

MASI

WINE BAR
MUNICH

A Journey to discover our wines, with the Chef's special proposals

The link of Masi with the terroir



CAMPOFALCO

VALDOBBIADENE SUP. BRUT
BIOLOGICO DOCG
Glera, Verdiso

Smooth and elegant wine with great complexity and character. An expression of the Trentino traditions of the aristocratic Conti Bossi Fedrigotti family. Made from Chardonnay, Vign'Asmara is a genial exponent of the special characteristics of this grape. Maturation in oak barrels enhances the elegance and strong personality of this wine.



BELDOSO

LUGANA DOC
BIOLOGICO
Trebbiano di Lugana

Beldosso Lugana is a young, fresh and fruity white wine, with a distinctive character resulting from partial and brief oak ageing. It's made with traditional Trebbiano grapes from organically cultivated vineyards in the historic Lugana production area, which extends over softly rolling hills south of Lake Garda, spanning the provinces of Verona and Brescia.



CORBEC

ROSSO DI ARGENTINA
BIOLOGICO
Corvina, Malbec

Full-bodied and lively red with good intensity – cosmopolitan and trendy in style. A modern, innovative wine made in the Masi Tupungato La Arboleda estate in Argentina, using Masi's expertise in the appassimento method.

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CAMPOFALCO

Valdobbiadene Superiore Brut Docg - Biologico

Paired with

LIGHTLY SMOKED ORGANIC SALMON, SPRING SALAD,
CAMPOFALCO-VINAIGRETTE AND BLACK BREAD CROUTONS



Starter

€16,90



Per glass

€8,00



Wine and food

€22,90

BELDOSSO

Lugana Doc - Biologico

Paired with

CREAMY RISOTTO WITH LUGANA BELDOSSO WINE,
ARTICHOKEs, ITALIAN SAUSAGE AND MONTAIN CHEESE



First Dish

€17,90



Per glass

€6,00



Wine and food

€21,90

CORBEC

Rosso di Argentina - Biologico

Paired with

ROASTED LAMB CHOP, CORBEC WINE REDUCTION,
PEAS PUREE AND PURPLE BABY CARROTS DRESSED WITH BELLOVILE OIL



Main Dish

€28,90



Per glass

€11,00



Wine and food

€37,90

FRESCO DI MASI

Rosso Verona Igt - Biologico

Paired with

GRAPE CAKE WITH VANILLA ICE CREAM AND STRAWBERRY SALAD
MARINATED IN FRESCO DI MASI ROSSO



Dessert

€9,90



Per glass

€7,00



Wine and food

€14,90

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Menu

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APERITIF & STARTERS

VENETIAN "CICCHETTERIA" (1, 3, 4, 5, 7, 10) 18,90
ROSA DEI MASI FILLED TORTELLI WITH GARDA LAKE TROUT;
COD FRITTERS IN MOXXÉ WINE TEMPURA,
ARANCINI OF AMARONE COSTASERA WINE
(SUGGESTED FOR TWO PEOPLE)

Suggested wines: Conte Federico, Bell'Ovile Vermentino

SELECTION OF SALAMI AND CHEESES FROM LESSINIAN HILLS 19,90
ACCOMPANED BY PICKLED VEGETABLES AND CAMPOFIORIN
WINE JELLY (7, 8, 10) (SUGGESTED FOR TWO PEOPLE)

Suggested wines: Campofalco, Toar

GRATIN OF WHITE ASPARAGUS WITH MONTE VERONESE CHEESE 15,90
AND AMARONE COSTASERA SEASONED "CAPOCOLLO" (5, 10, 13)

Suggested wines: Pian del Griso, Fresco di Masi Rosso

HANDMADE BRESAOLA AGED IN CAMPOFIORIN WINE, BURRATA 18,90
CHEESE AND FOCACCIA WITH VALPOLICELLA OLIVE OIL (1, 7, 10)

Suggested wines: Moxxé Ramato, Campofiorin

SALAD OF MARINATED OCTOPUS WITH PASSO BLANCO WINE AND GINGER, 18,90
MEDITERRANEAN MIXTURE AND SEREGO ALIGHIERI COOKED GRAPE
MUST DROPS (4, 8, 10)

Suggested wines: Passo Blanco, Millesimato Extra Dry

SOUP, PASTA & RISOTTO

CARROTS AND GINGER CREAM SOUP WITH YOGURT 13,90
AND CEREALS CROUTONS (7)

Suggested wines: Colbaraca, Bonacosta

"RAVIOLONI" PASTA FILLED WITH GREEN ASPARAGUS SERVED WITH 16,90
BUTTER, SAGE AND SMOKED RICOTTA CHEESE (1, 3, 7, 8, 10)

