NEA
The Deli &
Urban Concept Store

URBAN NATURAL DRINKS

SPECIAL DRINKS

Dirty-O (freshly squeezed Orange juice* on ice + Espresso Shot)		6
Matcha-O (freshly squeezed Orange juice* on ice + Matcha Shot)		6
Iced White Peach Matcha Latte		6,8
NEW Plum Matcha Latte	with homemade Plumcompote | cinnamon	6,8
Warm Apple Juice	with Orange | Cinnamon | Mint	5.5
Pumpkin Spiced Latte | Dirty P.S.L.	with homemade Pumpkin Spice syrup	5,9 | 7

COLD

Viva con Aqua Mineral water (sparkling, still)	0,33 | 0,75	3,5 | 6,5
Limoment (Apple-Mint, Pear Green Tea, Apfelschorle)	0,33	4,5
Cucumis (Lavender & Bergamotte, Cucumber & Basil)	0,33	4,5
Ai:tea, coldbrewed Ice Tea (White Peach, Pomegranate, Black Berry)	0,33	4,5
Fritz (Cola, Sugar-Free, Orange, Lemon, Rhubarb)	0,33	4
Juices (juices from the region, various juices)	0,2	4,5
Freshly squeezed Orange juice*	0,2	5,8
Natural Infused Water *(Ginger | Mint | Orange | Lemon)	Flatrate	6

DAYDRINKING

Natural wine: Orange *	Nature's Calling	0,15	7,9
Natural wine: Riesling *	Nature's Calling	0,15	7,5
Natural wine: Rosé *	Nature's Calling	0,15	7,5
Silvaner VDP. Estate wine	winery* Rudolf MAY	0,15	6,5
Rosé VDP. Estate wine	winery* Rudolf MAY	0,15	6,5
Crémant/ Winzersekt from Germany		0,1	8,5
Mimosa (crémant, optionally with apple, rhubarb, grape, orange juice)			6 | 20,5
Bellini mit Crémant | white peach			6,5
Avaa Rosé Spritz with Crémant | Avaa Rosé | Orange | fresh Mint			7
Lavender Spritz mit Crémant | Lavendelsirup | frische Minze			7
Rhubarb Spritz with Crémant | Rhubarb | Fresh Mint | Orange			7,5
Fiege Bottled Beer (Helles, Pils)		0,33	4

WARM

All hot drinks are also available on ice.

Espresso single | double	2,9 | 3,8
Americano	3,4
Cappuccino	3,9
Flat White	4,8
Latte Macchiato	4,6
Hot chocolate. | Dirty Hot Chocolate	4,8 | 5,9
Chai Latte | Dirty Chai	5,5 | 6,6
Lavender Latte	5
Lavender Matcha Latte	6,8
Natural Matcha Latte	5,5
Fresh Tea *(Ginger | Mint | Orange | Lemon)	4
Hot milk with regional honey	4,5

+ plantbased oat drink	
+ regional Demeter cow's milk	+ 0,3
+ glutenfree oat drink	+ 0,3
+ extra Shot of Espresso, Heilandt	+ 1,2

*from sustainable agriculture
(V) = Vegan

All our food and drinks contain no additives
For allergen information, please ask our staff for the allergen card.

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URBAN NATURAL FOOD

Breakfast, Brunch, Lunch, Snack, Dinner

SWEETS

French Toast 13
Sweet sourdough brioche* | cinnamon & sugar crust | almond-thyme-crumble | homemade plum compote | white chocolate | Bourbon Vanilla Cheesecake Cream

Yoghurt (V) 9,5
Plantbased Yoghurt* | homemade crunchy Granola | lemon zest* | Mixed Seasonal Fruits* | homemade plum compote | native linseed oil*

Pancakes (V) 14,5
with Bourbon Vanilla Cheesecake Cream | natural syrup | Cardamom granola | Date caramel | appöe-pear confit | Seasonal local fruit

Sweet breakfast 7,5
Sweet Sourdough Brioche* "Bomboloni" | Butter | Red Marmalade from the regi

Fudge Brownie 6,5
with homemade Date Caramel

Handmade croissant 3,8
freshly baked (15min waiting time)

Homemade baked **Cake** with and without crumble (V) 4,5 – 5,5
Grandma's cheesecake in variations 5,5 – 6,5
Changing pastries (V) 2,5 – 4

SMALL SAVOURY SNACKS

+ All dishes can be served with our **Mix & Match**

Bread Butter & Cheese 8
Sourdough breads* Blond and Nut | regional cheese* "wild Bernd" | Brown Butter

Sourdough Bites
+ Brown Butter „Nut butter" | Seasalt 5
+ plantbased spicy Aioli | Harissa-Oil (V) 5,5
+ Walnut-cream | Seasalt (V) 6,5
+ homemade Hummus | Harissa-Oil (V) 6
+ Homemade whipped feta* | herbal-infused oil 6

DELI-LUNCH COUNTER (Tuesday – Friday)

Deli-Lunch (small bowl | large bowl) (V) 11,5 | 13,5
Create your own! Choose your own compilation of homemade, field-fresh salads directly at the counter:
Green base + your choice of salads + crunchy toppings
+ Extra Sourdough bread* (V) +2
+ optional: Mix & Match Choices

