

KENG DELI
1986



Verpackung 0,5€

Payment methods

Cash

Card (from 20€)

KENG DELI 1986

With over 20 years of experience in the gastronomy industry, we combine Asian and European flavors with a Vietnamese touch.

Keng Deli brings the taste of Vietnam to Potsdam. It's not just about food—it's about a new experience of traditional, simple, and unforgettable Vietnamese cuisine.

Keng Starter

- | | | |
|-----|---|------|
| 1. | Edamame ^f | 6.5 |
| 2. | Veggie Chien ^{a,b,c,f,g,h}
Eggplant and paprika-Tempura, Mayo-Teriyaki | 6.5 |
| 3. | Ga Xien ^{a,c,e,f,g,h}
Grilled chicken skewers,
Teriyaki Sauce | 7 |
| 4. | Ha Cao ^{a,b,c,g,h}
Dumplings with prawns, sesame
(vegetarian option uopen request) | 7 |
| 5. | Wantan Chien ^{a,b,c,g,h}
Dumplings with pork,
sweet and sour sauce | 7 |
| 6. | Nem ^{a,b,c,g,h}
Crispy spring rolls with prawns and crab meat,
sweet and sour sauce | 7 |
| 7. | Sườn ^{a,c,d,g,h}
Spare Ribs braised in tomato sauce,
Sesame, spring onions | 8.5 |
| 8. | Salmon Crispy ^{a,c,d,f,g,h}
Crispy baked salmon,
Cocktail-Unagi-Sofe | 10.5 |
| 9. | Tôm Chiên Cốm ^{a,b,c,g,h}
Tempura Prawns,
Mayo-Teriyaki | 12.5 |
| 10. | Lachs Tataki ^{a,c,d,g,h}
Flambéed Salmon, Sesame,
Spring onions, Ponzu Sauce | 13.5 |

Summer Rolls (2 Stk.)^{d,e,h}

Rice paper rolls filled with fresh salad, arugula
carrot, cucumber, sesame and Hoisin sauce
(chili ginger sauce upon request)

12.	Chicken	8
14.	Beef	8
15.	Grilled salmon	9
16.	Crispy prawns ^a	9
17.	Fried tofu	7
18.	Avocado	8

Coconut Soup

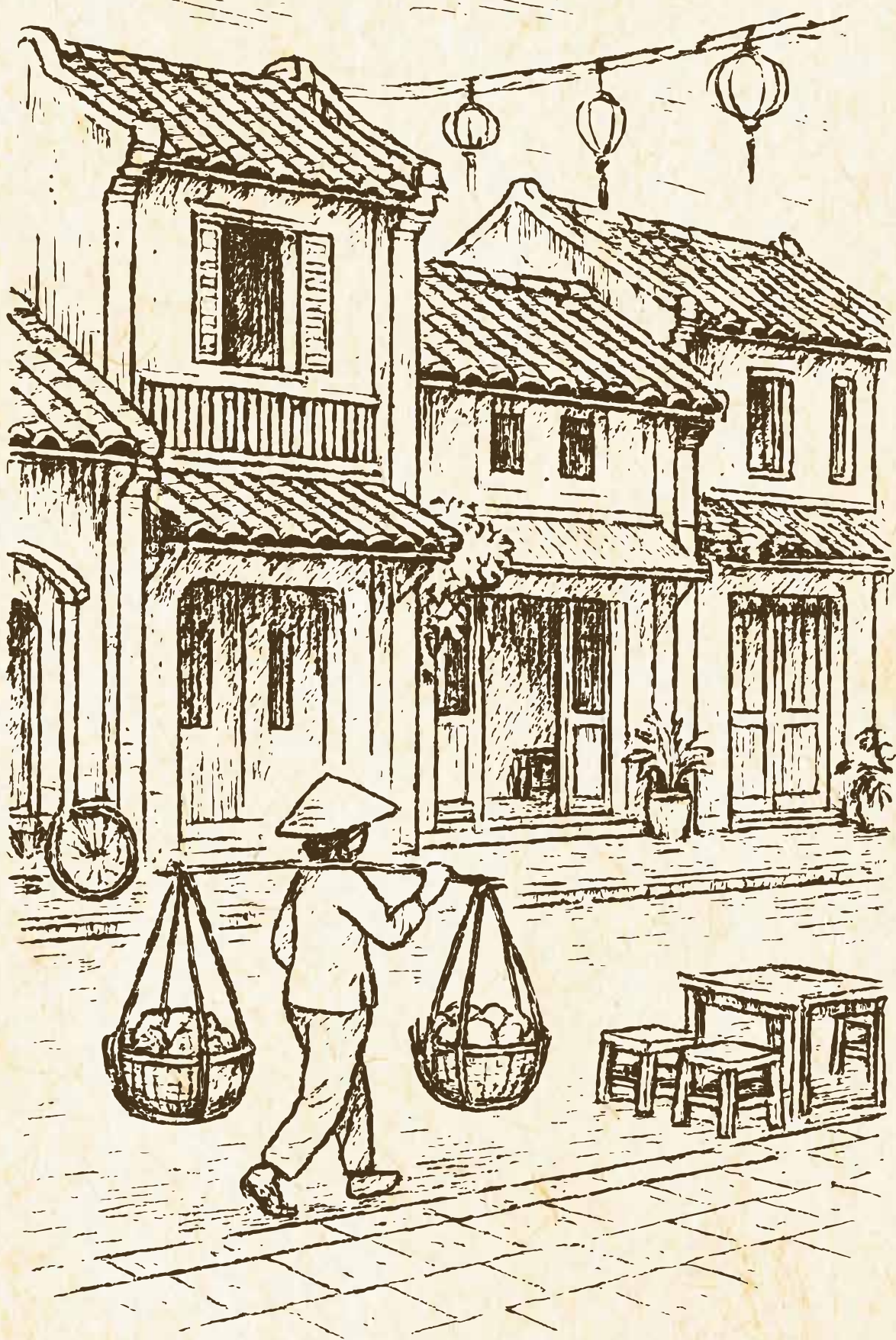
with mushrooms, pumpkin and creamy coconut milk,
seasoned with spring onions and coriander.

