

# TAPAS

Aceitunas marineras 🍷	
<b>Marinated olives</b>	3
Alcaparrones 🍷	
<b>Capers</b>	3
Queso Manchego 🍷	
<b>Manchego - cheese</b>	5
Albóndigas de carne	
<b>Meat balls with fruity tomato sauce or very spicy</b>	6
Albóndigas (rollitos) de carne picante	
<b>"Devil balls" spicy meat rolls with sauce</b>	6
Pollo miel	
<b>Chicken with honey and pine nut</b>	5
Cordero „andalúz“	
<b>Andalusian lamb</b>	6,5
Rollitos de berenjenas con ricotta y tomate 🍷	
<b>Roll of eggplant stuffed with ricotta cheese and tomato</b>	5,5
Porción de tortilla 🍷	
<b>Potato omelette</b>	3,5
Porción de tortilla rellena	
<b>Stuffed potato omelette</b>	4,5
Ragú de frijoles y chorizo	
<b>White beans with chorizo</b>	5

## TAPAS DE PESCADO

Boquerones en vinagre <b>Marinated anchovies</b>	5
Boquerones fritos <b>Fried anchovies</b>	6
Pulпитos picantes <b>Baby cuttle fish in a spicy sauce</b>	5,5
Ensalada de mariscos <b>Seafood salad</b>	6
Gambas al ajillo <b>King prawns in hot garlic oil</b>	10

Tapas mixtas <b>Mixed tapas plate with 5 tapas from out tapas bar</b>	19
Tapas variadas for 2 persons <b>taps with meat, fish and vegetarian -served on plates. Serrano-ham, salami, marinated filets of sardines, Manchego-cheese, dates wrapped with bacon, pimientos de pardon, croquettes, olives and day tapas</b>	42



## JAMÓN Y SALAMI

Jamón Consorcio Serrano Reserva <b>Serrano ham; matured 18 month</b>	8,5
Jamón ibérico de bellota <b>Iberico bellota ham (black iberico pork fed with acorn); matured 36 month</b>	23
Duo de jamón – serrano y bellota <b>Variation of the tow hams</b>	16,5
Tabla de salami <b>Variation of different salami – chorizo, salchicha, lomo, fuet</b>	14

## TAPAS FRITAS

Queso frito con mojo canario 	7
<b>Fried Canarian cheese with dip</b>	
Pimientos del padrón 	6
<b>Baked little green pepper</b>	
Chistorra	4,5
<b>Spicy mini chorizo sausages</b>	
Dátiles con tocino	6
<b>Date wrapped with bacon</b>	
Croquetas de jamón	4,5
<b>Croquettes with ham</b>	
Calamares a la romana	5,5
<b>Deep-fry cuttle fish</b>	
Gambas crujientes	4,5
<b>Crispy baked prawns</b>	
Puntillas fritas	5,5
<b>Deep-fry baby cuttle fish</b>	
Patatas bravas con salsa brava y aioli 	4
<b>Fried potato wedges with salsa brava and aioli</b>	

## TAPAS CON VERDURA

Champiñones rellenos con espinacas y queso de oveja gratinado 	5,5
<b>Stuffed champignons with spinach, cheese au gratin</b>	
Ensalada de patatas “andalúza”	5
<b>Andalusian potato salad</b>	
Patatas pequeñas con mojo 	4
<b>Little potatoes with dip</b>	

## PAN

Pan de ajo 🍷	
<b>Spanish bread with garlic</b>	2,5
Aioli	
<b>Garlic cream</b>	1
Pan de la casa	
<b>Bread basket</b>	2,5
Pan con tomate 🍷	
<b>Tomato bread</b>	3

## SOPA

Sopa de vaca y verdura	
<b>Soup of beef and vegetable</b>	8
Sopa de tomates	
<b>Tomato soup</b>	7

## ENSALADA

Ensalada con piñones, y aliño con balsámico 🍷	
<b>Salad with pine nuts, balsamico dressing</b>	7
Ensalada con gambas asadas	
<b>Salad with fried king prawns</b>	9
Ensalada "Ceasar" con pollo, beicon y queso manchego	
<b>Ceasar salad with chicken stripes, bacon, manchego cheese</b>	8,5

## PAELLA & FIDEUA

( minimum or for 2 persons )

Paella / Fideua de carne Rice or noodles with rabbit and chicken	per person 15
Paella / Fideua de pescado Rice or noodles with fish and seafood	per person 15
Paella / Fideua mixta Rice or noodles with meat, fish and seafood mixed	per person 15
Paella / Fideua de pato Rice or noodles with duck meat	per person 15

## ARROZ CALDOSO

Arroz caldoso a la marinera Thick rice soup, fish, seafood	per person 17
Arroz caldoso de carne Thick rice soup, meat of chicken, duck, pork, Spanish sausage	per person 17

## POSTRES

Crema Catalana, ragú de frutas del bosque Crema Catalana, wild berries ragout	5,5
Tarta de Santiago, helado de caramelo Almond cake, caramel ice cream	7
Bizcocho de chocolate con helado de oporto Lukewarm chocolate cake with port wine ice cream	8

## COFFEE

Pot of coffee		2,5
Cappuccino		3,5
Latte Macchiato		4
Milk coffee		4
Espresso		2
Café cortado - espresso with milk foam		2,5
Carajillo - espresso with brandy		4
Barraquito - espresso with sweet milk and coffee liqueur		4
Café Bombón - espresso with sweet milk		4
Glass of tea - early grey, darjeeling, camomille, fruit, herbals, green tea		3
Fresh tea - mint, ginger or lemon		4
Hot chocolate		3,5

