



FOOD & ART TAKEAWAY

At ANACONDA AM UFER : JANUARY 2020

Uferstudios für zeitgenössischen Tanz
Uferstr. 23, 13357 Berlin.

10% Discount for students

Thurs
14

Thurs
21

Thurs
28

"Cocina Azul Picante at ACaU"

By Gabriel Vallecillo Márquez, Honduran-Mexican Artist

Vegan Tacos al Pastor

1pcs-2.5€, 4pcs-9€

A delicious mix of potatoes, carrots and aubergine braised in a genuine Mexican sauce of chile ancho and chile guajillo, served in a soft maiz tortilla, topped with slices of grilled pineapple, accompanied by our delicious salsa verde taquera, chopped onions, coriander and a slice of lime.

Refried Beans and Pico de Gallo Tostadas

1pcs - 2.5€, 3 pcs - 7€

A delicious crunchy flat tortilla with refried beans paste, fresh lettuce, pico de gallo with a spicy tempting chipotle twist topped with a luscious touch of our special prepared sour cream that will have you begging for more. This Honduran dish with a Mexican twist will satisfy any craving and leave you smiling. (Sour cream optional).

Tue
19

Fri
22

Tue
26

Sat
30

LOKARASA

BY SOYDIVISION
INDONESIAN COMFORT FOOD
AND CULINARY GOODS

A - 8€ Vegan

Gudeg Yogya

Jackfruit stew°_Pounded Kale°
_Aromatic Rice°_Sambal petai gandja

B - 6€ Vegetarian

Siomay Indonesian Dumpling set

Mushroom Siomay°_Steamed potatoes°
_Baked Tofu°_China Kohl°_Sambal petai
gandja

C - 4€ Vegan or Vegetarian

Indonesian Snack set

Chickpeas corn cabbage patties°_Baked
Tempeh°_Edamame°_Sambal petai
gandja

Fri
15

Fri
29

K.Libra

By Paloma Garcia
Modern Mediterrean Cuisine

15.01.2021

- Vegan samosas with sweet and sour fermented chilli sauce 3€ for one, 5.5€ for two

- K.Libra's secret sweet 2€

29.01.2021

- Seasonal Mediterrean salad 4,5€
- Vegan seasonal paella 6€ (Alioli +1€)

- Whole menu 10€