

FOOD *Menu*

ENJOY WHILE YOU
WAIT OR AFTER THE
KITCHEN CLOSES

ALL DAY

BREAKFAST

HEALTHY BREAKFAST BOWLS
SIGNATURE EGGS
FAMOUS PANCAKES

BOWLS, PASTA
SANDWICHES & MORE

LUNCH

DINNER

ENJOY FOOD & DRINKS
WITH GREAT
COMPANY

The Chinaski locations are named after Henry Chinaski, the iconic alter ego of famous 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 Family is all about.

Chinaski
studio&bar

ENJOY ALL DAY

SOURDOUGHBREAD WITH MISO BUTTER 6.5
Bread from Mehlwassersalz, Miso Butter

GARAM MASALA SPICED NUTS 6
Cashews, Almonds, Peanuts, Pecan, Garam Marsala, Rosemary, Celery, Chili

SPICY SARDINES 21
Real Conserva Sardines in it's Can, Rye Bread

**WHIPPED FETA WITH HONEY &
CRUNCHY CHILI OIL** 13
Feta, Honey, Chili, Shallots, Cranberry Marmelade

HUMMUS & PICKLES 10
Chickpea de Pickled Veggies, Pita Bread, Herbs, Za'atar

PICKLED VEGGIES 7
Homemade Pickled Cauliflower, Apple, Celerys

MIXED PICKLED OLIVES 6
Mixed Pickled Olives

BREAKFAST & BRUNCH

Menu

BREAKFAST BOWLS

CRUNCHY SNICKERS PORRIDGE

12

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

COCONUT MATCHA CHIA BOWL

13

Coconut, Matcha, Mango, Kiwi, Granola, Chia Pudding

STRAWBERRY WHITE CHOCOLATE OVERNIGHT OATS

13

Strawberry Overnight Oats, Granola, White Chocolate, Pistachio

BAKERY & SWEETS

FRENCH BREAKFAST

5.5

Croissant, Jam or Nutella

BUNCA BANANA BREAD

4

BREAKFAST & BRUNCH

Menu

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 EGGS

17

2 poached Organic-Eggs, Ryebread, Avocado, Tomatosalsa

WHIPPED FETA & SCRAMBLED EGGS ON SOURDOUGH

17

Organic Scrambled Eggs, Whipped Feta, Crunchy Chili Oil,
Crème Fraîche, Sourdough

SHAKSHUKA

18

Spicy Bell Pepper & Tomato Sauce, 2 poached Organic Eggs, Coriander,
Parsley, Feta Cheese

BREAKFAST & BRUNCH

Menu

PANCAKES & FRENCH TOAST

LOTUS PANCAKES

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

16

STRAWBERRY & CARAMEL PANCAKES

Strawberrys, Roasted Macadamia Nuts, Salted Caramel Sauce

17

PB & J PROTEIN PANCAKES

Protein Pancakes, Peanut Butter, Blueberry

17

CARAMELIZED MASCARPONE FRENCH TOAST

Brioche, Mascarpone, Berries, Peach, Maple Syrup, Lime Zest

17

ORIGINAL PANCAKES

Maple Sirup or Nutella

11

BREAKFAST & BRUNCH

Menu

SANDWICHES

MELTED PASTRAMI SANDWICH

22

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

SALMON BRIOCHE

18

Brioche, Cured Salmon, Apple, Dill, Pickled Onions, Whipped Cream Cheese

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

TOMATO BURRATA PESTO ON SOURDOUGH

17

Sourdough Bread, Datterini Tomato, Burrata, Tomato Pesto, Arugula Pesto,
Caramelized Walnuts

LUNCH

Menu

CHINASKI BOWLS & MAINS

SALMON BOWL 23.5

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

NEU GREEN POWER BOWL 18

Baby Spinach, Quinoa, Zucchini Zoodles, Broccoli, White Slaw, Edamame, Parmigiano, Toasted Almonds, Mint & Lime, Tahini Lemon Dressing

NEU LEVANTE BOWL 23

Chimichurri Corn Fed Chicken, Hummus, Za'atar Roasted Cauliflower, Pomegranate, Pickled Carrots, Green Salad, Chili Oil, Toasted Almonds, Tahini Lemon Dressing

NEU GLASS NOODLE GINGER BOWL 23

Ginger Corn Fed Chicken, Glass Noodles, Edamame, White & Red Slaw, Peanut Wasabi Crunch, Pomegranate, Pickled Carrots, Coriander & Mint, Lemon Peanut Dressing

