

Tapas vegetarians / Vegetarian tapas.



1. Aceitunas variadas
Spanish black and green olives.

5,90€

2. Aceitunas rellenas D.
Spanish stuffed olives.

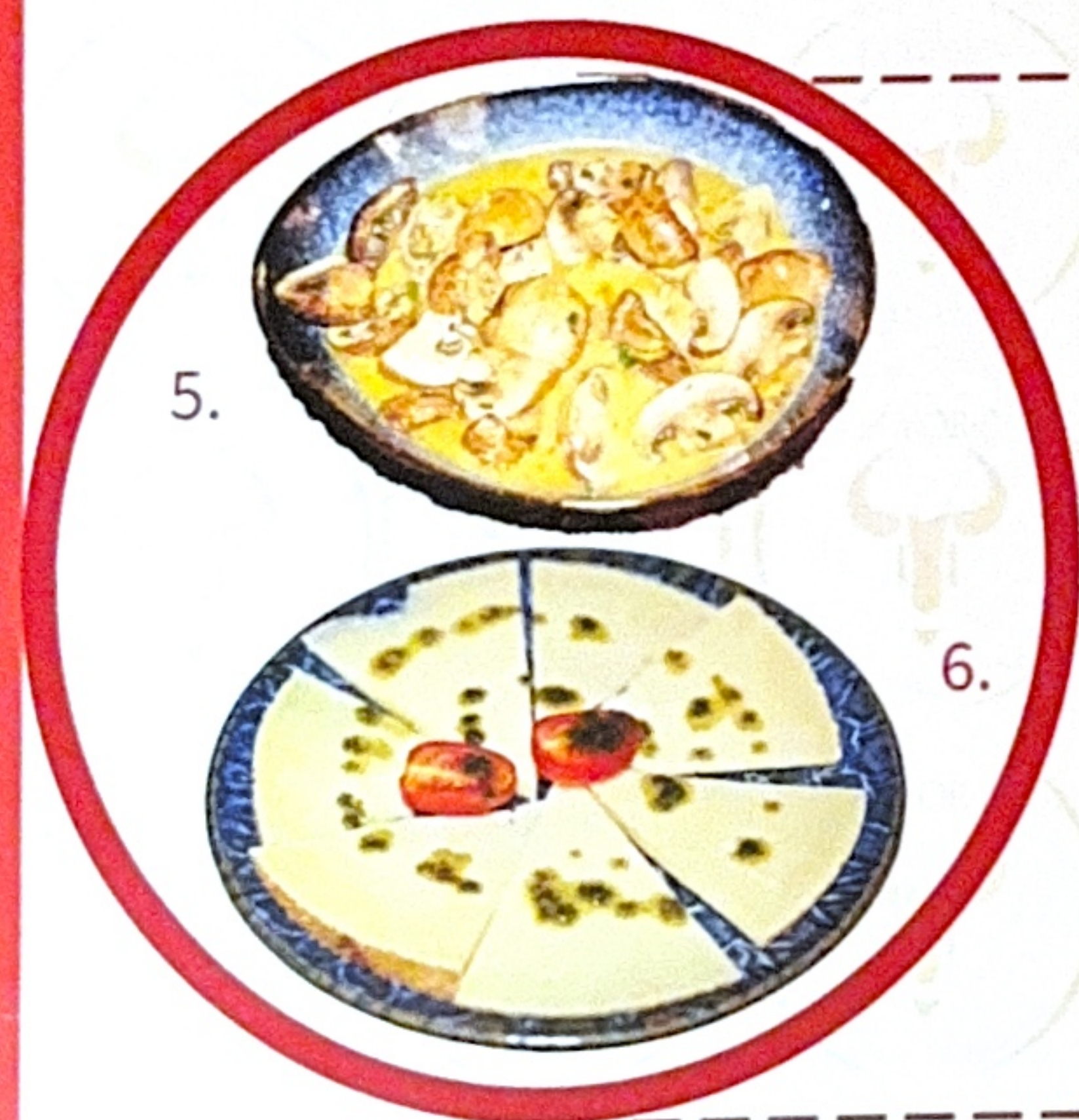
6,90€

8,90€

3. Pan con Tomate A.
Baguette with cherry tomatoes, shallots, basil, and parsley.

10,90€

4. Tortilla de Patata C.
Spanish potato-onion omelet with aioli.



5. Champinones Ajillo O.G.
Fresh organic mushrooms in garlic with a sherry sauce and fresh parsley.

13,90€

6. Queso Manchego – Grand Reserva G.
High-quality Spanish sheep's cheese from Castile-La Mancha, made from raw sheep's milk and aged for 12 months. Perfect for aperitifs, cheese boards, salads, and as tapas with wine.

