

tapas	€
Aceitunas negras, verdes, mixtas 🌿	3,00
Black, green, mixed olives or stuffed with pepper	
Aceitunas rellenas de guindilla 🌿	3,50
Olives stuffed with pepper	
Albóndigas con salsa de tomate	6,00
Meatballs in tomato sauce	
Ensalada de ave con alcachofas	3,50
Chicken salad with artichokes	
Pollo al curry	5,00
Chicken in curry sauce	
Pollo a la miel	5,00
Chicken in honey sauce with pine nuts	
Pollo y gambas	5,50
Chicken with shrimps	
Fabada, chorizo, bacon	4,50
Asturian beans, chorizo, bacon	
Cordero al anís	6,50
Lamb with Andalusian spice	
Cordero “diabolo” picante	6,50
Lamb with chili and pepper	

Ensaladilla rusa	3,80
Spanish potato salad with tuna fish and vegetables	
Porción de tortilla 🌱	3,20
Traditional spanish omelette	
Pimientos de Padrón 🌱	6,00
Little green pepper	
Champiñones al ajillo 🌱	4,50
Mushrooms with garlic, olive oil and chili	
Garbanzos en salsa picante con almendras² 🌱	4,50
Chick peas in almond sauce- little bit spicy	
Rollitos de berenjena con queso de oveja 🌱	6,00
Eggplant rolls stuffed with sheep cheese	
Ensalada de queso 🌱	5,00
Cheese salad	
Champiñon con espinacas y queso 🌱	5,50
White mushroom with spinach and cheese	
Estofardo de carne	6,00
Beef with vegetable and mushrooms	
Rollitos de carne en tocino con salvia	5,50
Rolls of meat wrapped with bacon and sage, spicy sauce	

tapas with fish

Boquerones en vinagre	4,50
Sour marinated anchovies	
Boquerones fritos	6,00
Deep fried anchovies	
Pulпитos en salsa picante	5,50
Baby octopus in hot spicy sauce	
Salpicón de pulpo	5,00
Octopus salad	
Calamares a la romana	6,00
Deep fried squid	
Gambas en salsa rosa y rúcula	5,00
Shrimps in cocktail sauce, rocket and dill	
Camarones cubiertos con patatas	4,50
Prawns wrapped with potatoes	
Buñuelos de pescado	4,50
Fish balls	
Mejillones en salsa de tomates picantes	4,50
Mussels in spicy tomato sauce	
Puntillas de calamar	5,00
Little fried squid	

tapas speciality

Chistorra a la parrilla 6,00

Little spanish grilled sausages

Manchego cheese  4,80

Spanish manchego-cheese

Pinchitos morunos 8,50

Two skewers with chicken and beef in spicy sauce

Dátiles en tocino 6,50

Dates wrapped with bacon

Croquetas de pollo, de espinacas  **o jamón**

Croquettes with chicken, spinach 4,00

Croquettes with ham 4,50

Papas con corteza de sal  5,00

Mini potatoes with salt and dip

Queso frito con mojo canario  6,90

Fried goat cheese with dip

Buñuelos de queso  4,00

Cheese balls

Higado de pollo en nata de jerez 4,50

Chicken liver in sherry cream

Gambas al ajillo 9,90

Prawns in hot garlic oil

variation of tapas

Tapas variadas for 2-3 persons	42,00
Tapas with meat, fish and vegetarian Serrano-ham, salami, marinated filets of sardines, Manchego-cheese, dates wrapped with bacon, pimientos de pordon, croquettes, olives and day tapas	

ham

Jamón Consorcio Serrano Reserva	8,50
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Serrano ham; matured 18 month

Jamón ibérico de bellota	23,00
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Iberico bellota ham (black iberico pork fed with acorn);
matured 36 month

Duo de jamón – serrano y bellota	16,50
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Variation of the tow hams

Tabla de salami	14,00
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Variation of different salami (chorizo, salchichon
lomo and fuet)

bread

Pan de ajo 🌿 3,00

Spanish bread with garlic

Pan con tomate 🌿 3,00

Tomato bread

soup

Crema de Calabaza 7,00

Pumpkin cream soup

Sopa de letenjas con carne de vaca 7,50

Lentil soup with beef

starter

Queso de cabra gratinado con ensalada de tomates y rúcola 11,00

Goat's cheese au gratin with salad of tomatoes and rocket

Ensalada con pechuga de pollode maíz 12,50

Colorful salad with corn-fed chicken breast

fish

Salmón con verdura mediterránea 19,80

Salmon and Mediterranean vegetable

Steak – dry aged Pomerania beef

Bistec de carne

Best cut – haunch steak	200g	15,00
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Solomillo de carne

