

Chinaski

studio&bar

FOOD

Menu

Our restaurant Chinaski Studio & Bar is named after Henry Chinaski, the iconic alter ego of writer Charles Bukowski. Chinaski embodies Bukowski's rebellious and unconventional spirit—a character who celebrates life in all its raw, honest, and often excessive beauty. With this name, we embrace authenticity, creativity, and the joy of living life to the fullest—exactly what the Chinaski Studio & Bar is all about.

FOOD *Menu*

ENJOY
WHILE YOU
WAIT

ALL DAY

BREAKFAST

HEALTHY BOWLS
SIGNATURE EGGS
FAMOUS PANCAKES

SANDWICHES
BOWLS, PASTA
SOUP & MORE

LUNCH

SHARING

TO ENJOY
WITH GREAT
COMPANY

Chinask
studio&bar

FOOD
Menu

ALL DAY

Chinask
studio&bar

TO ENJOY WHILE YOU WAIT

SOURDOUGHBREAD WITH DIP

Bread from Mehlwassersalz, Whipped Nutbutter

6

GARAM MASALA SPICED NUTS

Cashews, Almonds, Peanuts, Pecan, Garam Marsala, Rosemary, Celery, Chili

6

TIN & CRUST

Real Conserva Sardines in it's Can, Rye Bread

21

FOOD
Menu

BREAKFAST

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BREAKFAST BOWLS

CRUNCHY SNICKERS PORRIDGE

12

Overnight Oats, Oatmilk, Maple Sirup, Chia, Peanut Butter, Dark Chocolate,
Banana, Nuts, Puffed Spelt

SUNRISE BOWL

12

Coconut Chantilly, Pineapple, Mango, Passion Fruit Granola Crumble,
Dried Pineapple

ACAI & CHIA FLUFF

13

Acai, Chia, Yoghurt, Red Fruit, Granola Crunch, Homemade Cracker

SIGNATURE EGGS

EGGS BENEDICT BACON

16.5

2 Organic Poached Eggs, Brioche, Ham, Bacon Hollandaise

EGGS BENEDICT SALMON

19

2 Organic Poached Eggs, Brioche, Salmon, Hollandaise

REUBEN BENEDICT

21

2 Organic Poached Eggs, Brioche, homemade Pastrami, Russian Mayonnaise,
Farm Mustard, Sauerkraut, Hollandaise

AVOCADO POACHED

21

2 poached Organic-Eggs, Brioche, Avocado, Tomatosalsa

SCRAMBLED EGGS WITH SOURDOUGH BREAD

14

3 Organic Eggs, Sourdough Bread, Whipped Butter, Chives

PERUVIAN FARM HOUSE EGGS

18

Organic Scrambled Eggs, Feta, Tomato Sugo, Spring Onions, Salsiccia,
Sourdough Bread

SANDWICHES & DIPS

HOMEMADE PASTRAMI SANDWICH 22

Sourdough Bread, homemade Pastrami, Russian Mayonnaise, Farm Mustard,
Pickle, Coleslaw, Sea Salt Chips

AMAZING NO-AVO SMASH 16

Peas, Goat Cheese, Bacon, Coriander, Caramelized Nuts

AVOCADO & CHEESE MELT 14

Sourdough Bread, Avocado, homemade Guacamole, 3 Cheese,
Guacamole Dip

HAM, BACON & CHEESE MELT 14

Sourdough Bread, Ham, Bacon, 3 Cheeses, Guacamole Dip

WHIPPED FETA WITH HONEY & CRUNCHY CHILI OIL 13

Feta, Honey, Chili, Shallots, Cranberry Marmelade

PANCAKES

LOTUS PANCAKES 15.5

Lotus Crunch, Lotus Sauce, Berries, Homemade Vanilla Ice Cream

**STRAWBERRY & SALTED CARAMEL
PANCAKES** 15.5

Strawberries, Roasted Macadamia, Caramel Sauce

**CHOCOLATE & BANANA
PANCAKES** 15.5

Banana & Nutella

ORIGINAL PANCAKES 11

Maple Sirup or Nutella

FOOD *Menu*

LUNCH

SANDWICHES & DIPS

HOMEMADE PASTRAMI SANDWICH 22

Sourdough Bread, homemade Pastrami, Russian Mayonnaise, Farm Mustard,
Pickle, Coleslaw, Sea Salt Chips

