

BITES TO SHARE

MAIN

Avocado (v)

Avocado Salz, Aji Amarillo, Tomate,
Onions, Platano Chip
12

Tuna Tataki

Rice Crisp, Mangomayo,
Chili
16

Spicy Mole Chicken

Corn Custard, Fermentierte Ananas, Mojo Verde
25

Asado Monkfish

Yuka Creme, Grilled Lime
25

XO Beef

Bao Bun, XO Sauce,
Radieschen
16

Pimientos de Padrón Rellenos (v)

Pilz Brüder Creme,
Ancho Chili Salt
12

Veal Chop

Pak Kanaa, Leek Powder, Galanga Jus
30

Cod

Forbidden Rice, Mangold, Dashi Nage
25

Lengua de Res

Pico de Gallo, Smoked Potato Bread
23

Miso Glaced Eggplant

Wasserkastanie, Edamame, Sesam Chili Crunch
21

OxHeart Tomato

Smoked Ricotta,
Chili Oil
12

Scallop Ceviche

Leche de Tigre, Wassermelone,
Chulpe
16

Grilled Prawns

Papaya, Yuzukoshō, Koriander,
Nori
16

Wild Zaza Crunch (v)

Wasabi Trauben, Quinoa Chip,
Zitrus Dressing
12

Grilled Prawns

Papaya, Yuzukoshō, Koriander, Nori

Avocado (v)

Avocado Salz, Aji Amarillo, Tomate,
Onions, Platano Chip

Scallop Ceviche

Leche de Tigre, Wassermelone, Chulpe

Crusted Pulpo

Tamarind, Peanut. Purple Haze,
Ajo
16

Crispy Artichoke

Cashew, Magic
Dust
12

XO Beef

Bao Bun, XO Sauce, Radieschen

OxHeart Tomato

Smoked Ricotta, Chili Oil

Pimientos de Padrón Rellenos (v)

Pilz Brüder Creme, Ancho Chili Salt

HOMEMADE PASTA

Strozzapreti

Daterino, Basil Oil (v) / Burrata, Parmesan
18/21

Bucatini

Cacio e Pepe, Tasmanischer Bergpfeffer
20

Lengua de Res

Pico de Gallo, Smoked Potato Bread

Cod

Forbidden Rice, Mangold, Dashi Nage

Spaghettoni

Limette, Pistazien / + Grilled Prawn
20/26

Sepia Agnolotti

Calamari, Burnt Lemon, Kombu
21

Churros

Dark Chocolate, Sauerkirsche

Popcorn Ice

Popcorn Crumble

APERITIFS

Crémant de Bourg. Rosé / Brut 7,50 / 52
Bailly Lapierre, Burgund, Frankreich 0,1l / 0,75

Tropical Mystery 10
Maracuja, Crème de Cassis, Crémant Brut

Wermut Mint Spritz 7
Sweet Vermouth, Soda, Orange & Mint

Rosé-Pamplemousse 10
Lemon Oleo, The Pale Rosé, Soda, Lemon

Miyazaki Highball 12
Kafir inf. Sweet Potato-Shochu, Ginger Ale, Lime

WHITE BY GLAS

Potato Land 2l 0,125l / 0,75l
6,50 / 39
Matthias Warnung, Kamptal

Sauvignon Blanc Friuli 2l 7 / 42
Cantina Puiatti, Venezien, Italien

Chardonnay 20 8 / 48
Bread&Butter, Kalifornien, USA

Waiting For Tom 2l 7 / 42
Rennersistas, Burgenland

Not For Sale 2l 7,50 / 45
7 Radku, Tschechien

You'll find more of what you're craving for on our
Cocktail & Dessert Menu

RED & ROSE BY GLAS

Passe- Partout Rosé 2l 0,125l / 0,75l
6,50 / 39
Kellerkünstler, Niederösterreich

L'Amoureuse Rosé 2l 7 / 42
Domaine de Majas, Côtes Catalanes, Frankreich

Saltamarti 19 7 / 42
Els Vinyerons, Penedes, Spanien

Merlot & Cabernet 20 7,50 / 45
Zlaty Roh, Bratislava, Slowakei

& MORE

Strawberry Pink-Pepper Spritzer 6
Weißwein, Soda, hausgemachter Sirup 0,33l

Aperol Spritzer 6,50
Prosecco, Soda, Aperol 0,33l

Weißer Spritzer 4
Weißwein, Soda

Weitra hell 4,10
light, on tap, Niederösterreich 0,33l

Zwettler Zwickl 4,10
cloudy, on tap, Niederösterreich

ALKOHOLFREI

Strawberry Pink-Pepper Limonade 5,20
hausgemachte Limonade 0,5l

Coca Cola / Zero 3,80
Fl. 0,33l

Römerquelle 3,50 / 5,80
still oder prickelnd Fl. 0,33l / 0,75l

Soda mit 2,70 / 3,60
Zitrone, Himbeer oder Holunder 0,25l / 0,5l *

*Jugendgetränk

ZAZATAM

— DESSERT —

Popcorn Ice

Crumble,
Fleur de Sel
8

Coconut Flan (v)