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SAVORY

(of course also possible in vegan)

Pumpkin Soup (V) 8
Butternut squash | Hokkaido pumpkin | potato* | carrot | orange* | ginger* | green herb oil | Harissa oil | cress | nut bread crunch
+ Extra Sourdough bread* (V) +2

Pulled Mushroom (V) 12
Sourdough bread "Blond" | pickled Cabbage | pulled Mushroomes | spicy Aioli | Harissa Oil | pickled red Onions | Cress | Kale Chips

No Avo Bread (V) 12,5
Sourdough bread "Blond" | Crushed Peas | pickled Mustard seeds | Zucchini | Lemon zest* | green herb oil | roasted seed mix

Pumpkin Bread 12
Blond sourdough bread | whipped feta cheese | regional beluga lentils* | green herb oil | Hokkaido pumpkin | pickled red onions | roasted seed mix

Grilled Cheese Sandwich 14
made from sourdough breads „Blond" | regional cheese* „wilder Bernd" | Chili Mayo | pickled regional vegetables + Options:
Natural Kimchi* | onion-espresso-chutney | Grilled-Paprika-Pesto | Plum-Tomato-Chutney

Grilled Vegan Sandwich (V) 13.5
made from sourdough breads „Blond" | homemade hummus* | Chili Mayo | pickled regional vegetables + Options:
Natural Kimchi* | onion-espresso-chutney | Grilled-Paprika-Pesto | Plum-Tomato-Chutney

Whipped Feta 14.5
Whipped Feta Cheese* | Quinoa from Germany* | Wild Herb Salad | Sumac | Chickpeas from Germany* | Caramelized Carrot* | Garlic Sourdough Bread

Hummus (V) 12.5
Homemade Hummus | Plum-Cherry Tomato Chutney | Harissa-Oil | pickled onions | green herb oil | nut bread crunch | Garlic Sourdough Bread
+ Poached Pecorino Egg* +4.5

Walnut Pasta (V) 15
Vegan Spätzle* | roasted Walnut-Cream | regional beluga lentils* | cress* nut bread crunch | onion-Espresso-Chutney | kale chips | (+ pecorino)

+ Mix & Match. Top your savoury soul food with:

+ poached egg*		+ 3,5
+ Scrambled eggs made from 3 regional eggs*		+ 6
+ Farmer's ham* from pasture-raised pigs of NRW		+ 4,5
+ Side salad from the deli counter	(V)	+ 4,5
+ homemade pickled Veggies from the region	(V)	+ 4,5
+ Wild Herb & Quinoa Salad*	(V)	+ 5
+ Garlic-Sourdough Bread	(V)	+ 2,5
+ Smashed potatoes* as a side dish	(V)	+ 4,5
+ Exchange: Gluten-free millet bread	(V)	+

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We work with nature – not against it.
We work with our partners – for the best quality from the region.

We are not allowed to use a bio-certification, as we are not a certified operation ourselves. However, that does not change the fact that we are fans and followers, and maybe someday even pioneers, of a sustainable, regenerative food culture. Even without certification, it is a MUST for us to work with sustainable partners. A sustainable origin is the basis for the quality of our snacks!
We source our products directly from 100% certified operations. Our fruits and vegetables come from sustainable agriculture, are regional, and always vary seasonally. Naturally, our animal products come exclusively from sustainable producers. Make your own picture below of where our products come from ☺

Ham from free-range pigs in NRW from Bio-Fleischei Bernd Burchhardt, Essen
Fresh cow's milk from the biodynamic farm Gut Marienhof, Hattingen
Regional eggs from Oberschuirshof, Essen
Regional cheese 'wilder Bernd': Biomolkerei Söbbeke, Münsterland
Handmade croissants & brioche buns from Borböcker, Essen
Grains and legumes from local agriculture, Good Crop
Regional fruits & vegetables from Wilma & Willi, Essen
Regional vegetables from the pick-your-own field at Hof Bockholt, Witten
Local honey from Bioland Imkerei Ralf Berghane, Gelsenkirchen
Fair-trade espresso beans from Kaffeemanufaktur Heilandt, Cologne
Gluten-free oat milk: Lazy Heroes, Berlin
Cold-pressed oils: Bio Planete, Meißen
Handmade ceramics: NEA Collection by abc.ramics, Dortmund
Natural wines & Pet Nat: Nature's Calling, Berlin



OUR PHILOSOPHY

What is important to us? Practicing lived transparency regarding the origin of our products, their respectful processing, and an open production chain in which people enjoy participating, resulting in a high-quality end product.
We believe you can truly taste the difference.

With NEA The Deli & Urban Concept Store, we want to take you back to a time when fruits and vegetables were freshly picked from grandma's garden, hand-prepared, and served for lunch... It rarely tasted so good! We source this field-fresh produce directly from the farms. Sometimes we even use rescued vegetables from regenerative and thus sustainable agriculture.
Thanks to our regional approach, we have super short supply chains, as our farmers are right in the neighborhood. Moreover, we value their work and products, so we work with great respect and conserve resources.
Many of our products are zero waste, because grandma already didn't like waste.
We stand behind this ideal with open arms and warmly welcome you to experience that small changes and conscious thinking can be fun.

Sustainability tastes fantastic and can also be modern and cool.

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