



WELCOME TO ROOF ABOVE THE ROOFTOPS

**Where modern cuisine
meets oriental elegance**

We invite you to embark on an exquisite culinary journey where the Orient and the Occident unite in perfect harmony. Traditional aromas intertwine with contemporary influences, giving rise to refined creations of exceptional character.

From aromatic meze specialties to innovative burgers, curated bowls, indulgent grilled dishes, and elegant pasta interpretations – each plate is crafted with passion, precision, and a dedication to quality.

Allow yourself to be inspired and indulge in unforgettable moments of pleasure, set high above the city in a sophisticated and stylish atmosphere.

**We are delighted
to welcome you to ROOF.**





STARTERS

Bruschetta

Toasted ciabatta topped with marinated tomatoes, fresh basil, garlic, and extra virgin olive oil. Finished with balsamic glaze and delicate Parmesan shavings.

6.9

Bruschetta Burrata & Pesto

Toasted ciabatta with aromatic pesto, creamy burrata and fresh basil, topped with juicy cherry tomatoes.

8.5

Bruschetta Oriental

Toasted ciabatta with muhammara (walnut & red pepper cream), refined with crushed walnuts and pomegranate cream. A subtle oriental touch on perfectly crisp bread.

8.5

Bruschetta Trio

All three variations served on one plate. Ideal for sharing and indulging. A harmonious balance of Mediterranean and oriental flavors.

11.9

Warm Antipasti

A selection of grilled vegetables including mushrooms, zucchini, eggplant, bell peppers, olives, and sun-dried tomatoes. Lightly marinated and rich in Mediterranean character.

Optional vegetarian bread available.

9.9



MEZE

SHARED JOY

Warm bread is served with all our meze selections.

Rosa Sultan

A delicate purée of chickpeas and beetroot, refined with tahini and olive oil. Topped with toasted sesame seeds and fresh herbs.

6,9

Humus Classic

Creamy chickpea hummus blended with tahini, lemon juice, and garlic. Finished with extra virgin olive oil, pul biber, and sumac.

6,9

Muhammara

A smooth dip of roasted red peppers and walnuts, seasoned with oriental spices and olive oil. Finished with pomegranate cream and crushed walnuts.

7,5

Ezme

Finely chopped tomatoes, peppers, and oriental herbs in a spicy, piquant marinade of olive oil, lemon juice, and pomegranate cream.

7,5

Haydari

A traditional Turkish-style creamy yogurt

Feta dip, refined with garlic and olive oil, finished with dill and dried min.

7,5

Meze Platter for Two

A curated selection of our finest meze specialties. Perfect for sharing and indulging together.

14,9



GARDEN OF DELIGHTS SALADS & BOWLS

Warm bread is served with every salad and bowl.

Fattoush 🍃

Served with crispy chicken fillet or date curry falafel.

Mixed leaf salad with tomatoes, cucumber, bell peppers, and fresh mint. Finished with herbs vinaigrette, cashews, and lemon tahini cream, served in an oriental bread bowl.

16,9

Oriental Apple Garden 🍃

Leaf salad with apple slices, tomatoes, cucumber, bell peppers, corn, carrots, arugula, and sultanas, refined with feta cheese, walnuts, pomegranate cream, and lemon olive oil vinaigrette.

15,9

Rucola Salad *with Medjool Dates* 🍃

Arugula with Medjool dates and tomatoes, topped with Parmesan shavings, toasted pine nuts, and lemon olive oil vinaigrette.

15,9

Smoky Pastrami Bowl

Hearty pastrami topped with chimichurri and crispy onions on mixed leaf salad with tomatoes, cucumber, corn, carrots, and bell peppers, finished with herbs vinaigrette.

18,9

Orient Bowl

Mixed leaf salad with oriental-marinated grilled turkey breast, onions, bell peppers, corn, carrots, avocado, and hummus, finished with yogurt dressing, walnuts, and parsley.

17,9

Al Bahr

Mixed leaf salad with oriental-marinated grilled turkey breast, onions, bell peppers, corn, carrots, avocado, and hummus, finished with yogurt dressing, walnuts, and parsley.

18,9

Small Side Salad 🍃

Fresh leaf salad with seasonal vegetables and herbs vinaigrette – the perfect accompaniment.

5,9

Choose from our dressing varieties

Yogurt Dressing | Olive Oil Lemon Vinaigrette | Herb Vinaigrette
Balsamic Lemon Tahini Crema | Pomegranate Crema | Balsamic Crema

Vegetarian 🍃



WELCOME TO THE ORIENT

Kibbeh on Beetroot Hummus

Handcrafted, crispy bulgur croquettes filled with spiced minced beef and pine nuts, served on smooth beetroot hummus. Oriental spices, harmoniously balanced.

14,9

Manti Turkish-Style

Delicate handmade dumplings filled with seasoned minced beef, served with garlic yogurt and tomato butter sauce, finished with mint and paprika powder.

Hearty, comforting, and traditional.

13,5

Falafel on Hummus Bed 🌿

Crispy falafel with date curry filling on creamy hummus, accompanied by fresh salad and vegetables. Finished with lemon tahini cream.

Vegetarian bread available upon request.

13,9

Kisir Bowl 🌿

Traditional Turkish bulgur salad with tomato paste, cucumber, and fresh vegetables, refined with herbs, pomegranate cream, and lemon. Light and refreshing.