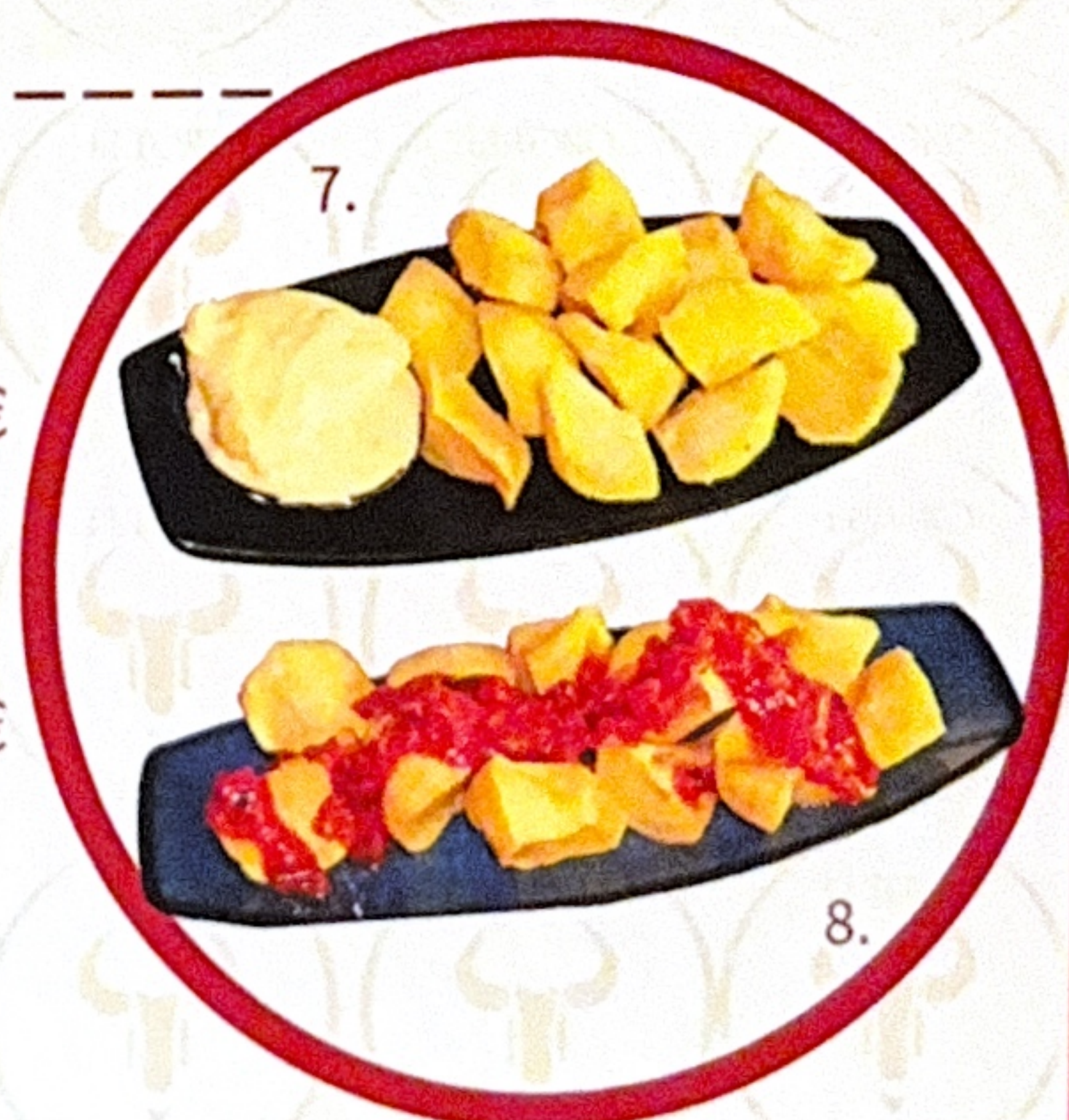
16,90€

7. Patatas Bravas con Aioli C.
Potato wedges with aioli.

9,90€

8. Patatas Bravas con salsa de Tomate picante
Potato wedges with spicy tomato sauce.

9,90€





9. El Broccoli al Andaluz G.O.

16,90€

Fresh organic broccoli with chickpeas, pine nuts, onions, and garlic in a mildly spicy tomato-sherry sauce.

