

BURGER

all beef- and cheeseburger variations are available with premium dry aged beef or halal

CALIFORNIA STYLE CHEESEBURGER

*w/ freshly ground beef patty, salad, tomato, onions,
pickles, American cheese & Gorilla Burger Sauce*

GORILLA SMASH BURGER

*w/ freshly ground beef patty, onions, pickles,
American cheese & Gorilla Burger Sauce*

NY STEAKHOUSE BURGER

*w/ extra large freshly ground beef patty, salad, tomato,
onions, pickles, American cheese & Gorilla Burger Sauce*

BBQ BACON BURGER

*w/ freshly ground beef patty, bacon, BBQ Sauce,
onions & jalapeños*

BBQ PULLED PORK/ BEEF BURGER

w/ coleslaw & BBQ Sauce

FRIED CHICKEN BURGER

*w/ Buffalo Hot Sauce, ranch dressing, coleslaw
& pickles*

KIDS BURGER

only after consultation



We get our meat on a daily basis fresh from our butcher. Our buns are handmade and freshly baked from our baker. We produce all sauces according to our own special recipes with only selected and high quality ingredients. The burgers are always grilled and assembled freshly on site.





HOT DOGS

vegan/vegetarian options available for all hot dogs

CLASSIC DIY DOG

w/ ketchup & mustard, pickles, fried onions etc

CONEY ISLAND DOG

w/ Chili con Carne (100% beef), mustard & onions

CHICAGO DOG

w/ celery salt, onions, tomato, relish, chili, mustard

CURRYWURST

BERLIN STYLE CURRYWURST

w/ breadroll or fries & our legendary homemade Currysauce

VEGAN CURRYWURST

w/ breadroll or fries & our legendary homemade Currysauce



FRIES

TRIPLE FRIED CLASSIC FRIES

hand cut, ketchup, mayonnaise

LOADED GORILLA FRIES

*w/ homemade Chili con Carne (100% beef),
cheese sauce & jalapeños*

LOADED GORILLA VEGAN FRIES

w/ homemade guacamole & pico de gallo

TATER TOTS/ LOADED TATER TOTS

*variations available after consultation
and/or seasonal*



BOWLS & CURRYS

TERIYAKI BEEF BOWL

TERIYAKI CHICKEN BOWL

TERIYAKI SOY BOWL *vegan*

All served w/ a selection of fresh vegetables, toppings & rice

FALAFEL BOWL *vegetarian/vegan*

w/ salad, couscous & yoghurt sauce

THAI CHICKEN/CURRY *vegetarian/vegan possible*

w/ fresh vegetables & rice



TACOS & QUESADILLAS

BARBACOA

pulled pork/beef tacos or quesadillas w/ toppings & salsas

BIRRIA TACOS OR QUESADILLAS

w/ toppings & salsas

BAJA FISH TACOS

w/ beer battered fish, salad, pico de gallo & sour creme

VEGGIE/VEGAN TACOS

w/ balsamic dressing

variations possible after consultation and/or seasonal

SALADS

WILD HERBS SALAD

w/ balsamic dressing

ASIAN CUCUMBER SALAD

w/ miso & chili dressing

COUSCOUS SALAD

w/ tomato, cucumber, feta & mint

WATERMELON SALAD

w/ feta, mint & balsamic dressing

ROAST POTATO SALAD

german style potato salad

FINGERFOOD & APPETIZERS

MINI BERLIN STYLE MEATBALLS

w/ potato salad, vegan option available

BROKKOLINI

w/ tahini (vegan)

BLINIS

w/ salmon & horseradish

ASIA BEEF BALLS

vegan option available

CHICKEN WINGS

buffalo style, szechuan pepper etc., vegan option available

GYOZA

japanese dumplings with pork, chicken or vegan vegetable filling on cucumber salad w/ miso dressing & chili crunch

ANTIPASTI

CHEESE/CHARCUTERIE

SOURDOUGH BREAD

w/ salted butter



DESSERTS & SWEETS

BROWNIES/CAKES/PASTRIES

„KAISERSCHMARRN“
w/ apple compote & powdered sugar

CHURROS
w/ cinnamon sugar & hot chocolate sauce

GRILLED PEACH/PINEAPPLE
w/ greek yoghurt & mint pesto

PETITS FOURS



APPLE CRUMBLE
w/ vanilla sauce

CRÊPES
w/ cinnamon sugar/apple compote/Nutella

POPCORN SELECTION

FROZEN YOGHURT
w/ different toppings

The number and combinations of different menu items are dependent on type and size of the event. We're happy to create the best menu for your event together with you!