PENNE ALLA VODKA 24

Penne, Tomato Sauce, Belvedere, Parmesan, Burrata, Thai Basil Oil

SALADS & SANDWICHES

MARKET SALAD

21

Mixed Greens, Apple, Radicchio, Pumpkin Seeds, Pumpkin Seeds Pesto, Sun
Flower Seeds, Pickled Onions, Radishes
+ CARAMALIZED CHÈVRE CHAUD +7
+ CORN-FED CHICKEN +11

DAMN GOOD CEASAR SALAD

29

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

TOMATO & BURRATA SALAD

24

Tomato, Burrata, Peach, Basil Oil, Pistachio

MELTED PASTRAMI SANDWICH

22

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

SALMON BRIOCHE

18

Brioche, Cured Salmon, Apple, Dill, Pickled Onions, Whipped Cream Cheese

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

TOMATO BURRATA PESTO ON SOURDOUGH

17

Sourdough Bread, Datterini Tomato, Burrata, Tomato Pesto, Arugula Pesto,
Caramelized Walnuts

PANCAKES

LOTUS PANCAKES Lotus Crunch, Lotus Sauce, Berries, Homemade Vanilla Ice Cream	16
STRAWBERRY & CARAMEL PANCAKES Strawberries, Roasted Macadamia Nuts, Salted Caramel Sauce	17
PB & J PROTEIN PANCAKES Protein Pancakes, Peanut Butter, Blueberry	17
CARAMELIZED MASCARPONE FRENCH TOAST Brioche, Mascarpone, Berries, Peach, Maple Syrup, Lime Zest	
ORIGINAL PANCAKES Maple Sirup or Nutella	11

SWEETS

CHEESECAKE ADDICTION Gâteau au Fromage Frais, Blueberry Compote, Pistachio	11
PINEAPPLE BLISS Pineapple, Almond, Johurt, Lotus, Vanilla	10

DINNER

Menu

STARTERS & SALADS

BURRATA SALAD 24

Tomato, Peach, Burrata, Basil, Pistachio

CURED SALMON & APPLE 24

Homemade Cured Salmon, Apple, Crunchy Quinoa, Dill, Buttermilk Dressing

DAMN GOOD CEASAR SALAD 29

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

MARKET SALAD 21

Mixed Greens, Apple, Radicchio, Pumpkin Seeds, Pumpkin Seeds Pesto, Sun
Flower Seeds, Pickled Onions, Radish

+ CARAMALIZED CHÈVRE CHAUD +5

DINNER

Menu

MAINS

TAGLIATA TO SHARE

500g Sliced Beef Filet, Jus, Hollandaise, Mashed Potatoes, Seasonal Market Greens

89

PENNE ALLA VODKA

Penne, Tomatosauce, Belvedere, Parmesan, Burrata, Thai-Basilico-Oil

24

SIDES

MASHED POTATOES

+TRUFFLE
+ PARMESAN

6.50

+6

+2

SEASONAL MARKET GREENS

Mixed Greens Pumpkin Seeds, Pumpkin Seeds Pesto, Sun Flower Seeds, Pickled Onions, Radish, Beetroot Pesto House Dressing

8.50

SANDWICHES

MELTED PASTRAMI SANDWICH

22

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

SALMON BRIOCHE

18

Brioche, Cured Salmon, Apple, Dill, Pickled Onions, Whipped Cream Cheese

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

TOMATO BURRATA PESTO ON SOURDOUGH

17

Sourdough Bread, Datterini Tomato, Burrata, Tomato Pesto, Arugula Pesto,
Caramelized Walnuts

CHINASKI BOWLS

SALMON BOWL

23.5

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

NEU GREEN POWER BOWL

18

Baby Spinach, Quinoa, Zucchini Zoodles, Broccoli, White Slaw, Edamame,
Parmigiano, Toasted Almonds, Mint & Lime, Tahini Lemon Dressing

NEU LEVANTE BOWL

23

Chimichurri Corn Fed Chicken, Hummus, Za'atar Roasted Cauliflower,
Pomegranate, Pickled Carrots, Green Salad, Chili Oil, Toasted Almonds, Tahini
Lemon Dressing

NEU GLASS NOODLE GINGER BOWL

23

Ginger Corn Fed Chicken, Glass Noodles, Edamame, White & Red Slaw,
Peanut Wasabi Crunch, Pomegranate, Pickled Carrots, Coriander & Mint,
Lemon Peanut Dressing

SWEETS

CHEESECAKE ADDICTION

11

Gateau au Fromage Frais, Blueberry Compote, Pistachio

NEU CARROT CAKE

4.5

NEU CRANBERRY OAT COOKIES

4.9