

CAVALLO

RESTAURANT - BAR & MORE

CAVALLO CATERING

FRESH TO ACHIEVE THE
HIGHEST QUALITY

SCAN FOR WIFI



SUNDAYBRUNCH

09.30 - 14.00

#ALLYOUCANEAT

EVERY WEEKEND

BEST MUSIC SUPPORTED
BY OUR DEEJAYS

LATE NIGHT
KITCHEN



CAVALLO - Restaurant - Bar & more



CAVALLO

RESTAURANT - BAR & ROSE

Catering by Cavallo

FRESH TO ACHIEVE THE
HIGHEST QUALITY



Weitere Informationen & Anfragen erhalten Sie unter office@cavallo-vienna.at

KAFFEE

ESPRESSO	€ 3,50
ESPRESSO MACCHIATO	€ 3,70
ESPRESSO DOPPIO	€ 5,20
ESPRESSO DOPPIO MACCHIATO	€ 5,50
MELANGE	€ 5,50
CAPPUCCINO	€ 5,50
CAFE LATTE	€ 5,90
LATTE MACCHIATO	€ 5,90
CARAMEL LATTE MACCHIATO	€ 6,50
ICED LATTE MACCHIATO	€ 6,50
ICED CARAMEL LATTE MACCHIATO	€ 6,90
HEISSE SCHOKOLADE	€ 6,90
HEISSE SCHOKOLADE HELL	€ 6,90
MASH CHOCOLATE 	€ 7,50
HONEY ICED ESPRESSO	€ 7,50
MARLEY BREWED COFFEE	€ 9,90

TEE

CAVALLO TEA	€ 7,50
-------------	--------

Organic orange-syrup, berries, mint, honey, lemon

BIO SCHÄRF ORGANIC TEA	€ 6,50
------------------------	--------

- Earl Grey
- English Breakfast
- Darjeeling
- Herbal tea
- Green Jasmin
- Fruit Nature
- Chamomile
- Mint Power
- Rooibos
- Chai Chai

SUPPEN

RINDSUPPE MIT FRITTATEN €5.90

Kräftige, hausgemachte Rindsuppe, verfeinert mit Kräutern

Hearty homemade beef broth, enhanced with fine herbs and served with small baked crêpe strips

LINSENSUPPE €7.50

Rote Linsen mit mediterranen Gewürzen dazu hausgemachtes Weißbrot

Red lentils with mediterranean spices served with homemade white bread





SALATE

CAESAR SALAT € 17,50

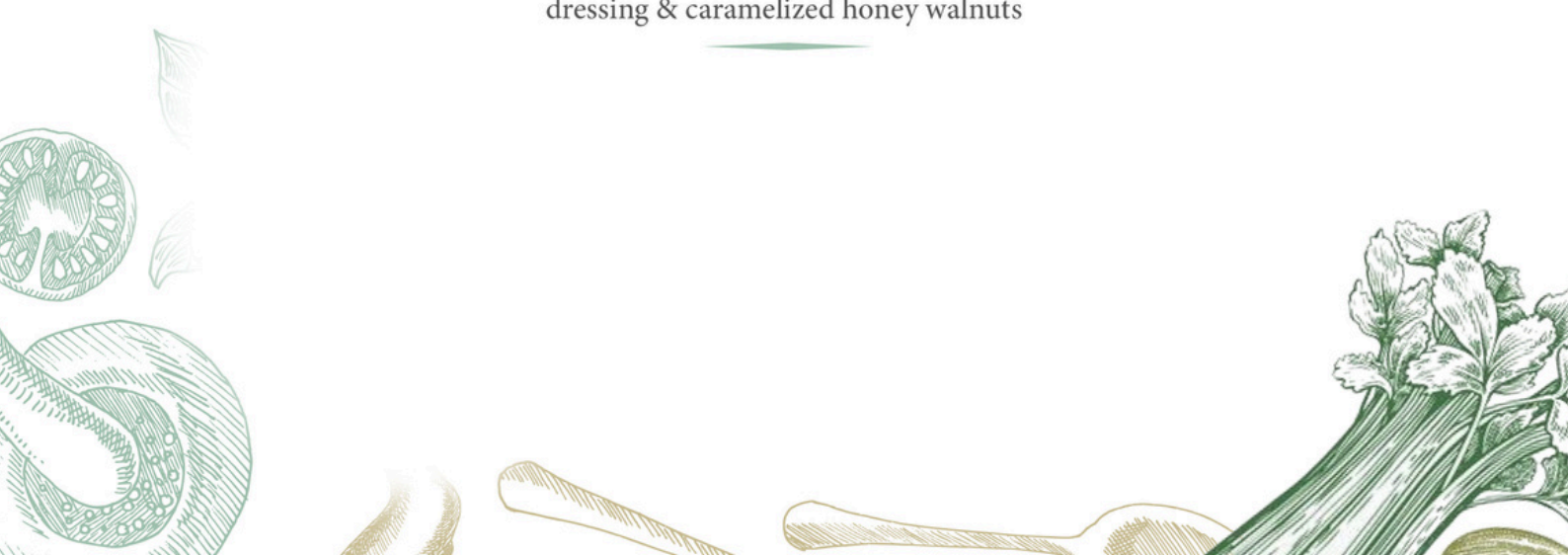
Römersalat mit gebratener Hühnerbrust, frisch geriebenem Parmesan, knusprigen Croutons und pochiertem Ei, verfeinert mit hausgemachtem Caesar-Dressing
Romaine lettuce, cherry tomatoes, poached egg, grilled chicken breast, parmesan cheese, homemade caesar dressing

