

table:

date:

Starter**order****1.** **2.**Little basket with ciabatta bread & aioli 3,90 Little basket with ciabatta bread 2,20 Aioli dip / Beetroot - almond dip (vegan) each 2,00 Salsa picante (vegan) 2,50 Pickled olives with lemon & dried oregano from Portugal 3,70 **Vegetarian & vegan**Cheese plate with fig mustard & grapes 11,60 Mediterranean tomato salad
with red onion, oregano, fleur de sel & dark balsamico (vegan) 7,10 Mallorcan potato salad, spicy, with fresh rocket and red onion (vegan) 7,00 Goat cheese raisins gratinated with honey & fresh thyme *three pieces* 6,90 Andalusian vegetable balls with jogurt mint sauce 7,50 Sweet sour marinated zucchini with curry & roasted sunflower seeds (vegan) 6,00 Pimientos de Padrón with fleur de sel & roasted sesame (vegan) 6,50 Carrots in sweet balsamic marinade with fresh parsley & sunflower seeds (vegan) 6,00 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 (vegan) 7,20 Tortilla-Muffin with vegetables, cheese core and lemon - crème fraîche dip 6,00 Caramelised, warm cherry tomatoes
with fresh rocket & parmesan cheese slicer 7,20 **Meat & Fish**Jamón Serrano - airdried Spanish ham 9,90 / *large portion* 14,90 Grilled Chorizo – spanish sausage cured with paprika *two pieces* 6,80 Crunchy bacon-wrapped dates *six pieces* 6,20 Albondigas - Beef balls with fruity, spicy tomatoes mojo 7,60 Pollo al Jerez - Chicken breast fillet in sherry sauce with olive & candied apple 7,50 Rosemary potatoes with chorizo slices gratinated with Parmesan cheese 9,30 Gambas al Ajillo with lemon - Sherry 9,90 Salpicón de Pulpo – octopus salad with fresh pepper, spring onion, lemon & parsley 7,20 Boquerones en vinagre - pickled anchovy fillets with fresh rocket 6,80 **Dessert**

"Raspberry-Vanilla-Dream"

Dessert with mascarpone, biscuits, chocolate chips & roasted nut pieces 7,90

Food

Drinks

Sum