Fillet steak	180g	23,00
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Entrecot

Entrecôte	350g	24,00
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side dish please choose

Mediterranean vegetable	5,00
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Brussels sprouts-parsnip	5,00
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Patatas bravas – Spanish potatoes	5,00
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Mashed potatoes	5,00
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Pepper sauce	3,00
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meat

Pechuga de pollo de maíz con verdure mediterránea	18,50
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Breast of corn-fed chicken with Mediterranean vegetable

Jabalí con coles de Bruselas, chirivía, puré de patatas y panceta	21,00
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Roast of wild boar with Brussels sprouts-parsnip, mashed bacon-potatoes

Pechuga de pato “moruno” con col, patatas al romero	19,50
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Breast of duck with sweetheart cabbage, rosemary potatoes

arroz caldoso

The favorite rice dish in a clay pot. It is like a paella served in a pot similar to a stew. Although the arroz caldoso has got its own taste and attraction. If you like we flavor the arroz hot and spicy.

Arroz Caldoso a la marinera per pers. 15,00

With fish and seafood

Arroz Caldoso de carne per pers. 15,00

With chicken, duck, pork and longaniza

paella & fideuá (min. 2 persons)

Paella is the national rice dish of the region around Valencia. The word “paella” comes from catalunia and means big dish or shallow metal bowl. The pan in which the paella is prepared is called “paellera”. It is a big, round and very flat pan with different ingredients and rice. Fideuá is a typical pasta dish in the kitchens around Valencia. It is like paella with rice but instead of rice it is prepared with durum-wheat-pasta.

Paella o fideuá marinera per pers. 14,90

Rice or noodle paella with fish

Paella o fideuá de carne per pers. 14,90

Rice or noodle paella with meat

Paella ofideuá de pato per pers. 14,90

Rice or noodle paella with duck meat

Paella o fideuá mixta per pers. 14,90

Mixed rice or noodle paella with meat and fish

dessert

Crema catalana 5,00

Spanish Crème Brulée

Postre de helado de chocolate blanco y almendras 7,50

Frozen white chocolate and almonds

Pudín² asado con helado 7,00

Fried pudding with fruits and vanilla ice cream

white wine by glass

House wine 0,2 6,00

Oveja Blanca, Muscat, Uclés 0,2 6,60

Basa, Rueda 0,2 7,00

red wine by glass

House wine 0,2 6,00

Oveja Tinta, Uclés 0,2 6,60

Diablillo, Rioja 0,2 6,60

rosé wine by glass and bottle

Mesta, Uclés 0,2 6,40
0,75 24,00

Protos, Ribera del Duero 0,75 25,00

white wine by bottle

Angelillo, Rueda	24,00
Basa, Rueda	26,00
El Coto blanco, Rioja	24,00
Monjardin Chardonnay, Navarra	22,00
Marqués de Riscal, Sauvignon Blanc	22,00
Martin Codax, Albarino, Rías Baixas	27,00
Waltraud, Riesling, Penedés	29,00
Oveja Blanca, Muscat, Uclés	24,00

red wine by bottle

Rioja

Diablillo, Tempranillo	24,00
Viña Herminia, Crianza	29,00
Viña Herminia, Reserva	33,00
Rioja Vega, Tinto	22,00
Rioja Vega, Crianza	26,00
El Coto Crianza	25,00
Coto de Imaz, Reserva	31,00
Coto de Imaz, Gran Reserva	44,00
Marqués de Cáceres, Reserva	41,00
El Puntido	89,00

Mallorca

Jose Ferrer, Crianza	29,00
AN 2, Joven (Anima Negra)	43,00
Anima Negra	86,00

Navarra, Priorat

Onix Classic, Priorat	27,00
+ 7 ,Priorat	65,00

Ribera del Duero, Toro

Prima, Toro	32,00
"G,, Dehesa Gago, Toro	39,00
Almirez, Toro	36,00
Servivo, biologic wine, Ribera del Duero	26,00
Gazur, Telmo Rodriguez, Ribera del Duero	26,00
Protos, 6 month oak, Ribera del Duero	27,00
Condado de Haza, Ribera del Duero	35,00
Pesquera, Crianza, Ribera del Duero	49,00

different regions

Val Conde Dulce, Crianza (sweet)	22,00
Oveja Tinta, Uclés	24,00
Almuvedre, Alicante	21,00
Chateldon, Cab. Sauv., Reserva, Penedes	29,00

wine tip: GAZUR Telmo Rodriguez 26,00

Ribera del Duero

This ruby red wine offers intense notes of red berries on the nose . The flavor is rich and expressive with a fine balance between adequate, sun-ripened fruit and fine tannins . The finish is lasting and warm. A nice, very clean and elegant Ribera del Duero.