LACHS TERIYAKI SALAT € 19,50

Grüner Salat mit Rucola, Avocado & frischen Erdbeeren, verfeinert mit geröstetem Sesam & gebratenen Lachsfiletstücken in feiner Teriyaki-Sauce
Green salad, arugula, avocado, strawberries, sesame and teriyaki sauce

ZIEGENKÄSE-SALAT € 15,90

Feine Blattsalate mit warm gratiniertem Ziegenkäse, Trauben, Birne, Feige, Kiwi & Rosinen, veredelt mit Honig-Balsamico-Dressing & karamellisierten Honig-Walnüssen
Fine leaf salads with warm gratinated goat cheese, grapes, pear, fig, kiwi & raisins, refined with honey-balsamic dressing & caramelized honey walnuts





VORSPEISEN

BRUSCHETTA € 11,50

Hausgemachtes Weißbrot mit Ricotta-Creme, Tomatenconcassé und frischem Rucola
Homemade white bread with ricotta cream, tomato concassé, and fresh arugula

ANTIPASTI-PLATTE € 17,50

Mediterrane Auswahl mit Rinderwurstspezialitäten, Crème fraîche, Oliven, mit Frischkäse gefüllte Paprika und warmes Pizzabrot
Mediterranean selection with beef sausage, crème fraîche, olives, cream cheese-stuffed peppers, and warm pizza bread

BEEF TATAR 21,90€ / 28,90€

Fein abgeschmecktes Rindertatar, mild oder scharf, mit Toast und feiner Garnitur – 130 g / 200g
Finely seasoned beef tartare, mild or spicy, with toast and fine garnish – 130 g / 200g

KHACHAPURI € 19,50

Georgische Spezialität aus frisch gebackenem Teig, gefüllt mit Mozzarella und Schafskäse, verfeinert mit Eigelb
Georgian specialty made of freshly baked dough filled with mozzarella and sheep cheese, refined with egg yolk

LACHS TARTAR € 21,90

Feines Lachstatar mit Avocado-Guacamole und Sesamcreme, serviert mit Toast – 130 g
Fine salmon tartare with avocado guacamole and sesame cream, served with toast – 130 g



ANTIPASTI-PLATTE

Mediterrane Auswahl mit Rinderwurstspezialitäten, Crème fraîche, Oliven, mit Frischkäse gefüllte Paprika und warmes Pizzabrot

Mediterranean selection with beef sausage, crème fraîche, olives, cream cheese-stuffed peppers, and warm pizza bread

€ 17,50

KHACHAPURI

Georgische Spezialität mit Mozzarella, Schafskäse und Eigelb

Georgian specialty with mozzarella, sheep cheese and egg yolk

€ 19,50



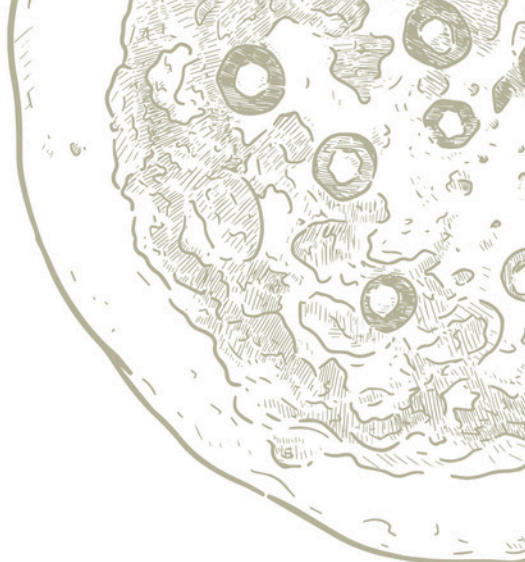
Cavallo Lemonade

€ 9,90





PIZZA



MARGHERITA € 12,00

Tomatensauce, Mozzarella, Basilikum

Tomato sauce, mozzarella, basil

TARTUFO WEIß / WHITE € 21,00

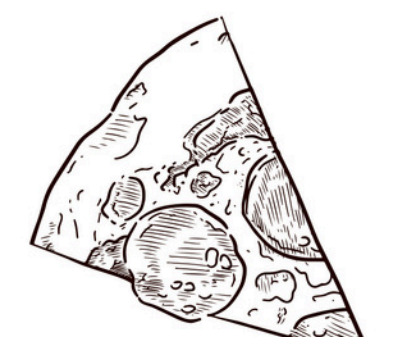
Crème Fraîche, Mozzarella, frische schwarze Trüffel