20.	Chicken	7
21.	Tofu	7
22.	Prawns	8

Small Mix Salat^{a,c,d,e,h}

Crisp mixed Salat with cherry tomato , paprika, arugula, bean sprouts, peanuts.
refined with KengDeli's special house sauce.

23.	Chicken	11.9
24.	Tofu	11.9
25.	Prawns	13.9

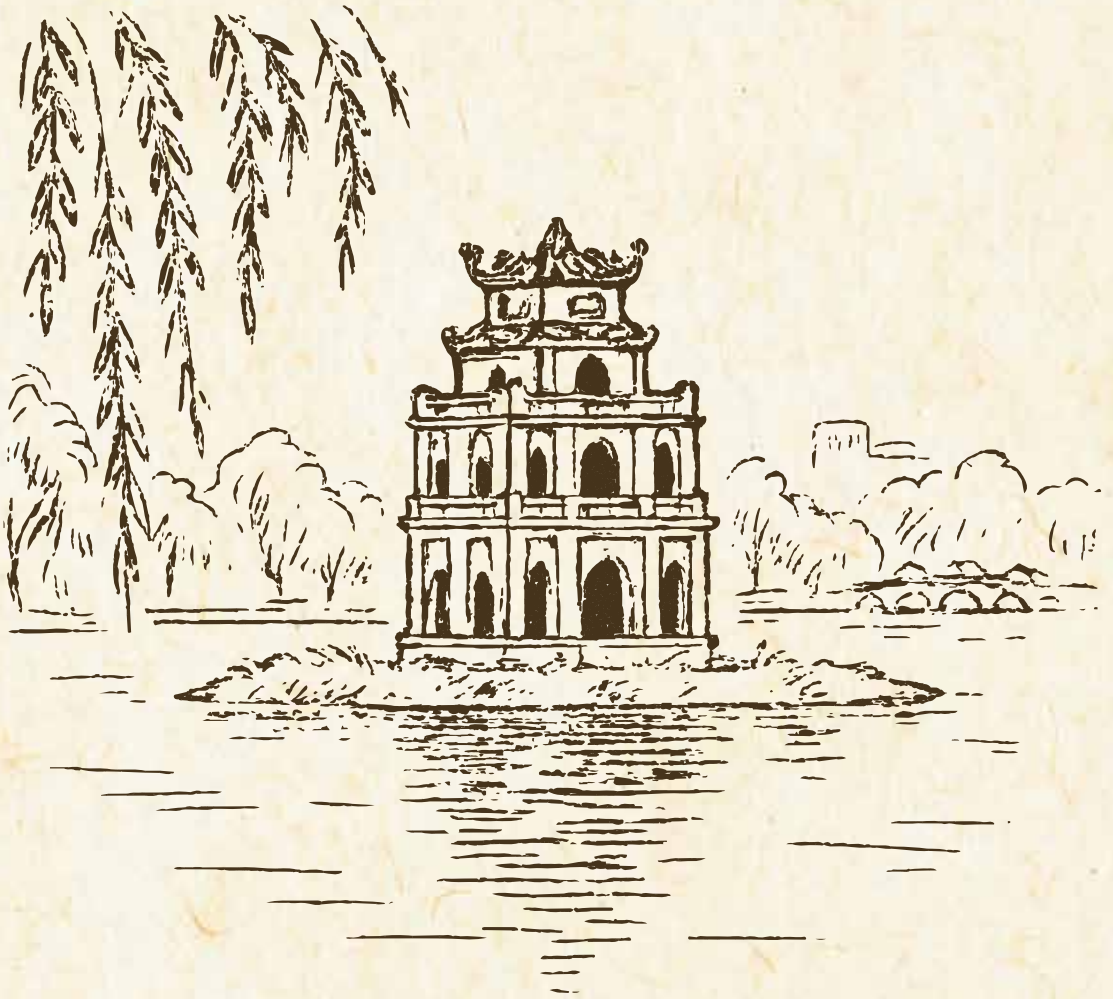




Northern Vietnam – simplicity with depth

The cradle of Vietnamese cuisine – where flavours are preserved across generations. Dishes are light, seasonal, and delicately seasoned to respect the natural taste of the ingredients.

In the North, people eat without haste and season with restraint – they enjoy food with awareness and sensitivity. The cuisine is closely tied to family life, shaped by modesty, care, and cultural depth.



In Northern Vietnam, especially in Hanoi, people eat throughout the day. Breakfast is often enjoyed as early as 6 a.m., and many restaurants stay open late into the night, sometimes even after 10 p.m.

Phở Hà Nội^f

Phở originated in the early 20th century and is closely linked to the street vendors of Hanoi.

Each bowl of pho is based on a beef broth simmered for hours with roasted ginger, star anise, cinnamon, and cardamom—clear, light, and naturally sweet. The rice noodles are soft and are served with lime, chili, coriander and spring onions.

