



Willkommen

Welcome

Bienvenido

Benvenuto

Welkom

Välkommen

Bienvenue

Καλώς ήρθατε

Witamy

Bem-vindo

www.fase-lunar.de

Savignyplatz 1

10623 Berlin

Welcome to Fase Lunar

Since 2021, the Fase Lunar team has been welcoming guests to the heart of Berlin at Savignyplatz 1. Our two-story restaurant accommodates up to 130 guests and combines the vibrant spirit of the Mediterranean with an elegant atmosphere – the perfect setting for relaxed evenings, social gatherings, and exclusive corporate events.

The name Fase Lunar – meaning Lunar Phases – symbolizes change, rhythm, and inspiration. Just as the moon reveals its many phases, our cuisine reflects the diversity of the Mediterranean: fresh seafood and fish, premium-quality meats, flavorful tapas, colorful salads, and homemade desserts. Every dish tells its own story of sunshine, the sea, and exceptional taste.

Our menu offers something for every mood and every palate – whether you prefer light and refreshing dishes, rich and flavorful specialties, or refined culinary creations. Carefully selected ingredients, outstanding quality, and genuine passion define every detail of our kitchen.

Whether you're planning a Christmas dinner, a birthday celebration, or a business event, our team will be delighted to assist you with your reservation and help create a memorable experience.

If you have any special requests or individual preferences, please do not hesitate to speak with our team. We will be happy to assist you. Information regarding allergens and food additives is available from our staff at any time.

At Fase Lunar, we invite you to embark on a culinary journey through the flavors of the Mediterranean. Sit back, relax, enjoy the moment, and let our creations inspire you.

Fase Lunar Berlin
Savignyplatz 1
10623 Berlin

Contact Information

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Follow us on

Facebook/FaseLunar_Restaurant

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ALL PRICES ARE IN EUROS

Aperitifs

Kir	Crème de Cassis / White Wine	12
Kir Royal ^{1,5}	Crème de Cassis / Dry Champagne or Sparkling Wine	15
Bellini ^{1,5}	Fresh White Peach Purée with Prosecco	9
Aperol Spritz ^{1,5}		8,5
Lillet Spritz ^{1,5}		8,5
Campari Orange / Campari Soda ¹		10
Sangria ¹		8
Limoncello Spritz ¹		8,5

Cold Tapas

Boquerones en Vinagre ^{D,2}	Marinated Anchovies	7
Chorizo Español ^{2,4,8}	Spanish Chorizo, thinly sliced and served cold	8
Queso Manchego ^{G,1}	Aged Manchego Cheese with Tomato Jam	13
Jamon Serrano ²	Serrano Ham	12
Frutti di Mare ^{D,N,2}	Mixed Seafood	8
Mix Oliven ²	Marinated Mixed Olives	6
Queso Marinado ^{G,2}	Marinated Iberico Cheese	8

Hot Tapas

Chorizo a la Sidra ^{2,4,8}	Sliced Spanish Chorizo flambéed with Cider	7,5
Fecha y almendra entocino ^{H,2}	Dates Stuffed with Almonds Wrapped in Bacon	8,5
Boquerones Fritos ^{A,D,2}	Fried Anchovies	8,5
Calamares Fritos ^{A,N,2,8}	Crispy Fried Baby Squid	8,5
Gambas a'la Plancha ^B	Grilled King Prawns	14
Gambas al Ajillo ^B	King Prawns in Garlic, Chili & Olive Oil	14
Pulpo a'la Gallega ^N	Galician-Style Octopus	14
Tortilla Española ^C	Traditional Spanish Potato Omelette	7,5
Pimientos de Padrón	Padrón Peppers with Sea Salt	7
Papas Arrugadas	Canarian Wrinkled Potatoes	7
Champiñones al Ajillo ²	Mushrooms with Garlic & Cherry	6,5
Patatas Bravas ^{A,2}	Spicy Potatoes	6,5
Pollo al Ajillo ²	Chicken in Garlic	7,5

