

## Aperitif

Prosecco	0,1l	4,5
Aperol Spritz		5,9
Spanish Beer	0,33 l	3,8
„Bitburger Pils“ - draught beer	0,3 l 0,5 l	2,7 4,2
Non-alcoholic beer	0,3 l	2,7
Vino de Verano Red wine with lemonade and ice Refreshing, light and sweet (By request also with white wine)	0,2 l	4,4
Martini	4 cl	3,5
Sherry CHARITO Manzanilla dry Sanlucar de Barrameda	4 cl	3,4

## Snack sized Tapas

Cold

Boquerones en vinagre 4,9  
Anchovy fillets in vinegar with olive oil, garlic, lemon slices

Serranoschinkenröllchen 5,9  
Serrano ham rolls filled with tuna salad (five pieces)

Pata Negra Iberico bellota 13,9  
Ham from free-range Iberian pigs that graze on acorns and grasses in the Mediterranean cork oak/holm oak savanna called "dehesa" in Western Spain's Extremadura.  
Pata Negra Bellota is said to be the crème de la crème of hams.  
Depending on its maturing, the product is air dried for a minimum of two years.

Hot

gebackene Chorizo 4,9  
Baked chorizo, braised slices of chorizo (spicy pork-pepper sausage)

Prunes in a jacket of streaky bacon (six pieces) 5,9

Dates in a jacket of streaky bacon (six pieces) 5,9

## Cold Tapas

Serranoschinken gereift Cured Serrano ham Jamon Serrano de Bodega Louri Sierra	9,9
spanischer Käse 🌱 Spanish Cheese Queso Iberico Curado de Bodega Garcia Baquero. Iberian goat, cow and sheep's milk cheese, as Curado cured for six months or more Marinated in olive oil, garlic and diced pepperoni	8,9
Oliven und Peperoni 🌱 Olives and pepperoni, in our special marinade of olive oil, garlic and herbs	3,5
Serrano ham and Spanish cheese, with olives and pepperoni	14,9
Basket of bread 🌱	1,5
marinierte Champignons 🌱 Mushrooms marinated in olive oil and balsamic vinegar, with garlic mayonnaise	5,9
marinierte gegrillte Paprika 🌱 Grilled and marinated bell pepper In garlic olive oil and vinegar, with onions	4,9
Garlic mayonnaise dip 🌱 With basket of bread additionally	2,0 1,5
Sour cream dip 🌱 With basket of bread additionally	2,0 1,5
Butter With basket of bread additionally	0,9 1,5
Spanish Olive Oil With basket of bread additionally	0,9 1,5
Thunfischsalat auf Baguette Tuna salad baguette with celery stalks and capers (five pieces)	4,9
Salatteller 🌱 Mixed salad, leaf lettuce, tomato, bell pepper, cucumber, onion, Vinaigrette dressing	4,9
Cold tapas platters Ask your server about our special cold tapas platters (For parties of four or more)	apiece 12,9

🌱 Vegetarian or ovo - lacto vegetarian dishes

## Hot Tapas

Knoblauchbaguette 🌱	4,9
Garlic baguette, with our home-made garlic olive oil	
Patatas arrugadas 🌱	5,9
Potatoes boiled in sea salt, served with spicy mojo (classic Canary Island dip made of garlic, olive oil and spices)	
mediterranes Gemüse - Ragout 🌱	5,9
Mediterranean vegetable ragout Made of zucchini, tomatoes, bell pepper, carrots and onions, with herbs and garlic	
dicke Bohnen 🌱	6,9
Broad beans, in a spicy tomato marinade	
Champignons in Riesling - Sahne - Sauce 🌱	7,9
Mushrooms in Riesling cream sauce	
Champignons in Knoblaucholivenöl 🌱	6,9
Mushrooms in garlic olive oil	
Champignons und Wildfang Shrimps in Knoblaucholivenöl	9,9
Mushrooms and cocktail shrimps in garlic olive oil	
Wildfang Shrimps in Knoblaucholivenöl	11,9
Cocktail shrimps in garlic olive oil	
gebackene Sardellen	7,9
Crispy baked anchovies	
gegrillte Garnelen in Knoblaucholivenöl,	8,9
Grilled prawns in olive oil served with garlic mayonnaise 3-4 pieces, according to weight	
gegrillte feurige Garnelen in Chilisauce, scharf	8,9
Grilled prawns in spicy chili sauce 3-4 pieces, according to weight	
🌱Vegetarian or ovo - lacto vegetarian dishes	