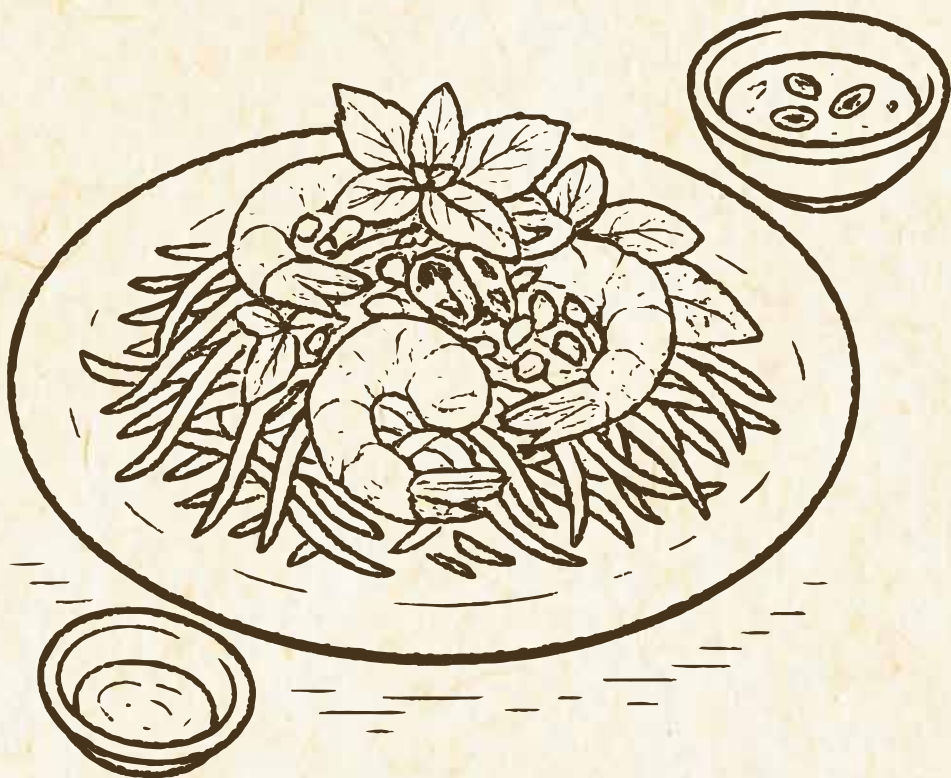


30.	Phở Gà Chicken	13.9
31.	Phở Bò Beef	13.9
32.	Phở Đặc Biệt Beef and beef meatballs	14.9
33.	Phở Tofu	13.9

a,c,d,e,f,g,h

Nộm

Unripe papaya salad with cherry tomatoes, carrots, fresh herbs, bean sprouts, and peanuts in a chili-lime vinaigrette



40.	Grilled chicken with shallots	15.9
42.	Crispy duck	17.9
43.	Sliced beef sirloin with shallots	17.9
44.	Grilled salmon with shallots, dill, horseradish	18.9
45.	Crispy prawns	18.9
46.	Tofu	15.9

a,c,d,e,f,h

Mango Salad

Fresh mango and arugula salad with cherry tomatoes, paprika, bean sprouts, coriander, and peanuts, refined with olive oil and Keng Deli-style chili-ginger-lime vinaigrette..

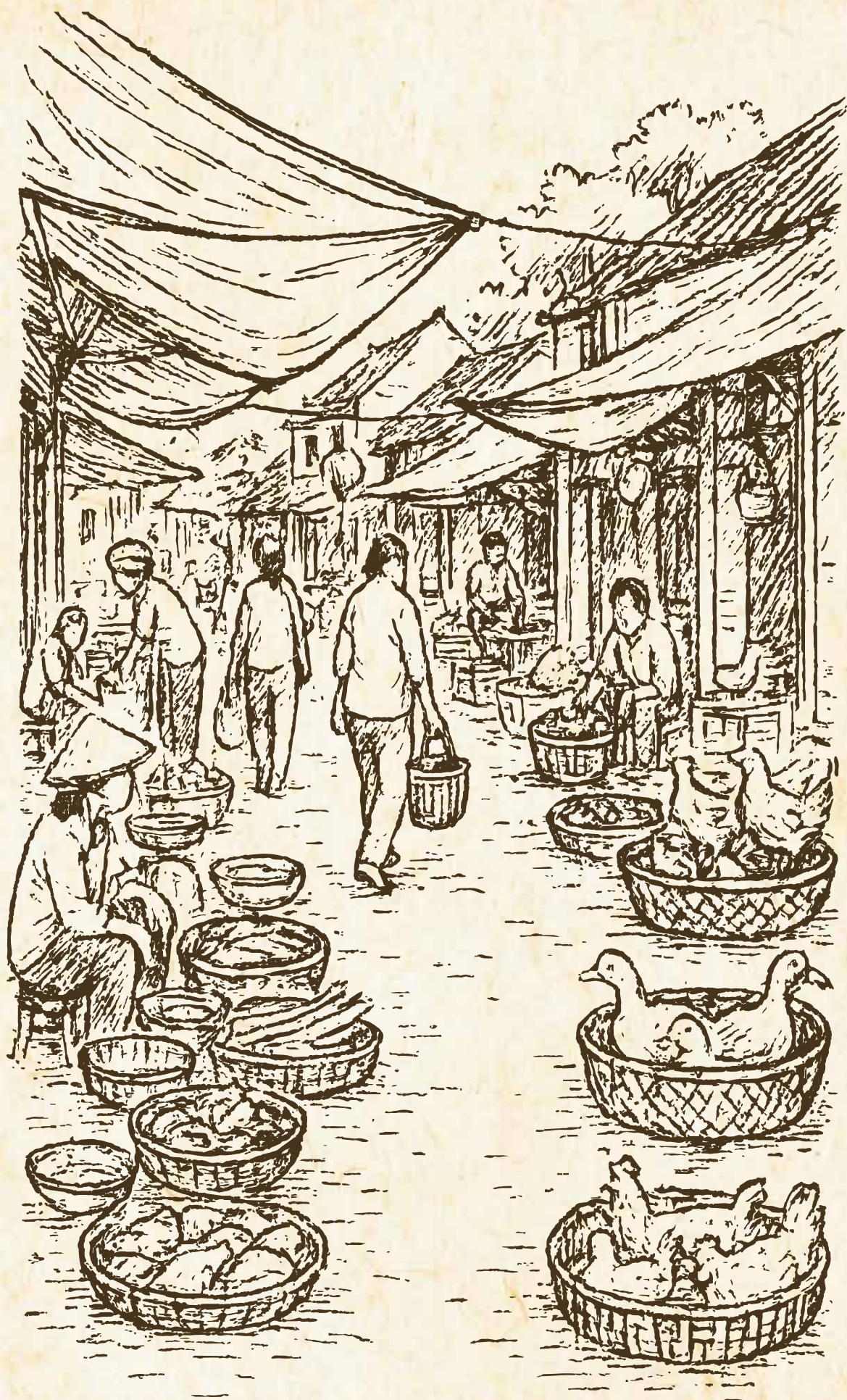
50.	Grilled chicken	15.9
52.	Crispy duck	17.9
53.	Sliced beef sirloin with shallots	17.9
54.	Grilled salmon with shallots, dill, horseradish	18.9
56.	Tofu	15.9