Soup

Fish Soup ^{D,N,2} with Seafood & Vegetables

10

Salads

Salad with King Prawns ^{B,2}

17

Chicken Salad ^{2,8}

16

Classic Caesar Salad ^{C,G,J,2}

16

Lunar-Salad ² with Seafood

20

Main Courses

Grilled Entrecôte ⁸ served with side dishes

35

Beef Tenderloin ⁸ served with side dishes

38

Sirloin Steak ⁸ served with side dishes

29

Veal Ribs ⁸

28

Lamb Chops ⁸

27

Lamb Tenderloin ⁸

28

Mixed Grill Platter ⁸

35

Trucha a la Navarra ^{D,2,8} Slow-Cooked Trout Navarra Style with a Mediterranean Touch

28

Grilled Fresh Calamari ^{N,2}

29

Grilled Salmon ^{D,2}

28

Sepia a'la Plancha ^N

28

Lunar Specials

Paella Valenciana ^{A,B,D,N,2} minimum 2 persons - Traditional Spanish Paella with Meat, Fish & Seafood **pp 22**

Fajitas (Ranchero, Chicken or Vegetarian) ^{AG,2,4,8}

Ranchero

25

Pollo

22

Vegetarisch

19,9

Mussels ^{G,L,N} Choice of White Wine or Tomato Sauce

21

Tagliatelle ^{ACG,2} with Fish

22

Rigatoni ^{AG,2} with Chicken

19

Pasta ^{AG,2} with King Prawns

24

Burgers ^{AG,I,2,8} Served with French Fries & Side Salad

17,5

Hamburger ^{A,J,2,8}

Cheeseburger ^{AG,I,2,8}

Crispy Chicken Burger ^{AG,I,2,8}

Beyond Burger ^{A,F,J,2}

Surf und Turf ^{B,8} Beef Tenderloin with King Prawns

45

Nachos ^{AG,I,2,4,10}

Vegetarian

11,5

Chicken

14

Picadillo

15

Tacos A, G, J, 2, 4, 10

Vegetarian

13,50

Chicken

15,50

Picadillo

16,50

Side Dishes

French Fries 2, 8

Seasonal Grilled Vegetables

Sauce for Meat & Fish A, G, J, 2, 4, 8

each 4,50

Potato Wedges 2, 8

Green Beans with Carrots & Zucchini

White Rice

Mashed Potatoes

Desserts

Crema Catalana G, C, 1

8

Flan G, C

7

Tiramisu A, C, G, 2, 9

8

Champagne

Crémant de Loire Blanc Brut L, 5

55

Crémant de Loire Excellence Rosé L, 1, 5

65

Champagne Moët & Chandon Brut Impérial L, 5

99

Ruinart – R. de Ruinart Brut L, 5

150

Ruinart Rose L, 1, 5

220

Ferrari Brut Trento DOC Spumante L, 5

65

Ferrari Brut Trento DOC Spumante Brut L, 5

75

Wines by the Glass

White Wines

Grauburgunder (0,2l) L, 5

7

Chardonnay, IPAYS D'OC (0,2l) L, 5

7

Pinot Grigio (0,2l) L, 5

9

Rosé Wines

Rosé Girs d'Ardèche (0,2l) L, 5

7,5

Red Wines

Primitivo (0,2l) L, 5

7,5

Merlot Syrah (0,2l) L, 5

8

Percharmant, Paul Andre Barriat, AOP L, 5

9

Wine Spritzer

Red, White, Rosé

7

Bottled Wines

White Wines

Pinot Grigio delle Venezie DOC ^{L,5}	Fresh, fruity & light	34
Sancerre AOC ^{L,5}	100% Sauvignon Blanc – mineral, elegant and the perfect match for fish	48
Albariño Rias Baixas DO ^{L,5}	Fresh, maritime, delicately saline and ideal with seafood	42
Cava Brut Penedès DO ^{L,1,5}	Sparkling wine – Spain's answer to Champagne, fresh and dry	32