Crème fraîche, mozzarella, fresh black truffles

TONNO € 15,00

Tomatensauce, Mozzarella, Thunfisch, rote Zwiebel, Schwarze Oliven

Tomato sauce, mozzarella, tuna, red onion, black olives



CAVALLO PIZZA € 17,00

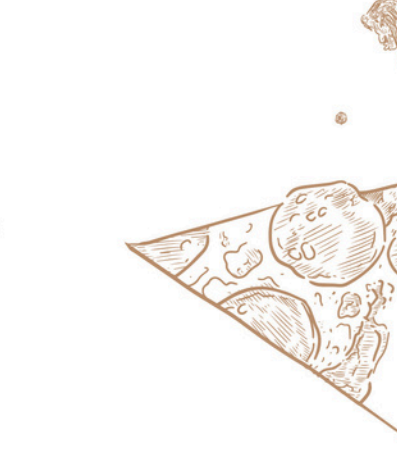
Tomatensauce, Büffelmozzarella, Cherrytomaten, Rucola, Parmesan

Tomato sauce, buffalo mozzarella, cherry tomatoes, arugula, parmesan

DIAVOLA € 16,00

Tomatensauce, Mozzarella, Salami, Scharfe Peperoni

Tomato sauce, mozzarella, salami, hot peppers



AUCH AUF WUNSCH MIT EXTRAS!





PIZZA

PIZZABROT € 3,50

Auf Wunsch mit Knoblauch
With garlic on request

DIPS

€ 1,50

Kräuter - Ketchup - Mayonnaise^c
Herbs - ketchup - mayonnaise

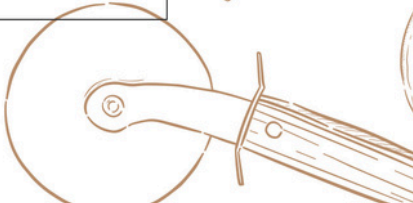
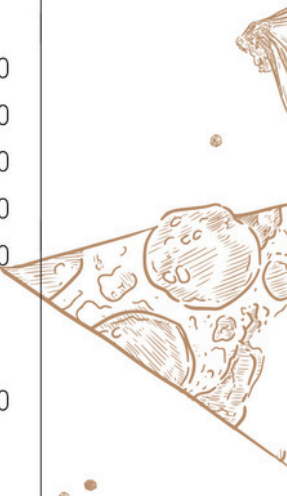
€ 2,50

Mayocado - Trüffel Cream
mayocado - truffle cream

Extra Zutaten für Ihre Pizza
Additional ingredients for your pizza



ROTE ZWIEBEL / RED ONIONS	€ 1,50	MOZZARELLA / MOZZARELLA	€ 1,50
PAPRIKA / BELL PEPPER	€ 1,50	GOUDA / GOUDA	€ 1,50
CHERRY TOMATEN / CHERRY TOMATOES	€ 1,50	KNOBLAUCH / GARLIC	€ 1,50
CHAMPIGNONS / CHAMPIGNONS	€ 1,50	BABYSPINAT / BABY SPINACH	€ 1,50
RUCOLA / ARUGULA	€ 1,50		
KNOBLAUCH-RINDSWURST / GARLIC BEEF SAUSAGE	€ 2,50	FETA / FETA	€ 2,50
SPIEGELEI / FRIED EGG	€ 2,50	PARMESAN / PARMESAN	€ 2,50
OLIVEN / OLIVES	€ 2,50	SCHINKEN / HAM	€ 2,50
GORGONZOLA / GORGONZOLA	€ 2,50	SPECK / BACON	€ 2,50
ARTISCHOCKEN / ARTICHOKES	€ 2,50	MAIS / CORN	€ 2,50
SARDELLEN / ANCHOVIES	€ 4,00	GARNIELEN / SHRIMP	€ 4,00
TRÜFFEL / TRUFFLE	€ 4,00		





CAVALLO PIZZA € 17,00

Tomatensauce, Büffelmozzarella, Cherrytomaten, Rucola, Parmesan
Tomato sauce, buffalo mozzarella, cherry tomatoes, arugula, parmesan



