

WILLKOMMEN

BIENVENUE

HÄRZLICHE WÖIKOMME

BENVENUTO MILE WIDZIANY

Vælkomin Καλώς ήρθες

Fáilte Hoş geldin

VÄLKOMMEN

WELKOM ΠΡΟΨΥ Dobrodošao

TERVETULOA ΔΟΒΡΕ ΔΟΨΪΛ

歡迎

WELCOME Bem-vindo

yl'eil 환영 Isten hozott Croeso

VELKOMMEN

ようこそ

last order kitchen 9:25 pm

letzte Bestellung Küche 21:25 Uhr

Snack sized Tapas

	€
cold	
Boquerones en vinagre Anchovy fillets in vinegar with olive oil, garlic, lemon slices	7,90
Serranoschinkenröllchen Serrano ham rolls filled with tuna salad	8,80
hot	
Pimientos de Padron with Fleur de Sal 🌿 ✓ Small green peppers baked in olive oil	5,60
gebackene Chorizo Baked chorizo, braised slices of chorizo (spicy pork-pepper sausage)	7,90
Chorizo with typical Hessian Handkäs´ in a stock of cider	7,90
Dates in a jacket of streaky bacon	7,70

Cold Tapas/ cold appetizers

	€
Cured Serrano ham Jamon Serrano de Bodega Louri Sierra	12,90
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	12,90
Olives and pepperoni 🌱 ✓ in our special marinade of olive oil, garlic and herbs	4,50
Serrano ham and Spanish cheese, with olives and pepperoni	17,50
Basket of bread 🌱 ✓	2,80
Marinated mushrooms 🌱 ✓ <i>(without garlic mayonnaise)</i> in olive oil and balsamic vinegar, with garlic mayonnaise	8,90
Grilled and marinated bell pepper 🌱 ✓ in garlic olive oil and vinegar, with onions	7,90
Garlic mayonnaise dip 🌱	3,90
Butter 🌱	1,90
Spanish Olive Oil 🌱 ✓	1,90
Tuna salad baguette with celery stalks and capers	7,90
Mixed salad 🌱 ✓ leaf lettuce, bell pepper, cucumber, onion, Vinaigrette dressing	8,90
Cold tapas platters Ask your server about our special cold tapas platters (For parties of four or more)	per person 17,90

Hot Tapas/ warm appetizers

	€
Garlic baguette 🌱 ✓ with our home-made garlic olive oil	7,70
Patatas arrugadas 🌱 ✓ Potatoes boiled in sea salt, served with spicy mojo (classic Canary Island dip made of garlic, olive oil and spices)	6,90
Mediterranean vegetable ragout 🌱 ✓ made of zucchini, tomatoes, bell pepper, carrots and onions, with herbs and garlic	6,90
Broad beans in a spicy tomato marinade 🌱 ✓	7,90
Mushrooms in Riesling cream sauce 🌱	10,90
Mushrooms in garlic olive oil 🌱 ✓	9,90
Mushrooms and cocktail shrimps in garlic olive oil	13,40
Cocktail shrimps with pimientos in a stock of garlic olive oil	13,90
Crispy baked anchovies	10,90
Grilled prawns in olive oil served with garlic mayonnaise 3-4 pieces, according to weight	13,40
Grilled prawns in spicy chili sauce 3-4 pieces, according to weight	13,40
Meatballs in a (fairly) spicy tomato sauce	7,90
Chicken breast strips in honey - redwine sauce (fairly spicy) with potatoes	10,90
Chicken breast strips in lemon cream sauce with potatoes	11,90
Chicken breast strips in Sherry cream sauce with potatoes	12,40
Baked Spanish blood sausage with onions	7,90
Baked Spanish blood sausage with onions	9,80

Main dish, Raciones

	€
Chicken - mushroom - ragout in tarragon cream sauce with potatoes, side salad	22,90
Chicken breast natural with Patatas arrugadas and Mediterranean vegetable ragout - with herb butter add. 1,90 - with Mojo add. 1,90	19,90
Salad platter with chicken breast strips (warm) Leaf lettuce, bell pepper, cucumber, onion, Vinaigrette dressing	18,90
Salad platter with grilled prawns in garlic olive oil (warm) Leaf lettuce, tomato, bell pepper, cucumber, onion, Vinaigrette dressing	19,40
Tortilla z.w.o.  Our Spanish omelet Eggs, potatoes, zucchini, onions, Mojo, side salad Preparation time about 17 min.	18,70
Roast beef on skewers Angus beef, Serrano ham, red wine plums, Patatas arrugadas, Mojo, side salad	28,40
Roast beef strips in Sherry cream sauce with potatoes, side salad	24,30
Marinated and grilled Steak – Cubes ca. 210 g bis 230 g best argentine Angus strip loin, without fat, cut into cubes, juice marinated with Worcestershire and Teriyaki sauce - as Surf & Turf add. 13,40	26,30
Argentinean Angus rump steak approx. 180 to 200g with Patatas arrugadas and mixed salad - with herb butter add. 1,90 - with Mojo add. 1,90	29,40
We serve our rump steak with the fat rendered. Of course, it can also be served without if desired.	

(you can find more side dishes on our tapas pages)

Dessert

	€
Crema Catalana 🌱 Spanish dessert speciality with a coating of caramelized sugar	5,50
Warm chocolate cake in a jar 🌱 with Vanilla ice Preparation time about 15 min	8,50
Natural yogurt, hot red wine plums, honey 🌱	7,70
Vanilla ice 🌱 whipped cream, chocolate sauce	7,70
Cool Angel 🌱 Orange juice, Vanilla ice, whipped cream	7,70
Warm apple tart 🌱 with Vanilla ice	7,90

Due to the great variety of our dishes and the use of fresh ingredients, we do not produce large quantities of our dishes, but cook à la minute. We also make all our sauces, dips and dressings ourselves. Unfortunately, this can sometimes mean that some dishes run out quite early or that we are unable to offer them if we don't get the right quality.