



# VAI VAI

ITALIAN GRILL & BAR

*Est. 2012*

## • STUZZICHINI •

### Olive Miste

mixed olives, aromatically pickled 8€

### Spiedo di Pane

sourdough bread from baker mehlwassersalz, homemade focaccia & pizza bread, with olive tapenade & whipped butter 9€

### Crostini Misti

toasted bread with spread of semi-dried cherry tomatoes, artichoke cream, spicy sardines, bresaola & herbs 16€



## • PASTA •

### Parmigiana

eggplant casserole with tomatoes, burrata, parmesan, basil & small side salad 24€

### Ravioli al Tartufo

filled with ricotta, pecorino & truffles, tossed in Parmigiano Reggiano & fresh black truffle 30€

### Linguini ai Frutti di Mare

in white wine fish stock with baby calamari, shrimps, clams & fresh herbs 34€  
— also as a family style to share 58€

### Lasagne alla VAIVAI

with Black Angus beef ragout, burrata, tomato sugo & small salad 28€

### Veggie Lasagne

with grilled zucchini, peppers, carrots, tomato sugo & small salad 26€

### Strozzapreti con Salsiccia piccante

with spicy salsiccia, green beans, light veal stock, confit cherry tomatoes & basil 26€

### Garganelli al Filetto di Manzo

with fried beef fillet tips, green asparagus, beef stock, confit cherry tomatoes & Parmigiano Reggiano 32€

## • SECONDI •

### Insalatona Mista

large seasonal salad, onion, fennel, radicchio, carrots & celery 16€  
— Black Angus beef fillet tips +14€  
— grilled herb-corn chicken breast +12€  
— 3 grilled king prawns with herb oil +15€

### VAIVAI Burger

200g Black Angus beef patty in a brioche bun with romaine lettuce, San Marzano tomato, cheddar & red onions, with your choice of fries or small mixed salad 30€

### Grigliata di Pollo e Verdure

herb-corn chicken breast with grilled vegetables & tomato sugo 32€

### Ragout di Filetto

beef fillet tip ragout in barolojus with truffled mashed potatoes, fried onions & freshly grated black truffle 34€

## GRILL

**Bistecca alla Fiorentina Dry Aged**  
from Simmental beef  
800 grams 108€ / 16€ per additional 100 grams

### AUSTRALIAN PRIME BLACK ANGUS BEEF

**Rump Steak** 250 grams 40€ / 350 grams 53€

**Rib Eye** 300 grams 44€ / 400 grams 53€

**Beef Fillet** 200 grams 45€ / 300 grams 62€

### Surf 'n' Turf

Beef fillet cut of your choice with king prawns 7€/PIECE

*For further cuts, please contact service.*

### US PRIME BLACK ANGUS BEEF

**US Prime Rib Eye** from 300 grams DAILY PRICE

**US Prime Strip Loin** 250 grams DAILY PRICE

**US Prime Beef Fillet** 200 grams DAILY PRICE

### Gamberone alla grilla

Black Tiger wild-caught giant shrimp with herbal oil, aioli & lemon  
approx. 250 – 300 grams DAILY PRICE

### Branzino Intero

sea bass «camping style» with fresh herbs & lemon  
from 400 grams 10€ / 100 grams

## • CONTORNI •

**Verdure** seasonal market vegetables 8€

**Spinaci al Bacio** sautéed, fresh leaf spinach 8€

**Insalatina al Pomodoro** colorful tomato salad with red onions and fresh basil 10€

**Insalatina Mista** small mixed salad with wild herbs 10€

**Patatine Fritte** homemade fries with rosemary & garlic 8€ / — truffle parmesan topping +7€

**Patate Strapazzate** mashed potatoes with — brown butter 8€ / — black truffle 14€

**Funghi** fried portobello cubes with shallots, garlic and white wine 8€

**Hausgemachte Kartoffelchips** with fresh garlic, Pimientos de Padrón & two types of dip for 1 person 10€ / for 2 people 18€

