# DINNER

17:00 - 22:00

#### Surprisingly familiar

We've travelled around the world for our menu, finding tasty, authentic dishes and bringing them back to Bunk where we give them our own surprising twist. While we love meat and fish, most of our dishes are available vegetarian, as well.

Above all, we always work sustainably and with responsibly sourced ingredients, so that your food doesn't just taste good, it feels good, too.

#### Pro portions

For the light eaters we keep our portions more than manageable. For a full stomach we suggest ordering more than just a main course.



## **STARTERS**

TOM KA ▷ ₽ a lightly spiced and creamy Thai celeriac coconut soup with ginger, lime, fish sauce, mushrooms and red pepper	9.00
· meat: soft-cooked chicken	10.50
· fish: marinated prawns 🐌	12.00
SUSHI &@ >> & % sushi rice with preparations of wasabi, soy, seaweed, radish, yuzu, sesame and fresh salmon	12.00
· veggie: avocado 🔽	10.00
TEX-MEX TACO & A A CO CONTROL A CONT	13.50
· veggie: Cajun carrot tartare	12.00
GAZPACHO & ↑ → based on the classic Spanish dish, enriched with watermelon and a feta crumble	9.00

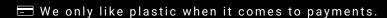
10.00

roasted eggplant with sesame and miso,				
served with a white bean hummus, naan				
and a fresh mint-yoghurt-feta sauce,				
topped with pomegranate seeds				

EGGPLANT & O & O O O O

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99	Gluten	Φ	Peanuts
Ö	Milk	P.	Celery
0	Eggs		Mustard
$\bigotimes$	Fish	00	Sesame
<b>B</b>	Crustacean	နှိ	Sulfite
@	Mollusk	D	Lupine
00	Soy	>	Vegan is option
Ò	Nuts		Unicorns!

Allergic to anything like gluten or people? Just let us know.



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### MAIN DISHES

RENDANG & & B Indonesian beef stew, with preparations of rice, sweet and sour vegetables and Eastern spices · veggie: stewed cabbage ▶	16.50 14.50
GNOCCHI &心の台台 with fresh walnut and sun-dried tomato pesto, rocket lettuce, roasted cherry tomatoes, crispy parmesan and a ricotta foam	17.00
· fish: pan-fried sea bass 😂	21.00
MISO SOUP & ⊗ & % ♥  creamy soup with udon noodles, lots of fresh vegetables, seaweed, sesame and egg  topped off with a powerful miso, mushroom, soy broth  meat: glazed pork belly	16.00 17.50
· fish: marinated prawns 🗟	18.00
TAJINE &  Moroccan stew with steamed vegetables, apricot, grilled chicken and powerful tomato-herb sauce	16.50
<ul> <li>veggie: grilled pumpkin ▼</li> <li>fish: pan-fried sea bass ⋈</li> </ul>	14.50 20.50
MASALA & På confit chicken thigh, with string beans, cauliflower, filled roti, parsley and a masala sauce	19.00
· veggie: roasted yellow beet 🗸	18.00



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### DESSERT

SNICKERS $0 \otimes 0$ peanut ice cream, chocolate shards, salted caramel and nougatine	9.00
FRO-YO  GO yoghurt ice cream with yoghurt crumble, red fruit coulis and white chocolate cream	9.00
PORNSTAR MARTINI & Do based on the world-renowned cocktail, a bavarois of lime served with meringue, cookie and passion fruit sauce	9.00
TARTUFO ☞ 1000 preparations of chocolate with hazeInut ice cream, cream and a nut crunch	9.00

SEND LOVE TO KITCHEN unlimited