Albondigas Meatballs in a (fairly) spicy tomato sauce	6,9
Hähnchenbruststreifen in Rotwein - Honig - Sauce, Chicken breast strips in honey - redwine sauce (fairly spicy) With potatoes	7,9
Hähnchenbruststreifen in Zitronen - Sahne - Sauce, Chicken breast strips in lemon sauce With potatoes	7,9
Hähnchenbruststreifen in Sherry - Sahne - Sauce Chicken breast strips in sherry cream sauce With potatoes	7,9
gebackene spanische Blutwurst mit Zwiebeln Baked Spanish blood sausage With onions	5,9
gebackene spanische Blutwurst mit Rührei Baked Spanish blood sausage With scrambled eggs	7,9

## Main dish, Raciones

Roastbeefspieße Roast beef on skewers Angus beef, Seranno ham, red wine plums, side salad, patatas arrugadas, mojo	17,9
Hähnchen - Champignon - Ragout in Estragon - Sahne Chicken - mushroom - ragout in tarragon cream sauce Potatoes, side salad	14,9
Hähnchenbrust natur, mit Patatas arrugadas und mediterranem Gemüse - Ragout Chicken breast with Patatas arrugadas and Mediterranean vegetable ragout	15,9
Salatteller mit Hähnchenbrust (warm) Salad platter with (warm) chicken breast strips Leaf lettuce, tomato, bell pepper, cucumber, onion, Vinaigrette dressing	12,9
Tortilla z.w.o.  Spanish omelet Eggs, potatoes, zucchini, onions, side salad Preparation time about 15 min.	14,9

## our Steaks...

 Vegetarian or ovo - lacto vegetarian dishes

# Steakhouse

## Argentinean Angus Beef

marinierte und gegrillte Steak - Cubes 19,9  
ca. 220 g bis 240 g  
bestes argentinisches Angus Roastbeef, ohne Fettrand, in Würfel geschnitten,  
saftig mit Worcestershire- und Teriyakisoße mariniert und im Kern rosa gebraten  
Marinated and grilled Steak – Cubes  
Best argentine Angus strip loin, without fat, cut into cubes, juice marinated with  
Worcestershire and Teriyaki sauce

Rumpsteak vom Argentinischen Angus Rind 19,9  
ca. 260 g bis 280 g  
Argentinean Angus rump steak

kleines Rumpsteak 15,9  
ca. 160 g bis 180 g  
Small Argentinean Angus rump steak

Our rump steaks are served with the strip of fat along the edge, which enhances the flavor of the meat. However, if you would prefer our rump steak to be served without this fat, please tell your server when you place your order.

### Side dishes:

Mixed salad 4,9

Basket of bread 1,5

Herb Butter 0,9

Baked Potato with Sour Cream dip 4,9

Mediterranean vegetable ragout 5,9

Patatas arrugadas 5,9

### Or as Surf & Turf

With grilled prawns in olive oil 8,9

## Dessert

Katalanische Creme ☼ Crema Catalana Spanish dessert speciality with a coating of caramelized sugar	3,9
Warmes Schoko-Küchlein im Glas, mit Vanilleeis Hot chocolate-cake with vanilla ice Preparation time about 15 min	5,9
Naturjoghurt, heiße Rotweinpflaumen, Honig ☼ Natural yogurt, hot red wine plums, honey	5,9
Vanilleeis ☼ Vanilla Ice Whipped cream, chocolate sauce	4,9
Sanfter Engel ☼ Cool Angel Orange juice, vanilla ice, whipped cream	4,9

Owing to the large variety of dishes we offer and the fact that we use fresh ingredients, our dishes are all cooked à la minute rather being prepared in bulk. In addition, all of our sauces, dips and dressings are made in-house. Thus it is possible that some dishes run out early, or we can't offer you some dishes if we didn't have the right quality of ingredients.



