





WESTPOL

CAFÉ BAR RESTAURANT

Soups and Starters

-  **Lentil Soup** ^{A, L} € 6,90
Red lentil soup in the Turkish style
-  **Creamy Pumpkin - Ginger - Soup** ^{G, L} € 6,90
-  **Hummus** ^{A, N} € 8,50
Chick pea puree with pita
-  **Falafel with Hummus** ^{A, L, N} € 10,90
Chick pea rissole with hummus and pita
-  **Oriental Starter Plate** ^{A, C, G, H, N} € 14,90
Hummus, falafel, couscous salad, sigarabörek, babaganoush, tzatziki, shakshuka, feta cheese, olives, pita

Salads in Autumn

-  **Autumn Salad** ^{A, C, G, H, L, M} € 13,90
Feta cheese coated and fried with pumpkin seeds and grilled pumpkin slices on leaf lettuce with rye bread croutons (Pumpkinseed Oil-Dressing)
- Salad Tavuk** ^{G, H, L, M} € 13,90
Grilled chicken breast with radish, parmesan, onion, split almonds and green olives on leaf lettuce (pomegranate dressing)
-  **Salad Avocado** ^{A, C, G, L, M} € 13,90
Crispy breaded slices of avocado, feta cheese, corn and kidneybeans on leaf lettuce (lime dressing)



Welcome to
Westpol



LERCHENFELDERSTRASSE 71

Lerchenfelderstraße 71, 1070 Wien

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Web: www.westpol-wien.at,

insta: [cafe_restaurant_westpol](https://www.instagram.com/cafe_restaurant_westpol)

Opening hours: Mo 09:00 - 16:00,

Tue - Fr 11:00 – 23:00, Sa 09:00 - 23:00,


Su 09:00 - 16:00 a. Holiday from 09:00

Main Dishes from the Levante

Levante Chicken Shishs ^{G, L, M} € 17,90
served with rice, tsatsiki, shopska salad and vegetables

Damascuskebab with Pistacios ^{G, H, L, M} € 17,90
Organic Minced shishs served with rice, vegetables and red cabbage salad

Moussaka (Organic Beef) ^{A, C, G, L} € 15,90
served with tzatziki and rice

 **Oriental Shawarma** ^{A, L, N} € 15,90
Falafel, aubergine salad, sumach onion, beetroot humus served in a dürüm and with sweet potatoe fries

Chicken-Shawarma ^{A, G, N} € 16,90
Grilled dürüm bread with chicken, lettuce, sumach onions and humus served with avocado dip and steak fries

Main Dishes in Autumn

 **Kurdish Bulgur Fry** ^{A, H, L} € 14,90
with Hokkaido pumpkin slices, beetroot humus, cranberries, pine seeds and tahin gravy
On request with feta cheese

 **Greek Hokkaido Pumpkin** ^{G, L} € 15,90
filled with spinach and feta on lemon gravy served with rice and tzatziki

 **Autumn Curry** ^L € 14,90
with sweet potatoes, pumpkin and red lentils served with rice


Allergentabelle

A glutenhaltiges Getreide, B Krebstiere, C Eier, D Fisch (außer Fischgelatine), E Erdnüsse, F Soja (-bohnen), G Milch (inklusive Laktose), H Schalenfrüchte, L Sellerie, M Senf, N Sesam-Samen, O Schwefeldioxid, P Lupinen, R Weichtiere wie Schnecken, Muscheln, Tintenfische


Ausweisung von Speisen:  vegetarisch  vegan

Burger and Bowls

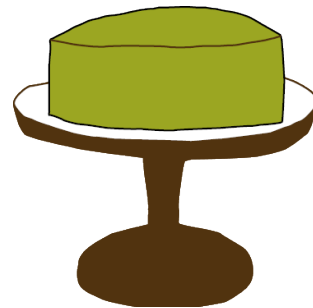
Salmon Bowl ^{D, G, H, L, N} € 21,90
with grilled red salmon filet (200gr), almonds, rosemary potatoes, pee-avocado salsa, baby spinach, cucumber, cocktail tomatoe

 **Levantean Bowl** ^{A, H, L, N} € 16,90
with couscous, falafel, grilled green asparagus, red cabbage, roasted chickpeas and beetroot humus

Cheeseburger ^{A, C, F, G, N} € 16,90
100% organic beef mince (200g), Cheddar, sour cream, lettuce, caramelised onion, gherkins, tomatoe with BBQ-Sauce

 **Halloumisteam Burger** ^{A, C, G, N} € 16,90
Grilled Halloumi, tomatoe, onion, baby spinach, green olives, aubergine dip with tzatziki

Each burger is served with steak fries, sweet potatoe fries on request (+ € 1,50).