a,c,d,e,f,h

Avocado Salad (Keng Deli Style)

Fresh avocado and arugula salad with cherry tomatoes, paprika, bean sprouts, coriander, and peanuts, refined with olive oil and Keng Deli-style chili-ginger-lime vinaigrette.

62.	Crispy duck	17.9
63.	Sliced beef sirloin with shallots	17.9
64.	Grilled salmon with shallots, dill, horseradish	18.9
66.	Tofu	15.9



a,c,d,e,f,h

Bún Nam Bộ

Lukewarm rice noodles with fresh salad, herbs, bean sprouts, and peanuts, topped with tomato-avocado salsa and refined with Keng Deli-style vinaigrette.

70.	Grilled chicken	15.9
72.	Crispy duck	17.9
73.	Sliced beef sirloin with shallots	17.9
74.	Grilled salmon with dill, shallots, and horseradish	18.9
76.	Tofu	15.9
77.	Phnompenh spring rolls	16.9



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Bún Chả is a typical lunch dish from Hanoi, consisting of grilled meatballs and pork belly, a fish sauce vinaigrette, rice noodles, pickled turnip, and fresh herbs.



The flavour is well-balanced between sweet, sour, and slightly spicy.

Bún Chả can be found everywhere – from small street stalls to upscale restaurants in Hanoi.

81.

Chả Cá Lã Vọng^{b,d,e,h}

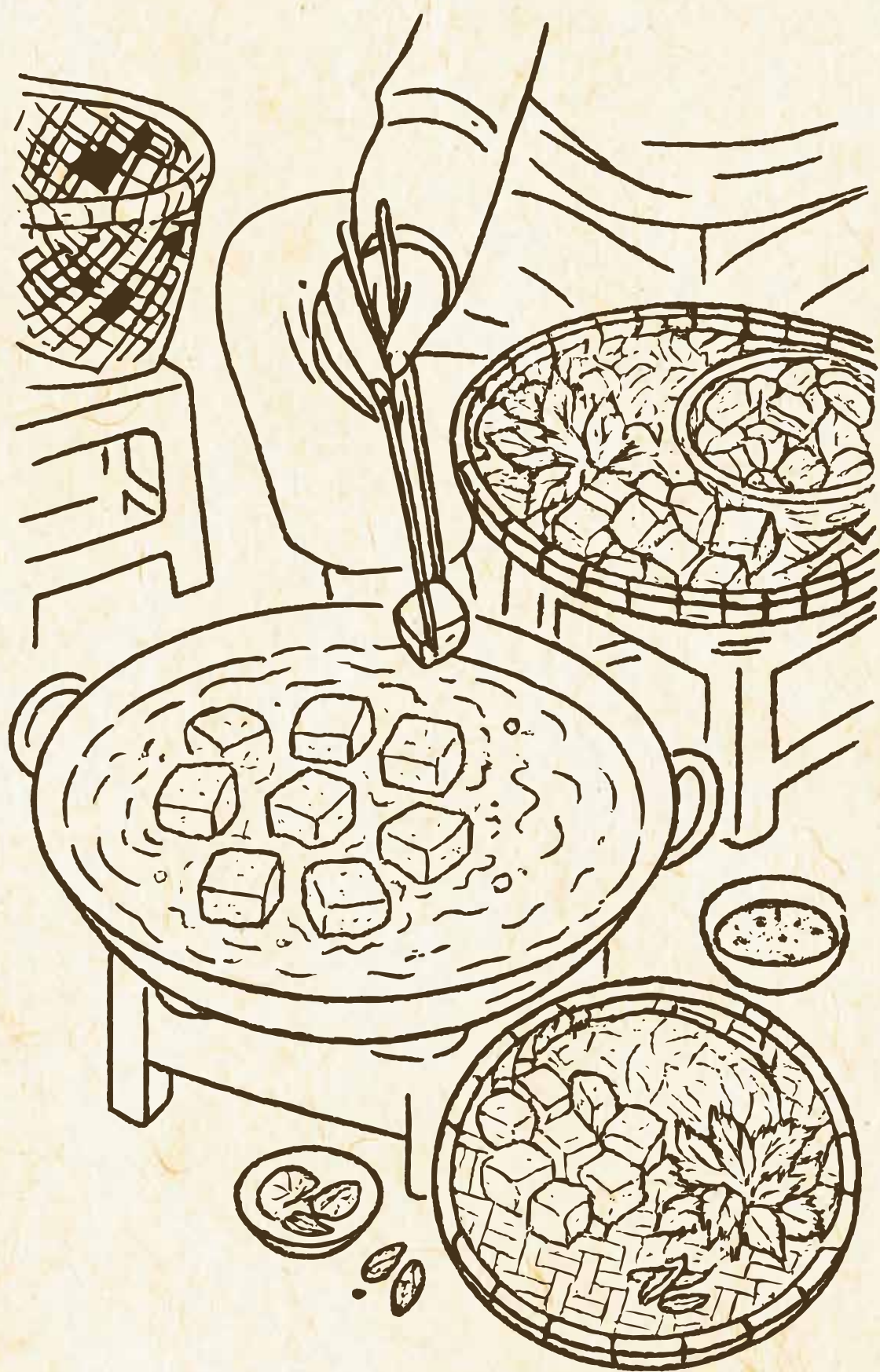
17.9

Pangasius fillet, rice noodles, herbs, dill, spring onions, peanuts, and Mam Tom sauce.