Fermented Pineapple
Sorbet
8

Smores Tarte

Schoko Ganache, Butterkeks,
Strawberry Marshmallow
8

Churros

Dark Chocolate,
Sauerkirsche
8

— LIQUID —

Café Bonbon Coco

Espresso, Kondensmilch, Kokosmilch
/ + Homemade Coconut Rum
4,5 / 7,5

Mangolassi

Plantation 5yo, Banane du Brésil,
Mango Puree, Coconut Milk
12

PX Espresso Martini

Vodka, PX Sherry, Espresso, Chocolate
Bitters
13

Mezcal Old Fashioned

Mezcal Joven, Agave,
Grapefruit Bitters
14

Espresso	2,80
Double Espresso	4,30
Cappuccino	3,80

zahlreiche weitere Spirits findet ihr bei
uns an der Bar!

Div. Schnäpse vom Müller 0,02l	5,-
Manufaktur Müller, Lavanttal	

Tete Japan Botanicals 0,04l	6,-
Aromatic Plum Sake	

Marzadro Grappa 0,02l	6,-
Le Giare Amarone	

ZAZATAM

— SIGNATURE —

Miyazaki Highball

Kafir infused Sweet Potato-Shochu,

Ginger Ale, Lime

12

Sassy Americano

Pear infused Vermouth, Aperol,

Poirée Cidre

10

White Negroni

Plymouth Gin, Suze,

Dolin Blanc

13

Smoking Dove

Espolon Tequila, Lime & Grapefruit, Agave,

Mezcal, Ancho chili & Sea Salt Rim

12

Herbal Smash

House Gin, Yellow Chartreuse,

Mint, Rosemary, Thyme, Lemon

13

Soil Food

Mezcal Joven, Ananas,

Tonka and Chamomile Syrup, Lime

14

Paris-Tehran Mule

Calvados VSOP, Berberies Syrup,

Lime, Ginger Beer

14

Green Light!

Lemon Thyme inf. Vodka,

Lime, Lemon Oleo, Egg White

14

— SEASON VII —

Basil Martini

Citadelle Gin, Basil Infused Dolin Blanc

Orange Flower, Basil Oil

15

Miss Peppery-Berry

Plantation ***, Strawberry-Pink Pepper, Ananas,

Lime, Créole Bitters

12

Bitter Plum

Apollon Ume, Orange & Lime, Tonic Water,

Lemon Bitters

13

Summer Orange

Dry Curaçao, Lime, Ginger Ale, Tonka,

Orange Bitters

14

For more creations and classics please get in touch with us at the bar

ZAZATAM

SPARKLING, WHITE AND RED
IN THE BOTTLE

WHITE

GV Reserve 19

Kellerkünstler, Niederösterreich

Entre-Deux-Mers 22

Château Sainte-Marie, Bordeaux, Frankreich

Alte Reben 17

Kaarriegel, Steiermark

Gavi di Gavi 21

Fontanafredda, Piemont, Italien

Chardonnay Leithaberg 21

Gernot Heinrich, Burgenland

Montagny 1er Cru 20

Millebuis, Burgund, Frankreich

Morillon Graf 20

Sepp Muster, Südsteiermark

Riesling Seeberg 21

Matthias Hager, Kemptal

Vieilles Vignes Riesling Grand Cru 18

Gustave Lorentz, Elsass, Frankreich

Poil de Lièvre 22

Domaine Bobinet, Loire, Frankreich

Sauvignon Blanc, Pierre Précieuse 18

Alexandre Bain, Loire, Frankreich

Tiques 19

Joan Rubio, Penedes, Spanien

Himmel auf Erden I/II 21

Christian Tschida, Burgenland

Furmint, Alte Reben 21

Michael Wenzel, Burgenland

0,75l

44,-

42,-

45,-

48,-

48,-

52,-

72,-

52,-

70,-

50,-

60,-

65,-

62,-

70,-

SPARKLING

Straight Outta Dalby

Frukstereo, Schweden

Dope 21

Claus Preisinger, Burgenland

I am the Ninja 21

Testalonga, Swartland, Südafrika

Crémant de Bourgogne Rosé or Brut

Bailly Lapierre, Burgund, Frankreich

Ruinart Champagne

Extra Brut, Champagne, Frankreich

ROSÉ & RED

Birdscape Pink 21

Christian Tschida, Burgenland

Rhône by 21

Roger Sabon, Côtes du Rhône, Frankreich

The Dark Side 17

Testalonga, Swartland, Südafrika

Phincas 19

Bodegas Bhilar, Rioja, Spanien

Ruben 19

Domaine Bobinet, Loire, Frankreich

Bolgheri Superiore 19

Castello de Bolgheri, Toscana, Italien

Intriga Cabernet Sauvignon 19

Domaine Montgras, Maipo Valley, Chile

Mitolo G.A.M. Shiraz 18

Ben Glaetzer, Australien

0,75l

39,-

45,-

42,-

52,-

120,-

0,75l

72,-

48,-

55,-

50,-

55,-

120,-

60,-

80,-