AMAZING NO-AVO SMASH 16

Peas, Goat Cheese, Bacon, Coriander, Caramelized Nuts

AVOCADO & CHEESE MELT 15

Sourdough Bread, Avocado, homemade Guacamole, 3 Cheese,
Guacamole Dip

HAM, BACON & CHEESE MELT 15

Sourdough Bread, Ham, Bacon, 3 Cheeses, Guacamole Dip

WHIPPED FETA WITH HONEY & CRUNCHY CHILI OIL 13

Feta, Honey, Chili, Shallots, Cranberry Marmelade

CHINASKI BOWLS

SALMON BOWL 23.5

Salmon, Yuzu Sauce, Sushi Rice, Avocado, Edamame, Wakame, Pomegranate,
Ginger, Sesame, Peanut Wasabi Crunch

BUDDHA BOWL 22.5

Corn Fed Chicken, Baby Spinach, Sweet Potatoe, Broccoli, Avocado,
Chick Pea, Beetroot Hummus, Peanut Yuzu Dressing

BUDDHA BOWL VEGAN 18

Baby Spinach, Sweet Potatoe, Red Cabbage Salad, Cranberry, Broccoli,
Avocado, Chick Pea, Beetroot Hummus, Peanut Yuzu Dressing

MAINS

PASTA SPECIAL 24

Ask waiter for details.

DAMN GOOD CEASAR SALAD 29

Romain Lettuce, Caesar Dressing, Cornfed Chicken Breast,
Pancetta, Parmigiano

ASPARAGUS RISOTTO 24

Green and White Asparagus, Risotto, Chervil Parmesan Chip, Lemon Foam

PANCAKES

LOTUS PANCAKES 15.5

Lotus Crunch, Lotus Sauce, Berries, Homemade Vanilla Ice Cream

**STRAWBERRY & SALTED CARAMEL
PANCAKES** 15.5

Strawberries, Roasted Macadamia, Caramel Sauce

**CHOCOLATE & BANANA
PANCAKES** 15.5

Banana & Nutella

ORIGINAL PANCAKES 15.5

Maple Sirup or Nutella

SWEETS

CHEESECAKE ADDICTION

13

Gateau au Fromage Frais, Red Fruit, Pistachio

FOOD
Menu

SHARING

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STARTERS

**ROASTED EGGPLANT WITH TAHINI
& LIME PESTO** 19

Eggplant, Tahini, Lime Pesto, Pomegranate

BURRATA SALAD 18

Coal Roasted Beets, Baby Tomatoes, Burrata, Spicy Tomato Vinaigrette,
Crunchy Quinoa, Pistachios

BEEF TARTARE 28

Heifer Rump, Red Onion, Egg Yolk Cream, Fermented Pepper,
Homemade Crispbread

**WHIPPED FETA WITH HONEY &
CRUNCHY CHILI OIL** 13

Feta, Honey, Chili, Shallots, Cranberry Marmelade

MAINS

PASTA SPECIAL 24

Ask your waiter for details.

CHINASKI STYLE TAGLIATA 46

Marinated Sirloin Steak (200g), Chimichurri, White & Green Asparagus with
Cold Whipped Hollandaise, Potato Mousseline, Dried Olive & Jus

WHITE & GREEN ASPARAGUS RISOTTO 24

Green and White Asparagus, Arborio Risotto, Parmesan Chip, Lemon Foam

WASABI SALMON 29

Gently heated Wasabi rolled Salmon, Pea Puree, Blackberrys, Pea Salad,
Peanut Wasabi Crunch

CHINASKI CEASAR SALAD 29

Romanasalat, Kirschtomaten, saftige Maispouardenbrust, Pancetta,
Parmesan, Caesar Dressing

DESSERTS

CHEESECAKE ADDICTION

13

Gateau au Fromage Frais, Red Fruit, Pistachio