



LUNCH MENU
Monday till Friday
www.chilais.at

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chilaisrestaurant

BREAKFAST

- Viennese large**^{ACG} 10,50
Ham from Thum, cheese, boiled egg, butter, jam, organic roll from Brotocnik and croissant
- Chilais**^{AG} 11,50
Avocado, Ricotta cheese, strawberries, goat cheese, honey, lavender, vegetable sticks, organic roll from Brotocnik
- English**^{ACG} 10,50
Fried egg, baked beans, toast, bacon, sausage and jam
- Florentina**^{ACG} 8,00
Two soft boiled eggs in a glass, rye bread, chives
- Oriental**^{AGHN} 10,50
Humus, falafel, olives, jam, pita bread, Greek yoghurt with nuts, honey
- Honeymoon**^{ACEGH} until 11:30am 10,50
American Pancakes, Palatschinken, French Toast, Nutella, marmelade, fresh berries

Special for kids

- Nefes**^{AG} 7,00
Hot chocolate, banana, cornflakes with milk
- Irem**^{AGH} 7,00
Hot chocolate, apple, sausage or Nutella roll

BREAKFAST A LA CARTE

- Smoked salmon**^G with honey mustard sauce 7,50
- Buttered bread with chives**^{AGN} 5,00
- Organic rye bread from Brotocnik**^{AGN} with ham from Thum and horseradish 7,00
- Avocado**^{AGN} 7,50
on toasted organic rye bread with seasalt, chili & coriander
- Strawberry bowl**^G 6,50
Greek yoghurt, strawberry mash, chia
- Porridge**^{FG} with fresh berries and banana until 11:30 am with oat milk ^{VEGAN} 6,00
with milk or lactose free milk
- Cereals with Greek yoghurt**^{GH} and fresh fruits 6,00
- Nutella banana pancakes**^{ACG} 8,00

EXTRAS

- Portion butter^{ACGLM} 1,40
- Portion marmelade, Nutella, honey 1,40
- Croissant 2,40
- Portion ham from Thum 4,50
- Portion cheese 4,50
- Egg sunny side up^C or soft boiled egg^C 1,50

TOASTS

- Croque Monsieur**^{ACGLM} 8,00
Gratinated toast with ham and cheese
- Croque Madame**^{ACGLM} 9,00
Gratinated toast with ham and cheese and fried egg
- Ham and cheese toast**^{AGM} 6,00
with ketchup

EGGS ANY STYLE

- Three eggs sunny side up with chives**^C 5,00
- Ham and eggs**^C 6,50
Three eggs with fried ham
- Scrambled eggs with chives**^{ACG} 5,50
- Scrambled eggs**^{ACG} with avocado and goat cheese 7,00
- Scrambled eggs with fried ham**^C 6,50
- Scrambled eggs** with truffle oil or pumpkinseed oil ^{ACG} 6,50
- Scrambled eggs** with smoked salmon and lemon oil ^{CD} 7,00
- Bacon and Eggs**^C 6,50
- Two soft boiled eggs served in a glass**^C 3,80
- Shakshuka**^{AC} 10,00
Spicy sauce from tomatoes with pepper, chili, eggs, served with pita bread

ORGANIC PASTRY from Brotocnik

- Roll or rye brad (1 slice) 1,60
- Glutenfree bread 10 minutes waiting time 2,80

SOUPS

- Soup of the day (Mo - Fr)** 4,50
- Rote lentil soup with a roll**^L 6,00
- Intense beef soup with add-ins**^L 5,50

SALAD

- Irem Salad**^G 13,50
Grilled chicken breast, rocket, tomatoes, Mozzarella, basil pesto
- Salad with deep fried chicken**^{ACGLM} 14,50
- Goat cheese salad**^{ACGLM} 13,50
with honey and lavender
- Caesar's Salad**^{ACDGM} 9,00
toasted rye bread and parmesan cheese
- Caesar's Salad Chicken**^{ACDGM} 13,50
toasted rye bread and parmesan cheese
- Caesar's Salad Prawns**^{ACDGM} 16,50
toasted rye bread and parmesan cheese