PASTA

Homemade

BOLOGNESE € 14,50

Tagliatelle, Tomaten, Rindsfaschiertes, Zwiebel, Parmesan

Tagliatelle, tomatoes, minced beef, onion, parmesan

TARTUFO € 21,50

Gnocchi, Obers, Parmesan, frische schwarze Trüffel

Gnocchi, cream, parmesan cheese, fresh black truffles

CAVALLO PASTA € 18,50

Tagliatelle schwarz-weiß, Garnelen, Zucchini, Obers, Parmesan

Tagliatelle black and white, shrimps, zucchini, cream, parmesan

*Optional:
Vollkorn Penne*

+ € 2,50



TARTUFO

Gnocchi, Obers, Parmesan,
frische schwarze Trüffel

Gnocchi, cream, parmesan cheese,
fresh black truffles

€ 21,50

CAVALLO PASTA

Tagliatelle schwarz-weiß, Garnelen,
Zucchini, Obers

Tagliatelle black and white, shrimps,
zucchini, cream

€ 18,50



HAUPTGERICHTE

LAMMKOTELETT € 32,90

Gegrilltes Lammkotelett mit Rosmarinkartoffeln, mediterranem Grillgemüse und hausgemachtem Jus
Lamb cutlet with baked potato, herbs and gravy sauce

CHILI CHICKEN € 20,50

Mariniertes Huhn mit Paprika, Pilzen, rote Zwiebeln und Parmesan Risotto
Marinated chicken with pepper, mushrooms, red onion and parmesan risotto

HÜHNERSCHNITZEL MIT ERDÄPFELSALAT € 17,90

Knusprig goldbraun gebackenes Hühnerschnitzel, serviert mit einem fein abgeschmeckten Erdäpfelsalat,
verfeinert mit steirischem Kürbiskernöl
Crispy golden-brown breaded chicken schnitzel, served with a finely
seasoned potato salad, refined with Styrian pumpkin seed oil

RISOTTO AI FUNGHI € 14,90

Fein cremiges Risotto, mit ausgewählten Pilzen, verfeinert mit frischen Kräutern und einem Hauch Parmesan
Arborio rice, saffron, zucchini, parmesan, cream

CHEESEBURGER € 18,50

Ein saftiges 160g Rindfleisch-Patty, belegt mit Rinderspeck, geschmolzenem Cheddar, Röstzwiebeln,
frischem Salat, Tomaten, Essiggurken und cremigen Mayocado. Serviert mit knusprigen Pommes frites und Ketchup
A juicy 160g beef patty topped with beef bacon, melted cheddar, crispy fried onions, fresh lettuce,
tomatoes, pickles, and creamy mayocado. Served with crispy French fries and ketchup



FISCH & GARNELEN

GEBRATENER ZANDER € 23,90

Zart gebratener Zander, serviert mit Petersilienkartoffeln, Grillgemüse und Kräuterbutter
Tenderly fried pike-perch, served with parsley potatoes, grilled vegetables, and herb butter

GEBRATENE RIESENGARNELEN € 24,90

Gebratene Riesengarnelen, verfeinert mit Kräuterbutter und serviert mit Basmatireis
Grilled king prawns, refined with herb butter and served with basmati rice

LAMMKOTELETTS

Lammrücken mit Wedges,
Kräutern und Gravy-Sauce
rack of lamb with wedges,
herbs and gravy sauce

€ 32,90

TENDERLOIN CUT STEAK

Rindsteak, Grillgemüse und
Gravy-Sauce

beef steak, grilled vegetables
and gravy sauce

€ 30,90





STEAKS & RIND

TENDERLOIN CUT STEAK € 30,90

Zartes Rinderfilet, serviert mit knusprigen Bratkartoffeln, cremigem Blattspinat und feiner Pfefferrahmsauce
Tender beef fillet served with crispy fried potatoes, creamy spinach, and fine pepper cream sauce

RINDERFILETSPITZEN IN PILZRAHMSAUCE € 31,90

Zarte Rinderfiletspitzen in cremiger Pilzrahmsauce, mit frischer Petersilie verfeinert und dazu Butternudeln
Tender beef fillet tips in a creamy mushroom sauce, refined with fresh parsley, served with butter noodles



CHEESEBURGER € 18,50

Ein saftiges 160g Rindfleisch-Patty, belegt mit Rinderspeck, geschmolzenem Cheddar, Röstzwiebeln, frischem Salat, Tomaten, Essiggurken und cremigen Mayocado. Serviert mit knusprigen Pommes frites und Ketchup

A juicy 160g beef patty topped with beef bacon, melted cheddar, crispy fried onions, fresh lettuce, tomatoes, pickles, and creamy mayocado. Served with crispy French fries and ketchup



DESSERTS

HOMEMADE CHEESECAKE € 9,50

Hausgemachter Käsekuchen serviert mit saisonalen Früchten

Homemade cheesecake served with seasonal fruits

PALATSCHINKEN € 8,90

Mit hausgemachter Marillenmarmelade & Schokosauce

With homemade apricot jam & chocolate sauce

TIRAMISU € 9,50

Hausgemacht im Glas

Homemade tiramisu served in glass

MARLENKA € 9,50

Feine Honigtorte nach traditionellem Rezept

Fine honey cake made following a traditional recipe

A close-up photograph of a tiramisu dessert. The tiramisu is a stack of layers, dusted with a thick layer of cocoa powder. It is garnished with fresh strawberries and raspberries. The dessert is served in a white bowl. In the background, a glass of red wine is visible, and a white napkin with a black geometric pattern is partially visible. The overall lighting is warm and focused on the dessert.

