



## AN INCREDIBLE STORY FROM THE DESPERADO

About a year ago, a real Mexican strayed into my restaurant, a shaman, as we later found out. He stayed late into the night and we had a very long chat about the food, his home and our worries. He praised the decoration of my restaurant and so I complained to him about my sorrow that many people probably no longer have any respect for all the work and the money that goes with it. Unfortunately, it is stolen and destroyed like crazy. Not only ashtrays, tablecloths and flower pots disappear without a trace, even parts of our terrace wall are missing. The snake head you see in the wall has been broken out and stolen several times. The Mexican got up, shook his head and said he would fix it and punish any future thieves who grabbed my stuff. He walked wordlessly to every corner of the restaurant, paused for a moment, mumbled something I didn't understand, and moved on to the next. It all looked a little strange and to be honest, I thought: Now he has one too many tequila. It all took quite a while and so I went back to my work, smiling a little to myself. Later, when I came back to his table to check out, he said he put a curse on everything in the restaurant that would cause anyone who steals anything to lose their luck. At these words he had a very sly smile in his eyes. We said goodbye and he said that he would like to come back. Now I'm a modern, enlightened person and don't really believe in hocus-pocus, curses, etc. However, since the second person came to me in the last six months, apologized and brought back a stolen item, I've started to change my attitude to doubt about this mumbo-jumbo.



# ENTRADAS

*for a great start*

## SOUPS

1	<b>PUCHERO A LA MEXIKANA</b>	8
	Extra hot meat soup with chicken and vegetable strips	
2	<b>PUEBLA SOPA</b>	6
	Clear meat broth with tortilla strips & vegetables	
3	<b>CHILI CON CARNE</b>	11
	Traditional mexican soup with beef	
4	<b>DR. SCHMIDT'S "MEDIZINMANN TOPF" (HOT)</b>	11
	Spicy bean stew with various types of meat and potatoes	
	The favorite dish of a dear regular guest	

## SALADS

13	<b>CUCUMBER SALAD</b>	5
5	<b>ENSALADA MIXTA PEQUEÑA</b>	7
	Small lettuce & coleslaw, carrots, radishes, tomatoes, cucumbers, corn, onions	
6	<b>ENSALADA MIXTA GRANDE</b>	14
	Large lettuce & coleslaw, carrots, radishes, tomatoes, cucumbers, corn, onions	
7	<b>ENSALADA CON POLLO</b>	18
	Mixed Salad with chickenstrips	
14	<b>ENSALADA CON CAMARONES</b>	23
	Mixed Salad with 5 camarones	

## APERITIVO

<b>PIMM'S NO. 1 CUP</b>	9	<b>"BLACK" SEKT-BRUT-BIO</b>	7	<b>MARTINI BIANCO</b>	5
<b>APEROL SPRITZ</b>	8	<b>APEROL LEMON</b>	8	<b>MARTINI FIERO</b>	8
<b>GIN-TONIC</b>	9	<b>NEGRONI</b>	9	<b>ANDALÖ BASIL</b>	8

all prices in € (euro)



# ENTRADAS

*for a great start*

## TEX MEX STARTER

8	<b>PLATO DE ENTRADAS – THE MIXED STARTER PLATE</b> <sup>14,6,7</sup>	15
	A compilation of various little things from our fingerfood range, with garlic dip & chilli salsa	
9	<b>ELOTE RANCHO GRANDE</b>	5
	Grilled corncob	
10	<b>ONIONRINGS</b>	11
	Baked onion rings with chili salsa and garlic dip	
11	<b>NACHOS CHICK'N CHEESE (SUSI'S FAVORITE)</b>	12
	Chicken strips, tomatoes, jalapenos baked on crispy nachos with cheese, with garlic dip	
12	<b>NACHOS BEEF'N CHEESE</b>	13
	Beef, salsa, beans & corn on crispy nachos topped with cheese	
	<b>NACHOS WITH</b>	
15	Chili-Salsa	5
17	Garlic dip	5
18	Cheesedip	5
16	Guacamole (Avocado-Creme)	6
	<b>FINGERFOOD</b> each piece	
56	Chickenwing	2
57	Chilipopper	2
58	Cheesestick	2
59	Cheddarpopper	2

