DRINKS MENU

Spritz

Pandan Spritz 17
Exotic | Fragrant | Delicately Sweet
Pandan Likör, Prosecco
Pandan Liqueur, Prosecco

Cocos Ananas Spritz 18
Tropical | Fruity | Lightly Sweet
Lillet Blanc, Ananas, Kokosnuss, Minze, Prosecco
Lillet Blanc, Pineapple, Coconut, Mint, Prosecco

Golden Garden 0% 14
Fruity | Spicy | Refreshing
Mango, Limette, Ingwer
Mango, Lime, Ginger

Bubbles

Glass 0,10 l | Bottle 0,75 l

Gelber Muskateller Sekt – Harkamp 2023 16 | 92
Tropical Fruit | Lemongrass | Mandarin

FAR & SØN – Gentle Thai, Low Alcohol 14 | 80
Thai Basil | Ginger | Red Grapefruit

Beer

Singha – Thai Lager, 0,33l 9
Malty | Lightly Bitter | Refreshing

Thai Spirits

Mekhong – Thai Spirit, 4 cl 10
Spiced | Herbal | Caramel Notes

SangSom – Thai Rum, 4 cl 9
Smooth | Full-Bodied | Spiced

Lemonades

Jasmine Iced Tea 9
Floral | Fresh | Lightly Bitter

Coconut Pandan Lemonade 9
Tropical | Aromatic | Refreshing

Water & Soft Drinks

Coconut Water – 0,25 l 8

Mineral Water – 0,33 l | 0,75 l 7 | 10
Still or Sparkling

Soft Drinks 6.9

Dara

White

Wines: Glass 1/8 l | Bottle 0,75 l

Anantara x Kinnari – Cuvée White — 8 | 46
Lychee | Lemongrass | Jasmine

Mayer am Pfarrplatz – Asia Cuvée 2025 — 9 | 52
Exotic Fruit | Nutmeg | Rose

Nittnaus – Pannobile Weiß 2024 — 18 | 104
White Peach | Meadow Herbs | Mineral

Kollwentz – Leithakalk Chardonnay 2024 — 18 | 104
Yellow Apple | Lime Zest | Creamy

Rosé

Anantara x Kinnari – Cuvée Rosé — 9 | 52
Rose Petal | Raspberry | Lotus

Château Sainte Marguerite – Rosé — 14 | 87
White Peach | Grapefruit | Floral

Red

Lukas Strobl – LuSt & Laune Rot 2025 — 11 | 62
Juicy | Fruity | Spiced

Schwarz – The Butcher Pinot Noir 2023 — 9 | 52
Cherry | Dark Berries | Subtle Spice

Wieninger – Pinot Noir Select 2023 — 16 | 98
Red Cherry | Wild Berries | Herbal Spice

Salomon Estate – Dark Pearl Cabernet — 13 | 74
Dark Fruit | Velvety Tannins | Subtle Oak

Sweets

Maximin – Abtsberg Riesling Kabinett 2024 — 20 | 118
Lime Zest | Orange Blossom | Delicate Sweetness

Gemeinsam für das DARA Cuisine Pop-up selektiert, um die feinen Aromen und die Balance der authentischen Thai-Küche harmonisch zu begleiten.
Exclusively selected for the DARA Cuisine Pop-up, pairing seamlessly with the nuanced flavours of Southern Thai cuisine.