12,9



BURGER

ROOF Cheeseburger

Brioche bun, ROOF burger sauce, beef patty, cheddar cheese, lettuce, tomato, onions, and pickles.

12,9

Cheese Explosion

Brioche bun, ROOF burger sauce, beef patty, cheddar cheese, lettuce, tomato, onions, and pickles.

Finished with creamy cheese sauce for the ultimate wow effect.

14,9

Veggie Burger

Brioche bun, ROOF burger sauce, vegetable patty, lettuce, tomato, onions, and pickles.

13,9

Sportsman

Brioche bun, guacamole, grilled turkey breast, arugula, lettuce, onions, and pickles.

13,9

Pastrami Burger

Brioche bun, BBQ sauce, beef patty, pastrami, cheddar cheese, lettuce, pickled onions, pickles, and crispy onions.

16,9

Crispy Chicken

Brioche bun, joopie sauce, cornflake-breaded chicken, cheddar cheese, lettuce, tomato, pickled onions and pickles.

13,9

ROOF on Fire

Brioche bun, salsa sauce, chili mayonnaise, beef patty, dry-aged bacon, jalapeños, lettuce, tomato, pickled onions and pickles.

14,9

Big Baba

Brioche bun, ROOF burger sauce, beef patty, cornflake chicken, cheddar cheese, pastrami, dry-aged bacon, fried egg, lettuce, tomato, pickled onions, and pickles.

Only for the truly hungry – this burger breaks all limits.

25

The Original

Brioche bun, chili cheese sauce, double beef patty, dry-aged bacon, cheddar cheese, lettuce, tomato, pickled onions, and pickles.

16,9

MAKE
YOUR BURGER
PERFECT!

You Sides,
extra Sauces &
extra Toppings.

Create your Burger
exactly to your taste!

Spicy  Vegetarian 

Sides

French fries with ketchup or mayonnaise.....	+5
Wedges with sour cream.....	+5,5
Potato dippers with sour cream.....	+5,5
Sweet potato fries with sour cream.....	+6,9
Crunchy chicken fillets with joopie sauce (5 pcs).....	+7,5

Extra Sauces

Ketchup / Mayonnaise.....	+1
Sweet & sour sauce.....	+1
Sour cream.....	+1,5
Salsa sauce.....	+1,5
Chili cheese sauce.....	+2
Joopie sauce.....	+2
Guacamole.....	+2

Extra Toppings

Cheddar cheese.....	+1,5
Jalapeños.....	+1,5
Fried egg.....	+2
Dry-aged bacon.....	+2,5
Cheese sauce.....	+3
Beef / Chicken / Veggie patty.....	+4



PASTA

Penne Napoli

Classic penne pasta in a rich tomato sauce, finished with Parmesan shavings.

10,9

Penne Arrabiata

Penne pasta in a spicy tomato sauce with a bold Mediterranean kick.

11,9

Penne al Salmone

Penne in a tomato cream sauce with salmon, garlic oil, onions, and Mediterranean spices.

15,9

Penne Burrata Pesto

Penne with creamy burrata, arugula, cherry tomatoes, and toasted pine nuts in a delicate pesto cream sauce.

15,9

Penne Alfredo Chicken

Penne with mushrooms, grilled turkey breast, onions, and garlic in a rich Parmesan cream sauce.

14,9

Our homemade tomato sauce is prepared with fresh tomatoes, garlic, and Mediterranean herbs.

Spicy  Vegetarian 



GRILL SPECIALTIES FROM THE GRILL

Rump Steak

Tender rump steak served with herb butter or chimichurri,
accompanied by a side salad and ciabatta baguette.

24,9

Grilled Turkey Breast

Oriental-marinated and perfectly grilled turkey breast,
served with herb butter, side salad, grilled vegetables
and ciabatta baguette.

18,9

Grilled Salmon Fillet

Grilled salmon fillet on creamy guacamole,
refined with garlic oil. Served with a side salad
and crispy potato chips or grilled vegetables.

23,9

Pastrami Baguette

Fresh baguette filled with pastrami, BBQ sauce,
arugula, cherry tomatoes, and chimichurri,
served with crispy potato chips.

23,9

Grill Platter

Rump steak, oriental-marinated turkey breast
and pastrami. Served with side salad,
ciabatta baguette and herb butter or chimichurri.

32,9

Optional sides:

wedges, potato chips or grilled vegetables

+4



DESSERTS

Soufflé al Cioccolato

Warm chocolate soufflé with a molten chocolate center, served with ice cream and whipped cream.

7,5

Kaiserschmarrn *Buenisimo*

Hand-torn Austrian-style pancake with white hazelnut cream and chocolate sauce.

Add a scoop of ice cream +2

9,9

Kaiserschmarrn *à la ROOF*

Hand-torn pancake with pistachio and chocolate sauce, topped with toasted kadayif and crushed pistachios.

Add a scoop of ice cream +2

11,9

Dessert *from Our Patisserie*

A selection of rotating dessert creations from around the world – handcrafted and truly unique.

Price according to selection.

Extra Toppings

Chocolate sauce +1,5

White hazelnut sauce +1,5

Pistachio sauce +2

Crushed pistachios +2

Scoop of ice cream (also as an extra portion) +2



INDIVIDUAL REQUESTS? NO PROBLEM!!

Do you have special requests or dietary intolerances?
Simply speak to us – we will do our very best to prepare
your dish according to your personal preferences.

ROOF

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