10. Broccoli G.

10,90€

Fresh organic broccoli tossed in butter.

16,90€

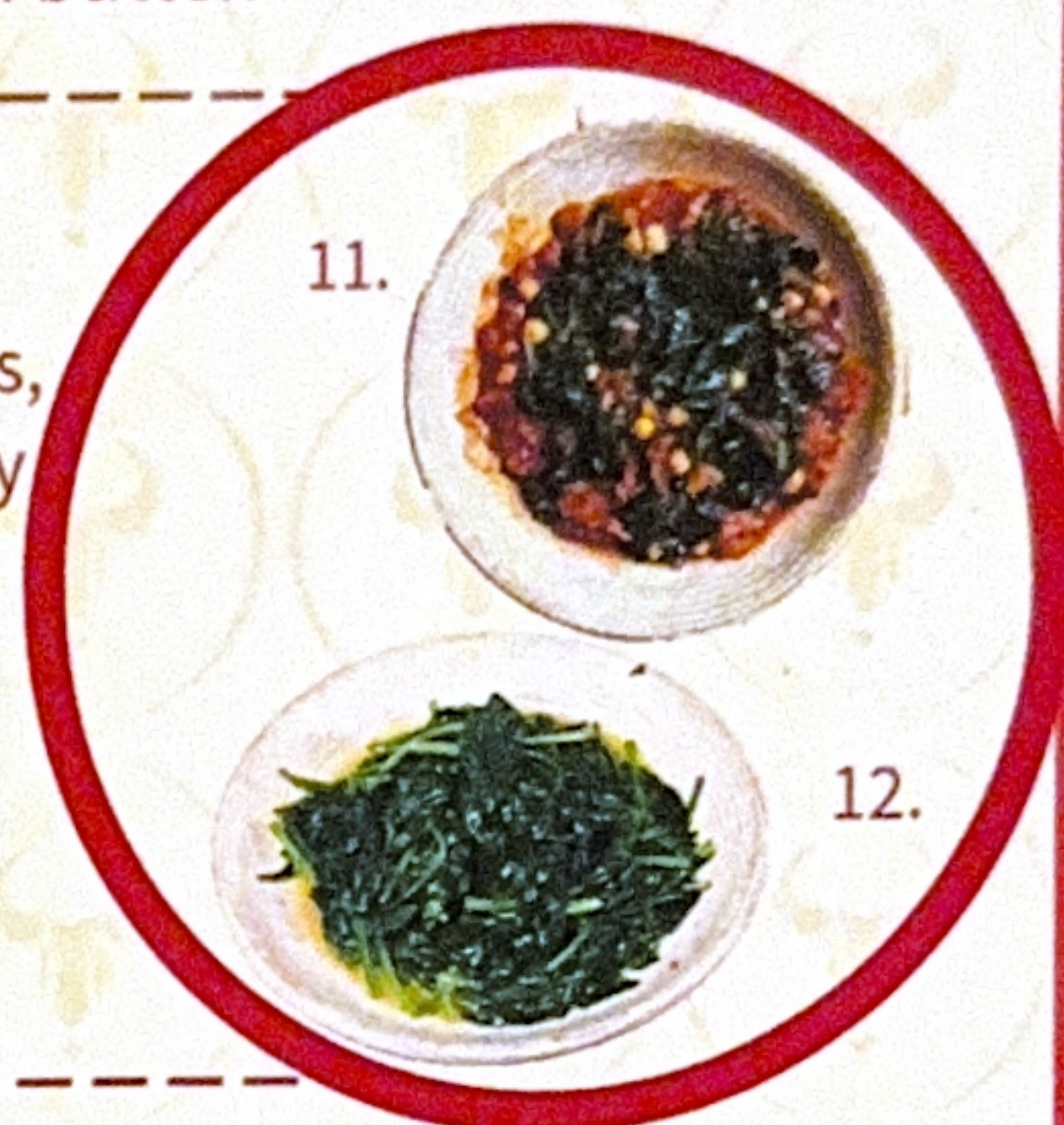
11. Espinacas al Andaluz G.O.

Fresh organic spinach with organic chickpeas, pine nuts, onions, and garlic in a mildly spicy tomato-sherry sauce.

10,90€

12. Espinacas G.

Fresh organic spinach tossed in butter.



13. Pimientos de Padron

Small green peppers.