LITTLE ITALY

- Pappardelle Pollo**^{AG} 13,00
Cherry tomatoes, Grana, chicken
- Penne Arrabiata**^{AL} with chili 13,00
- Spaghetti Gamberetti**^{ABL} 15,50
Sundried tomatoes, chili, shrimps, garlic
- Risotto Limone**^{GLO} 13,00
with roasted prawns or perchpike grilled 16,00

KIDS

- Small Schnitzel with french fries**^{ACG} 9,00
- Spaghetti with tomato sauce**^{AL} 9,00

VIENNESE

- Viennese Schnitzel (veal)**^{ACGLM} 23,00
with homemade potato salad
- Viennese style sausage**^{AGM} 8,00
horseradish, mustard & roll

MAIN COURSE A LA CARTE

- Deep fried chicken with french fries**^{ACGLM} 13,00
- Vegetables from the wok**^{FLN} 12,00
with chicken breast 14,50
- Thaicurry**^{FLN} 12,00 with chicken breast 14,50
- Club Sandwich with french fries**^{ACGM} 13,50
Grilled chicken breast, tomato, salad, cocktail dressing, egg sunny side up
- Steak Sandwich with french fries**^{ACGM} 15,50
Toasted rye bread, entrecote, mustard sauce, rocket, tomatoes and lettuce

VEGAN

- The legendary cauliflower flower**^{HN} 11,50
Oven roasted cauliflower served on beetroot humus with pomegranate seeds and parsley
- Oriental veggie mix**^{AGMN} 11,50
Humus, falafel, olives, cherry tomatoes, pepper, antipasti, rocket served with pita bread

BURGER WITH FRIES

- Cheeseburger**^{ACGLMN} 15,50
180g fine Austrian beef, with cheddar cheese, salad, tomato, onions
- Chiliberger**^{ACLMN} 15,50
180g fine Austrian beef with chili mayonnaise, chili, tomato, onions, salad
- Baconburger**^{ACGLMN} 16,50
180g fine Austrian beef with Cheddar cheese, grilled bacon, fried egg, tomato, pepper, onions, salad
- Chickenburger**^{ACGLMN} 15,50
Grilled chicken breast, cheddar cheese, tomato, onions, salad
- Truffleburger**^{ACGLMN} 15,50
Truffled creme, Brie, courgettes, eggplant, tomatoes, salad
- Veggie-Falafel Burger**^{ACGLMN} 15,50
Grilled Falafel, salad, tomato, onions, pepper, olives, yoghurt-mint-dip

PASTRIES

- Palatschinken**^{*} ^{HOMEMADE} 6,00
with honey and nuts^{ACGH}
with jam^{ACG}, with Nutella^{ACGH}
- Nutella banana pancakes**^{ACGH} 8,00
- Apple strudel**^{AGH} 5,00
- Curd strudel**^{AGH} 5,00
- Sacher cake**^{*ACG} 5,00
- Lemon cake**^{ACG} 5,00
- Tarte au Chocolate**^{*} ^{Glutenfrei} 5,00
- Cheesecake**^{*ACG} 5,00

BEFORE, BETWEEN OR AFTER

- Aperol Spritz** with wine 5,70 with Prosecco 6,10
Aperol, prosecco, soda water, orange slice
- Hugo** 6,20
Prosecco, elder sirup, lemon juice, soda water
- Susie** 6,70
Lillet Rouge, lemon juice, berries, Fentimens Rose Lemonade, mint
- Lillet Spritz** ^{soda, Lillet blanc, elder, cucumber} 0,25l 6,10
- Spritzer** ^{white | red | peach} 0,25l 3,60
- Kaiser Spritzer** 0,25l 4,00
- Havana Mojito**^O 8,50
Havana Club Anejo 3 Anos, lime juice, mint, cane sugar, sodawater
- Espresso Martini**^O 8,50
fresh espresso, Absolut Blue, Borgehetti, sugar, coffee beans
- Caipirinha**^O 8,50
Cachaca, lime slice, sugar syrup
- Cosmopolitan** 8,50
Absolut Citron, Cointreau, cranberry juice, lime juice, orange ceste
- Negroni** 8,50
Gin, Campari, red vermouth
- Long Island Ice Tea**^O 13,00
Absolut Vodka, Beefeater gin, Havana Club Anejo Blanco, Olmecca Tequila,