Rosé Wines

Miraval Rosé Château Miraval ^{L,5}	A.Jolie / B. Pitt	60
Ca dei Frati Rosa Dei Frati ^{L,5}	Delicate pale rosé with aromas of wild strawberries and peach, fresh, lightly mineral and beautifully balanced	40
Muga Rosado 2023 (Rioja DOCA) ^{L,5}	Pale pink with aromas of strawberry, citrus and white flowers, fresh and elegant with delicate herbal notes	36

Red Wines

Tignanello 2020 ^{L,5}	Elegant Super Tuscan with notes of ripe cherry, cassis, vanilla and tobacco, balanced acidity and exceptional harmony. Recommended with Beef Tenderloin or Truffle Tagliatelle.	280
Chianti Classico DOCG ^{L,5}	Classic Tuscan wine made from Sangiovese, with notes of cherry and spice	36
Primitivo di Manduria ^{L,5}	Soft, round and full-bodied with generous fruit aromas	34
Chateau Pichon Longueville Baron 2018 ^{L,5}	Powerful Bordeaux with notes of black cherry, cassis, cedar, vanilla and silky tannins. Recommended with Entrecôte or Lamb Chops.	350
Bordeaux Supérieur AOC ^{L,5}	Cabernet Sauvignon & Merlot – structured and classic	42
Bourgogne Pinot Noir - David Duband 2021 ^{L,5}	Bright acidity with red berry aromas, ideal for those who prefer softer, elegant Pinot Noir wines	130
Rioja Crianza DOCA (Rot) ^{L,5}	Tempranillo with fruity notes and subtle oak influence	36
Ribera del Duero ^{L,5}	100% Tempranillo with notes of dark cherries, plums, vanilla and tobacco from oak ageing, supported by smooth tannins with a full-bodied yet approachable finish	54
Premium Priorat ^{L,5}	Highly concentrated with dark fruit, mineral complexity and spicy notes	89

Long Drinks (0,4cl)

Negroni ¹	12
Tanqueray Gin ¹²	11
Gin Mare mit Tonic ¹²	11
Bombay Gin mit Tonic ¹²	11
Roku Gin mit Tonic ¹²	11
Hendricks Gin mit Tonic ¹²	11
Monkey Gin mit Tonic ¹²	13
Vodka Red Bull ^{11,13,9}	10
Vodka Orange ¹	10
Jack Daniels & Cola ^{11,9}	10
Cuba Libre mit Habana 3 Year ^{11,9}	10
Cuba Libre mit Habana 7 Year ^{11,9}	12

Non-Alcoholic Cocktails

Ipanema ⁹	8
Coconut Kiss ^{G,9}	8
Mosquito ⁹	8
Fresa ¹	8
Sportsman ⁹	8

Classic Cocktails

Watermelon Man ¹	12
Espresso Martini ¹¹	12,9
Pornostar Martini ¹	14
Margarita Classic ¹	12
Mojito ⁹	12
Mai Tai ¹	12,5
Caipirinha	11
Piña Colada ^{G,2}	11
Long Island Ice Tea ^{11,9}	12,5
Cosmopolitan ¹	11
Sex on the Beach ¹	12
Daiquiri Classic / Strawberry ¹	11
Whisky / Vodka / Hemingway Sour ¹	10

Brandy & Cognac (0,2cl)

Hennessy V.S.O.P ⁵	12
Hennessy Very Special Cognac ⁵	10

Whisky (0,4cl)

Hibiki (Japan) ⁵	12
SLYRS (Single Malt Classic) ⁵	10
Dalwhinnie (Single Malt Scotch Whisky) ⁵	10
Chivas Regal 18j ⁵	12
Chivas Regal 12j ⁵	8
Jack Daniels ⁵	7
Johnnie Walker Black Label ⁵	9
Bushmills (The Original) ⁵	9

Wodka (0,2cl)

Belvedere	6
Absolut	4
Koskenkovo	4

Rum (0,4cl)

Pampero ^{1,5}	8
Botucal ^{1,5}	10
Don Papa ^{1,5}	10
Zacapa 23 ^{1,5}	11
Havana Club 7 ^{1,5}	8

Tequila (0,2cl)

1800 Reserve ^{1,5}	9
Mezcal ^{1,5}	7
Jose Cuervo Gold ^{1,5}	4
Jose Cuervo Silver ^{1,5}	4

Liqueurs (0,2cl)