10,90€

14. Dos tipos de queso A.E.G.

13,90€

A duo of pepper cheese and fruity pineapple-almond cheese — a surprising delight between heat and sweetness, served with chutney sauce (varies).

19,90€

15. Gratinierter Ziegenkäse Spezialität des Hauses

A.C.E.G.H.

Two kinds of goat cheese with caramelized brown sugar and a fruity, mildly spicy fig sauce.

9,90€

16. Baby Buffalo Mozzarella G.

with fresh basil sauce and balsamic.



Tapas de Carne/ Meat tapas



17. Dátiles con Bacon
Dates wrapped in bacon.

3 Stk. 9,90€
6 Stk. 18,80€

18. Albondigas al Andaluz C.E.
Original Andalusian meatballs with pine nuts in a spicy tomato sauce.

3 Stk. 11,90€
6 Stk. 22,80€

16,90€

19. Garbanzos con chorizo en Tomate al Jerez
G.O. Organic chickpeas with chorizo in a mildly spicy tomato-sherry sauce.

17,90€

20. Pinchos morunos G.
Marinated Moorish pork tenderloin skewer.



21. Brocetas de Pollo G.
Marinated Moorish chicken tenderloin skewer.

16,90€

22. Corona de Cordero G.
Grilled rack of lamb from the dry-ager.

3 Stk. 24,90€
6 Stk. 46,80€

17,90€

23. Pollo a la Andaluza A.G.O.
Organic sliced chicken breast tossed with fresh thyme, oregano, and sherry sauce.

10,90€

24. Der Flamenquín A.C.G.
The flamenquín is a traditional dish from Córdoba, ham wrapped around cheese and breaded.



25. Serrano Schinken Gran Reserva
Air-dried Spanish specialty made from the meat of white pig.

70 gr. 14,90€
140 gr. 28,80€

26.

**26. Champinones al Ajillo con Pollo** G.O.

19,90€

Fresh organic mushrooms and organic chicken fillet in fresh garlic and parsley with sherry sauce.

27. Entrecôte G.

Sliced dry-aged entrecôte seasoned with an Eltoro spice mix, pan-fried in butter, 200 g (as long as we have it in our dry-aging fridge).

27.



37,00€

Tapas de pescado y mariso/ Tapas of fish and seafood.

28. Calamares al Andaluz A.C.R.

14,90€ Lightly floured calamari rings, fried in oil, served with aioli.



28.

29. Calamares con Tomate A.C.R.

14,90€ Lightly floured calamari rings, fried in oil, served in a mildly spicy tomato sauce.

29.



30.

**30. Boquerones Fritos** A.D.

Small deep-fried anchovies.

14,90€



31.

31. Boquerones con Vinagre D.

Anchovies marinated in vinegar with garlic and parsley.

12,90€

14,90€

32. Mejilones con Tomate G.O.R.

Green-lipped mussels in a mildly spicy tomato sauce.

13,90€

33. Filete de lucho perca al estilo parisino D.A.C.

Zander fillet Parisian style.

32.



33.





34. Gambaas al Andaluz B.G.O.
Shrimps tossed in sherry with fresh
garlic and fresh tomatoes (mildly
spicy).

6 Pcs. 20,90€
9 Pcs. 26,90€

35. Gambas al Ajillo B.G.
Shrimps in spicy garlic oil.

6 Pcs. 20,90€
9 Pcs. 26,90€

6 Stk. 17,90€

36. Fritierte Gambas Black Tiger A.B.C.
Served with homemade aioli.



20,90€

37. Pulpo a la Gallega G.R.O.
Squid with garlic Galician style
(mildly spicy and available in limited
quantity daily).



38. Templado de Pulpo, Gambas y Gambón B.G.R.

Grilled squid, prawns and shrimps with
potato wedges, garlic and olive oil (mildly
spicy).

27,30€

39. Pulpo a la Parilla B.

Grilled octopus tentacle served with a
lemon wedge.

