

Little basket with ciabatta & aioli 3,20

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Aioli dip / Beetroot - almond dip 1,50

Mojo Verde with parmesan cheese, coriander & almonds 2,20

Pickled olives with lemon & dried oregano from Portugal 3,00

Salad & Cheese

Salad of red melon and cucumber
with fresh basil, Feta cheese, sun kernels and honey-raspberry-Vinaigrette 7,90

Three goat cheese raisins gratinated with honey & fresh thyme 6,50

Mediterranean tomato salad
with red onion, oregano, fleur de sel & dark balsamico (vegan) 6,50

Spicy Spanish potato salad with fresh rocket and red onion (vegan) 6,50

Cheese plate with truffle honey & grapes 9,60

Vetegarian

Sweet sour marinated curry-zucchini with roasted sunflower seeds (vegan) 4,50

Pimientos de Padrón with fleur de sel & roasted sesame (vegan) 5,90

Caramelised carrots in honey balsamic marinade (vegan) 4,50

Marinated sweet red wine onions with honey & balsamico 4,50

Rosemary potatoes gratinated with parmesan cheese 5,70

Grilled mushrooms with garlic, onion & lemon (vegan) 6,70

Tortilla with vegetables & lemon crème fraîche 6,90

Caramelised, warm cherry tomatoes
with fresh rocket & Parmesan cheese slicer 6,90

Meat & Fish

Grilled Chorizo – spanish sausage cured with paprika *two pieces* 6,50

Crunchy bacon-wrapped dates 5,90

Albondigas - Beef balls with fruity, spicy tomatoes mojo 6,90

Buttered chicken
with tarragon cream sauce 6,70

Rosemary potatoes and chorizo gratinated with Parmesan cheese 8,40

Gambas al Ajillo – with cognac, parsley & garlic 8,90

Salpicón de Pulpo – octopus with fresh pepper, red onion, lemon & parsley 6,90

Boquerones en vinagre - pickled anchovy fillets with fresh rocket 6,50

Dessert

"Raspberry-Vanilla-Dream"
Homemade dessert with mascarpone, biscuits, chocolate chips & nut brittle 7,90