Desserts in Autumn

 **Sütlac – Levantean Rice Pudding** ^H (vegan) € 7,50

made with coconut milk served with homemade nut granola and fig sauce

 **Marzipan Mousse** ^{A, C, G, H} € 6,90
garnished with carmel-cinnamon-apples

 **Brownie with Vanilla Ice Cream** ^{A, G, C, H} € 7,50

Hot moist chocolate cake coated with chocolate sauce served with vanilla ice on strawberry sauce

Alcoholfree Beverages

Specials

Espresso Freddo	€ 3,70
Cappuccino Freddo ^{G/A}	€ 4,80
Affogato ^G (Espresso, vanilla icecream)	€ 4,90

Homemade (0,5l) €5,20

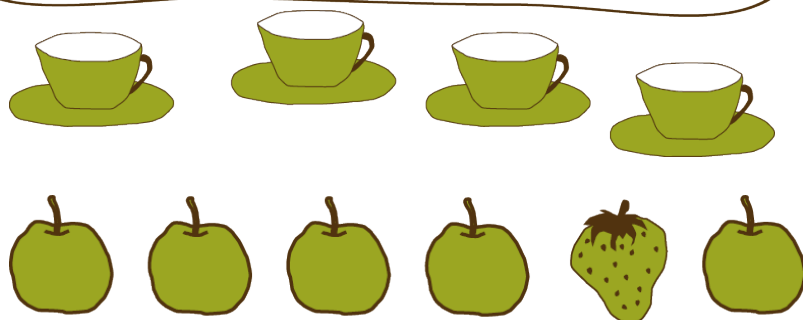
- *Mint Lemonade (sparkling)
- *Ginger-Curcuma-Lemoned (sparkling)
- *Hibiscus Ice Tea

Carbonated Beverages

Fritz-Rhabarberlimo (0,33l)	€ 4,30
Fritz-Kola, Fritz-Kola without sugar (0,33l)	€ 4,30
Makava (0,33l)	€ 4,30
Montes still/sparkling (0,33l/0,75l)	€ 3,30/ € 5,70
Fentimans Gingerbeer (0,275l)	€ 4,20
Fentimans Tonic (0,2l)	€ 4,20
Soda Lemon* (0,25l/0,5l)	€ 3,20/€ 4,70
Elderflower Soda* (0,25l/0,5l)	€ 3,20/€ 4,70

Coffee

Espresso	€ 3,10
Espresso Double	€ 4,70
Verlängerter (brown ^{G/A})	€ 4,10
Macchiato ^{G/A}	€ 3,20
Macchiato Double ^{G/A}	€ 4,90
Latte Macchiato ^{G/A}	€ 5,10
Melange ^{G/A}	€ 4,30
Turkish Coffee	€ 3,60
Arabic Coffee (with oriental coffee spices)	€ 3,60
Hot Chocolate ^{G/A}	€ 5,10
Matcha/Kurkuma Latte ^{G/A}	€ 5,40



Tea

Westpol-Tea elderflower, lavender, thyme, raspberry leaves, lemon balm and buttonweed	€ 4,20
Nana Mint ^H mint tea from fresh leaves with pignoli	€ 4,20
Green Tea (organic)	€ 4,20
Ceylon Tea intensive black tea from Sri Lanka	€ 4,20
Ginger-Honey-Tea	€ 4,50

Naturally Cloudy Juices

Grapes Red (0,25l)	€ 4,50
Pear (0,25l)	€ 4,30
Apple (0,25l)	€ 4,30
Apfel-Weichsel (0,25l)	€ 4,50
Apple- Raspberry (0,25l)	€ 4,50
Apple with Soda (0,25l)	€ 3,50
Apple with Soda (0,5l)	€ 5,20

All organic but pear.

All given prices are in Euro and include taxes.

