Vanille ice-cream with Espresso (regular or decaf)



(Organic) Beers

Heineken 4.5% €3,95

La Trappe Trappist 4.5% €5,15 

Affligem Blond beer 6.7% €4,95

Amstel Radler 0.0 €3,75



Aperitives

Prosecco 10% Bottle € 25,5 Glass €5,95

Fruity, subtle, lightly sparkling, fizzy and elegant

Cava Brut La Brava Bottle 187 ml. €7,95

Light and fresh with smell of ripe stone fruit, citrus, and blossom

Mimosa 6% Glass €8,95 Liter €25

Orange juice and prosecco/ cava

ManLimo 6% Glass €8,95 Liter €25

Fresh Mango juice, lemon and prosecco/ cava





(Organic) Wines Bottle 750 ml. Mini Bottle 375 ml.

White

Glass is **limited**


Chardonnay La Papparuda 12% Bottle €22,95 Glass €4,5

Full white with rich taste of vanilla and sweet exotic fruit 

Pinot Grigio La Papparuda 12% Bottle €22,95 Glass €4,5 


Dry with taste of grape fruit and peach, melon, apple, and citrus

Civitas Pecorino 13% Bottle € 26,95 mini bottle €19,95

demeter certified. The white from Abruzzan Italy. Fresh, full and fruity with smell of white fruit and flowers 




Rosé

Rosé La Papparuda 11.5% Bottle €22,95 Glass €4,5 

Fresh, slightly spicy with taste of raspberry, ripe and slightly sweet fruit


Pinot Grigio Ramoro 13.5% Bottle € 26,95 mini € 19,95

demeter certified. The rosé from Abruzzan Italy. Elegant and fresh. Light spicy with a fine, fresh and exciting aftertaste 



Red

Coste di Moro Montepulciano 14% bottle €26,95 mini €19,95

demeter certified. The red from Abruzzan Italy. Warm taste, a soft tannins, intense with the typical almond aftertaste, smells of red fruit and almonds 

Merlot La Papparuda 13% bottle €21,95 Glass €4.5

Light and spicy with taste of red fruit and herbs 



Join us as investor and help to build a
Healthy WOW Impact company

Connect via info@aubergini.com



Gluten Free



Organic



ALL Meat



Vegan

Default options underlined>

Sandwiches **Limited** Add nacho chips to your Sandwich €1,5

1. Cheese Club €5,95

Gouda cheese, lettuce, tomato and mayonnaise in brown bread
Add Avocado €2

2. Tuna Club €8,95

Tuna twisted with lime and parsley, lettuce, pickled ginger and mild garlic sauce



3. Avo Club €8,95



Avocado, lettuce and tomato with V. mayonnaise
Add Grilled Aubergine €1

4. Pulled Chicken €8,95

Pulled chicken, lettuce, tomato, pickled cabbage with garlic sauce
Add Avocado €2

Homemade soup €7,75



5. Pumpkin with nacho chips



Wraps

Add to your wrap: Jalapeños €1 OR Pickled Ginger €2

6. Grilled Aubergini €14,95



House grilled aubergine, avocado, vegan feta, tomato, and lettuce in roasted wheat tortilla with V. mayonnaise
Add extra Avocado €2



7. Beef Wrap €16,95

Pulled Beef in roasted wheat tortilla with tomato, lettuce and pickled cabbage with mild garlic sauce



8. Chicken Wrap €15,95

Pulled chicken in roasted wheat tortilla with lettuce, tomato, and pickled cabbage with mild garlic sauce
Add Avocado €2

Sides & House Dips

9. Oven Fries €5,5

Mayonnaise/ Ketchup €1



10. Oven Chicken Tender 6x € 7,95 9x €10,95

with Mayonnaise or ketchup

11. House Grilled Aubergini & Tomato Dip €7,95



With nachos & it includes eggs

12. House Guacamole with Nachos €6,95



13. Nachos Mountain €11,95

Nachos, cheese, corn, guacamole, Jalapeños, pickled cabbage and parsley



14. Oven Kibbling € 9,95 with garlic sauce

6x Alaska pollack fish pieces coated with wheat & corn flour, onion powder, turmeric, dill, and parsley



Allergies? Let us know, please

Grilled Quesadillas

15.1 **Medium** 20 cm €18,95 15.2 **Large** 25 cm €21,95

Oven grilled, 2x wraps filled with corn, house aubergine & tomato dip and vegan cheese.

Choose topping: Pulled Chicken OR Pulled Beef
Add Jalapeños/ Siracha €1 **Pickled Ginger** €2



(Homemade) Burgers

Incl. fries + Mayo/ ketchup €4,95 instead of €6,5

Gluten free? Replace the bun with Avocado + €4

16. Pulled Beef Burger €14,95

Pulled beef with tomato, lettuce, pickled cabbage and mayonnaise sauce
Add Cheddar Cheese €1



17. Pulled Chicken Burger €13,95

Pulled chicken with tomato, lettuce and pickled cabbage with mayonnaise sauce

18. Home Grilled Beef Burger €19,5

Low fat homemade burger twisted with parsley, bell pepper and red onion, with tomato, lettuce, pickled cabbage and house grill sauce
Add Cheddar Cheese €1



19. Home Grilled Portobello €19,5

Chef's marinated portobello mushroom, house guacamole, lettuce and pickled carrot



20. Home Vegan Burger €19,5

Chef's patty with kidney beans, aubergine and mushroom, with tomato, lettuce, pickled cabbage, cheddar cheese, and house grill sauce



Homemade Bowls

Choose Your Bowl €25,95

All bowls include: Avocado, edamame, chef's pickled carrot, corn, side teriyaki and your chosen protein

Choose base: Chef's Sushi Rice OR Lettuce

Add: Pickled Ginger €2



19. Salmon: Chef's marinated roasted Salmon



20. Chicken: Halal certified Pulled Chicken ---->



21. Tuna: Tuna twisted with lime and parsley



22. Vegan: Chef's roasted tofu



23. Mr. Chick €27,95 **Limited**

Chef's marinated and grilled fresh chicken fillet, nacho chips, avocado and lettuce with chef's special sauce
Add Pickled Cabbage €1

