

# TAPAS

A slice of bread which once covered the wine or sherry-glass protecting it from insects became an important element of Iberian food culture. Part of this culture is "tapeo"- going out and chatting in a bar before the actual dinner.

## TAPAS FRIAS - COLD TAPAS

- 501 Gazpacho - cold Spanish vegetable soup with bell pepper, garlic, tomato, onion and cucumber 4,50 €
- 503 Boquerones catalanes marinated filleted sardines dripped in olive-oil and a bit of garlic <sup>(2)</sup> 4,60 €
- 504 Aceitunas mixed olives: black, with green herbs and filled with anchovies <sup>(2)</sup> 4,30 €
- 505 Feta cheese cubes marinated in fresh herbs 5,20 €
- 506 Alcachofa a la vinagreta Artichoke hearts in vinaigrette 4,40 €
- 507 Jamón serrano <sup>(2,3)</sup> air-dried Spanish ham 5,20 €
- 508 Queso manchego original Spanish sheep-milk-cheese 5,20 €
- 511 Spanish ham, sausage and cheese specialities served on a wooden board <sup>(2,3)</sup> 11,90 €
- 513 Ensalada de garbanzos chick pea salad with fried serrano ham, a speciality from Malaga <sup>(2,3)</sup> 5,80 €
- 515 Aioli garlic cream <sup>(1)</sup> 3,20 €

## TAPAS CALIENTES - WARM TAPAS

- 531 Tapa vegetariana - vegetarian burger in fruity tomato sauce 4,90 €
- 532 Beeftapa marinated cubed beef fried with onions, peppers, olives and pepperonis 6,10 €
- 533 Gambas al ajillo king prawns in garlic oil 6,50 €
- 534 Garbanzos con chorizo chick peas with savoury Spanish sausage 4,80 €
- 535 Patatas bravas, Aioli <sup>(1)</sup> 4,50 €
- 537 Champiñones con piñones fried mushrooms with pine nuts, refined with aged sherry 4,80 €
- 538 Chipirones con hinojo small squid tubes fried with fennel 6,30 €
- 539 Papas arrugadas con mojo verde y rojo the famous Spanish potatoes with skin, cooked in sea salt and served with 2 dips 5,50 €
- 540 Queso de cabra gratiné goat- cheese with honey and fresh rosemary 5,40 €
- 541 Pimientos de Padrón bell peppers with garlic and sea salt 5,30 €
- 544 Ginger carrots 4,20 €
- 548 Baked king prawn-zucchini rolls with smoked bacon- a recipe from the Basque region <sup>(2,3)</sup> 5,50 €
- 550 Cordero frito a la Navarra lamb ragout in red wine sauce 6,20 €
- 551 Plums in bacon<sup>(2,3)</sup> 4,50 €
- 553 Pechuga de Pollo en salsa de naranja Chicken breast in Amontillado-orangesauce 5,80 €

562

## TAPARIA

Our Sherry and Port Tapamenu enjoys our all time classics of cold and warm Tapas.

At the beginning we serve  
a glass of dry Sherry  
and  
Aioli with bread

Proximate we serve the following Tapas

Jamón serrano - air-dried Spanish ham

Aceitunas - mixed olives

Gambas al ajillo - king prawns in garlic oil

Beef Tapa - marinated cubed beef

Plums in bacon

The Menu will be completed with  
a glas of Portwein  
and a

Queso de cabra - gratiné goat-cheese with honey and fresh rosemary

Minimum 2 people  
Per person 22,50 €

## GERMAN TAPAS

- 512 Boiled fillet of beef in aspik with creamed horseradish 5,50 €
- 502 Obazda Savoury cheese spread typical of Bavaria served with farmhouse bread 3,80 €
- 543 Nürnberger Rostbratwürstchen Three Nürnberger sausages on sauerkraut 4,80 €
- 545 Baked potato with sour cream 4,50 €
- 546 Potato wedges with sour cream 4,80 €

# MEALS

All of this and much more delivers  
our Sherry & Port Catering  
Service to you.

## MEAT

- 580 Wiener Schnitzel - escalope of veal- with  
parsley potatoes and a green salad 17,80 €
- 565 Lamb chops Don Pepe with Patatas bravas,  
served with Aioli und Salad 17,50 €
- 571 Black Angus Rumpsteak 230g  
with herbed butter and white bread 16,90 €
- 572 Entrecote - Black Angus Rumpsteak 400g  
with herbed butter and white bread 27,50 €
- 545 Baked potato with sour cream 4,50 €
- 598 Mixed salad 4,20 €
- 535 Patatas bravas, Aioli 4,50 €

## FISH SPECIALITIES

- 573 Tender squid tubes (super squid) fried in  
lemon and garlic, served with potatoes  
and lettuce 14,80 €
- 592 Colorful lettuce with fried mullet  
and cherry tomatoes 12,50 €
- 574 Fritura de pescado y marisco a la jerezana  
parrotfish medallion, mullet fillet, squid  
and king prawns with herbs fried in  
savory olive oil, served on baked potatoes  
with lettuce 19,80 €

**Monday to Friday:**  
**2 course lunch for 7 Euro 80**  
**(as long as supplies last!)**

**Geht nicht, gibt's nicht:**



**CATERING**  
RESTAURANT • TAPAS • BAR

**0172 - 610 63 65**

**Opening Hours:**  
**Daily from 12 pm nonstop**

## SALADS

Timeless - our variety of salads. We serve you lettuce, cabbage, bell peppers, cucumber, carrots and tomatoes on a big plate

- 591 Sherry & Port salad 11,50 €  
with king prawns, Serrano ham,  
feta and black olives <sup>(2,3)</sup>
- 592 Colorful lettuce with fried mullet  
and cherry tomatoes 11,80 €
- 593 Salad „Pollo“  
with fried chicken,  
melon and passionfruit 11,50 €
- 596 Salad „Vitalis“ 9,80 €  
with feta, olives and pepperonis <sup>(2)</sup>
- 597 Argentinian salad with marinated  
fried beef cubes 11,50 €
- 598 Mixed salad 3,90 €

## CHEF'S SUGGESTION

- 549 Plato vegetariano - vegetarian dish  
with vegetable burger, mushrooms, ginger,  
potatoes and aioli <sup>(2,3)</sup> 11,90 €
- 561 Combinación de quadro tapas calientes  
Gambas al ajillo, lamb chops, Pimientos de  
Padrón, and plums in bacon served  
with aioli and white bread <sup>(1,2,3)</sup> 12,50 €
- 577 Gambas a la plancha – in der Schale -  
serves 2 people. 1 kg prawns (raw weight)  
fried in savory olive oil with fresh herbs,  
refined with port, served with baguette  
and aioli (garlic cream) 39,00 €

## DESSERT

- 601 Crema catalana 4,50 €
- 602 Baked apple rings with ice cream 4,50 €
- 603 Apricot dumplings with ice cream 4,80 €
- 606 Cake – as long as supplies last!
- Ice cream 1,30 € per scoop
- 611 Mango-Joghurt ice cream
- 613 Chocolate-Chips ice cream
- 612 Pomegranate-Cranberry ice cream
- 614 Vanilla ice cream