



VaiVai

› STEAK ‹

Rump Steak 250 grams 350 grams all following
25 € 35 € 100 g / 9 €

Rib Eye 300 grams 400 grams all following
30 € 40 € 100 g / 9 €

Fillet 250 grams 350 grams all following
29 € 40 € 100 g / 11 €

Upgrade: Grilled king prawn (piece) 3,50 €

Our cuts are famous for its sensational marbling which is a result of a controlled 120 days grain diet. Australian Black Angus stands for outstanding steak culture!

STEAK COOKING LEVELS
RARE (ABOUT 40°C)
MEDIUM (ABOUT 54°C)
WELL DONE (ABOUT 85°C)



› SPECIAL CUTS ‹

Tomahawk

The rib eye from grass-fed cattle with its extra bone, also known as entrecote or high loin. The eye catcher amidst steaks. About 1000 grams **65 €**

Dry Aged Bistecca alla Fiorentina

T-Bone steak from grass-fed cattle, min. 28 days dry aged. Best quality, cut from roast beef with fillet and the typical T-shaped bone. From 900 grams / **8 €** per 100 grams

› SIDE DISHES À 5 € ‹

Patatine Fritte

Homemade French fries with rosemary & garlic. On your request served with Parmesan cheese + **1,50 €**

Patatine Dolci Fritte

Sweet potato fries + **2 €**

Patate Strapazzate

Mashed potatoes_g with brown butter_g

Insalatina Mista

Small mixed salad with VaiVai dressing_{j,l}

Insalatina al Pomodoro

Tomato salad with red onions & balsamic_i

Pimientos de Padrón

Fried mild green peppers with olive oil & sea salt

Verdure al forno

Oven-baked vegetables: peppers, eggplant, courgettes, mushrooms & green asparagus

Funghi

Roasted wild mushrooms with thyme_g

Asparagi verde

Sautéed green asparagus_g + **2 €**

Cipolle brasate

Braised onions with thyme & balsamic_i

› SAUCES & DIPS À 2 € ‹

VaiVai

Tomato, spicy, piquant_{i,c,j}

Chimichurri

Onion, parsley, thyme, garlic

Brutale

Chilli, thyme, garlic

Verde

Parsley, garlic, lemon, olive oil

Béarnaise

Whipped butter sauce_{c,g,l} with tarragon & chervil

Burro di Erbe

Homemade herb butter_g

Crema di Capperi

Caper mayonnaise_{i,c,j}

Crema di Tartufo

Truffle cream_{i,c,g}

Aioli al limone

Lime aioli_{i,c,g}

ALL STEAKS
INCL. 1 SAUCE
OF YOUR CHOICE



FAMILY STYLE

Choose your favourite cut, side dishes and sauces – served in the middle of the table. Our service will gladly provide you with details.

› APERITIV ‹

Limoncello Spritz

Lemon liquor, Prosecco, soda, lemon, mint **6 €**

Wild Cinzano

Cinzano Bianco, lime, Russian Wild Berry **7 €**

Acqua di Rosa – alcohol free

San Bitter, elderflower, lime, soda, mint **5,50 €**

★ TO CUT A
GIN STORY SHORT ... ★
PLEASE ASK FOR
OUR GINLIST

› SPECIALTIES ‹

Insalata Mista

Big VaiVai salad with radicchio, carrots, tomatoes, radish, cucumber, VaiVai dressing_{j,l} & roasted sunflower seeds incl. 1 topping of your choice **17 €**

- grilled chicken breast with sage & San Daniele ham
- grilled king prawns_g with herb oil
- grilled beef strips with rosemary & butter
- cross Feta cheese_{a1,g} with avocado cream_g

Saltimbocca di Pollo

Grilled chicken breast with sage & San Daniele ham, sauce Béarnaise_{c,g,h}, gratinated asparagus & sweet potato fries **16 €**

Gamberoni Grigliati

Grilled king prawns_g with herb oil, lime aioli_{1,c,g} & garlic bread_{a1}
250 grams **18 €** / 500 grams **32 €**

Orata Intera

Whole grilled seabream_d *Camping Style* with herbs & lemon, oven-baked vegetables & mashed potatoes_g **23 €**

Surf`n Turf

Lady's Cut 170 g beef fillet with 2 grilled king prawns_g **32 €**
Regular Cut 250 g beef fillet with 3 grilled king prawns_g **43 €**
with Chimichurri, homemade French fries & small salad_{j,l}

› STARTERS ‹

Grande Antipasto – for 2 pers.