## Drinks

### Beer / Cider

		Euro
„Bitburger Pils“ - draught beer	0,3 l	2,7
	0,5 l	4,2
Spanish Beer	0,33 l	3,8
Non-alcoholic beer	0,3 l	2,7
“Weizen hell” Beer brewed from wheat	0,5 l	3,9
	Non-alcoholic “Weizen” Beer	0,5 l
„ Müller“- draught Cider	0,25 l	2,2
	0,5 l	4,2

### Water / Juice / Soft drinks

Mineral water	0,25 l	2,1
Mineral water “Elisabethenquelle” Medium or still	0,75 l	5,9
Apple juice, Orange juice, Spritzer	0,3 l	2,9
	0,5 l	3,9
Grape juice, red	0,2 l	2,8
Grape juice Spritzer, red	0,3 l	3,0
	0,5 l	4,9
Coca Cola, - light, Fanta, Lemonade	0,2 l	2,0
	0,4 l	3,7
Schweppes Tonic Water, Bitter Lemon, Ginger Ale	0,2 l	2,4

### Coffee

Café solo Espresso		1,9
Solo grande Espresso duplicated bean		3,3
Café z.w.o. Espresso duplicated water		1,9
Cortado Espresso flat white		2,4
Cappuccino		2,9
Latte Macchiato		3,3
Carajillo Espresso with Brandy		3,3

## Wine

### White, rose

Local wine white	0,1 l	3,4
Bodega Otero, Castilla/Spain	0,2 l	4,9
Charming fruit, twinkle-toed, easy to drink		
House wine white, Verdejo	0,1 l	3,7
Bodega Isidro Milagro, Castilla/Spain	0,2 l	5,5
Easy, fresh and summerlike		
Riesling, dry	0,1 l	3,9
Ellermann & Spiegel, Pfalz/Germany	0,2 l	5,9
Peach, creamy, full-bodied, unobtrusive acidity		
Grauburgunder, dry	0,1 l	3,9
Ellermann & Spiegel, Pfalz/Germany	0,2 l	5,9
Crispy, juicy, with fine melt		
Notes of passion fruit and pear		
House wine rosé, Shiraz	0,1 l	3,9
Bodega Isidro Milagro, Castilla/Spain	0,2 l	5,9
Fresh marks, flavors of strawberries, raspberries and citrus fruits		
Rosado, Coto, Tempranillo, Garnacha	0,1 l	4,6
El Coto de Rioja/Spain	0,2 l	6,9
Dry, masculine, red and dark berries, pressed light rosy		

**All wines can also be ordered in sizes of 0,5 l and 1,0 l**

## Wine

### Red

Vino de Verano Red wine with lemonade and ice Refreshing, light and sweet (By request also with white wine)	0,2 l	4,4
Local wine red Bodega Otero, Castilla/Spain Dry, full of pips, originally	0,1 l 0,2 l	3,0 4,5
House wine red, Tempranillo, Merlot, Syrah Bodega Isidro Milagro, Castilla/Spain Fresh and juicy, spicy, mediterranean	0,1 l 0,2 l	3,7 5,5
Maestro, Primitivo Cielo e Terra, Apulia/Italy Soft, rich in content, sweet-fruited	0,1 l 0,2 l	3,9 5,9
Rioja – Salagon Joven, Tempranillo Bodega La Emperatriz, Rioja/Spain Well-balanced, gentle and velvety	0,1 l 0,2 l	4,6 6,9
Rioja – Salagon Crianza, Tempranillo Bodega La Emperatriz, Rioja/Spain Strong cherry-fruit, subtle Barrique-seasoning	0,1 l 0,2 l	5,3 7,9
Llama, Malbec Belasco de Baquedano, Mendoza/Argentina Berry fruit and tobacco, chocolate notes Our recommendation for Angus Beef	0,1 l 0,2 l	5,3 7,9

**Please ask for our separate wine list for wine by the bottle**