Suggested wines: Possessioni Bianco, Possessioni Rosso

TAGLIATELLE PASTA WITH BLACK TRUFFLE, WHITE RAGOUT, CIMBRO 17,90
CHEESE AND CEPES MUSHROOM DUST (1, 3, 7, 8, 10)

Suggested wines: Beldosso, Mas'Est Teroldego

SLIGHTLY SPICY BIGOLI, ROASTED SHRIMP TAILS SHADED WITH ROSA 18,90
DEL FAÈ WINE, TOMATOES AND CRUNCHY BREAD CRUMBS (1, 2, 4, 8, 10)

Suggested wines: Rosa del Faè, Masianco

RISOTTO OF AMARONE COSTASERA WINE WITH MONTE VERONESE 19,90
CHEESE FLAKES (7, 8, 10)

Suggested wines: Costasera, Terregiunte

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MEAT, FISH & VEGETABLES

GRILLED VEGETABLES CARPACCIO, BASIL PESTO AND SOFT TOMINO CHEESE (7) 16,90

Suggested wines: Lunatio, Mas'Est Marzemino

ORGANIC CHICKEN IN "TECIA" WITH OLIVES, (SERVED IN A PAN) POTATOES AND PEPPERS (5, 10) 19,90

Suggested wines: Fresco di Masi Rosso, Brolo Campofiorin Oro

BRAISED CHEEK BEEF WITH VAIO ARMARON WINE AND HONEY, ENDIVE AND BELLOVILE OLIVE OIL BAKED POTATOES (7, 8, 10) 22,90

Suggested wines: Vaio Armaron, Fojaneghe

ANGUS SLICED BEEF FROM ARGENTINE VALLEYS, BABY SPINACH, STRAVECCHIO CHEESE CHIPS AND BALSAMIC VINEGAR RISERVA PRIVATA BOSCAINI DROPS (3, 7, 10) 24,90

Suggested wines: Corbec, Riserva Costasera

ROASTED MONKFISH WITH POLENTA, GRILLED WILD BROCCOLI AND SALTED EGGNOG WITH VIGN'ASMARA WINE (3, 4, 10) 26,90

Suggested wines: Vign'Asmara, Passo Doble

FOR OUR LITTLE GUESTS

MACCHERONCINI PASTA WITH TOMATO SAUCE (1, 8) 9,90

CHICKEN BITES WITH FRENCH FRIES (1, 5) 14,90

SIDE DISH

ROASTED ROSEMARY POTATOES 5,90

ROASTED CHICORY 5,90

GRILLED VEGETABLES 5,90

MIXED SALAD 5,90

DESSERTS

TRADITIONAL TIRAMISÙ (1, 3, 7) 6,90

YOGURT PARFAIT, BLACK PEPPER BISCUIT CRUMBLE AND ANGELORUM WINE WILDBERRIES (1, 3, 7, 10) 8,90

MILLEFOGLIE WITH VANILLA CHANTILLY, CHOCOLATE FLAKES AND AMARETTO GRAINS (1, 3, 7, 10, 13) 8,90

CHOCOLATE PARFAIT, WILD FRUTIS COULIS WITH RECIOTO MEZZANELLA WINE AND CHOCOLATE FLAKES AFFINATED WITH AMARONE WINE (3, 7, 10, 13) 9,90

SBRISOLONA OF RICE WITH ALMOND AND GRAPPA OF AMARONE (1, 3, 7, 10, 13) (SUGGESTED FOR TWO PEOPLE) 13,90

Suggested wines with our dessert:

Valdobbiadene: Superiore di Cartizzey

Reciotos: Angelorum, Casal dei Ronchi, Mezzanella Amandorlato

Grappas: Grappa di Amarone, Grappa Mezzanella

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Drinks Menu

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COFFEES		
ESPRESSO (A)		2,90
ESPRESSO DOPPIO (A)		4,50
ESPRESSO MACCHIATO, (A, B)		3,20
ESPRESSO CORRETTO		5,80
ESPRESSO SHAKERATO		4,90
ESPRESSO AFFOGATO (A, B) (Espresso with vanilla ice cream)		5,50
AMERICAN COFFEE (A)		3,90
DECAFFEINATED ESPRESSO		3,90
CAPPUCCINO (A, B)		3,90
COFFEE WITH MILK (A, B)		3,90
HOT OR COLD MILK (A, B)		2,90
HOT TEA (Various types of tea)		4,50
HOT CHOCOLATE (B)		4,90
SOFT DRINKS		
SAN PELLEGRINO SPARKLING WATER	250 ml	3,60
	750 ml	6,90
ACQUA PANNA STILL WATER	250 ml	3,60
	750 ml	6,90
SAN PELLEGRINO ZITRONE BIO	275 ml	4,90
SAN PELLEGRINO ORANGE BIO	275 ml	4,90
SAN PELLEGRINO TONIC WATER	275 ml	4,90
SAN PELLEGRINO GINGER BEER	275 ml	4,90
SAN PELLEGRINO SANBITTER	90 ml	3,90
CRODINO	100 ml	4,50
COCA-COLA / COCA-COLA ZERO	330 ml	4,60

