

SAVANNA

Restaurant

Dear Guests!

A warm WELCOME to Savanna Restaurant



Discover the secrets and unmistakably spicy flavors of Eritrean cuisine. Let yourself be captivated by the culture and dining traditions of Eritrea. We place great importance on natural ingredients. Our dishes are prepared with fresh, authentic ingredients. We do not use artificial additives or flavor enhancers. Instead, we rely on the variety of aromas nature provides.

We look forward to accompanying you on your culinary journey of discovery!

Yours sincerely,

Abeba Haile-Welz

Owner and Head Chef

SAVANNA *Catering*

Bring a piece of Africa home!

Whether it's a birthday, wedding, corporate event, or anniversary - we offer you perfect service from a single source.

From intimate gatherings to events with many guests, we provide African dishes that will make your event unforgettable.

The Eritrean coffee ceremony offers a harmonious conclusion to a wonderful meal.

Additionally, we can also offer you a selection of Mediterranean dishes.

Feel free to contact us!

Starters

Katena

Fresh flatbread with chili and Eritrean spiced butter (mildly spicy), 6.50

Aziefä

Spicy seasoned beluga lentils with parsley dressing, 8.00

Keysir

Finely marinated beetroot salad, 8.00

Couscous

Juicy couscous with three types of bell peppers, curry, and yogurt sauce, €6.50 / with shrimp, 9.50

Sambusas with lentils

Deep-fried dumplings filled with finely spiced lentils, 7.90

Maadi (=mixed) Starters

Katena, Aziefä, Couscous, and Keysir, 10.90
with shrimp, 13.90

Fresh Salads

Mixed Salat

Fresh, crisp seasonal lettuce, tomatoes, cucumbers, bell peppers, with mustard-balsamic dressing,
small, 6.50 / large, 11.00

Vegetarian and Vegan

All vegetarian dishes are also vegan.

Alicha

Pumpkin and potatoes with sautéed onions, 16.90

Shiro

Roasted chickpeas, finely ground and refined with Eritrean spices, 15.90

Bamya

Fresh okra with onions in tomato sauce, 17.50

Timtimo Brsen

Spicy red lentils, chili peppers, onions, and garlic, refined with Eritrean spices, €15.90

Hamli

Eritrean-style spinach, finely seasoned, 15.90

Kawlo

Lightly steamed and seasoned white cabbage with tomatoes, zucchini, onions, and herbs, 15.50

Maadi Vegetarian (Mixed Platter)

Timtimo Brsen (lentils), Hamli (spinach), Kawlo (white cabbage), Alicha, Shiro (chickpeas)
For 1 person, 21.50, for 2 persons, 40.90
Bamya extra, 3.00 per person

You can also choose rice or couscous instead of Injera.

Meat

Zigni Derho

Chicken breast in spicy tomato sauce with Eritrean spiced butter, 19.50

Hamli Siga

Eritrean-style spinach, finely seasoned, with beef, 16.20

Bamya Siga

Fresh okra with sautéed onions and lamb in mild tomato sauce, 19.50

Siga Dinisch

Braised beef with potatoes in spicy tomato sauce, 18.20

Zigni Berai

Tender beef cooked in spicy tomato sauce, refined with Eritrean spiced butter, 18.90

Bozene Shiro

Mildly seasoned and braised beef with Shiro (roasted chickpeas), 18.50

Kitfo

Beef filet tartare Ethiopian style, with spiced butter and Mitmita (very spicy chili powder), 22.50
Lightly seared upon request.

Kilwa

Sautéed meat with onions, with spicy chili peppers or mild bell peppers

Begih (lamb), 20.90

Berai (beef), 19.50

Quanta Zigni

Marinated air-dried beef in spicy sauce, 18.90

with Shiro (roasted chickpeas), 19.90

Maadi Meat and Vegetables (Mixed Platter)

Our selection of meat and vegetarian dishes

Bamya Siga (okra with lamb), Zigni Berai (beef in spicy tomato sauce), Tintimo Brsen (red lentils), Kawlo (white cabbage), Hamli (spinach)

For 1 person, 22.90, for 2 persons, 43.50

Maadi Meat Special (Mixed Platter Special)

Our mixed platter for meat lovers!

Kilwa Begih (lamb), Zigni Derho (chicken), Zigni Berai (beef), Quanta Zigni (marinated air-dried beef), Hamli (spinach)

For 1 person, 25.90, for 2 persons, 49.90

You can also choose rice or couscous instead of Injera.

