

On our new
seasonally changing
specials menu
 located on our mantelpiece
We offer you
 a variety of additional
warm and cold
tapas
 as well as entrees

TAPAS

COLD TAPAS

- # 504 **Aceitunas**
 Mixed olives: black and green olives,
 with garlic, olive oil ^(2, 4, D) 4.60
- # 505 **Ceviche**
 Marinated in limejuice, coriander,
 garlic and chili ^(D) 6.90
- # 506 **Jamón serrano**
 Spanish dry-cured ham ^(2,3) 6.50
- # 507 **Queso Manchego**
 Original Spanish sheep milk cheese ^(G) 6.50
- # 508 **Tabla de embutido y queso**
 Spanish dry-cured ham, salami and cheese
 specialities served on a wooden platter ^(2,3,G) 12.50
- # 509 **Aioli**
 Garlic cream ^(C,G,J) 3.50

566

TAPARIA DAS TAPA MENÜ

We beginn by serving you a glas of

SHERRY

and

Aioli with bread

Next we serve the following Tapas

Jamón serrano - air-dried Spanish ham

Aceitunes - mixed olives

Gambas al ajillo - king prawns in garlic oil

Beef Tapa - marinated cubed beef

Plums in bacon

The Menu will be completet with

Queso de cabra - gratiné goat-cheese with honey

and fresh rosemary

alternatively a crema catalana

&

an glas of

PORT

Minimum 2 people
 24,50 EUR (p.P.)

WARM TAPAS

- # 531 **Hamburguesa vegetal con salsa de tomate**
 Vegetarian aubergine-rice patty served in
 fruity tomato sauce ^(C) 5.10
- # 532 **Beef Tapa**
 Marinated beef cubes fried with onions,
 peppers, olives and pepperonis ^(2, 4, A, F) 6.90
- # 533 **Gambas al ajillo**
 King prawns in garlic oil ^(B) 7.50
- # 534 **Chorizo**
 dry cured spanish sausages
 stewed in Rioja ^(L,2) 5.20
- # 535 **Patatas bravas**
 Piquant potato cubes
 served with Alioli ^(G, G, J) 4.60
- # 536 **Albondigas en salsa de tomate**
 Meatballs in spicy tomato sauce ^(A1,C,J) 5.90
- # 537 **Champiñones**
 Fried mushrooms with rosemary,
 thyme and garlic 4.90
- # 538 **Calamar con Hinojo**
 Small squid tubes fried with fennel ^(A1, N) 7.50
- # 540 **Queso de cabra**
 Gratinated goat cheese with honey and
 fresh rosemary ^(G) 5.70
- # 541 **Pimientos de Padrón**
 Bell peppers with garlic and sea salt 5.60
- # 543 **Zanahorias de jengibre**
 Ginger-carrots ⁽¹⁰⁾ 4.50
- # 544 **Escalivada**
 Roasted mixed Vegetables 4.60
- # 549 **Boeuf MATERIA**
 marinated and broiled bisket of beef
 served in savoury sauce made
 of dark maté ^(L,10) 6.90
- # 550 **Careta de cerdo con salsa de vino tinto**
 pork cheek in red wine sauce ^(L) 6.90
- # 551 **Rollito de ciruelas y bacon**
 Plums wrapped in bacon ^(2,3) 4.80

We reserve the right to make changes.

MEALS

MEAT

- # 580 **Wiener Schnitzel - vom Kalb -**
escalope of veal, with parsley potatoes,
coverberry sauce and a green salad ^(A1,C,J)

STEAKS

- # 571 **Black Angus Rumpsteak 230g**
with herb butter
and white bread ^(A1, H3, G) 17.50
with one side dish 21.90
with two side dishes 24.90
- # 572 **Black Angus Rumpsteak 400g**
mit Kräuterbutter und
Baguette ^(A1, H3, G) 27.50
with one side dish 31.90
with two side dishes 34.90

SIDES

- # 535 **Patatas bravas, Aioli** ^(C, G, J) 4.60
- # 545 **Baked potato with sour cream** ^(G) 4.60
- # 552 **Potato wedges with sour cream** ^(G) 4.60
- # 553 **Sweet potato fries** ^(G) 4.60
- # 544 **Escalivada** 4.60
Roasted mixed Vegetables
- # 598 **Mixed salad** ^(C,J) 4.60

FISCH SPECIALITIES

- # 575 **Zander**
fried and served on fennel and tomatoes with
risolee potatoes ^(D,A1) 18.50
- # 573 **Tender squid tubes**
fried in lemon and garlic, served with
potatoes and lettuce ^(A1,C,G,J,N) 18.50
- # 574 **Plato de pescado y marisco
a la jerezana**
Cod fillet, red mullet fillet, gilthead fillet, squid
and king prawns with herbs fried in
savory olive oil, served on baked potatoes
with lettuce ^(A1,B,D,N,J) 20.50

SALADS

We serve you lettuce, cabbage, bell peppers, cucumber, carrots and tomatoes on a big plate

- # 591 **Salad „Sherry & Port“**
with prawns, spanish dry-cured ham,
feta and black olives ^(2,3,4,A,B,J,G) 13.50
- # 592 **Salad „Pescado“**
with fried mullet and
cherry tomatoes ^(A,D,J) 13.50
- # 596 **Salad „Vitalis“**
with feta, olives and peppers ^(2,4,J,G) 11.80
- # 597 **Salad „Argentina“**
with marinated fried beef cubes ^(2,4,A,E,J) 13.00
- # 598 **Mixed salad** ^(C,J) 4.60

CHEF`S SUGGESTION

- # 562 **Sopa de pescado andaluz**
andalusian fishsoup with cod and
green shell mussel ^(D) 8.40
- # 516 **Plato de tapas variadas Sherry & Port**
with spanish dry-cured ham, salami, goat
cheese, marinated prawns, chorizo,
bell peppers, olives and Aioli ^(2,3,4,A,C,G,J) 12.80
- # 561 **Variación de quadro tapas calientes**
Gambas al ajillo, pork cheek in red wine
sauce, Pimientos de Patron and champignons
with chorizo stewed in Rioja, served with
bread and Aioli ^(2,3,10,A1,B,J,L) 13.50
- # 563 **Plato vegetariano**
vegetarian aubergine rice patty with herbal
sourcream, marinated Feta cheese, fried
balsamico tomatos and a bouquet of lamb`s
lettuce ^(2,3,G,C,J) 11.50

DESSERT

- # 601 **Crema catalana** ^(C,G) 4.60
- # 602 **Baked apple rings with ice cream** ^(A1,C) 4.60
- # 610 **Ice Cream** ^(G) per scoop 1.50

ICE CREAM

- # 631 **Vanilla** ^(C,G,H)
- # 632 **Raspbeery cream** ^(C,G,H)
- # 633 **Caramel** ^(G,H,L)
- # 634 **Chocolate** ^(C,G,H)
- # 635 **Rum-raisin** ^(C,G,H)