Licor 43 ^{1,5}	4
Ramazzotti ^{1,5}	4
Averna ^{1,5}	4
Amaretto ^{1,5}	4
Sambuca ^{1,5}	4
Limoncello ^{1,5}	4

Beer

On Tap:

Warsteiner ^{A,5}	0,3l	4,1	König Ludwig Hell ^{A,5}	0,3l	4,1
	0,5l	5,5		0,5l	5,5
Estrella Galicia ^{A,5}	0,3l	4,3	Bier mix ^{A,5,9}	0,3l	4,3
	0,5l	6		0,5l	5,2

Bottled Beer:

Warsteiner Alcohol-Free ^{A,9}	0,3l	4,1
König Ludwig Wheat Beer Alcohol-Free ^{A,9}	0,5l	5,5
König Ludwig Hefeweizen ^{A,5}	0,5l	5,5
König Ludwig Kristal ^{A,5}	0,5l	5,5
König Ludwig Dunkel ^{A,5}	0,5l	5,5
Desperados ^{A,5, 11}	0,3l	5,5

Soft Drinks (all 0.2 L bottles)

Coca Cola ^{9,11}	3,2	Thomas Henry Bitterlemon ^{1,9,12}	3,5
Coca Cola Zero ^{9,11}	3,2	Thomas Henry Tonic Water ^{1,9,12}	3,5
Fanta / Sprite ^{1,9}	3,2	Thomas Henry Ginger Ale ^{1,9,12}	3,5
		Thomas Henry Ginger Beer ^{1,9,12}	3,5
Redbull (0,25l) ^{9,11,13}	4,5	Thomas Henry Wildberry ^{1,9,12}	3,5

Juices & Nectars (0,2l 3,80 0,4l 5,50)

Apple Juice ¹	Mango Nectar ¹	Banana Nectar ¹	Juice Spritzer ^{1,9}	0,2l	3,50
Orange Juice ¹	Cranberry Nectar ¹	Tomato Juice ¹		0,4l	5,00
Pineapple Juice ¹	Passion Fruit Juice ¹	Cherry Nectar ¹	Malt Beer ^{A,9}	(4,10)	

Coffee & Tea

Espresso ^{G,11}	3
Double Espresso ^{G,11}	4
Café Crema ^{G,11}	3,5
Cappuccino ^{G,11}	4
Café Latte ^{G,11}	4,5
Latte Macchiato ^{G,11}	5

Water

Sparkling or Still Water	
0,25l	3
0,7l	7

Tea Selection

Earl Grey	3,5	Fresh Mint Tea	4
Assam	3,5	Fresh Ginger Tea	4
Peppermint Tea	3,5	Hot Lemon Tea	4
Green Tea	3,5	Lunar Tea (Mint, Ginger, Lemon & Honey)	4,5
Chamomile Tea	3,5		
Fruit Tea	3,5		

Allergens & Food Additives

Allergens

A = Cereals containing gluten (e.g. wheat, rye, barley, oats, spelt, kamut)
B = Crustaceans and products thereof
C = Eggs and products thereof
D = Fish and products thereof
E = Peanuts and products thereof
F = Soybeans and products thereof
G = Milk and dairy products (including lactose)
H = Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts)
I = Celery and products thereof
J = Mustard and products thereof
K = Sesame seeds and products thereof
L = Sulphur dioxide and sulphites (over 10 mg/kg or 10 mg/l)
M = Lupin and products thereof
N = Molluscs (e.g. mussels, snails, squid) and products thereof

Food Additives

1 = Contains colouring
2 = Contains preservatives
3 = Contains antioxidants
4 = Contains flavour enhancers
5 = Sulphur dioxide added
6 = Blackened
7 = Waxed
8 = Contains phosphate
9 = Contains sweeteners
10 = Contains sugar and sweeteners
11 = Contains caffeine
12 = Contains quinine
13 = Contains taurine
14 = Contains a source of phenylalanine
15 = Genetically modified

Thank you for visiting!

Gift vouchers are also available for special occasions.