



CAFÉ · RESTO · DELI

### Finch café - resto

We serve contemporary, eclectic food with an asian twist. Lots of fresh vegetables and endless passion for good cuisine.

Our dishes are also perfect for sharing. Order two dishes for a quick lunch or go all out and try them all.

#### Small sharing dishes

---

**Glazed miso aubergine**.....€ 12,00

**Pickled veggies / miso & yuzu mayo** ..... € 9,00

Miso paste is a paste made from fermented soybeans.  
Yuzu is an asian citrus fruit.

**Labneh / beetroot teriyaki / orange**.....€ 14,00

Labneh from goat yoghurt

**Spicy edamame / togarashi** .....€ 8,00

Edamame is the Japanese name for immature soybeans.  
Togarashi is a small, hot red Japanese chili.

**Padron peppers / lemon furikake/ garlic chips**.....€ 10,00

Furikake is a savory Japanese seaweed seasoning.

**Roasted cauliflower/ sriracha / katsu sauce / crispy onion** .....€ 11,00

Sriracha is a type of hot sauce.  
Katsu sauce is basically Japanese-style BBQ sauce.

**Chicken katsu bun** (1 piece)..... € 8,00

Chicken katsu is japanese fried chicken.

**Veggie aubergine bun** (1 piece)..... € 8,00

**Gyoza/ veal & pork** ..... € 14,00

Gyoza are Japanese pan-fried dumplings.

**Ceviché / yuzu / sake / passionfruit**..... € 16,00

Ceviche is a Latin American recipe for raw fish and seafood marinated in citrus juice.

#### Bigger sharing dishes

---

**Roasted moules / japanese rice / bonitoflakes** ..... € 21,00

Bonito flakes are made from dried bonito fish that is grated into flakes.

**Simenthaler beef / pickled oignon / anchovy mayo** .....€ 25,00

**Seaweed salad / sesame dressing** .....€ 15,00

**Okonomiyaki** ..... € 16,00

Okonomiyaki is a Japanese savory pancake.

**Roasted roman lettuce / little pea puree**.....€ 14,00

#### Sweet dishes

---

**Grapefruit shiso sorbet / Campari**..... € 9,00