One of Hanoi's most famous dishes, originating in the 19th century on Chả Cá Street.

KENG DELI

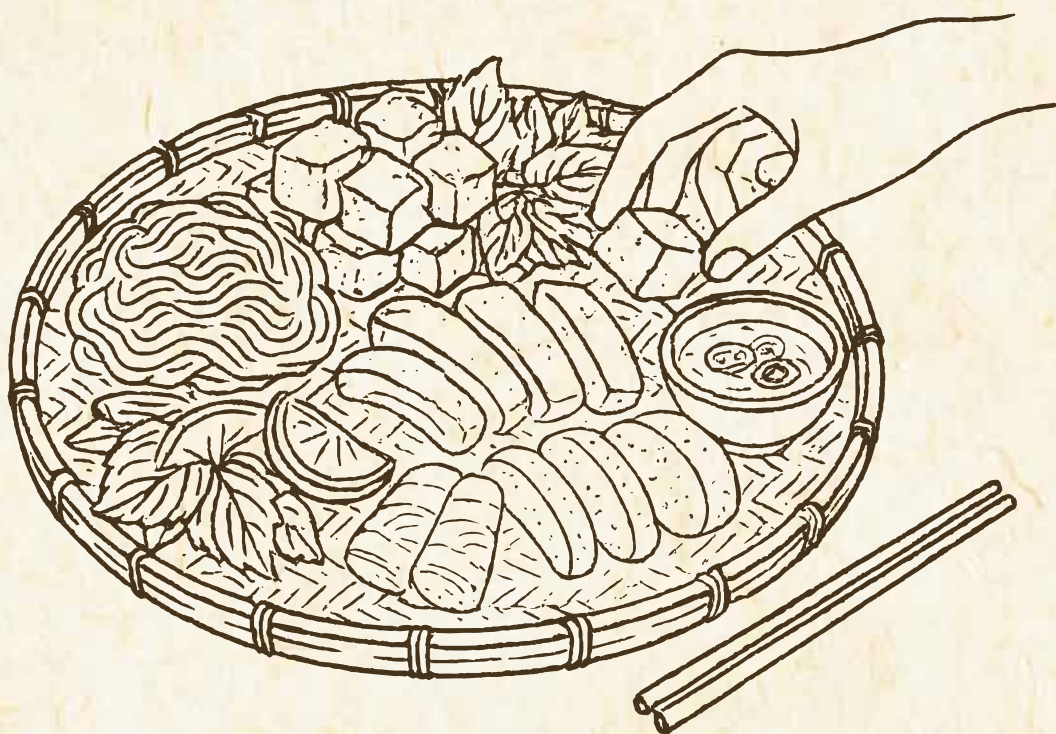


82.

Bún Đậu Mắm Tôm^{a,b,c,d,f,g,h}

17.9

Pork patty, fried tofu, spring rolls, rice noodles, sesame and fresh salad, refined with Mayo-Teriyaki, Mam Tom sauce and lime-chili dressing.



A traditional dish from Northern Vietnam, originating from simple street stalls. Bún đậu mắm tôm has existed since around the 18th century, originally consisting only of noodles, tofu, and “mắm tôm” (fermented shrimp paste).

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Central Vietnam – down-to-earth and intense

A place where imperial tradition and simple everyday life blend together. The cuisine of Central Vietnam is known for its bold, spicy flavours and refined presentation.



Due to the harsh climate and rich traditions, the dishes are carefully prepared and well-balanced in flavour. Each dish tells a story – from the narrow alleys of Hue to the fishing villages along the coast.

83.

Mỳ Quảng^{c,d,e}

17.9

Rice noodles, prawns, braised pork and chicken thigh, boiled egg, peanuts, coriander and spring onions.



Typical of the Quang Nam region, the wide yellow noodles are served with a small amount of rich, concentrated broth, along with prawns, braised chicken, and egg.