Specialties

Fufu with Beef Ragout

African polenta made from plantains and cassava with juicy, flavorful beef ragout, 18.50

Fufu vegetarian

African polenta made from plantains and cassava with vegetables of your choice, 17.50

African Bowl - vegetarian

Bulgur - beetroot - couscous - Katena - chickpeas - beluga lentils - olives - parsley dressing, 14.90

African Bowl - Chicken

Bulgur - beetroot - couscous - Katena - grilled chicken breast strips - parsley dressing, 16.50

African Bowl - Shrimp

Bulgur - beetroot - couscous - Katena - grilled shrimp - parsley dressing, 18.50

Sides

Injera, 1.50

Awase, spicy chili paste, 1.50

Mitmita, very spicy mix, 1.50

All prices in euro

Homemade Desserts

Amarula Crème Brûlée

The classic with a touch of African Amarula liqueur, 7.50

Mousse au Chocolat

Light, homemade mousse with a rich chocolate flavor, 8.50

Banana Mousse

The fruity, fresh tropical fruit as a creamy mousse - made from fresh bananas, 7.50

Basil-Lemon Sorbet (vegan)

Zesty, tangy, and herb-fresh, 6.50

Ginger-Lemon Sorbet (vegan)

A spicy, tangy composition with lemon, 6.50

Please also check our daily specials.

Hot Beverages

Specialty coffee from Ethiopian Sidamo beans

Espresso	2.50
Double Espresso	4.00
Espresso Macchiato	2.80
Coffee	2.80
Cappuccino	3.00
Latte Macchiato	3.90

Traditional Eritrean Coffee Ceremony,
from 2 persons, per person 5.00

The coffee beans are freshly roasted, then brewed in a traditional clay pot, the Jebena, and served.

Tea by the Pot

Black spiced tea with cinnamon, cardamom, and cloves	4.90
Fresh mint tea	5.50
Fresh ginger tea	5.50

Soft Drinks

	0.75 l	0.25 l
San Pellegrino (Bottle)	7.50	3.00
Aqua Panna (Bottle)	7.50	3.00
San Pellegrino lemon, orange, pomegranate & blackcurrant, pomegranate & orange	0.33 l	3,90
Coca-Cola ^{*1*3}	0.33 l	3.90
Zero ^{*1*3*4*5}	0.33 l	3.90
Fanta, Sprite	0.33 l	3.90
Fritz Cola ^{*1*3} (Bottle)	0.33 l	4.20
Sugar-Free ^{*1*3*4*5}	0.33 l	4.20
Bionade (Bottle)		
Elderflower	0.33 l	4.20
Bergamot-Lemon	0.33 l	4.20
Tonic Water, Thomas Henry ^{*2} (Bottle)	0.20 l	3.80
Bitter Lemon, Thomas Henry ^{*2} (Bottle)	0.20 l	3.80

Juices

	0.40 l	0.20 l
Apple, banana, blackcurrant, orange, cherry, passion fruit, mango, Juice spritzer	5.20	2.90
	4.80	2.80
Homemade lemonade with fresh mint passion fruit or mango	0.5l	5.90

Additives:

*1 Caffeine *2 Quinine *3 Coloring *4 Sweetener
*5 Aspartame (contains a source of phenylalanine)

Bottled Beer

Radeberger Pilsener	0.33 l	3.90
Radler (beer and lemonade)	0.50 l	4.80
Clausthaler extra dry, non-alcoholic	0.33 l	3.80
Wheat Beer - Schöffelhofer		
Light wheat beer	0.50 l	5.20
Dark wheat beer	0.50 l	5.20
Crystal wheat beer	0.50 l	5.20
Non-alcoholic wheat beer	0.50 l	5.20

African Alcoholic Beverages

Mes	0.20 l	6.50
Homemade Eritrean honey wine.		
DjuDju Beer Banana	0.33 l	5.50
Sweet creamy flavor with a strong hint of banana.		
DjuDju Beer Mango	0.33 l	5.50
Fruity fresh and sweetly tart mango delight.		
DjuDju Beer Passion Fruit	0.33 l	5.50
Refreshing and sparkling with the tanginess of passion fruit.		
DjuDju Beer Palm	0.33 l	5.50
Lager beer - fresh yet smooth.		

All prices in euro

Aperitif, Sparkling Wine and Prosecco

Spritz	0.20 l	8.50
Aperol • Hugo • Pampelle • Sarti		
Limoncello • Campari • Maracuja		
Prosecco DOC Spumante brut	0.10 l	5.90
	0.75 l	25.00

Wine

Wine Spritzer, white or rosé	0.20 l	5.90
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Rosé Wines

Delheim Pinotage Rosé, dry	0.10 l	3.50
Stellenbosch, South Africa	0.20 l	6.90
	0.75 l	25.00

Multi-award-winning Pinotage Rosé with a rich pink color. Reminiscent of a basket of red fruits with raspberries and cherries.

White Wines

‘Ein Schluck vom Himmel’	0.10 l	3.50
Vineyard Johanning, Rheinhessen	0.20 l	6.50
	0.75 l	23.50

Heavenly light and refreshing blend of Müller-Thurgau, Sauvignon Blanc, Huxelrebe, and Riesling.

Pinot Gris Qba, dry	0.10 l	4.00
Vineyard Groh, Rheinhessen	0.20 l	7.90
	0.75 l	28.50

Highly fruity wine with a delicate creaminess. Reminiscent of honeydew melons and yellow orchard fruits like pears, quinces, and apricots.