Alcoholic Beverages

Wine - Spritz – Mix^o

Spritzer White € 4,10

Aperol Spritz € 5,90

Aperol Prosecco € 6,90

Basil Prosecco € 6,90

Balis Basil, Prosecco, Mint leaves, lime

Limoncello Spritz € 6,90

Limoncello, strawberry puree, Prosecco, soda

Lillet Vive € 6,90

Lillet Blanc, Tonic, soda, Gurke

Lillet Berry € 6,90

Lillet Blanc, Cosmo, rosemary, soda

Bramble Spritz € 7,90

Creme de Mure, Gin, Prosecco, soda

Campari Spritz € 7,90

Campari, prosecco, soda

Cider (0,33l) € 4,90

Blak Stoc Wild Tree Hoppy

Beer on Draught (0,2l/0,3l/0,5l)

Villacher Helles € 3,50/ € 4,10/ € 5,10

Schleppe Hausbier € 3,70/ € 4,20/ € 5,20

Radler with Almdudler € 3,50/ € 4,10/ € 5,10

Gemischtes € 3,50/ € 4,10/ € 5,10

(Schremser Dunkel, Villacher)

Bottled Beer

Schremser Doppelmalz (dunkel) (0,5l) € 5,30

Die Weiße Hefeweizen (0,5) € 5,50

Tegernseer Hell (0,5l) € 5,20

Jakobsgold Freibier (0,5l) (alcohol free) € 5,20

Cocktails

Moskow Mule. € 9,50

Vodka (4cl), F. Gingerbeer, Cucumber, Mint leaves

Gin Basil Smash. € 10,50

Beefeater Gin (4cl), Basil, Lemon Juice

Whiskey Sour. € 10,90

Bourbon (4cl), Lemon Juice, Sugar Cordial

Pomegranate Mojito. € 9,50

Havana Rum 3y (4cl), Lime Juice, Mint Leaves, Cane Sugar, Grenadine

Americano. € 9,50

Campari (3cl), Burschik red (3cl), Soda

Negroni Sbagliato € 9,50

Campari (3cl), Burschik red (3cl), Prosecco

Negroni € 10,50

Campari (3cl), Burschik red (3cl), Gin

Gin & Fentimans Tonic

Beefeater 24 (4cl) € 9,90

WienGin (4cl) € 10,50

Hendrick's (4cl) € 10,50

Brockman's (4cl) € 10,50

WienGin Klimt (4cl) € 10,50



Spirits (2cl)

Gölles Apricot € 4,80

Gölles Williams € 4,80

Hazelnut Parzmaier € 4,80

Old Plum Parzmaier € 4,80

Jameson € 4,20

Lagavulin € 6,50

Otto Raki € 4,80

Yeni Raki € 3,80

Wine

Sparkling [○]

Casa Gheller (0,1l/ 0,75l)	€ 4,30/ € 29,00
Gheller (0,1l/ 0,75l)	€ 4,30/ € 29,00
House Bubbles (0,1l/ 0,75l)	€ 4,10/ € 26,00
Champagne Louis Roederer Collection	€ 78,00



White [○]

2022 Grüner Veltliner Platter Rieden, Fidesser, Weinviertel	€ 4,80	€ 27,00
2022 Gemischter Satz Klippe, Fuchs-Steinklammern, Wien	€ 5,20	€ 30,00
2022 Gelber Muskateller, Huber, Kamptal	€ 5,20	€ 30,00
2023 Welschriesling, Kohl, Weinviertel	€ 4,80	€ 27,00
2022 Chardonnay Leithakalk, Kollwentz, Neusiedlersee-HI	€ 45,00	
2019 Morillon Klassik, Neumeister, Südoststeiermark	€ 37,00	
2022 Muscadet Amphibolite, Landron, Loire (Melon de Bourg.)	€ 38,00	
2021 Müller Thurgau, Stefan Vetter, Franken	€ 35,00	
2022 Sancerre Sur le Fort, Fouassier, Loire	€ 45,00	

Rose [○]

2021 Naked Rose, G&H Heinrich, Neusiedlersee	€ 4,80	€ 27,00
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Red [○]

2020 Zweigelt, Judith Beck, Neusiedlersee	€ 5,20	€ 29,00
2020 Blaufränkisch Gemärk, Triebaumer E., Neusiedlersee-H.	€ 5,20	€ 29,00
2021 Öküzgözü Bogazkere, Kavaklıdere, Türkei	€ 4,90	€ 28,00
2020 Rioja La Montesa, Palacios Remondo, Rioja	€ 5,50	€ 32,00
2020 St. Laurent, Umathum, Neusiedlersee	€ 35,00	
2018 Opus Eximium, Gesellmann, Mittelburgenland (bf, zw, sl)	€ 48,00	
2017/18 Maulwurf, Triebaumer E., Neusiedlersee-H (bf, cs, me)	€ 48,00	
2020 La Bruja, Comando G, Madrid (Garnacha)	€ 37,00	