## FINE FRUIT BRANDIES

PFLÜMLI	2cl	5	VIEILLE POMME (APFEL)	2cl	6
HIMBEERGEIST	2cl	5	VIELLE FRAMBOISE (HIMBEER)	2cl	6
WILLIAMS BIRNE	2cl	5	VIELLE PRUNE (PFLAUME)	2cl	6

all prices in € (euro)



# STEAKS

*for which we are loved and known*

## THE ANGUS BEEF

We only use high-quality Angus beef for our beef steaks. These cattle are kept on large open-air areas and are used exclusively for meat production. Without exception, they feed on grasses and plants that they find on the PAMPAS of South America and live absolutely stress-free. This gives them their first-class meat quality. In order to reliably guarantee you a high-quality product with consistently high quality and reasonable prices, we switch between the countries of origin Argentina, Uruguay and Paraguay.

ROASTBEEF	Angus-Beef	47	180g	20
		48	250g	22
		49	300g	26
FILETSTEAK	Angus-Beef	800	200g	29
		802	250g	31
SCHWEINERÜCKEN STEAK	Iberico pork	45	250g	18
		46	300g	20

## HOMEMADE SAUCES

305	TOMATO - CHILI - RAGOUT	5
306	PORT WINE - PEPPER - SAUCE	4
306	COGNAC - PEPPER - CREAM	4
307	BEANS - ONION - SAUCE <sup>13</sup>	4
308	JALAPENO-SAUCE (SPICY) <sup>13</sup>	4

## SITES

299	HERB BUTTER	2
300	SMALL MIXED SALAD	7
301	TWISTER POMMES <sup>6,7</sup>	4
302	AMERICAN WEDGES <sup>6,7</sup>	4
303	GARLIC-BAGUETTE	3
304	BAKED POTATO WITH GARLIC DIP	5
337	TOMATO RICE	3
332	GRILLED VEGETABLE MIX	6
333	CROQUETTES	4

## DIPS

309	CHILI-SALSA	2
310	GARLIC DIP* <sup>13,14</sup>	2
311	CHEDDAR-CHEESE DIP <sup>7,13,14</sup>	2
312	B-B-Q-SAUCE <sup>7,13</sup>	2
313	GUACAMOLE (AVOCADO-CREME)	3

\*HOMEMADE SOUR CREAM

all prices in € (euro)



# RIBS & WINGS

*savory, spicy and marinated*

- |    |   |    |
|----|---|----|
| 36 | <b>PUEBLA STYLE RIBS</b> <sup>7,13</sup>  | 24 |
|    | Iberico pork chop ribs spread with chili salsa, served with garlic bread                          |    |
| 37 | <b>B-B-Q BABY BACK RIBS</b> <sup>7,13</sup>   | 24 |
|    | Iberico pork chop ribs coated with B-B-Q sauce, served with a baked potato filled with garlic dip |    |
| 38 | <b>DESPERADO - WINGS</b> <sup>6,7</sup>   | 18 |
|    | baked chicken wings in sesame coat with chili salsa , served with garlic bread                    |    |
| 39 | <b>ACAPULCO - WINGS</b> <sup>6,7</sup>  | 18 |
|    | fried chicken wings (spicy) with chili salsa and garlic bread                                     |    |

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## SHARE IT

*for two persons*

- |    |  |    |
|----|--|----|
| 40 | <b>RIBS &amp; WINGS PLATTE</b> <sup>6,7</sup>  | 44 |
|    | two ribs, assorted chicken wings, baked potato with garlic dip, garlic bread and corncob |    |

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## DIGESTIF

*the good rum for afterwards*

*Rum Malecon is produced according to the old traditional Cuban method and offers an exceptional range of aromas and impressions. Follow Rum Malecon through its maturation process. Discover the freshness of a 12-year-old Malecon and the intense sweetness and variety of aromas of a 25-year-old Malecon. Malecon Rum Gran Reserva 8 Years is the youngest scion of the great Malecon Gran Reserva series. It impresses with its high-quality ingredients and the equally high-quality and noble production as with all other Malecon Rum vintages. Malecon 21 years was awarded a gold medal at the ISW 2012 and was even named "Rum of the Year 2012". Enjoy this rum in a cognac snifter.*

MALECON RUM GRAN RESERVA	8 years	2cl	3
MALECON RUM RESERVA IMPERIAL	12 years	2cl	4
	15 years	2cl	4
	18 years	2cl	5
	21 years	2cl	5
	25 years	2cl	6



# FAJITAS

*tasty tex mex kitchen*

Enjoy mexican cuisine as the native people of Mexico did. We always serve different types of meat with colorful vegetables in a pan, along with a choice of corn tortillas or wheat tortillas, chilli salsa and garlic dip.