Italian salami_{2,3}, San Daniele ham, Mortadella_{2,3,h7}, grilled king prawns_g, Burrata cheese_g, confit tomatoes, olives_g, balsamic onions_g, mushrooms, peppers, courgettes, eggplant, olive tapenade_g, salted butter_g & Campagnolo bread_{a1} **24 €**

Olive verdi giganti

Fresh aromatic Italian giant olives on ice, served with cross Pane Carasatu_{a1} **6 €**

Variazione di Pane

Homemade bread: Campagnolo_{a1}, Focaccia_{a1} and pizzetta_{a1}, with olive tapenade_g & salted butter_g **5 €**

Bruschetta Mista

Roasted Campagnolo bread_{a1} with Vitello Tonnato_{d,g}, basil tomatoes & Burrata cheese_g with avocado cream_g **9 €**

Bruschetta Pomodoro

Roasted Campagnolo bread_{a1} with tomatoes, basil, olive oil, & Parmesan cheese **8 €**

Bruschetta Burrata con Pomodoro

Roasted Campagnolo bread_{a1} with Burrata cheese_g, tomatoes, basil, olive oil & Parmesan cheese **10 €**

Vitello Tonnato

Thin slices of veal with tuna cream_g & cross capers **14 €**

Carpaccio di Manzo

Thin slices of Black Angus beef with Truffle cream_{1,c,g}, rocket salad & Parmesan cheese_g **15 €**

Zuppa di Pomodori Gialli

Tuscan yellow tomato soup_g with green asparagus & roasted Focaccia_{a1} **8 €**

Tartare di Tonno con Avocado

Tuna tartar_f with avocado, confits tomatoes & cucumber-basil-spaghetti_{j,l} **15 €**

Tartare di Manzo

Black Angus beef tartar with confits tomatoes, VaiVai salad_{j,l} & roasted Focaccia_{a1} **15 €**

Burrata con Pomodorini

Creamy cow's milk cheese_g, tomato salad, basil, olive oil & roasted Focaccia_{a1} **11 €**

› BURGER ‹

VaiVai Burger

Black Angus beef burger, Focaccia bun_{a1} with VaiVai salsa_{1,c,j}, tomatoes & rocket salad **14 €**

Italian Burger

Black Angus beef burger, Focaccia bun_{a1} with VaiVai salsa_{1,c,j}, Taleggio cheese_g, tomatoes & rocket salad **15 €**

Pancetta Burger

Black Angus beef burger, Focaccia bun_{a1} with VaiVai salsa_{1,c,j}, cross Pancetta bacon_{2,3}, Taleggio cheese_g, tomatoes & rocket salad **16 €**

Avocado Burger

Black Angus beef burger, Brioche bun_{a1,c,g} with Chester cheese_g, avocado cream_g, basil-tomato sauce, red onions & rocket salad **17 €**

Gamberoni Burger

Black Angus beef burger, Focaccia bun_{a1} with grilled king prawns_g, lime aioli_{1,c,g}, tomatoes & rocket salad **18 €**

Vegetariano Burger

Cross Feta cheese_{a1,g}, Brioche bun_{a1,c,g} with VaiVai salsa_{1,c,j}, avocado cream_g, grilled vegetables, sun dried tomatoes & rocket salad **14 €**

★ **All burgers optionally with ★**
homemade French fries with rosemary & garlic
or sweet potato fries + **2 €**
- served with caper mayonnaise_{1,c,j} -



› PASTA ‹

Strozzapreti alla Boscaiola

Pasta_{a1,c} in butter-Parmesan-sauce_g with fried wild mushrooms, spinach & cherry tomatoes **13 €**

Ravioli Formaggio di Capra

Pasta_{a1,c} stuffed with beetroot and goat cheese_g with horseradish sauce_g, spinach & roasted walnuts **14 €**

Linguini con Gamberoni e Asparagi_{g,l}

Pasta_{a1,c} in white-wine-butter-sauce_g with grilled kings prawns_g, green asparagus & fresh basil **16 €**

Lasagne alla VaiVai

Pasta with Black Angus beef ragout_{a1,c,g,i} gratinated with Taleggio cheese_g & rocket salad **14 €**

Fusilloni con Filetto di Manzo_g

Pasta_{a1,c} in tomato sauce_g with fried beef strips, green asparagus & sundried tomatoes **17 €**

Spaghetti alla Bolognese della Mamma

Pasta_{a1,c} with beef Bolognese, slowly cooked in red wine and savoury seasoned, served with herbal breads crumbs_{a1,g} & Parmesan cheese **14 €**

Ravioli Crostacei

Pasta stuffed with crustacean and avocado_{a1,c} with lemon-pepper-sauce_g, spinach, tomatoes & roasted pine nuts **16 €**



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List of additives: We prepare our products with utmost care. Products that contain additives or allergens are marked accordingly: (a1) gluten wheat, (a2) gluten rye, (a3) gluten barley, (a4) gluten oat, (b) crustaceans and products thereof, (c) eggs and products thereof, (d) fish and products thereof, (e) peanuts and products thereof, (f) soybeans and products thereof, (g) milk and products thereof including lactose, (h) contains traces of various nuts, (h1) almonds, (h2) hazelnuts, (h3) walnuts, (h4) cashews, (h5) pecan nuts, (h6) Brazil nuts, (h7) pistachios, (h8) macadamia nuts, (i) celery and products thereof, (j) mustard and products thereof, (k) sesame seeds and products thereof, (l) sulphites, (m) lupine and products thereof, (n) molluscs and products thereof, (l) with colour, (2) with preservative, (3) with antioxidant, (4) with flavour enhancer, (5) sulfurated, (6) blackened, (7) waxed, (8) with phosphate, (9) with caffeine, (10) with quinine, (11) with sweetener(s), (12) contains a source of phenylalanine, (14) with taurine