sherry 5cl

each 6,00

Amontillado – medium dry-dry
Manzanilla la Gitana – dry
Fino “Los Amigos” – dry
Fino Gran Barquero – dry
Oloroso Gran Barquero – dry
Tío Pepe – extra dry
Pedro Ximénez Gran Barquero – sweet

aperitif & mixed drinks

Campari ² orange, soda	4cl	8,00
Caipirinha	0,2l	8,00
Martini rojo, blanco	5cl	6,00
Gin tonic ⁵	0,2l	8,00
Wodka lemon ⁵ , orange, tonic ⁵	0,2l	8,00
Aperol sprizz	0,2l	7,00

cavas

Cava	0,1	5,00
Cava Llopart Reserva Brut Nature	0,75	39,00
Cava Llopart Reserva Brut Rosé	0,75	39,00
Cava Cautiu Brut Imperial	0,75	29,00
Cava Cautiu Brut Rosé	0,75	29,00

Sangria

by glass ^{1,2}	0,2l	5,50
by pitcher ^{1,2}	1,3l	22,00

softdrinks

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Cola ^{1,2,3,7} ,Cola light ^{1,2,3,4,7}	0,3	3,00
Orange lemonade ^{1 2} , lemon lemonade ¹	0,3	3,00
Bitter lemon ^{1,2,5} , tonic ^{1,5,6} , ginger ale ^{1,2}	0,3	3,20
Elderberry lemonade	0,3	3,00
Peach ice tea ^{1,2}	0,3	3,00
Mineral water	0,25	3,00
Mineral water, bottle	0,75	7,00
Mineral water, still	0,25	3,00
Mineral water, still, bottle	1,00	7,00
Orange juice	0,3	3,50
Apple juice ^{1,2}	0,3	3,00
Apple spritzer	0,3	2,50
Banana juice	0,3	3,50
Cherry nectar	0,3	3,50
Tomato juice	0,3	3,50
Malt beer, bottle	0,33	4,50

hot beverages

Pot of coffee		2,50
Cappuccino		3,80
Latte Macchiato		4,50
Café con leche – milk coffee		4,50
Cortado – espresso with milk		2,50
Carajillo – coffee with brandy		5,00
Espresso		2,20
Double espresso		3,20
Glass of tea		3,50
Hot chocolate		4,00

beer

Pils, draft beer	0,3	4,30
Radler ^{1 2 3}	0,3	4,30
San Miguel, bottle	0,33	5,00
Desperados	0,33	5,00
Weizen beer, pale, bottle	0,5	5,50
Berliner Weiße, red or green	0,33	5,00
Somersby Apple Cider	0,33	5,00
pils, non alcoholic, bottle	0,33	4,30
Weizen beer, non alcoholic, bottle	0,5	5,50

spirits 2 cl

Hierbas Dulces Siurell	3,00
Hierbas Secas Siurell	3,00
Hierbas Ibicencas	3,50
Licor « 43 » ²	3,00
Orujo Martin Codax	3,50
Marc de Cava	3,50
Osborne ²	3,00
Brandy 103	3,50
Carlos I ²	3,50
Lepanto	3,50
Gran Duque de Alba	3,50
Cardenal Mendoza	3,50
Ponche Caballero ²	3,00
Baileys	3,00
Amaretto	3,00
Wodka	3,50
Bacardi	3,00
Williams Birne	3,50
Fernet Branca	3,00
Branca Menta	3,00
Underberg	3,00
Averna (4cl)	5,50
Ramazotti (4cl)	5,50
Tequila blanco	3,50
Tequila marrón	3,50
Asbach	3,00
Remy Martin VSOP	3,50
Grappa	4,00
Sambuca	3,00
Jack Daniels (4 cl)	5,50
Jim Beam (4 cl)	5,50
Johnnie Walker ² (4 cl)	5,50
Four Roses (4 cl)	5,50
Aalborg Aquavit	3,50
Malteser Kreuz	3,00
Muli68	3,50

All prices in Euro, inclusive VAT

- 1 with antidegradants
- 2 with colorant
- 3 with caffeine
- 4 with sweetener
- 5 with quinine
- 6 with antioxidants
- 7 with phosphat