**Fill your tortillas with one of the following option you prefer...**

221	... AUSTRALIAN KANGAROO	22
222	... VEGETARIAN	19
223	... CHICKEN & PINEAPPLE	20
224	... IBERICO PORK	21
225	... SOUTH AMERICAN BEEF	23

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## CLASSICS

*of mexican cuisine*

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20	<b>ENCHILADAS- PIKANTE</b> <sup>13</sup> corn tortillas baked with cheese, filled with beef, beans, corn, tomatoes and chili, served with tomato rice	19
21	<b>TACOS COMBINADAS</b> <sup>13, 3</sup> combination of three corn tortilla shells filled with chicken, beef, pineapple and mixed vegetables, on lettuce with chili salsa and sprinkled with grated cheese	19
23	<b>PIMIENTO CON CHILI</b> braised peppers on leaf lettuce, stuffed with ground beef, beans and corn, topped with cheese, served with tomato rice	19
24	<b>QUESADILLA-ROLLS</b> <sup>14</sup> three wheat tortillas baked in oil, filled with homemade bean puree, chili and cheese on a bed of lettuce, served with garlic dip	16

### THE IBERICO PORK

It convinces above all with its unmistakable, nutty taste and is therefore considered a special delicacy. This extraordinary note results from the eating behavior of the Iberico pig. It feeds mainly on cork acorns, which give the meat its special aroma.



# BURRITOS & WRAPS

*tex mex specials*

## BURRITOS

*large filled wheat tortilla baked with cheese and garlic dip*

26	<b>BURRITO VEGETARIO</b> <sup>14</sup>	18
	filled with tomatoes, leeks, corn, peppers, beans and cream	
27	<b>BURRITO SONORA</b> <sup>14</sup>	19
	filled with chicken, pineapple, peppers, leek, tomatoes and cream	
28	<b>BURRITO CON CHILLI</b> <sup>14</sup>	20
	filled with beef, beans, corn and chilies	

## PAPAS

*stuffed baked potato baked with cheese and served with leaf salad*

29	<b>PAPA CON CHILLI</b> <sup>7</sup>	19
	filled with beef, beans, corn and chilies	
30	<b>PAPA VEGETARIO</b>	18
	filled with tomatoes, leeks, corn, peppers, beans and cream	
31	<b>PAPA CON POLLO</b>	19
	filled with chicken, pineapple, peppers, leek, tomatoes and cream	

## WRAPS

*a large steamed wheat tortilla with fresh salads, cheese, garlic dip and filled with...*

32	<b>... ROASTBEEF STRIPES</b> <sup>14</sup>	21
33	<b>... AUSTRALIAN KANGAROO</b> <sup>14</sup>	21
34	<b>... CHICKEN</b> <sup>14</sup>	19
43	<b>... IBERICO PORK</b> <sup>14</sup>	20
35	<b>... A MIX OF ALL TYPES OF MEAT</b> <sup>14</sup>	24



# NO MEXICANS

*some other selections*

60	<b>SPAGHETTI "AGLIO OLIO"</b>	13
	with herbs tossed in garlic oil, slightly spicy	
62	<b>SPAGHETTI "AGLIO OLIO" CON POLLO</b>	18
	with chickenbreast, herbs tossed in garlic oil, slightly spicy	
63	<b>SPAGHETTI "AGLIO OLIO" CON CAMARONES</b>	23
	with 5 camarones, herbs tossed in garlic oil, slightly spicy	
61	<b>CAMARONES A LA MEXICANA (RISENGARNELEN MEXIKANISCH)</b>	25
	tossed in hot olive oil with coriander, limes and chilies served with mixed salad, ajoli and baguette	
54	<b>SOUTH AMERICAN RUMP STEAK 200G</b> <sup>13</sup>	22
	with beans - onion sauce and baked potato, served with a garlic dip	
404	<b>"MADAGASKAR" MEDAILLONS IBERICO PORK</b>	20
	Iberico pork tenderloin on cognac pepper cream, served with croquettes	