TIRAMISU

€ 9,50



A DREAM CAME TRUE

VON DER IDEE BIS ZUR FERTIGSTELLUNG

339 TAGE

7 FIRMEN

2 ARCHITEKTEN

47 MITARBEITER

THANKS TO ALL WHO MADE IT POSSIBLE



HELLO

€ 14,50

Kitty

Milky Ways

€ 13,90



VIDA LOCA



HOT SNOW



BRAMBLE



VICTORIA SECRET



GIRLS CRUSH



HALF DEVIL
HALF GODDESS



ANGRY PIRATE



CATALINA
MARGHARITA



P.69



Xerxes

Grey goose vodka, bacardi rum,
malibu rum, lemon juice, cane sugar
24 carat gold flakes

€ 19,90



The Gladiator

Bombay sapphire gin, peachtree,
passion fruit syrup, pineapple juice,
orange juice and lemon juice

€ 13,90

A photograph of three glass bottles filled with beverages, each with a silver straw. The bottle in the center is filled with a light yellow liquid, ice cubes, a slice of lime, a blackberry, a strawberry, and a sprig of mint. The bottle on the left contains a reddish-pink liquid with orange slices and mint. The bottle on the right contains a dark red liquid with orange slices and mint. The background is softly blurred, showing a wooden cutting board with more fruit and herbs.

Homemade
LIMONADEN

€ 8,50

Homemade
ICE TEA

€ 8,50

A promotional poster for two cocktails. The top half features a martini glass filled with a dark liquid and a slice of orange, set against a background of warm, out-of-focus bokeh lights. The bottom half shows a cocktail in a glass being lit with a blowtorch, with flames rising from the drink. The background is a dark, textured surface with white, paint-like splatters. The text 'Grey Goose' is written in a large, elegant script, while 'ESPRESSO MARTINI' and the price are in a clean, sans-serif font. The bottom section has 'Burning Man' in a large script and its price below it. A bottle of Grey Goose vodka is partially visible on the right side.

Grey Goose

ESPRESSO MARTINI

€ 14,90

Burning Man

€ 17,90

COCKTAILS

PREMIUM SPECIAL

MINT & CHOCOLATE € 12,90

Berliner luft, oat drink, Monin chocolate syrup,
Schärf chocolate sauce, pineapple juice

PREMIUM COCKTAILS

HEARTBREAKER

€ 15,90

Light & dark rum, coconut syrup, pineapple juice,
soja drink, strawberry juice, served in coconut glass

BURNING MAN 🔥

€ 17,90

Bombay sapphire gin, absolut vodka,
cranberry juice, apple syrup, lemon juice

XERXES

€ 19,90

Grey goose vodka, bacardi rum, malibu rum,
lemon juice, cane sugar, 24 carat gold flakes

OCEAN BUBBLE

€ 17,90

Havana rum, blue curacao, peach syrup,
vanilla syrup, lemon juice, pineapple juice

HELLO KITTY

€ 14,50

Olmeca gold tequila, organic orange syrup, strawberry syrup,
cranberry juice, lemon juice, cotton candy

PORNSTAR MARTINI GREY GOOSE VODKA

€ 17,90

Grey goose vodka, lime juice, organic vanilla syrup,
passion purée served with 4 cl champagne

CORONITA

€ 17,50

Sierra tequila, martini rosso, organic
lemon - lime syrup, corona beer

CAVALLO BEACH ICED TEA

€ 22,50

Absolut vodka, bombay sapphire gin, bacardi rum, peachtree,
cranberry juice, limette pop corn + tortilla + glass of water

RAKI COCKTAILS

ROCK STAR MARTINI

€ 16,90

Otto Raki, Contreau, Campari,
Zitronensaft, Zuckersirup, Eiweiß/Aquafava

OTTO 6^{ER}

€ 16,90

Apfelsaft, Otto Raki, Limettensaft,
Zuckersirup, Minze

ISTANBUL MULE

€ 16,90

Otto Raki, Limettensaft, Gingerbeer,
Gurke, Minze

GIN COCKTAILS

BRAMBLE

€ 10,90

Gordon's gin, blackberry puree, lemon juice, cane sugar

GIRLS CRUSH

€ 10,90

Gordon's gin, lychee syrup,
triple sec, lemon juice, cucumber slice

SOUTHERN CAVALLO SLING

€ 12,90

Tanqueray gin, southern comfort, organic vanilla syrup,
pineapple juice, freshly squeezed lime juice, angostura bitter, soda