SOFT DRINKS		€
ICE TEA HONEY AND LEMON / PEACH AND ROSEMARY	330 ml	4,90
SPEZI (A, E, F, G, H)	330 ml	4,60
JUICES (Apple, Currant, Orange, Passion fruit)	200 ml	4,20
FRESHLY SQUEEZED ORANGE JUICE	200 ml	5,50
GINGER SPRITZ NON ALCOHOLIC 0% Vol.	200 ml	4,20

APERITIFS

HUGO (Ø) Moxxè (12%Vol.), Elderberry syrup, Soda, Lime, Mint	250 ml	8,50
BELLINI (Ø) Moxxè (12%Vol.), Peach juice	200 ml	8,50
MIMOSA (Ø) Moxxè (12%Vol.), Orange juice	200 ml	8,50
APEROL SPRITZ (C, F, J) Moxxè (12%Vol.), Aperol (15%Vol.), Soda, Orange	250 ml	8,50
CAMPARI SPRITZ (C, F, J) Moxxè (12%Vol.), Bitter Campari (25%Vol.), Soda, Orange	250 ml	8,50
CAMPARI SODA (C, F, J) Bitter Campari (25%Vol.), Soda, Lemon	250 ml	8,50
CAMPARI ORANGE (C, F, J) Bitter Campari (25%Vol.), Orange Juice, Orange	250 ml	8,50
AMERICANO (C, F, J) Bitter Campari (25%Vol.), Martini rosso (14,4%Vol.), Soda, Angostura, Orange	200 ml	8,90
NEGRONI (C, F, J) Bitter Campari (25%Vol.), Martini rosso (14,4%Vol.), Gin (41%Vol.), Orange	200 ml	9,90
MARTINI ROSSO (Ø) 14,4%Vol.	40 ml	6,50

BEER

PAULANER MÜNCHNER HELL (D) Alkoholfrei 0% Vol.	330 ml	4,70
PAULANER WEISSBIER (D) Alkoholfrei 0% Vol.	330 ml	4,90
HACKER PSCHORR RADLER (D, H) 2,5% Vol.	330 ml	4,50
HACKER PSCHORR MÜNCHNER HELL (C, D) 5% Vol.	330 ml	4,50
HACKER PSCHORR WEISSBIER (D) 5,5% Vol.	500 ml	5,50

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AFTER DINNER

GIN MALFY ORIGINALE 41%Vol.	40 ml	7,90
GIN THE DUKE - BIO 45%Vol.	40 ml	8,90
GIN HENDRICK'S 44%Vol.	40 ml	9,90
VODKA BELVEDERE 40%Vol.	40 ml	9,90
HAVANA CLUB 7YO 40%Vol.	40 ml	8,90
RON ZACAPA XO 40%Vol.	40 ml	15,00
CREATE YOUR LONG DRINK WITH THE ADDITION OF YOUR CHOICE OF: San Pellegrino bitter lemon, San Pellegrino tonic water, San Pellegrino ginger beer, Coca-Cola, orange juice		+4,90

SPIRITS

GRAPPA DI VAIO ARMARON 40%Vol.	40 ml	8,00
GRAPPA DI MEZZANELLA 50%Vol.	40 ml	9,00
ELISIR ALLO ZENZERO 28%Vol.	40 ml	8,00
AMARETTO DISARONNO ^(F) 28%Vol.	40 ml	6,80
RAMAZZOTTI ^(F) 30%Vol.	40 ml	6,80
AVERNA ^(F) 29%Vol.	40 ml	6,80

We use "zero kilometre" and organic products whenever possible. Sometimes market conditions or health and safety considerations mean we keep some foods at -18°C. Allergen traces may be found in our food as defined by Regulation UE 1169/2001.

Please inform staff of any allergies before ordering so that suitable alternative may be offered. Substance and allergen information may be found on documentation held by staff for consultation. We will be pleased to assist you in whatever way we can.

MENU ALLERGENS

1 Gluten; 2 Crustaceans; 3 Eggs; 4 Fish; 5 Peanuts; 6 Soy; 7 Milk; 8 Celery; 9 Mustard;
10 Sulfur dioxide; 11 Sesame seeds; 12 Lupin beans; 13 Nuts; 14 Molluscs

DRINKS ALLERGENS

A Contains caffeine; B Lactose (milk / dairy products); C Contains alcohol;
D Cereals containing gluten; E Preservatives; F Dyes; G Antioxidants; H Flavor enhancers;
I Sweeteners J Sulfur dioxide