16,90€

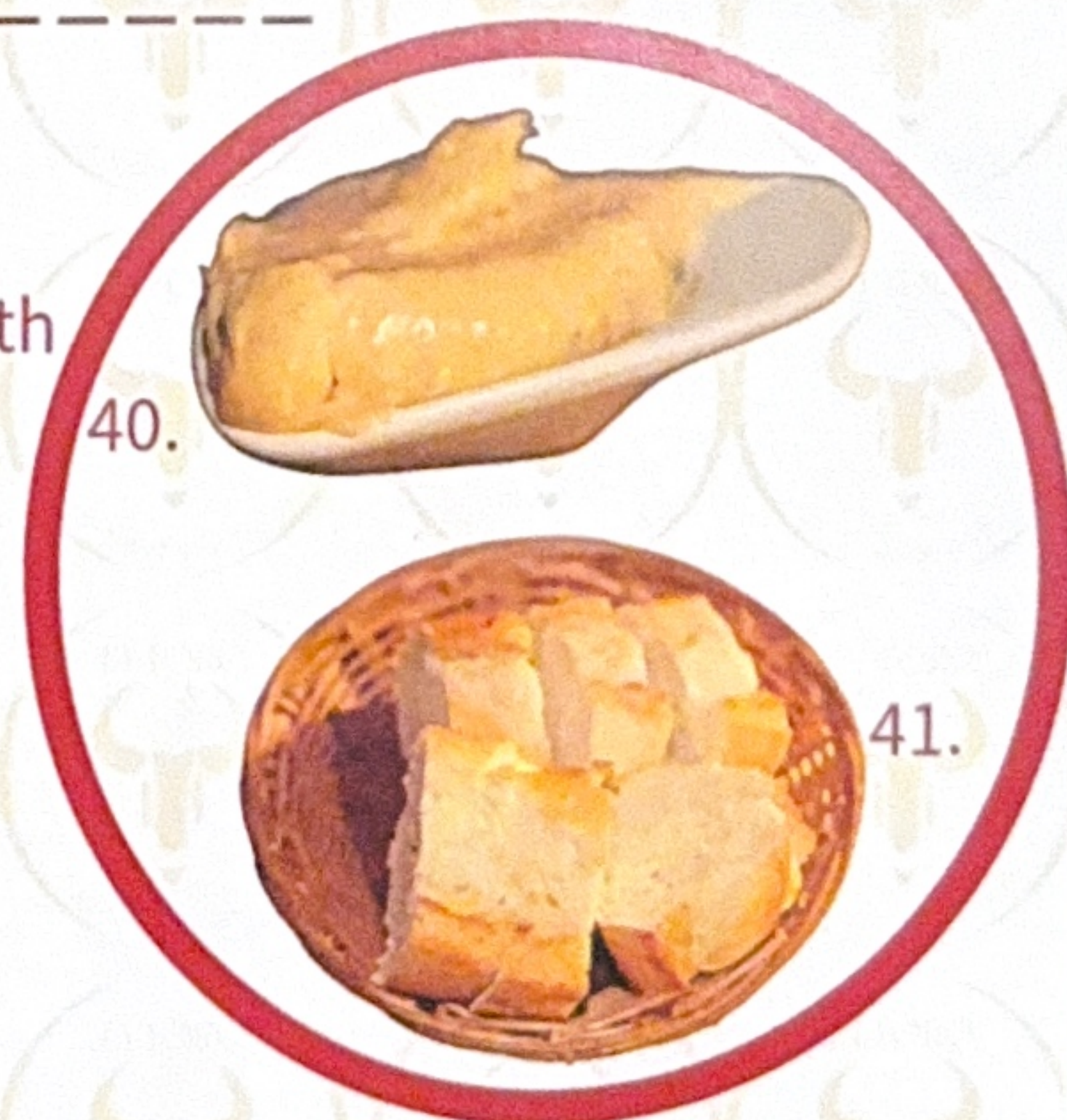
40. Aioli C.

Homemade creamy sauce made with
fresh garlic and olive oil.

3,90€

41. Bread basket. A.

3,90€



Ensaladas / Salat

42.



42.Trampo Mallorquin

Organic cherry tomatoes, cucumbers, spring onions, radishes, bell peppers, oil and vinegar.

10,90€

43.



43. Insalata di Pulpo R.

Squid salad (available in limited quantity daily).

19,90€

Postre / Dessert

7,90€

44. Crema Catalana C.G.

Homemade Crema Catalana with a caramelized sugar crust and a delicate lemony note.

8,90€

45.Churros A.C.E.G.H.

Spanish choux pastry with orange and lemon slices, vanilla and pistachios (available in limited quantity daily).

44.



45.



(A)G.



Vegetarian paella
29 € per person

Upon request, we are happy to prepare a paella for you:

4 people – 4-person paella
5 people – 5-person paella
6 people – 6-person paella
and so on.

Paella can be made with rice or with fideuà, a traditional Spanish noodle variety.

If you are interested, please speak to our waitstaff. They will be glad to assist you!

Seafood paella
35 € per person



(A)B.O.R.