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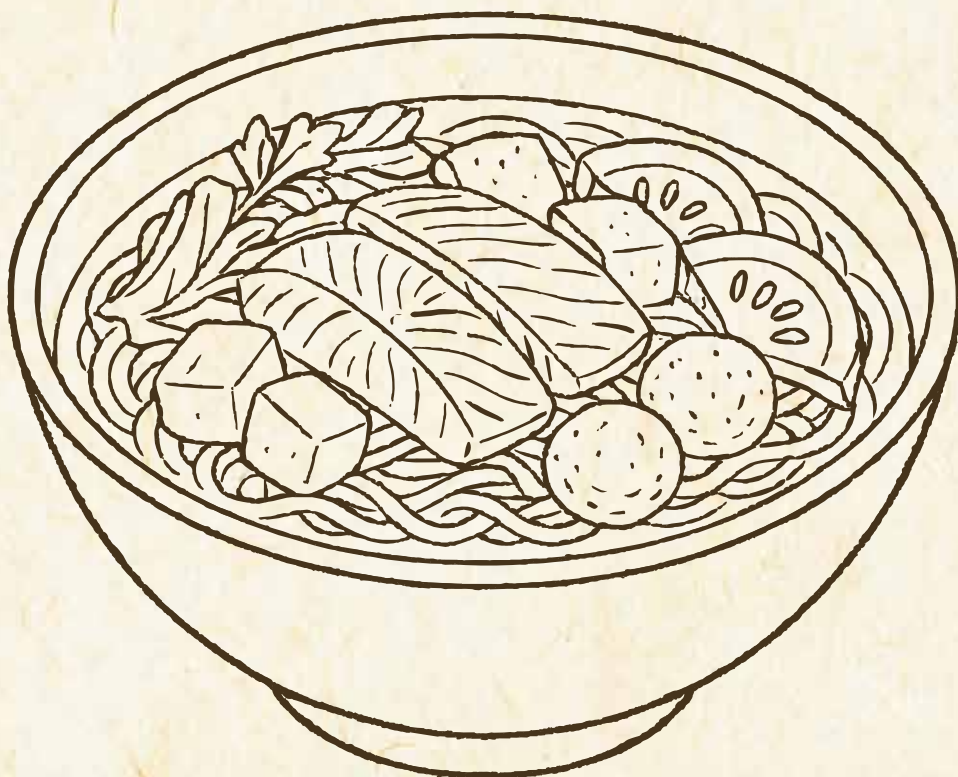


84.

Bún Cá Dưa Chua^{b,d}

17.9

Rice noodle soup with salmon fillet, tomatoes, pickled mustard greens, herbs, bean sprouts, snow peas, onions, coriander.



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Ramen Huế^{a,b,d}

Ramen noodle soup with snow peas, herbs, bean sprouts, onions, coriander, and tomatoes.

90.	Chicken with shallots	15.9
92.	Duck	17.9
93.	Sliced beef sirloin with shallots	17.9
94.	Grilled salmon with shallots, dill, horseradish	17.9
96.	Tofu	15.9



Udon Soup Huế^{a,b,d}

Udon noodle soup with snow peas, herbs, bean sprouts, onions, coriander, and tomatoes.

100.	Chicken with shallots	15.9
102.	Duck	17.9
103.	Sliced beef sirloin with shallots	17.9
104.	Grilled salmon with shallots, dill, horseradish	17.9
106.	Tofu	15.9



Southern Vietnam – free and generous

Die Küche im Süden spiegelt die offene, entspannte und fröhliche Art der Menschen wider.

Vielfalt an Gerichten, viel frisches Gemüse und intensive Dips prägen die Speisen.

Die Menschen im Süden kochen schnell und essen ungezwungen – ohne viel Aufwand, aber mit viel Herzlichkeit.

Ein südliches Essen ist ein Fest der Freude und Zusammengehörigkeit.





Udon Xao^{a,b,c,d,g,h}

Stir-fried udon noodles with Chinese cabbage, snow peas, king oyster mushrooms, and soy-balsamic sauce.

110.	Grilled chicken with shallots	15.9
112.	Crispy duck	17.9
113.	Sliced beef sirloin with shallots	17.9
114.	Grilled salmon with shallots, dill, horseradish	18.9
116.	Tofu	15.9



a,c,f,h,e

Pho Kokos Cream

Creamy coconut curry sauce with mushrooms, pineapple, paprika, pumpkin, fresh salad, and peanuts, served with rice noodles.

120.	Chicken	15.9
122.	Crispy duck	17.9
123.	Sliced beef sirloin with shallots	17.9
124.	Grilled salmon with shallots, dill, horseradish	18.9
126.	Tofu	15.9

a,b,c,d,g,h

Pho Xao

Stir-fried flat rice noodles with Chinese cabbage, snow peas, king oyster mushrooms, and soy-balsamic sauce.

130.	Grilled chicken with shallots	15.9
132.	Crispy duck	17.9
133.	Sliced beef sirloin with shallots	17.9
134.	Grilled salmon with shallots, dill, horseradish	18.9
136.	Tofu	15.9

KENGs SPECIAL

140.

Sườn xào chua ngọt^{d,e,h}

17.9

Pork ribs tossed in a sweet and sour pineapple-tomato sauce,
refined with spring onions and coriander, served with rice and fresh salad.

141.

Cá sốt cà chua^{d,e,h}

18.9

Lightly pan-fried salmon braised in a savoury tomato sauce
refined with spring onions and coriander, served with rice and fresh salad.

142.

Đậu sốt cà chua^h

15.9

Slightly fried tofu cooked in sweet tomato sauce
refined with spring onions and coriander, served with rice and fresh salad.

143.

Kengs Menu für 2^{a,c,d,e,f,g,h}

45

Fried tofu, spring rolls with Mayo-Unagi sauce, green papaya salad,
crispy teriyaki duck breast, creamy coconut chicken soup,
served with rice or rice noodles.

150.	Cơm	3	154.	Lạc rang	3
	Rice.			Roasted peanuts.	
151.	Bún	3	155.	Phở	3
	Rice vermicelli.			Rice ribbon noodles.	
152.	Khoai lang	5	156.	Udon	3
	Sweet potato fries.			thick Japanese wheat noodles.	
153.	Rau xào	5	157.	Ramen	3
	Stir-fried vegetables.			thin Japanese wheat noodles.	

Red Curry ^{a,c,f,h,e}

Creamy coconut curry sauce with mushrooms, pineapple, paprika, pumpkin, fresh salad, and peanuts, served with rice.

160.	Chicken	15.9
162.	Crispy duck	17.9
163.	Sliced beef sirloin with shallots	17.9
164.	Grilled salmon with shallots, dill, horseradish	18.9
166.	Tofu	15.9

170.	Com Ga ^{a,c,f,h}	15.9
Grilled chicken breast with soy-balsamic sauce on snow peas, Chinese cabbage, king oyster mushrooms, shallots, and sesame, served with rice and mayo teriyaki sauce.		