*The dishes are all fresh and well prepared on the table. T  
herefore, for the sake of satisfaction, the chef asks the guest for a little time.  
Thanks!!*

## DESSERTS

*a sweet finish*

325	<b>BURRITO DULCE</b> <sup>1,3,7,13,14</sup>	7
	wheat tortilla filled with fruit, vanilla ice cream, cream & cinnamon	
326	<b>HOT CHOCOLATE LAVA CAKE</b> <sup>14</sup>	8
	with soft core, served with vanilla ice cream	
327	<b>HOMEMADE CHURROS</b>	8
	rolled with cinnamon & sugar, with chocolate sauce	
328	<b>MANZANA ASADA</b> <sup>3,9,14</sup>	7
	baked apple rings with vanilla sauce, cinnamon and cream	
329	<b>AFFOGATO AL CAFFÈ</b>	7
	a scoop of vanilla ice cream topped with freshly brewed espresso	

## DIGESTIF

DESPERADO ROSÈ 2 cl 4

ESPRESSO MARTINI 11

BAILEYS 4 cl 6

all prices in € (euro)



# BEERS

*drafted ore bottled*

## ON DRAFT

*freshly tapped with a white crown*

	0,3l	0,5 l	1,5 l
<b>HEINEKEN – THE ORIGINAL</b> the classic worldwide beer since 1873. alcohol: 5,0% vol.	4	5.5	13
<b>ALSTERWASSER (RADLER)</b> classic beer with lemon limonade - sparkling and juicy	4	5.5	13
<b>ROSTOCKER DARKBEER</b> alcohol: 4,9% vol.	4	5.5	13
<b>SCHÖFFERHOFER HEFE HELL</b> the natural cloudy yeast beer, fresh and fruity-spicy alcohol: 4.8% vol.	4	5.5	13

## BOTTLED

*la cerveza en botella*

<b>CORONA</b>	0,33 l	4
<b>SAN MIGUEL</b>	0,33 l	4
<b>M&amp;O</b> (Rostocker original)	0,33 l	4
<b>DESPERADOS</b>	0,33 l	4
<b>HEINEKEN</b>	0,33 l	4
<b>SCHÖFFERHOFER GRAPEFRUIT</b>	0,33 l	4
<b>SCHÖFFERHOFER GRAPE NON ALCOHOL</b>	0,33 l	4
<b>SCHÖFFERHOFER HEFE DARK</b>	0,50 l	5.5
<b>SCHÖFFERHOFER HEFE NON ALCOHOL</b>	0,50 l	5.5
<b>HEINEKEN 0,0 NON ALCOHOL</b>	0,33 l	4

all prices in € (euro)



# DRINKS

*sparkling, juicy, refreshing*

## SOFTDRINKS

*non alcoholic*

TABLEWATER	with or without Gas	0,25 l	3
		0,75 l	6
BITTER LEMON	1,11, TONIC	0,20 l	3
BIONADE GINGER-ORANGE, HOLUNDER / VITA MALZ		0,33 l	4
VITA COLA / LEMON LIMO / ORANGE LIMO / COLA ZERO	1,3	0,20 l	3.5
		0,40 l	5
APPLE LEMONADE	1,9	0,20 l	3
		0,40 l	4
JUICES			
apple, orange, cherry, banana, pineapple, passion fruit, pear, rhubarb, tomato		0,20 l	3.5
		0,40 l	5

*all juices are also available as spritzers*

## HOT DRINKS

*selection of coffee and tea*

240	COFFEE CREME	3	250	BLACK TEA	3
241	TALL COFFEE CREME	4	251	FRESH PEPPERMINT	3
242	CAPUCCINO	4	252	FRUIT/ CHAMOMILE/ HERBAL TEA	3
243	ESPRESSO	3	253	HOT CHOCOLATE with cream	4
254	ESPRESSO DOPPIO	4	260	CHOKOCHINO chocolate w. Espresso	4
244	ESPRESSO-MACCHIATO	3	258	IRISH COFFEE	6
245	CAFÈ- LATTE milk offee	4.5	255	GROG WITH 4CL RUM	5
246	LATTE MACCHIATO	4.5	256	HOTWINE 0,20 l	5
247	LATTE MACCHIATO with syrup	4.5	257	CARAJILLO spanish coffee specialty with 2cl Licor43 (vanilla liqueur)	7

all prices in € (euro)



