

Welcome to O's

Oberneulander Landstraße 43 · 28355 Bremen · Tel: 0421-364 85 37 · www.oberneulanders.de
Opening times: 6 days a week - open end (closed on Tuesday). Hot meals served from 12:00 to 22:00

Hot & Cold Starters

-  **Bruschetta^{e,f}** 9.70 €
toasted ciabatta topped with tomato, basil, garlic and a drizzle of olive oil
-  **Garlic Bread^{b,d,e,f}** 11.70 €
homemade pizza bread baked with sheep's cheese, sesame seeds, olives¹ and peppers
-  **O's Baked Sheep's Cheese^{1,b,e,f}** 11.70 €
baked in tomato sauce - with fresh tomatoes, black olives and home-made bread rolls
- Gambas al Ajillo^{b,f,g,h,k}** 14.60 €
5 fried gambas in olive and garlic oil, served with herb baguette
- Mixed Antipasti Platter^{b,c,d,e,h,i,k,f,g}** 14.70 €
-  **Small Side Salad^{f,g}** 4.70 €
with all the trimmings. Served with vinaigrette.

Soups

Served with home-baked bread rolls^{e-1}

- Cream of Tomato Soup^{b,e,f,i}** 7.40 €
refined with sherry, parmesan shavings, basil and a topping of cream
-  **Indian Red Lentil Soup^f (vegan)** 8.20 €
mildly spicy - with coconut milk, red lentils, curry leaves and our own Indian spice mix
-  **Fruity Curry-Coconut Soup^{c,f,h}** 8.40 €
with gambas skewer

Bowls

Our gourmet treats for a portion of health and happiness.

- A Bowl Full of Joy and Harmony^{7,b,e,f,g}** 16.40 €
wild lettuce, baby spinach, beetroot cubes, quinoa, goat's cheese crumble, edamame, balsamic cream
-  **A Bowl Filled with Gentle Sea Breezes^{b,c,f,g,i}** 18.70 €
wild lettuce, 3 gambas, avocado, dressed green asparagus, couscous, oregano, green olives, roasted almond kernels, edamame, garlic cream, chia seeds
- A Bowl of Wellbeing^{b,e,f,g,i}** 18.70 €
romaine lettuce, fried chicken breast strips, Grana Padano (matured for 18 months), quinoa, croûtons, classic Caesar's dressing
- A Bowl Full of Power and Energy^{7,b,f,g,k}** 18.70 €
wild lettuce, salmon fillet pieces, grilled green asparagus, potatoes, green olives, edamame, lemon vinaigrette
- Mediterranean Lamb Bowl^{b,e,f,g}** 20.00 €
with grilled lamb fillet strips, baby spinach, wild cabbage salad, couscous, pomegranate and yoghurt-mint dressing

Pizzas

Our tomato sauce is enriched with olive oil.

-  **Pizza Margherita^{b,e,f,g}** 12.00 €
tomato sauce, Gouda⁸, mozzarella⁸ and a dash of olive oil
- Pizza Salami^{b,e,f,g,m}** 13.40 €
tomato sauce, Gouda⁸, mozzarella⁸, salami^{3,8}
- Pizza Ham^{a,b,e,f,g}** 14.00 €
tomato sauce, Gouda⁸, mozzarella⁸, juicy ham hock^{2,8} (from Safft the butcher)
- Pizza Hawaii^{a,b,e,f,g}** 14.70 €
tomato sauce, Gouda⁸, mozzarella⁸, juicy ham hock^{2,8} (from Safft the butcher), pineapple
- Pizza Mafiosi^{b,e,f,g}** 15.40 €
tomato sauce, Gouda⁸, mozzarella⁸, salami^{3,8}, peppers, onions, garlic
-  **Pizza Verdure^{b,e,f,g}** 16.00 €
tomato sauce, grilled vegetables, green asparagus, Parmesan cheese
- Pizza Tonno^{b,e,f,g,k}** 15.30 €
tomato sauce, cheese⁸, tuna, onions, peppers
- Pizza Toscana^{b,e,f,g}** 17.00 €
tomato sauce, spicy Italian sausage, black olives¹, buffalo mozzarella, refined with bruschetta
- Pizza Venezia^{b,e,f,g}** 17.80 €
tomato sauce, cheese⁸, Parma ham (matured for 9 months), dried basil, fresh tomatoes, pink mushrooms, rocket salad, Parmesan (matured for 18 months)

Fresh Pasta

Served with our 18-month matured Grana Padano.

-  **Pasta Aglio Olio^{a,c,e,i,f}** 14.40 €
with garlic, olive oil, mild peppers and parsley
- Spaghetti Carbonara^{b,e,i,f}** 16.20 €
with ham^{2,8} (from Safft the butcher) and organic eggs
- The Classic^{b,e,f}** 16.80 €
spaghetti with Bolognese sauce made from Argentinian beef steak, served with Parmesan cheese
- Corn-fed Chicken Rigatoni^{b,e,f}** 18.00 €
rigatoni, chicken breast strips, mushrooms and peas in béchamel Parmesan sauce
- Lasagne à la Sorentina^{b,e,f,g}** 18.00 €
pasta sheets, minced lamb and beef, sheep's cheese and fresh tomatoes in béchamel sauce, au gratin with cheese⁸
-  **Lasagne Verdure^{b,e,f,g}** 18.00 €
layered pasta sheets with various fresh and grilled vegetables and sheep's cheese on a tomato and béchamel sauce, then baked with Hollandaise sauce and cheese

Salmon Tagliatelle ^{b,e,f,g,k} sautéed tagliatelle with fried salmon cubes, served with spinach leaves in a lime and saffron sauce	21.00 €
O's Gambas Pasta ^{b,e,f,i} tagliatelle with fried gambas on a light cream sauce with fresh basil, lemon, garlic and white wine	21.00 €
Pasta Argentina ^{b,e,f,i} fresh spaghetti with fried strips of beef steak, mushrooms, onions and bell peppers in a creamy cognac sauce	21.00 €

Fisch & Co.