ORGANICS GIN TONIC

€ 13,90

Bombay sapphire gin, cucumber, lime, organics tonic water

MILKY WAY

€ 13,90

Tanqueray gin, passion fruit juice, bio lime ginger syrup,
apple syrup, lemon juice, apple and mint

THE GLADIATOR

€ 13,90

Bombay sapphire gin, peachtree, passion fruit syrup,
pineapple juice, orange juice and lemon juice

VODKA COCKTAILS

VICTORIA'S SECRET

€ 10,90

Eristoff, raspberry liqueur brandies,
cranberry juice, lemon juice

BLACK RUSSIAN

€ 9,90/€ 10,90

Eristoff, kahlúa syrup

MOSCOW MULE BY CAVALLO

€ 12,90

Eristoff, organic lime ginger syrup,
lemon juice, lime, sliced cucumber and soda

PIPELINE

€ 12,90

Eristoff, pineapple juice, almond syrup,
lime juice, lemon juice, cucumber slices

ORGANICS MOSCOW MULE

€ 13,90

Absolut vodka, ginger, organics ginger beer

GREY GOOSE MARTINI ESPRESSO

€ 14,90

Grey goose vodka, espresso, caramell syrup,
organic vanilla syrup

COCKTAILS

RUM COCKTAILS

CAVALLO'S DAIQUIRI € 14,90

Havana club 7x, havana club 3X, organic lime ginger mint syrup, freshly squeezed lime juice

MOJITO € 11,50

Havana rum 3 Y, fresh pressed lime juice, limes, cane sugar, soda

P.69 € 11,50

Captain morgan white, smirnoff red, passion fruit juice, passion fruit syrup, organic coconut syrup, lemon juice

HALF DEVIL HALF GODNESS € 12,50

Captain morgan spiced gold, captain morgan dark, amaretto disaronno, organic agave syrup, pineapple juice, orange juice and lemon juice

MAI TAI € 12,50

Bacardi rum, captain morgan dark, apricot, brandy, lime juice, almond syrup, pineapple juice, lemon juice

ANGRY PIRAT € 12,50

Malibu, midori, peachtree, blue curacao, organic raspberry syrup, lemon juice, pineapple juice

WHISK(E)Y COCKTAILS

HOT SNOW € 11,50

Four roses whiskey, aperol, ginger syrup, pineapple juice, cane sugar, lemon juice

THE DAVINCI CODE € 15,90

Laphroaig 10Y islay singlemalt, cavallo-made corainder-bacardi rum, organic lemon lime syrup, freshly squeezed lime juice

BULLEIT OLD FASHION € 13,50

Bulleit bourbon whiskey, cane sugar, angostura bitter, soda

LAPHRONI € 15,90

Laphroaig 10Y islay single malt, martini rosso, campari

TEQUILA COCKTAILS

CATALINA MARGHERITA € 10,90

Olmea gold tequila, peachtree, blue curacao, kiwi syrup and lemon juice

MARGARITA CLASSIC € 10,90

Olmea gold tequila, cointreau orange liqueur, freshly squeezed lime juice

TEQUILA SUNRISE € 12,50

Olmea gold tequila, triple sec, orange juice, grenadine syrup, lemon juice

ALKOHOLFREIE COCKTAILS

DOUBLE HAPPINESS € 9,90

Passion fruit juice, pineapple juice, organic vanilla syrup, lychee syrup, lemon juice

VIDA LOCA € 9,90

Passion fruit juice, apple, mint, organic lime ginger syrup, apple syrup, lemon juice

UNITED FRUITS OF CAVALLO € 9,90

Pineapple juice, strawberry juice, organic lime ginger syrup, organic agave syrup, lemon juice

BLACKBERRY-MANGO € 9,90

Mango and blackberry puree, organic coconut syrup, pineapple juice, cream

NON-ALCOHOLIC

HOMEMADE ICE TEA 0.50 € 8,50

Mango, Maracuja, Erdbeere, Apfel, Himbeere
Kiwi, Zuckermelone, Granatapfel

CAVALLO LEMONADE 0.50 € 9,90

*SHAKES 0.40 € 8,90

Oreo, Mango-Vanille

*LIMONADEN 0.50 € 8,50

Zitrone-Limette, Limette-Ingwer-Minze, Orange, Cranberry,
Holunder-Zitronenmelisse, Agave, Himbeer-Zitrone

COLA 0.35 / 0.50 € 4,90 / € 5,90

RED BULL ENERGY DRINK 0.25 € 5,20

Classic / Sugarfree / Editions

ORGANICS LIFETIME DRINKS 100% BIO 0.25 € 5,20

Simply Cola, Bitter Lemon, Ginger Ale, Tonic Water,
Viva Mate, Black Orange, Purple Berry, Ginger Beer

