

## **Starter**

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) 7,60

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) 6,00

Rosemary potatoes gratinated with parmesan cheese 7,20

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 7,60

## **Meat & Fish**

Jamón Serrano - airdried Spanish ham 12,90

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 7,20

## **Dessert**

"Raspberry-Vanilla-Dream"  
Dessert with mascarpone, biscuits, chocolate chips & roasted nut pieces 7,90