# COCKTAILS

*with high-quality juices - freshly mixed*

<b>PURPLE HEART</b>	9
White rum, Batida de Coco, cream, cherry juice	
<b>BOOMERANG</b>	9
Tequila, white rum, lemon, limejuice, passion fruit juice	
<b>SEX ON THE BEACH</b>	9
Wodka, Peach, lemon, limejuice, grenadine, orange juice	
<b>PLANTERS PUNCH</b>	9
Brown rum, triple sec, lemon, grenadine, orange juice	
<b>LONG ISLAND ICE TEA (strong)</b>	12
Tequila, white rum, wodka, triple sec, gin, limejuice, cola	
<b>TEQUILA SUNRISE</b>	9
Tequila, grenadine, lemon, orange juice	
<b>CAIPIRINHA</b>	8
Cachaca, lime, cane sugar, crushed ice	
<b>MOJITO</b>	9
Bacardi Rum Carta Blanca, peppermint, lime, cane sugar	
<b>CAIPIROL</b>	8
Aperol, lime, cane sugar, crushed ice	
<b>CUBA LIBRE</b>	8
Bacardi Rum Carta Oro, lime, cola	
<b>LATIN LOVER</b>	9
Cachaca, tequila, lemon, limejuice, pineapple juice	
<b>PINA COLADA</b>	9
white rum, coconut, cream, pineapple juice	
<b>SWIMMINGPOOL</b>	9
Wodka, white rum, blue curacao, coconut, cream, pineapple juice	
<b>MAI TAI (strong)</b>	10
white & brown rum, triple tec, Jamaika Rum 73%, almond syrup, lemon, limejuice	
<b>MARTINI FIERO</b>	8
Martini Fiero (rose), tonic, orange	
<b>PIMM'S NR.1 CUP</b>	9
4 cl Pimm's, ginger ale, orange, lemon, cucumber, lime & mint	

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## WITHOUT ALCOHOL

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*without sacrificing good taste*

<b>VIRGIN COLADA</b>	7.5
limejuice, coconut syrup, cream, pineapple juice	
<b>PRINCESS</b>	7.5
vanilla syrup, coconut syrup, cream, passion fruit juice	
<b>PISTOLERO</b>	7.5
Blue Curacao non-alcoholic, cream, pineapple juice	
<b>WAKE UP</b>	7.5
almond syrup, lemon, limejuice, orange juice, passion fruit juice	
<b>IPANEMA</b>	7.5
lime, cane sugar, limejuice, ginger ale, crushed ice	
<b>ALEX'S GREENKEEPER</b>	7.5
Blue Curacao non-alcoholic, limejuice, orange juice, passion fruit juice	



# SHOTS

*to toast and enjoy*

## TEQUILA

TEQUILA "MARCA DE LA CASA " SILVER / GOLD	2 cl	3
JOSE CUERVO WHITE	2 cl	3
JOSE CUERVO REPOSATO	2 cl	3
SIERRA TEQUILA BLANCO / GOLD	2 cl	3
FIRE GOD (WITH CHILLI )	2 cl	3
CORRALEJO REPOSADO	2 cl	4
CORRALEJO ANEJO	2 cl	5
DON JULIO ANEJO our best tequila - 100% blue agave	2 cl	6
DESPERADO ROSÉ homemade with cream liqueur & strawberry	2 cl	4

ASK US FOR MORE VARIETIES

## SPIRITS & LIQUORS

"SANDDORN" LIQUEUR	2 cl	3
SIERRA CAFÉ	2 cl	3
BAILEYS	4 cl	6
AMARETTO	2 cl	3
UNDERBERG	2 cl	3
KÜMMERLING	2 cl	3
ROSTOCKER DOPPELKÜMMEL	2 cl	3
ROSTOCKER AQUAVIT "MANN UN FRU"	2 cl	3
JÄGERMEISTER	2 cl	3
RAMAZZOTTI	4 cl	6
FERNET BRANCA	2 cl	3
THREE SIXTY VODKA	2 cl	3
NORDHÄUSER DOPPELKORN	2 cl	3
HENNESSY COGNAC	2 cl	4
OSBORNE 103	2 cl	4
OSBORNE VETERANO	2 cl	4

all prices in € (euro)