SHOTS

B 52 4CL € 6,40

BLOWJOB 4CL € 5,40

STRAWBERRY SHOT 4CL € 4,40

MANGO SHOT 4CL € 4,40

ESPRESSO MARTINI SHOT 4CL € 4,90

GOLDEN SHOT 4CL € 7,90

Grey Goose Vodka, vanilla syrup, lime juice,
24 carat gold flakes

NÜSSE

WASSER

*STILL 0.50 - ACQUA PANNA € 2,90

*PRICKELND 0.50 - SAN PELLEGRINO € 2,90

BIER

OTTAKRINGER BIO ZWICKL 0.50 € 5,90

OTTAKRINGER FASSBIER HELLES 0.33 € 4,90

OTTAKRINGER FASSBIER HELLES 0.50 € 5,90

OTTAKRINGER ZITRONEN RADLER 0.30 € 5,90

CORONA 0.33 € 6,50

SAURER RADLER 0.30 / 0.50 € 4,50 / € 5,90

SEKT/PROSECCO°

MARTINI ASTI 0.7L € 49,00

HAGEN PRICCOBELLO 0.1CL / 0.75L € 4,90 / € 39,00

DESIDERIO PROSECCO 0.1CL / 0.75L € 5,20 / € 49,00

CHAMPAGNER°

LAURENT-PERRIER BRUT CHAMPAGNER 0.7L € 129,00

MOËT & CHANDON BRUT IMPERIAL 0.7L € 139,00

MOËT & CHANDON ICE IMPERIAL 0.7L € 169,00

MOËT & CHANDON N.I.R. 0.7L € 210,00

DOM PÉRIGNON BRUT 0.7L € 349,00

ARMAND DE BRIGNAC BRUT GOLD 0.7L € 499,00

*Jugendgetränke



WINE- & PROSECCO COCKTAILS

WEIBER SPRITZER Grüner Veltliner, soda, lemon € 4,90

HUGO Grüner Veltliner, soda, organic elderflower syrup, mint, lime € 6,50

APEROL SPRITZ Aperol, prosecco, soda, orange slice € 6,50

PFIRSICHSPRITZER Grüner Veltliner, soda, organic peach syrup € 6,50

KAISERSPRITZER Grüner Veltliner, soda, organic elderflower syrup, lime € 5,50

SOMMERSPRITZER € 4,90

MISS CAVALLO Prosecco, soda, raspberry, organic cranberry syrup € 6,50

MR. CAVALLO Grüner Veltliner, soda, organic lemon - lime syrup, lime € 6,50

SELECT SPRITZ Select, prosecco, soda, orange slice € 6,50

GOLDIE Martini Bianco, vanille syrup, rose by Hagn, soda, 24 carat gold flakes € 8,90

SPIRITS

GIN

BOMBAY SAPPHIRE DRY GIN - ENGLAND	4CL	0.7	0.5
TANQUERAY DRY GIN 47,3% VOL. - ENGLAND	€ 5,90	€ 99,00	
TANQUERAY NO TEN LONDON 47,3% VOL.	€ 6,40	€ 119,00	
HENDRICK'S GIN 44% VOL. - SCHOTTLAND	€ 6,90	€ 129,00	
MONKEY DRY GIN 47 47% VOL. - DEUTSCHLAND	€ 7,40	€ 145,00	
GORDON'S	€ 7,90	_____	€ 110,00
	€ 5,90	_____	

VODKA

ABSOLUT VODKA - SCHWEDEN	4CL	0.7
KAUFMANN VODKA - RUSSLAND	€ 5,90	_____
SMIRNOFF RED	_____	€ 189,00
ERISTOFF	€ 5,90	_____
GREY GOOSE - FRANKREICH (1,5L MAGNUM € 289,00)	€ 5,90	_____
	€ 7,40	€ 139,00

RUM

BACARDI CARTA BLANCA - KUBA	4CL	0.7
HAVANA CLUB AÑEJO 3 AÑOS - KUBA	€ 5,90	_____
BACARDI CARTA BLANCA KORIANDER CAVALLLO-MADE	€ 5,90	€ 99,00
HAVANA CLUB AÑEJO 7 AÑOS - KUBA	€ 6,50	_____
DIPLOMÁTICO RESERVA EXCLUSIVA - VENEZUELA	€ 7,40	€ 139,00
PYRAT XO RESERVA PREMIUM CARIBBEAN	€ 7,90	€ 139,00
CAPTAIN MORGAN DARK	€ 7,90	€ 139,00
CAPTAIN MORGAN SPICED GOLD	€ 5,90	_____
CORUBA RUM 74%	€ 5,90	_____
	€ 5,90	_____

