



Little basket with Ciabatta bread & Aioli 3,90

Aioli dip or Rocket-Aioli dip or vegan Beetroot-almond dip *each* 2,00

Salsa picante – fruity tomato-chili dip (*vegan*) 2,50

Pickled green olives with rosemary, thyme, garlic, lemon & Oregano 3,70

Cheese selection with fig mustard & grapes 11,60

Mediterranean tomato salad  
with red onion, oregano, fleur de sel & dark balsamic reduction (*vegan*) 7,10

Spanish spicy potato salad with roasted seeds, fresh rocket and red onion (*vegan*) 7,00

Three goat cheese raisins gratinated with honey & fresh Thyme 6,90

Andalusian vegetable balls with jogurt mint sauce 7,50

Sweet sour marinated Curry-Zucchini with fresh mint & roasted sunflower seeds (*vegan*) 5,70

Pimientos de Padrón with Fleur de Sel & roasted sesame (*vegan*) 6,50

Caramelized, sweet carrots in balsamic marinade with fresh parsley (*vegan*) 5,70

Marinated sweet, red wine onions (warm) with balsamico (*vegan*) 5,50

Rosemary potatoes gratinated with Parmesan cheese 7,00

Grilled mushrooms with garlic, grilled red onions, lemon & fresh parsley (*vegan*) 6,90

Tortilla-Muffin with vegetables, cheese core & lemon-crème fraîche dip 5,50

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

Grilled Chorizo – spanish sausage cured with paprika *two pieces* 6,80

Crunchy bacon-wrapped dates *five pieces* 5,90

Albondigas - beef balls with Mediterranean red Mojo, fruity, piquant 7,40

Pollo al Jerez – Chicken breast fillet in sherry sauce with olive & candied apple 7,50

Chorizo slices on rosemary potatoes, gratinated with Parmesan cheese 8,90

Gambas al Ajillo – Garlic prawns with lemon-sherry 9,90

Salpicón de Pulpo – Pulpo salad with fresh pepper, spring onion, lemon & parsley 7,20

Boquerones en vinagre (pickled anchovy fillets) with fresh rocket 6,80

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"Raspberry-Vanilla-Dream"

Homemade dessert with mascarpone, biscuits, chocolate chips & nut brittle 7,90