### Cima di Rapa

grilled wild broccoli with soy sauce and sesame oil 12€

## • APERITIVO & MORE •

### BRAMBLE FIZZ

Bombay Sapphire Bramble, lime, sugar, raspberry puree, soda 15€

### BELLINI

Peach puree, prosecco, egg white 15€

### ERNESTO CAMPARI

Campari, lime, sugar, grapefruit, orange juice 15€

### NEGRONI

Bombay Sapphire Gin, Campari, Martini Reserva Speciale Rubino 15€

### WHITE NEGRONI

Bombay Sapphire Gin, Italicus, Martini Reserva Speciale Ambrato 15€

### AMERICANO

Campari, Martini Rubino, soda 15€

### SEVILLA FIZZ

Tanqueray Sevilla, lime, sugar, orange juice, soda 15€

### SPRITZES

optionally Aperol / Limoncello / Fiero or Sarti + prosecco, soda, orange slice 14€

### LIMONATA ACQUA

DI ROSA 0.0 %  
San Bitter, soda, elderflower, lemon, mint, orange 11€

### PORNSTAR MARTINI

42 Below Vodka, Taittinger Brut, lime, vanilla, passion fruit, fresh passion fruit 18€

### BASIL SMASH

Bombay Sapphire Gin, lemon, sugar, basil 17€

### ESPRESSO MARTINI

42 Below Vodka, Kahlúa, Espresso 17€

### PROSECCO »ORO«

Carpe Noctem DOC Brut (0.1l) 11€  
Carpe Noctem DOC rosé (0.1l) 13€

### CHAMPAGNER

Taittinger Brut Tradition (0.1l) 17€  
Taittinger Brut Rosé (0.1l) 18€



*For further drinks ask our friendly staff for the drinks menu!*

## • SALSE •

**Chimichurri** onion, parsley, pepper 4€

**Verde** parsley, anchovy, capers 4€

**VAIVAI** tomato, spicy, piquant 4€

**Burro di Erbe** homemade herb butter made from Frankfurt Green Sauce herbs 4€

**Crema di Capperi** caper mayo 4€

**Crema di Tartufo** truffle mayo 6€

**VAIVAI Aioli** lime garlic mayo 4€

**Peperoncini** fine slices with olive oil 4€

**Salsa Brutale** peperoncini, chilies, jabaneros 4€

**Jus di Vitello alla Casa** homemade veal jus 8€

ALL PRICES IN € INCLUDING VAT

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## • ANTIPASTI •

### Affettati Misti

various italian cold cuts specialties, pecorino & grissini SMALL 18€ / LARGE 26€

### Carne Cruda

spicy grilled veal tartare with lime zest, crispy capers & crostini 22€

### Polpette

veal meatballs braised in spicy tomato sugo 17€

### VAIVAI Ceviche

catch of the day with red onions, cucumbers, herbs & jalapeños 24€

### Tartara di Tonno

yellowfin tuna tartare with avocado, asian cucumber salad, cress & sesame crackers 24€

### Burrata con Pomodorini

creamy cow's milk mozzarella with colorful cherry tomatoes & basil oil 19.50€

### Black Angus Beef Tataki

briefly grilled, marinated with teriyaki sauce & radish salad 24€

### Calamaretti Fritti

homemade with lime aioli 18€

## • VEGANO •

### Spaghettoni alla Calabrese

with cherry tomatoes, onions, garlic & chili 24€  
— also as family style to share 42€

### VAIVAI Beyond Burger

with vegan brioche, salsa VAIVAI, romaine lettuce, oxheart tomatoes and red onions, optionally with fries or salad 26€

### Bistecca Cavolfiore

cauliflower steak on red lentils, carrots with Ras el-Hanout, salsa verde, tahini soy yogurt, cashew nuts & fresh herbs 28€