

Chicken Burger

Crispy chicken strips on a brioche bun topped with cheese and mayo
Served with our fries

14,5€



All of our 250g burger patties are ground daily in-house from regionally sourced beef. They are all served on a toastie with fresh cut fries, lettuce, tomato, onion and pickle aside

Starters and Sides

Chicken Wings

Tossed in either **mild, hot, or napalm** sauce, served with our blue cheese dressing and carrot sticks

6 pieces 8€
12 pieces 14€

Frank's Redhot Original Wings

Classic Buffalo wings with Frank's original sauce

6 pieces 8,5€
12 pieces 15€

Caesar Salad

Crispy romaine with our Caesar dressing, croutons and Parmesan cheese

7€
add anchovies +1,5€
add 5 chicken strips +9€
add 200g of steak +20€

Steak Sandwich (when available)

Thin strips of steak on brioche bun topped with melted American cheese and grilled onion on top. Comes with pickled onions and pickle wedge

Choose fries or tater tots 15€

Chicken Strips

Crispy buttermilk chicken strips served with a side of ranch dressing

5 pieces 9€
10 pieces 16€

Brodie's Wings

Umami, sweet, with a little bit of heat. Served with sliced cucumber and a wedge of lime to balance

6 pieces 8€
12 pieces 14€

Plate of Fries

A heap of our daily prepared french fries, a compliment to any beverage

6€

Chili Cheese Fries

Fries topped with our slow cooked Chili con Carne, grated cheddar cheese and jalapeños

9,5€

Club Sandwich

A double-decker sandwich filled with turkey breast, bacon, lettuce, tomato and mayo

12€

add fries +3€
add cheese +2€

Griddle Burgers

Da Birdhouse Our house burger has two patties (2x125g), American cheese, bacon, fried onion, ketchup, mustard, pickles and enough grease to kill a donkey 16€

The Big Crack Our homemade version of the Big Mac 16€

Vegetarian Burgers

Portobello Grilled Portobello Mushroom marinated in balsamico, olive oil and garlic. Add cheese and sauce for free! (see below*) 14€

Lousy Hunter Deep fried lentil, carrot & zucchini patty. Add cheese and sauce for free! (see below*) 14€

Grill Burgers

Ghetto Burger Plain burger with nothing on it 14,5€

Ghetto Deluxe American cheese 16€

Dumb Texan Fried Egg 16€

The Jack Dripping with blue cheese dressing (recommendation-add Bacon) 16€

The Flaming Roger Swiss cheese 16€

Cheddar Cheddar cheese 16€

Bronx Jon Swiss cheese and mushrooms 17€

Patty Melt On grilled sliced rye bread with fried onions, American and swiss Cheese 17€

The Drunk Ghetto American cheese, Fried onions and a Shot of Jägermeister, Jameson or Vodka 18€

Breakfast Burger Bacon and a fried egg 18€

The Fat Stingy Gonzales Guacamole and salsa verde (recommendation - add Cheddar) 18€

The Filthy Harry Cheddar and bacon 18€

The BBQ Burger Cheddar, bacon & BBQ sauce 19€

The Dr. Zian Bacon and stilton cheese 19€

Da Woiks Choice of cheese (see below) bacon, fried onions and mushrooms 19€

The Big Rock Swiss cheese, bacon, fresh jalapeños & salsa verde 19€

Steaks

We always purchase the best meat available. At the moment the absolute best beef on the market here comes from the good ole U.S. of A. It is corn and grain-fed Black Angus beef. The meat has been dry aged for a period of thirty days making the beef more tender and concentrating the flavor.

Flank

Flank Steak is cut from the belly muscle. Roughly 1.5 - 2 cm thick. This steak is slightly fatty, juicy and tender until medium. After medium cooked this steak becomes tougher than a coffin nail.

13€ per 100g // minimum cut 250g / perfect cut 350g

Ribeye

Cut from the back under the rib. By far the steak with the most flavor. Tender and juicy due to the serious marbling and fat content. The cook's favorite. At times it can be VERY FATTY.

17€ per 100g // minimum cut 400g / perfect cut 500g

New York Strip Steak

New York Strip a.k.a. the big side of the t-bone. Fatter than a filet, leaner than a ribeye. Meaty and juicy.

15€ per 100g // minimum cut 400g / perfect cut 500g

Filet

The American filet has a nice amount of marbling giving it flavor that other filets do not have. Very tender if eaten medium rare, very juicy. This steak will not be cooked more than medium.