## APERITIV

Manzanilla, seco, fresco	5 cl	5
Gran Baquero Fino, seco	5 cl	5
Gran Baquero Amontillado	5 cl	5
Gran Baquero Oloroso	5 cl	5
Gran Baquero Pedro Ximenez	5 cl	5
Martini bianco, dry, rosso	5 cl	5
Aperol Sprizz	0,2l	7
Glass of Cava	0,1l	5
Campari <sup>2</sup> orange, soda	0,2l	8
Gin tonic <sup>5</sup>	0,2l	8
Wodka lemon <sup>5</sup> , orange,	0,2l	8

## SOFTDRINK

Cola <sup>1,2,3,7</sup> , cola light <sup>1,2,3,4,7</sup>	0,2l	2,5
Lemon <sup>1</sup> -orange <sup>1,2</sup> , elder <sup>1,2</sup> -lemonade	0,2l	2,5
Bitter lemon <sup>1,2,5</sup> , tonic <sup>1,5,6</sup> , ginger ale <sup>1,2</sup>	0,2l	2,5
Mineral water classic	0,25l	2,5
Mineral water classic	0,75l	6
Mineral water naturell	0,25l	2,5
Mineral water naturell	0,75l	6
Ice tea peach <sup>1,2</sup>	0,2l	2,5
Apple juice <sup>1,2</sup> , apple spritzer <sup>1,2</sup>	0,2l	2,5
Orange juice	0,2l	2,5
Banana nectar <sup>6</sup>	0,2l	2,5
Cherry nectar <sup>6</sup>	0,2l	2,5
Tomato juice, bottle	0,2l	2,5
Rhubarb nectar	0,2l	2,5

## BEER

Carlsberg Pils draft beer	0,3l	3,5
Lübzer Pils draft beer	0,3l	3,5
Radler <sup>1,2,3</sup>	0,3l	3,5
San Miguel, Fl.	0,33l	4
Erdinger Weizenbier draft weizen, pale	0,5l	5
Erdinger Weizenbier, bottle, cristal, dark	0,5l	5
Berliner Weisse, red or green <sup>2</sup>	0,33l	4
Lübzer non alcoholic beer, bottle	0,33l	3,5
Erdinger non alcoholic Weizenbier, btl.	0,5l	5
Malt beer	0,33l	3,5

## WINE BY GLASS

### White wine

El Coto, Rioja	0,2l	6,5
Basa, Verdejo, Rueda	0,2l	7
Angelillo, Verdejo, Rueda	0,2l	7

### Rosé wine

Protos Rosé, Ribera del Duero	0,2l	7
	0,75l	26

### Red wine

Rioja Vega, Rioja	0,2l	7
Diablillo, Rioja, 6 month oak	0,2l	7
Prima, Toro	0,2l	8,5

## WINE BY BOTTLE 0,75l

### WHITE WINE

El Coto, Viura, Rioja	24
Angelillo, Verdejo, Rueda	26
Basa, Verdejo, Viura, Sauvignon Blanc, Rueda	26
Waltraud, Torres, Riesling, Penedès	29



## WINE BY BOTTLE 0,75l

### RED WINE

#### RIOJA

Rioja Vega, Crianza	28
Diablillo, 6 month oak	26
Marqués de Cáceres, Reserva	41
Vina Herminia, Reserva	33
El Puntido, Barrique	89
Sierra Cantabria Cuvée Especial, Tempranillo	39

#### VARIOUS REGIONS

AN 2, Mallorca	43
Anima Negra, Mallorca	86
Al Muvedre, Alicante	20
Protocolo, La Mancha	26
Condado de Haza, Ribera del Duero	41
Eremus, Ribera del Duero, vegan biologic wine	26
Castillo de Monjardín, Merlot, Navarra	26
Onix Classic, Priorat	27
+7, Priorat	65
Balcons DO, Priorat, biologic wine	79
Pegaso, Castilla y Leon	46
Mauro, Castilla y Leon	62
Prima, Toro	32

## CAVA & CHAMPAGNE

Cava Vidal Brut	0,75l	28
Cautiu Cava Brut Imperial	0,75l	29
Cautiu Cava Brut Imperial Rosé	0,75l	29
Llopart Reserva Brut	0,75l	39
Llopart Reserva Brut Rosé	0,75l	39

## SANGRIA

Sangria (Tinto or Blanco)	0,2l	4
	1,3l	15,5

## DIGESTIV 2 cl

Hierbas Dulces Siruell	2,5	Smirnoff Wodka	2,5
Hierbas Secas Siruell	2,5	Bacardi	2,5
Hierbas Ibicencas	3,5	Williams Birne	3
Licor "43" <sup>2</sup>	2,5	Fernet Branca	2,5
Orujo Martin Codax	3,5	Underberg	2,5
Orujo Belasco	2,5	Averna	2,5
Marc de Cava	4	Ramazotti	2,5
Osborne <sup>2</sup>	3	Muli 68	2,5
Brandy 103	3	Tequilla blanco	3
Carlos I <sup>2</sup>	3,5	Tequilla marrón	3
Lepanto	4	Remy Martin VSOP	3,5
Gran Duque de Alba	3,5	Grappa Nonino	3,5
Ponche Caballero <sup>2</sup>	2,5	Amaretto Disaronno	2,5
Cardenal Mendoza	4	Sambuca	2,5
		Jim Beam (4cl)	4
		Johnnie Walker <sup>2</sup> (4cl)	4
		Aalborg Aquavit	3
		Malteser Kreuz	2,5

all prices in Euro, inklusive MwSt.

1 with preservative 2 with colour  
 3 with caffeine 4 with sweetener  
 5 with quinine 6 with antioxidant