Grilled Salmon Fillet ^{7,b,f,g,k} (ca. 230 g) with chilli and lemon sauce, fried potatoes and a side salad	25.70 €
Sea Bream Royal Fillet ^{b,e,f,g,k} fried fillets with a saffron sauce, sautéed spinach, basmati rice and a side salad	25.70 €
Jumbo Prawns ^{b,f,g,h} 8 jumbo prawns from the grill on a mixed salad with fried potatoes and aioli dip	25.70 €

Meat

All meat dishes are served with a side salad (except for Bremer Knipp sausage and burgers).	
Bremer Knipp ^{e,f,g,9} (from Safft the butcher) crispy fried white pudding served in a pan with savoury fried potatoes, pickled gherkins ⁷ and apple puree	15.60 €
Marinated Chicken Breast Hawaii ^{b,e,f,9} grilled chicken breast in a mildly spicy curry sauce, with various sweet fruits and saffron rice	21.70 €
Marinated Chicken Breast ^{b,e,f,9} grilled chicken breast in a Café de Paris sauce, with sautéed spinach and Swiss hash browns	24.00 €
Calf's Liver "Berlin Style" ^{e,f,g} (from Safft the butcher) fried with glazed apple slices and onions, served with mashed potatoes	26.60 €
 Veal Cheek ^{e,f,g} (from Safft the butcher) Irish veal cheek stone-braised with Primitivo, served with red cabbage and mashed potatoes	28.00 €
Pork Medallions Champignon ^{b,e,f,g} grilled regionally sourced pork medallions with pink mushroom and cognac sauce, served with fried potatoes	24.60 €
Black Angus Burger ^{a,b,e,f,g,i} Extra burger pattie burger grilled on virgin olive oil (100% Black Angus beef, raw weight approx. 200g), with fresh salad, cheddar cheese, shallot confit, gherkins, BBQ sauce and our O's dipper fries	23.00 € 6.00 €
Argentinian Rump Steak ^{f,g} grilled rump steak (extra-long matured, raw weight approx. 230 g) with herb butter, mushrooms, onions and O's fries	27.40 €
Lamb Fillet Provencial ^{b,e,f,g} lamb fillets grilled on lava stone, with white wine, herb cream sauce and stewed tomatoes, served with rosemary potatoes	27.40 €

From the Oven

 Vegetarian Gratin ^{b,e-1,f} mixed fresh vegetables and potatoes in gorgonzola sauce, au gratin with cheese ⁸	19.00 €
Special Potato Gratin ^{b,e,f,i} potatoes, strips of chicken breast, mushrooms, leek, béchamel and garlic sauce, au gratin with cheese ⁸	19.70 €
Broccoli chicken gratin ^{b,e,f,g} three kinds of pasta, feta cheese, herb cream tomato sauce, au gratin with hollandaise sauce and cheese ⁸	19.70 €
Spinach and Salmon Gratin ^{b,e,i} spinach, salmon, tagliatelle, sheep's cheese, mornay sauce, au gratin with cheese ⁸	21.00 €
Potato and leek Gratin ^{b,e,i} with Bolognese sauce made from Argentinian beef steak, mustard, sour cream and fresh tomatoes, then topped with cheese ⁸	19.70 €
Eggplant gratin ^{b,e,i} Eggplant, potatoes, chicken breast strips, mushrooms, bell peppers and Café de Paris sauce topped with cheese ⁸	19.70 €
Rigatoni Apulia ^{b,e,i} with Bolognese sauce made from Argentinian beef steak and lamb, artichokes and mushrooms, then refined with cream and topped with cheese ⁸	19.70 €

For Our Younger Guests

 O's Dipper Fries	6.00 €
Mini Pizza Salami ^{a,b,e,g}	7.80 €
 Mini Pizza Margherita ^{a,b,e,g} with tomato sauce and cheese ⁸	7.80 €
Chicken Breast Cutlet ^{e-1} (approx. 200g) with O's dipper fries	11.60 €
Spaghetti ^{e-1} / Penne ^e with Bolognese sauce or  pomodoro ^{b,e,f} (tomato sauce)	10.00 €

Desserts

Please ask our friendly service team for our daily specials.

 = vegetarian

Additives subject to labelling requirements

1 = blackened	6 = contains quinine
2 = ham shoulder, cooked	7 = with acidifying agents
3 = with colouring	8 = with preservatives
4 = with sweeteners	9 = with antioxidants
5 = contains caffeine	10 = with taurine

List of allergens (changes and errors excepted)

a = sulphur dioxide and sulphites	g = mustard
b = milk / lactose	h = crustaceans
c = nuts (almonds, peanuts etc)	i = eggs
d = sesame	k = fish
e = cereals containing gluten (e-1 wheat, e-2 barley)	m = molluscs
f = celery	o = lupins

A detailed list of the allergens contained is available from our service staff on request.
As of 09.2025