



Café Mama Silvia

BREAKFAST, LUNCH, CAKE & A TOUCH OF PERU

Breads & Savory Dishes

All breads available gluten-free on request, with these extras:

feta⁽⁷⁾ 2.00, bacon 1.50, avocado 2.20, scrambled egg 2.00, salmon 4.00, halloumi⁽⁷⁾ 3.20

Benedict Andino^(1,3,7) – 2 poached eggs, Huancaína salsa, bacon or avocado on homemade croissant or purple sourdough bread with salad 14.00

Benedict Andino Royal^(1,3,4,7) – 2 poached eggs, Huancaína salsa and salmon on homemade croissant or purple sourdough bread with salad 16.00

Avocado meets Bacon – pancakes⁽¹⁾ with avocado, bacon, hummus⁽¹¹⁾, pomegranate, sesame, chili syrup 12.50

Naylamp Bread^(1,4) - homemade purple sourdough bread, avocado, marinated salmon, pickled red onions, radishes, cress, Cancha serrana 15.00



Mr. Sipán – homemade purple sourdough bread, sweet potato hummus⁽¹¹⁾, coconut yogurt, roasted bell pepper, pumpkin, chutney, mustard caviar, and pomegranate 12.50

Cheese Bread^(1,7) – homemade purple sourdough bread⁽¹⁾, Sterntaler cheese, pear chutney, Ají panca cream cheese, pomegranate, Cancha serrana with salad 14.50

Avocado Bread⁽¹⁾ – homemade purple sourdough bread⁽¹⁾, hummus⁽¹¹⁾, pomegranate, sesame 11.00

Scrambled Eggs – homemade purple sourdough bread⁽¹⁾ with red Ají Panca pesto⁽⁸⁾ and chives 11.00

Inca Bowl – quinoa, edamame beans⁽⁶⁾, pumpkin, chickpeas and half an avocado, mango-pineapple dressing 10.00

Huancaína Bowl^(1,7) – quinoa, edamame beans⁽⁶⁾, sweet potato, roasted bell peppers, an egg, Huancaína salsa and Kalamata olives 11.00

Empanadas

Empanada^(1,3,12) vegetarian and seasonal salad 6.50

Empanada^(1,3,7) with chicken and seasonal salad 7.50

Bowls

Overnight Oats Masamorra – Masamorra (compote), coconut yogurt, oat milk, chia, homemade granola, fresh fruits 10.00

Quark - homemade granola⁽⁸⁾, Masamorra (compote) and fresh fruits (vegan option available) 10.00

Inti Bowl - homemade granola⁽⁸⁾, mango coconut yogurt, mango purée and fresh fruits 10.00

Sweet Treats

Butter / pistachio croissant^(1,7,8) 3.20 / 4.20

Pancakes^(1,3,7) with maple syrup, quark, Masamorra (compote), and fresh fruit 12.50

Pancakes^(1,3,7) with mango ice cream, mango purée, homemade granola⁽⁸⁾, maple syrup, and fresh fruits 12.50

Refreshments & Soft Drinks

Chicha Morada – **Mama Silvia's favorite** homemade Peruvian refreshment 0,3l 4.50

Orange juice – freshly squeezed 0,3l 4.80

Mineral water Viva con Agua still/sparkling 0,33l 3.50
0,7l 5.50

Fruit Spritzer – apple, apple-rhubarb, apple-blackcurrant, apple-ginger 0,33l 3.60

Fritz-Kola / Fritz-Kola Zero 0,2l 3.40

To take away:

Granola 250g	3.00	Coffee beans 1kg	29.00
Granola 500g	6.00	Pisco Cuatro Gallos 0,7l	28.00
Chicha Morada 0,5l	5.20		

Bubbles & Cocktails

Pisco Sour 0,3l 11.00

Maracuya Sour 0,3l 11.50

Crémant de Loire Excellence Brut – glas 0,1l 5.50
Bouvet Ladubay bottle 0,7l 38.00

Crémant Morado 0,15l 6.50

Mimosa 0,15l 6.50

Aperol Spritz, Campari Spritz 0,3l 8.50

Specialty Drinks

With ichibancha Chiran Matcha – directly imported from Japan.

Iced Masamorra Matcha 6.20

Iced Masamorra Coconut Matcha 6.50

Iced Strawberry Matcha 6.20

Iced Mango Matcha 6.20

Iced Latte 4.40

Hot Drinks

oat milk 0.20 - coconut milk 0.50 - extra shot 0.60 – decaf 0.50 - on ice 0.50

Espresso / double Espresso 2.30 / 3.30

Espresso macchiato / Doppio macchiato 2.50 / 3.40

Cappuccino / large Cappuccino 3.60 / 4.50

Latte Macchiato 3.90

Coffee with milk 4.00

Flat White 4.20

Cortado 3.60

Americano / large Americano 3.30 / 3.90

Matcha Latte 5.00

Chai Latte / Dirty Chai 3.90 / 4.50

Babyccino 1.00

Hot Chocolate with single-origin Peruvian cocoa 4.70

Chocolate Andino – hot chocolate with chili 5.00

We use fair trade chocolate made from Piura Blanco cocoa beans, grown in the Piura Valley in northern Peru.

Mocca (single shot, milk and organic cocoa) 5.20

Fresh mint tea or organic ginger tea 3.60

Earl Grey, fruit tea, herbs tea 3.60

Ginger Lemon Tea / Ginger Orange Tea 3.80

(1) cereals containing gluten, (2) crustaceans, (3) eggs, (4) fish, (5) peanuts, (6) soybeans, (7) milk, (8) nuts, (9) celery, (10) mustard, (11) sesame seeds, (12) sulphites, (13) lupin, (14) molluscs

The Adventures of Mr. Sipán

Sipán discovers Hamburg



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Peru: A World-Class Gastronomy Destination



Peru has developed into one of the most exciting culinary hotspots in the world in recent years. With innovative and award-winning restaurants, Peru ranks among the absolute best, including the famous 'Central' in Lima, which is regularly listed among the best restaurants in the world. Peruvian cuisine attracts food lovers from around the globe and delights with its diversity and distinctive flavors.

Especially exciting are the ingredients that are almost exclusive to Peru and play a central role in the country's cuisine:

- **Papas nativas (Native potatoes):** Peru is the birthplace of the potato, with over 3,000 colorful varieties.
- **Lúcuma:** A creamy, sweet fruit often used in desserts.
- **Corn:** Various corn types, including the deep purple Maíz morado, which enhances beverages and sweets.
- **Ají (Chili):** Chilis like Ají amarillo and Ají panca provide the characteristic flavor of many dishes.
- **Quinoa:** The nutrient-rich Andean grain celebrated worldwide as a superfood.
- **Kiwicha (Amaranth):** Another valuable grain from the Andes that enriches both sweet and savory dishes.
- **Pisco:** The national spirit made from grapes is the base of the famous Pisco Sour.

Thanks to this diversity and the creativity of Peruvian chefs, Peru has become a culinary stronghold that delights people from all over the world. Café Mama Silvia aims to bring these extraordinary flavors to Hamburg and make a piece of this diversity accessible to its guests. We recommend our empanadas, Chicha Morada, and of course, our Pisco Sour.