23€ per 100g // minimum cut 250g / perfect cut 350g

Steaks come with fries and sautéed spinach. If you don't want spinach or fries you can alternatively add a small Caesar salad.

extras

Top your fries with Chili and Cheese	4,5€	Substitute Brioche Bun	1€
Top your Steak with melted Stilton	3€	Grilled Onions	1,5€
Side of Homemade BBQ or Ranch Sauce*	2€	Fried Egg	2€
Side of Guacamole*	3,5€	Extra Cheese	2€
Side of Blue Cheese Dressing*	3€	Sautéed Mushrooms	2,5€
Side of our Napalm Sauce*	2€	Fresh Jalapenos	2,5€
		Bacon	3€

Cheese Choices

American/Swiss/Cheddar/Blue Cheese Dressing/Stilton

How should I get it cooked ?

Rare means RARE. The red center is still raw. Only the outside is seared shut.

Medium-Rare means JUICY. A pinkish-red center that has begun to cook. (highly recommended)

Medium the center is still PINK, but the meat will continue to cook. (recommended)

Medium-Well The center has lost its pinkness and the juices begin to dry up.

Well Done Its burnt offering. You have destroyed a piece of nature and the Chef hates you. (Well Done burgers can take up to 45 mins to cook)

Last but not least !!!

PLEASE - At least try eating the damn burger with your hands. People who eat their burgers with forks and knives drive us crazy. And for Cook's sake don't order your meat well done.

Dessert

Our creamy New York cheesecake
5€



Wine

	0,2L
White Riesling Vollratz 1573	6,5€
Rosé Verdejo Nebla	6,5€
Red Rioja Tempranillo Raiza Crianza	7,5€

Tap Beer

	0,3L	0,5L	Maß 1,0L	Pitcher 1,5L
Krombacher Pils	4€	5€	10€	14,5€
Krombacher Hefeweizen	4€	5€	10€	14,5€
The Bird's cloudy lager	4,5€	6€	12€	15€
Starnberger Helles	4€	5€	10€	14,5€
Radler or Diesel	4€	5€	10€	14,5€
Leffe Blonde Belgium	5,5€	7€	14€	21€

Bottles

Beers

Krombacher Alkoholfrei Pils	0,5l	4,5€
Krombacher Alkoholfrei Weizen	0,5l	4,5€
Estrella Damm	0,33l	4,5€
Corona	0,33l	4,9€
Corona Cero 0.0%	0,33l	4,9€
Allgäuer Büble Helles	0,5l	5,5€
Köstritzer Schwarzbier	0,5l	5€

Local Craft Beer

BRLO Pale Ale	0,33l	6€
BRLO German IPA	0,33l	6€
BRLO Naked (0,5%)	0,33l	6€

Magners Irish Cider (568ml) 7€

Ask your server for our specials

Softdrinks

Coca Cola

	0,3L	0,5L
Coca-Cola/Zero	3,8€	5€
Sprite	3,8€	5€
Fanta	3,8€	5€
Spezi	3,8€	5€

Schweppes

	0,3L	0,5L
Tonic Water	3,8€	5€
Bitter Lemon	3,8€	5€
Ginger Ale	3,8€	5€
Ginger Beer	3,8€	5€

Granini Juices

	0,3L	0,5L
Cloudy Apple Juice/Schorle	3,8€	5€
Orange Juice/Schorle	3,8€	5€
Cranberry Juice/Schorle	3,8€	5€
Rhubarb Juice/Schorle	3,8€	5€

Others

Ice Teas 0,3l (Various)	5€
Selters Naturell Water 0,5l	5€
Selters Sparkling Water 0,5l	5€
Selters Naturell Water 0,75l	6,5€
Selters Sparkling Water 0,75l	6,5€

Booze

	2cl.	4cl.		2cl.	4cl.
Vodka			Rum		
Absolut	3,5€	6€	Havanna	3€	5€
Wyborowa	3€	5€	Sailor Jerry	3,5€	6€
Tequila/Mezcal			Liqueurs		
El Jimador Reposado	3,5€	6€	Baileys	3,5€	6€
Corralejo Reposado	5,5€	10€	Jägermeister	3,5€	6€
Mezcal San Cosme	4,5€	8€	Fireball	3,5€	6€
Whiskey			Sambucca	3,5€	6€
Jameson	3,5€	6€	Kalua	3,5€	6€
Wild Turkey 101	4€	7€	Blutwurz	3,5€	6€
Bullet Rye	4,5	8€	Pickleback	4,5€	7€
Makers Mark	5€	9€			
Knob Creek	6,5€	12€			
Macallan 12y	8€	15€			



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Longdrinks

Hendricks & Tonic	11€	Sailor Jerry & Coke	9€	Horse's Neck	9€
Beefeater & Tonic	9€	Wild Turkey & Coke	9€	Screwdriver	9€
Absolut & Cranberry	9€	Cuba Libre	9€	Aperol Spritz	7€
Warsaw, Dublin or London Mule	9€	Dark & Stormy	9€	Mimosa	6,5€