172.	Com Vit ^{a,c,f,h}	17.9
Crispy duck breast with soy-balsamic sauce on snow peas, Chinese cabbage, king oyster mushrooms, and sesame, served with rice and mayo teriyaki sauce.		

173.	Beef Beef ^{a,c,f,h}	17.9
Stir-fried sliced beef sirloin with soy-balsamic sauce on snow peas, Chinese cabbage, king oyster mushrooms, shallots, and sesame, served with rice and mayo teriyaki sauce.		

174.	Lachs Teriyaki ^{a,c,f,h}	18.9
Grilled salmon with soy-balsamic sauce on snow peas, Chinese cabbage, dill, shallots, king oyster mushrooms, horseradish, sesame and mayo-teriyaki sauce, served with rice.		

176.	Tofuyaki ^{a,c,f,h}	15.9
Baked tofu with soy-balsamic sauce on snow peas, Chinese cabbage, king oyster mushrooms, and sesame, served with rice and mayo teriyaki sauce.		

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KIDS MENU

180. **MENU 1**^{a,c,d,f,h} 10

Crispy chicken breast on rice
Sweet sour sauce, teriyaki mayo sauce

181. **MENU 2**^{a,c,d,f,h} 14

Grilled salmon
Mayo teriyaki sauce
Sweet potato fries or rice

SWEET ENDING

190. **Panna Cota** 7

Mango-Pudding Vietnamese Style

191. **Kem chuối**^{a,g,e} 8

Fried Vietnamese bananas
with roasted peanuts and vanilla ice cream

192. **Đào Melba**^{c,g} 7

Deli peach, vanilla ice cream, raspberry sauce

193. **Kem Dừa Xương Sáo**^{c,g} 7

Coconut ice cream, grass jelly

194. **Matcha Waffel**^{a,c,g,1} 8

Vanilla ice cream, Matcha cream, waffles

195. **Schoko Waffel**^{a,c,g} 8

Chocolate ice cream, Keng Deli special cream, waffles

Gather & Savour



Vietnamese cuisine is more than food – it connects hearts and preserves family bonds.

Every meal is an opportunity to share love, connect hearts, and create unforgettable memories. At King Deli Potsdam, we celebrate togetherness as a central part of Vietnamese culture.

KENG DELI

DRINKS

Aperitif

Hugo	8	Aperol Spritz	8
Wildberry Lillet	8	Updown Beer	8
<i>Lillet Blanc, Thomas Henry Wild Berry</i>		<i>Tiger Beer, Orange, Strawberry, Lime</i>	
		Yuzu Spritz	9
		<i>Yuzu liquor, Prosecco</i>	

Classic Homemade 0.0% (0.5L)

Chanh đá	6.8
<i>Lime, Kumquat, Mint, brown sugar</i>	
Vietnam Line	6.8
<i>Lime, Kumquat, Strawberry, orange juice</i>	
Mango Lassi	6.8
<i>with coconut milk (vegan)</i>	

Vietnamese Signature 0.0% (0.5L)

Hoi An Mango	6.8
<i>Mango, Lime, Mint, Sencha, Honey</i>	
Saigon Passion	6.8
<i>Passionfruit, Lime, Mint, Sencha, Honey</i>	
Lychee Lover	6.8
<i>Lychee, Lychee Cooler, Cucumber, Mint</i>	
Peach Orange Spritz	7
<i>Peach, Orange, Soda, Lime, Mint</i>	
Matcha Coconut ^g	7
<i>Matcha, coconut milk or milk of choice</i>	
Matcha Strawberry ^g	7
<i>Matcha, Strawberry, Milk</i>	



Long Drinks 0.0% (0.5L)

Ginger Limo	7.5
<i>Ginger, Kumquat, Lime, Mint, Ginger Ale</i>	
Keng's Himbeer	7.5
<i>Lime, Soda, Raspberry, Mint</i>	

Tea

Sencha	4.5
<i>Sencha tea with goji berries</i>	
Jasmine Tea	4.5
<i>Green tea with jasmine blossoms</i>	
Keng's Ginger Tea	5.5
<i>Ginger, Lime, Kumquat, Cinnamon, Honey</i>	
Mint Tea	5.5
<i>Mint, Lime, Kumquat, Cinnamon, Honey</i>	
Zitronengras Tea	5.5
<i>Lemongrass, Lime, Kumquat, Cinnamon, Honey</i>	

Water

	0.25L	0.75L
Still / Sparkling	3.6	6.5



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Beer

Warsteiner Pils (draft)	0.4L	5
Radler	0.4L	5
Warsteiner Pils (alcohol-free)	0.33L	5
Tiger Beer	0.33L	4
König Ludwig Hefeweizen <i>German wheat beer</i>	0.5L	4.9
König Ludwig Kristallweizen <i>German filtered wheat beer</i>	0.5L	4.9
König Ludwig Hefe-Alkoholfrei	0.5L	4.9



Vietnamese coffee – the deep flavour of the land and its people

Coffee in Vietnam is more than just a drink – it is part of everyday life and culture.

From street-side coffee stalls to quiet balconies, it is a companion through time.

Cà Phê Nóng ^{1,g}	5.8
<i>hot Vietnamese coffee with condensed milk</i>	

Cà Phê Sữa Đá ^{1,g}	6.5
<i>Vietnamese iced coffee</i>	

Cà Phê Coconut ^{1,g}	7
<i>Vietnamese coconut iced coffee</i>	

Grass Jelly Coffee ^{1,g}	7
<i>Coffee, coconut milk, vanilla ice cream, grass jelly.</i>	

Cà Phê Muối (must try) ^{1,e,g}	7
<i>with plant-based salty foam</i>	



Phin – The Vietnamese art of slow coffee brewing



Not as fast as espresso, not as complex as pour-over – phin coffee drips slowly and intensely.