SCOTCH WHISKEY

JOHNNIE WALKER BLACK LABEL	4CL	0.7
CHIVAS REGAL 12 Y	€ 6,40	€ 109,00
CHIVAS REGAL 18 Y	€ 6,90	€ 129,00
JOHNNIE WALKER BLUE LABEL	€ 7,90	€ 149,00
	€ 19,00	€ 379,00

SINGLE MALT WHISKEY

GLENFIDDICH 12 Y - DUFFTOWN	4CL	0.7
LAPHROAIG 10 Y - ISLAY SINGLE MALT	€ 6,90	€ 139,00
LAGAVULIN 16 Y - ISLAY SINGLE MALT	€ 7,40	€ 149,00
	€ 8,90	€ 159,00

IRISH WHISKEY

JAMESON	4CL	0.7
	€ 5,40	€ 99,00

AMERICAN WHISKEY

FOUR ROSES - KENTUCKY BOURBON
JACK DANIEL'S OLD NO. 7 - TENNESSEE
BULLEIT BOURBON 45% VOL. - KENTUCKY
JACK DANIEL'S GENTLEMAN JACK - TENNESSEE
BULLEIT RYE

4CL	0.7
€ 5,40	_____
€ 5,90	€ 99,00
€ 6,90	€ 119,00
€ 7,40	€ 139,00
€ 7,40	_____

BITTER

APEROL
AVERNA
CAMPARI
JÄGERMEISTER
SELECT APERITIVO

4CL	
€ 4,50	_____
€ 5,50	_____
€ 5,50	_____
€ 5,50	_____
€ 4,50	_____

COGNAC

REMY MARTIN VSOP
HENNESSY VS
REMY MARTIN XO

4CL	0.7
€ 7,50	€ 129,00
€ 7,20	€ 110,00
€ 18,50	€ 249,00

LIQUEURS

COINTREAU
Kahlúa
APRICOT BRANDY
BAILEYS ORIGINAL
MIDORI
MALIBU
PEACHTREE
DISARONNO
BLUE CURACAO
SOUTHERN COMFORT
TRIPLE SEC

4CL	
€ 5,50	_____
€ 5,50	_____
€ 5,50	_____
€ 5,50	_____
€ 5,50	_____
€ 5,50	_____
€ 5,50	_____
€ 5,50	_____
€ 5,50	_____
€ 5,50	_____

TEQUILA

SIERRA
OLMECA ALTOS PLATA
PATRON SILVER 100% DE AGAVE
PATRON XO CAFE 35% 100% DE AGAVE

4CL	0.7
€ 5,50	_____
€ 5,50	€ 99,00
€ 6,90	€ 129,00
€ 6,90	€ 129,00
_____	€ 350,00

CLASE AZUL REPOSADO

VERMOUTH

MARTINI BIANCO VERMOUTH
MARTINI ROSSO VERMOUTH
MARTINI VERMOUTH EXTRA DRY

5CL	
€ 4,50	_____
€ 4,50	_____
€ 4,50	_____

thank you

CAVALLO IN COOPERATION WITH



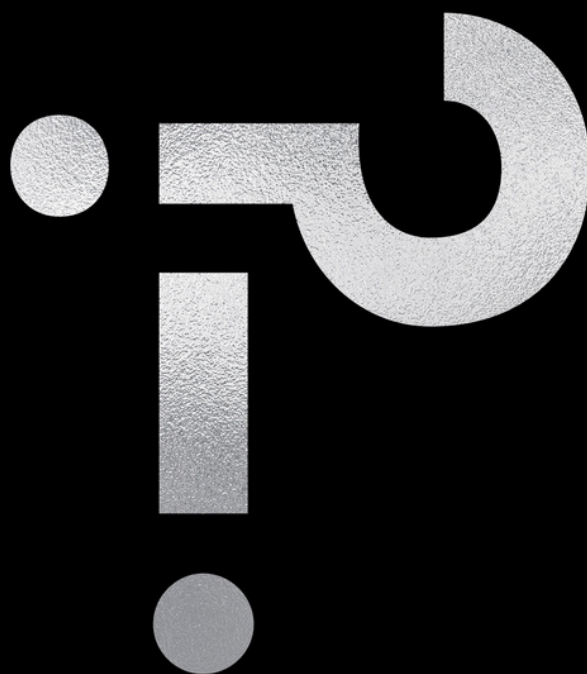
Allergeneinformation

Falls Sie Informationen zu Allergenen und Inhaltsstoffen benötigen,
steht Ihnen unser Team gerne zur Verfügung.

Should you require information regarding allergens and ingredients,
our team is happy to assist you.

IMPRESSUM

Cavallo | Kaunitzgasse 3-5 | A-1060 Wien
office@cavallo-vienna.at
www.cavallo-vienna.at



cavallovienna



cavallovie

Cavallo Vienna | Kaunitzgasse 3-5 | 1060 Wien
office@cavallo-vienna.at | +43 1 581 34 85

www.cavallo-vienna.at