# REDWINE

*selected types from far away*

	glas 0,2 l	bottle 0,75 l
<b>SANTA CECILIA TINTO (BAJA CALIFORNIA/ MEXIKO)</b> A bright red, fiery bouquet, light balanced acidity an uncomplicated wine for any occasion, dry. Alcohol: 12,5%	7	22
<b>L.A. CETTO CABERNET SAUVIGNON (BAJA CALIFORNIA/ MEXIKO)</b> Color of dark red with garnet reflections, full-bodied bouquet with notes of vanilla, ripe dark fruit, pepper & spices, subtle wood note Alcohol: 13,5%.	8	23
<b>L.A. CETTO ZINFANDEL (BAJA CALIFORNIA/MEXIKO)</b> Burgundy red, varietal, aroma of red fruits, especially raspberries. Balanced acidity, ripe tannins good structure & long finish. Alcohol: 13,5%	8	22
<b>HEREFORD ANGUS (BODEGAS LA ROSA/ARGENTINIEN)</b> On the palate notes of dark forest fruits and plums. the fine fruit fullness blends with spicy notes. A perfect steak wine! Alcohol: 13,0%	7	22
<b>DILEMA DAY - MALBEC - MILD ( MENDOZA-ARGENTINIEN)</b> Semi-dry, shimmering violet red. fruity aromas of wild berries. a wine with great volume, soft tannins and long persistence. Milde Alcohol: 13%	6	20
<b>L.A. CETTO PRIVAT RESERVE PETIT SIRAH (BAJA CALIFORNIA/ MEXIKO)</b> Deep red color like a ruby with garnet highlights. black fruits and plums, spicy. finish long lasting with balanced tannins. alcohol: 14.5%	/	48

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## SANGRIA

*on the rocks with fresh fruits*

GLAS	0,25l	5
PITCHER	1,50 l	25



# WHITEWINE

*to toast and enjoy*

glas 0,2 l      bottle 0,75 l

## **SANTA CECILIA BLANCO (BAJA CALIFORNIA/ MEXIKO)**

Dry - a fresh white wine, yellow/green shiny, floral light, balanced acidity, an uncomplicated wine for any occasion fruity.

alcohol: 12,5%

7

22

## **L.A. CETTO CHARDONAY (BAJA CALIFORNIA/ MEXIKO)**

Fruity aroma, light body, good structure, excellent balance.

alcohol: 12,5%

7

22

## **L.A. CETTO CHENIN BLANC (BAJA CALIFORNIA/ MEXIKO)**

Fresh aroma of tropical fruit and citrus, balanced acidity, clear structure

alcohol: 13.5%

8

23

## **DILEMA DAY - CHARDONAY - MILD (MENDOZA-ARGENTINIEN)**

Semi-dry, bright shiny color, fresh aroma of tropical fruits like mango, bananas, long fine finish.

alcohol: 13.0%

6

20

# ROSÈWINE

glas 0,2 l      bottle 0,75 l

## **MORADOR ROSADO**

**(BODEGAS PRINCIPE DE VIANA, NAVARRA, SPANIEN)**

Dry, Pink Rosé, on the palate the taste of fresh strawberries.

alcohol: 13.0%

7

22

## **L.A. CETTO ROSÉ CABERNET (BAJA CALIFORNIA/ MEXIKO)**

Dry, intense rosé color captivates with its fresh fruity nature with aromas of red berry fruits

alcohol: 13,0%

8

23

## **DILEMA DAY - PINK- ROSE - MILD (ESTANCIA MENDOZA-ARGENTINIEN)**

Semi-dry, light pink salmon color, aromas of cherries, sour cherries and pears and mango, soft and round with a long finish.

alcohol: 13,0%

7

22

all prices in € (euro)



# UNHAPPY?

*talk to us!*

# HAPPY?

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# INGREDIENTS

- 1 COLORANT
- 2 BLACKENED
- 3 PRESERVATIVE, PRESERVED
- 4 SULPHURIZED
- 5 WITH PHOSPHATE
- 6 WITH ANTIOXIDANT
- 7 WITH FLAVOR ENHANCER

- 8 WAXED
- 9 WITH TYPE OF SUGAR / SWEETENER
- 10 CONTAINS PHENYLALANINE SOURCE
- 11 CONTAINING QUININE
- 12 CAFFEINATED
- 13 STRENGTH
- 14 MILK PROTEIN