Non alcoholic Cocktails

- Berry Fizz**
Cranberry juice, berries, lemon juice, sugar syrup, soda water
- Virgin Mojito**
Mint, lemon juice, sugar syrup, soda water
- Rose Cup**
Mint, cucumber, lemon juice, elder sirup
Schweppes Wild Berry
All Cocktails: 7,80

- Gin Tonic** 8,50
Beefeater Gin, Fentimens, lime
- Campari Soda** 8,00
- Cuba Libre** 9,00
Havana Club Anejo 3 Anos, coke, Lime
- Campari Orange** 9,00
Campari, orange juice
- Vodka Red Bull** 9,00
- Moscow Mule** 9,00
Absolute Blue, lime juice, Angostura, Ginger Beer, cucumber

SPIRITS

- Martini Bianco, Dry** 5,50
- Campari** 6,50
- Averna** 6,50
- Fernet Branca, Jägermeister** 6,50
- Beefeater** 6,50
- Beefeater 24** 7,50
- Malfi Limone** 7,50
- Malfi con Arancia** 7,50
- Monkey 47** 7,50
- Grappa Julia** 4,00
- Grappa Di Nonnio** 4,50
- Amaretto, Baileys**^G 6,00
- Sambuca** 6,00
- Absolut Vodka** 6,50
- Grey Goose, Belvedere** 9,50
- Beluga Noble** 10,50
- Gölles Alte Zwetschke** 6,50
- Wieser Marillenbrand Classic** 6,50
- Havana Club 3 Years** 6,50
- Havana Club 7 Years** 7,00
- Tequila Olmecca Gold** 6,50
- Chivas Regal 12 Years** 7,00
- Jameson** 6,50
- Jack Daniel's** 7,00
- Remy Martin V.S.O.P.** 7,00
- Martell Xo** 14,50

REFRESHING

- Chilais Mango Frappe**^G 0,25l 4,40
with mint yogurt
- Shake of your choice**^G 4,40
Vanilla, strawberry, chocolate, caramel, banana
- Taragon Maracuja Lemonade** 0,25l 4,80
- Berries Lemonade** 0,25l 4,80
- Basil pink grapefruit Lemonade** 0,25l 4,80

FRESHLY SQUEEZED JUICES

- Orange** 0,25l 5,30
- Carrot** 0,25l 5,30
- Orange-, carrot-, apple** 0,25l 5,30
- Wake up** 0,25l 6,60
Carrot, apple, orange, lemon, linseed oil agave syrup
- Römerquelle** ^{sparkling | still} 0,33l 3,60
- Römerquelle** ^{sparkling | still} 0,75l 6,50
- Soda water** ^{Jugendgetränk} 0,25l 2,60
- Soda water lemon** ^{Jugendgetränk} 0,25l 2,70
- Soda water raspberry** ^{Jugendgetränk} 0,25l 2,70
- Soda water elder** ^{Jugendgetränk} 0,5l 4,30
- Soda water elder** ^{Jugendgetränk} 0,25l 2,70
- Soda water elder** ^{Jugendgetränk} 0,5l 4,30
- Coca-Cola** ^{Classic | Light | Zero} 0,33l 3,80
- Almdudler** 0,33l 3,80
- Icetea** ^{lemon | peach} 0,33l 3,80
- Fentimens** 0,2l 4,00
- Premium Indian Tonic Water | Ginger Ale | Ginger Beer**
- Rose Lemonade**
- San Bitter** 98ml 3,80
- Red Bull** ^{Classic | Sug arfree} 0,25l 4,40
- Water from the tap** 0,3l 1,80 0,5l 2,30
- Rauch** ^{Orang, Apple, mango, currant, apricot} 0,2l 3,80
- Rauch** with soda water 0,5l 5,10
- Rauch** with water 0,5l 4,10

DRAUGHT BEER

- Zipfer**^A 0,2l 2,70 | 0,3l 3,60 | 0,5l 4,60
- Schladminger Schneeweiß**^A 0,3l 3,60 0,5l 4,60