Sauvignon Blanc, dry	0.10 l	3.80
Danie de Wet, South Africa	0.20 l	7.50
	0.75 l	27.00

Vibrantly fresh Sauvignon Blanc from the Cape of Good Hope. Aromas of tropical fruits and wild herbs.

Le Bouquet, semi-dry	0.10 l	3.80
Franschhoek Valley, South Africa	0.20 l	7.50
	0.75 l	27.00

Blend with delicate sweetness and a bouquet of tropical fruits and spicy undertones.

Winkeler Hasensprung Riesling, dry	0.10 l	3.50
Vineyard H. Kray, Rheingau	0.20 l	6.90
	0.75 l	24.50

Sun-kissed, this Riesling showcases finesse and uniqueness with intense berry fruit notes.

Chardonnay Sur Lie, dry	0.10 l	4.30
Danie de Wet, South Africa	0.20 l	8.20
	0.75 l	29.00

Crisp and dry with varietal fruit flavors and complex aromas of pineapple, banana, and mango. Delightfully creamy on the palate.

All prices in euro

Red Wines

Leopard's Leap,	0.10 l	3.50
Cabernet Sauvignon-Merlot	0.20 l	6.90
Franschhoek Valley, South Africa	0.75 l	24.00

Bright ruby red with purplish highlights. Aromas of blueberries, mulberries, and blackcurrants on the nose.

M·A·N Bosstok Pinotage, dry	0.10 l	3.80
Coastal Region, South Africa	0.20 l	7.50
	0.75 l	26.50

Distinctive premium red wine with powerful flavors of red berries, dark chocolate, and a fine spicy note.

Footprint Shiraz, dry	0.10 l	3.60
African Pride, South Africa	0.20 l	7.20
	0.75 l	25.50

Deep red, fruit-forward, and slightly spicy Shiraz with aromas of white pepper, violets, and blackcurrants.

Lion's Pride Reserve, dry	0.10 l	3.80
Stellenbosch, South Africa	0.20 l	7.50
	0.75 l	26.00

Opulent, dry, full-bodied, and concentrated red wine with ripe fruit aromas, seductive chocolate and caramel notes, and a hint of cinnamon.

Footprint Merlot, dry	0,10 l	3.50
African Pride, South Africa	0,20 l	6.90
	0,75 l	25.00

Deep red with a lush, fruit-forward bouquet. Aromas of dark cherries, mulberries, and stewed plums. Smooth tannins, velvety, and well-balanced.

THE Chocolate Block, dry
Boekenhoutskloof, Franschhoek, South Africa

0.75 l 72.00

Deep red, almost black chocolatey blend of Syrah, Grenache, Cabernet Sauvignon, Cinsault, and Viognier. Aroma: red berries, dark fruits, violets, peppery tones, and intense chocolate notes. Rich and very velvety taste with a fine dark chocolate sweetness.

De Toren »Fusion V«, dry
Stellenbosch, South Africa

0.75 l 89.00

A cuvée with a velvety character. Characteristic aroma of ripe red fruits such as cherries and blackberries. Rose petals and oriental notes also come through. The wine is very harmonious, and the balance between fruit and ripe tannins ensures a pleasant finish and long aftertaste.

Liqueurs (4 cl)

Amarula	4.50
Licor 43 Orochata	4.50
Licor 43 Baristo	4.50
Caperitif, Aouth African vermouth	4.00
Martini Bianco	4.50
Campari	4.50
Averna	4.00
Ramazzotti	4.00
Fernet Branca / Menta	4.00
Jägermeister	4.00
Jägermeister Orange (New!)	4.00
Sambuca	3.50
Amaretto Di Saronno	4.50
Bailey's	4.50

Spirits (4 cl)

ZBIB - Ouzo from Asmara/Eritrea	4.00
Mombasa Dry Gin	6.00
Bombay Sapphire Gin	5.50
Hendrick's Gin	6.00
Grappa Cellini	3.50
Carlos Primero Brandy	5.50
Ouzo	3.00
Sierra Tequila Gold / Silver	4.00
Absolut Vodka	5.50

Rum (4 cl)

Botucal Rum Reserva Exclusiva	5.50
Ron Zacapa 23 Sistema Solera	6.00

Whiskey (4 cl)

Jack Daniel's	5.50
Johnnie Walker Red Label	4.50
Johnnie Walker Black Label	5.50
Talisker Single Malt, 10 years, Isle of Skye	6.50
Lagavulin Single Malt, 16 years, Islay	8.00

Longdrinks (4 cl)

Gin Tonic (Mombasa)* ²	9.50
Gin Tonic (Bombay)* ²	9.00
Gin Tonic (Hendrick's)* ²	9.50
Vodka Tonic* ² / Lemon* ²	7.00
Jägermeister Orange Tonic (New!)	7.50

Additives:

*1 Caffeine *2 Quinine *3 Farbstoff *4 Coloring
*5 Aspartame (contains a source of phenylalanine)

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