With sweetened condensed milk or ice, it becomes the unforgettable “Cà Phê Sữa Đá” (Vietnamese iced milk coffee).

Espresso	3	Cappuccino	4
Double Espresso	3.5	Latte Macchiato	4.5
Coffee	3.5	Milk coffee	3.5

COCKTAILS

Rum

Mojito	8.5
<i>Rum 6cl, Lime, Mint, Brown Sugar, Mint</i>	
Kumquat Mojito	8.5
<i>Rum 6cl, Kumquats, Lime, Ginger Ale</i>	
Lychee Sour	9.9
<i>Rum 6cl, Kumquat, Lime, Lychee</i>	

Vodka

Mango Rush	8.9
<i>Vodka 6cl, Lime, Kumquat, Mint, Mango</i>	
Passion Rush	8.9
<i>Vodka 6cl, Lime, Kumquat, Mint, Passionfruit</i>	
Lychee Garden	8.9
<i>Vodka 6cl, Limette, Kumquat, Lychee, Cucumber</i>	
Espresso Martini ¹	10.9
<i>Vodka 6cl, Vietnamese coffee, Kahlúa, condensed milk</i>	
Hanoi Mule	8.9
<i>Vodka 6cl, Lime, Kumquat, Thomas Henry Ginger Beer</i>	
Maracuja Mule	9.9
<i>Vodk 6cla, Lime, Kumquat, Passionfruit, Thomas Henry Ginger Beer</i>	

Gin

Gin & Tonic	9.9
<i>Bombay Sapphire Gin 6cl, Thomas Henry Tonic Water, Lime, Mint</i>	
Hendrick's Garden	10.9
<i>Hendrick's Gin 6cl, Thomas Henry Tonic Water, Cucumber</i>	
Funny Monkey	10.9
<i>Gin 6cl, Soda, Lychee, Cucumber, Mint</i>	
Strawberry Dream	10.9
<i>Gin 6cl, Strawberry, Lime, Schweppes Wild Berry</i>	

Dark Spirits

Whiskey's Cola	8.9
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Jack Daniel's Whiskey 6cl

Old Fashioned	8.9
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Bourbon 6cl, Sugar, Bitters

Whiskey Sour ¹	11.9
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Talisker 10yrs Whiskey 6cl, Egg white, brown Sugar

Matcha Sour	9.9
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Jägermeister 6cl, Matcha, Lime, egg white

Shots

Jägermeister	4cl	5
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Nep Moi	4cl	6
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Vietnamese rice liquor

Absolut Vodka	4cl	5
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Grey Goose Vodka	4cl	8
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Jack Daniel's Whisky	4cl	6
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Talisker 10 Years Whiskey	4cl	8
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Maker's Mark Whisky	4cl	6
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Hendrick's Gin	4cl	8
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Bombay Sapphire Gin	4cl	6
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Wine

White wine⁸

	0.2L	0,75FL
Riesling, Bergdolt <i>Germany, Palatinate (Pfalz) / dry, citrusy, apple</i>	7.5	
Chardonnay Weißburgunder, Bergdolt <i>Germany, Palatinate (Pfalz) / dry, peach</i>	7.5	
Keng Deli Cuvée Blanc, Anette Closheim <i>Germany, Nahe / dry, fresh</i>	7.5	24
Grauburgunder, Dr. Koehler <i>Germany, Palatinate (Pfalz) / dry, pear</i>	7.5	26
Grauburgunder vom Kalkstein, Neiss <i>Germany, Palatinate (Pfalz) / mild, dry, orange</i>		25
Weißburgunder, Dreissigacker <i>Germany, Rheinhessen / mineralic, light, dry</i>		36
Roter Riesling, Jakob Jung <i>Germany, Rheingau / herbal, vibrant</i>		32
Grauburgunder, Salwey <i>Germany, Baden / dry, pear, juicy</i>		35
Grüner Veltliner, Schloss Gobelsburg <i>Austria, Kamptal / light, fruit-driven, crisp</i>		32

Rosé⁸

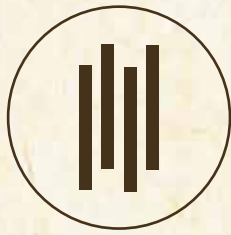
Spätburgunder Rosé, Jakob Jung <i>Germany, Rheingau / rich, blackberry</i>	7.5	25
Bärentatze Cuvée Rosé, Oliver Zeter <i>Germany, Palatinate (Pfalz) / dry, strawberry, fruity</i>		25
Fleur de Rosé, Rings <i>Germany, Palatinate (Pfalz) / elegant, fruity</i>		28.5

Red wine⁸

Shiraz Cabernet, Penfolds <i>South Australia / savoury, spicy</i>	9	
Black Print, Markus Schneider <i>Germany, Palatinate (Pfalz) / fruchtig, würzig</i>		38

Crémant⁸

Grande Cuvée 1531, Aimery <i>France, Limoux / fine, apple, brut</i>		38
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1986

Dear guests, if you have any allergies or intolerances, please inform our staff.
We are happy to assist you.

Allergies

- a contains gluten
- b crustaceans (and products thereof)
- c eggs (and egg products)
- d fish (and fish products)
- e peanuts
- f soybeans
- g milk and milk products
- h sesame (and products thereof)
- k tree nuts
- i molluscs
- j sulphur dioxide and sulphites
- l lupin and lupin products

Additives

- 1 contains caffeine
- 2 contains preservatives
- 3 contains colourings
- 4 contains acidifiers
- 5 contains sweeteners
- 6 contains flavour enhancers
- 7 contains a source of phenylalanine
- 8 contains sulphites
- 9 contains quinine