BOTTLED BEER

- Heineken** 0,33l 4,20
- Wieselburger** 0,5l 4,60
- Wieselburger Schwarzbier** 0,5l 4,60
- Gösser Zitro Radler** 0,5l 4,60
- Heineken Zero alcohol free** 0,33l 4,20

WINE

- White**
- Glass | Bottle**
- Grüner Veltliner** ^{Matzner Hügel} 1/8l 4,20 0,75l 26,00
- Hiedler Löss 2021**
- Wr. Gemischter Satz DAC Bio** 4,80 28,00
Wiener 2021
- Gelber Muskateller DAC** 4,80 28,00
Dreieibner Südsteiermark 2021
- Sauvignon Blanc Spiegel** 4,80 28,00
Polz Südsteiermark 2021
- ROSE**
- Rosé Marie Christine** 5,20 30,00
Château de L'Aumérade Côtes de Provence
- RED**
- Zweigelt Bio** 4,40 26,00
Nittnaus Anita & Hans 2019
- Cabernet Sauvignon** 4,80 28,00
Gartner 2019
- Château Plaisance** 4,80 28,00
Bordeaux Supérieur 2016

SPARKLING

- Prosecco Cantina Breganze**
^{Spumante Extra dry}
0,1l 5,00 - 0,75l 35,00
- Prosecco Casa Gheller**
^{Prosecco DOC Treviso Brut}
0,75l 35,00

COFFEE

- Coffees** also available with oat milk or lactose free milk: extra charge each 0,60
- Small Espresso** 2,90
- Large Espresso** 4,10
- Americano** ^{Espresso with hot water} 3,60
- Americano** ^{with milk} 3,80
- Macchiato / Kleiner Brauner** 3,00
^{Espresso, milk foam}
- Macchiato Doppio / Großer Brauner** 4,20
^{Double espresso with milkfoam}
- Cappuccino** 3,90
^{Espresso, milk & milkfoam}
- Latte Macchiato** 4,20
- Latte Macchiato Doppio** served in a glass 4,80
^{Double espresso}
- Obermeier** 3,40
^{Espresso liquid cream served in a glass}
- Einspänner** 4,80
^{Espresso doppio & whipped cream served in a glass}
- Espresso con panna** 3,10
^{Espresso & cream served in a glass}
- Cappuccino con panna** 4,20
^{Espresso & cream}
- Dark Espresso Chocolate** 4,90
^{Espresso with milk and dark chocolate}
- All coffe specialities can be available with extra flavours: caramel, hazelnut, dark chocolate, extra charge: 0,70
- Turkish coffee** 4,00

HOT & GOOD

- Chai Latte**^G 4,40
Indian spice tea on milk basis
- Golden Latte**^G 4,60
Oat milk, vanilla, pink Peppercorn, curcuma
- Dark Cream Chocolate**^G 4,10
- Hazelnut Cream Chocolate**^G 4,10
- Caramel Cream Chocolate**^G 4,10
extra creamy dark chocolate with cream

DAMMANN TEE

- Breakfast, Earl Grey, L'Oriental, Provence, Menthe, Verveine, Camomille, Roobois, Vanilla 3,90
- Tee with rum** 4,80

HOMEMADE

- Ginger tea** 4,20
fresh ginger and freshly squeezed orange juice with honey
- Mint tea** 4,20
Fresh mint and lime

ICE CREAM DRINKS

- Ice cream coffee**^G 5,50
with 3 scoops vanilla ice cream
- Ice cream chocolate**^G 5,50
with 3 scoops vanilla ice cream
- Affogato**^G 4,70
Espresso with 1 scoop vanilla ice cream

BAR FOOD

- Marinated olives**^L 4,50
- Nachos**^L 5,50
Guacamole, jalapenos and Cheddar cheese
- Sweet potato french fries**^L 6,00



PLEASE VISIT US ALSO AT

- CHILAI 1**
Kärntner Ring 5-7, 1010 Wien
+43(0)1 512 06 68
chilai1@chilais.at
- DAS COTTAGE**
Silbergasse 19, 1190 Wien
+43 (0)1 328 00 84
www.das-cottage.at
www.facebook.com/dascottage190

All prices in Euro