

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, oat, and pure date syrup

Chai Latte €4,95

Regular milk  or Oat



Green Teas

Fresh Ginger or 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

GingerLime €4,65 1 LTR €16

Fresh ginger, lime, agave and house sparkling water  

Mangorita €4,65 1 LTR €16

Fresh juice of mango with twist of ginger and agave  

Peach Ice tea €4,15 1 LTR €13,95

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

26. Apple pie €4,95

27. Brownie €4,95

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

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

Ice cream €4,95 Large: + € 3

28.1 **Vanille** 28.2 **Chocolate** 28.3 **Strawberry**  

29. **Affogato** € 5,50  

Vanille ice-cream with Espresso (regular or decaf)



(Organic) Beers

La Trappe Trappist 4.5% €5,15 

Heineken 4.5% €3,95

Affligem Blond beer 6.7% €4,95

Amstel Radler 0.0 €3,75



Aperitives

Prosecco 10% Bottle € 25,5 Glass €6,5

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 €9,95 Liter €25

Orange juice and prosecco/ cava

ManLimo 6% Glass €9,95 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 €23,95 Glass €4,5

Full white with rich taste of vanilla and sweet exotic fruit 

Pinot Grigio la Papparuda 12% Bottle €23,95 Glass €4,5 


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

Civitas Pecorino 13% Bottle € 28,95 mini bottle €20,95

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




Rosé

Rosé La Papparuda 11.5% Bottle €23,95 Glass €4,5 

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


Pinot Grigio Ramoro 13.5% Bottle € 28,95 mini € 20,95

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 €28,95 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 €22,95 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



Halal



Vegan

Default options
underlined

Homemade Bowls & Salads

Choose Your Bowl €26,95

Choose base: Spring Lettuce OR
Chef's Sushi Rice with Teriyaki

All bowls include: Avocado, edamame,
red cabbage, chef's pickled carrot,
mango and your chosen protein:



1. **Poké Salmon:** Chef's marinated roasted Salmon

2. **Poké Chicken:** Halal certified Pulled Chicken ----->

3. **Poké Tuna:** Tuna twisted with lime and parsley

4. **Poké Vegan:** Chef's roasted tofu

Add: Pickled Ginger €2 Truffle Mayo €1.5

5. **House Salad €20,95**

Grilled aubergine, olives, tomato, V. feta, lettuce, pickled carrot,
nachos, and chef's sauce Add Vegan Chicken/ Pulled Chicken €4

Homemade Burgers €20

Incl. fries. mayo/ ketchup €25

Gluten free? Replace the bun with Avocado + €4

6. **Grilled Portobello**

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

7. **Vegan Burger**

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

8. **Grilled Beef Burger**

Premium low fat homemade burger twisted with
parsley, bell pepper and red onion, with tomato,
lettuce, pickled and house grill sauce

Add Cheddar Cheese €1

Quesadillas regular or vegan

9.1 **Medium** 20 cm €18,95

9.2 **Large** 25 cm €21,95

2x roasted wraps filled with house aubergine
& tomato spread, grilled bell pepper and
onion, and vegan cheese. **Choose Protein:**

Q1. Halal Pulled Chicken

Q2. Chefs marinated Vegan Chicken

Q3. Beef twisted with parsley, onion and bell pepper

Add Jalapeños/ Siracha €1 Pickled Ginger €2



Allergies? Let us know, please

Wraps €15,95

10. **Grilled Aubergini**

House grilled aubergine, avocado, V. feta, tomato, and
spring lettuce in wheat tortilla with truffle mayonnaise

11. **Chick No Chick**

Roasted vegan chicken, lettuce, tomato, pickled, and
fried onion in wheat tortilla with mild garlic sauce

12. **Beef Wrap**

Premium low fat beef twisted with parsley, bell pepper
and onion in roasted wheat tortilla with tomato, lettuce,
and pickled with mild garlic sauce

13. **Chicken Wrap**

Pulled chicken in roasted wheat tortilla with lettuce,
tomato, pickled, and fried onion with mild garlic sauce

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

Sandwiches €9,95 Limited Add nacho chips €2

14. **Tuna Club**

Tuna twisted with lime & parsley, lettuce,
pickled ginger & truffle mayonnaise

15. **Avo Club**

Avocado, lettuce, & tomato with house truffle mayo

Add Grilled Aubergine €1

16. **Pulled Chicken**

Pulled chicken, lettuce, tomato, pickled, fried onion and garlic sauce

17. **Smokey**

Smoked salmon, lettuce, pickled ginger and mild garlic sauce

Homemade soup €7,75

18. **Pumpkin** with nacho chips



Sides & House Dips

19. **Oven Fries** €5,5

Mayonnaise/ Ketchup €1



20. **Oven Chicken Nuggets** 6x € 8,5 9x €11,5 Mayo/Ketch. €1

21. **Grilled Aubergini & Tomato Dip** with nachos €7,95

22. **Dip it for two** with Nachos €16,95

1x Guacamole 1x Hummus 1x Grilled Aubergini Dip (has egg)

23. **Kids deal for two** €20

2x Oven fries, 4x Chicken Nuggets, 4x

Kibbling with Mayo/ Ketchup

24. **Nachos Mountain** €11,95

Nachos, cheese, grilled bell pepper, grilled
onion, guacamole, Jalapeños and parsley

25. **Kibbling Premium** €11,95 with garlic sauce

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