

THE WORLD OF FOOD

BALEAREN

561 Combinación de quadro tapas calientes
Gambas al ajillo, lamb chops, Pimientos de Padrón and plums in bacon
served with aioli and white bread^(1,2,3) 12,50 €

562 Paella a la casa
a spanish sunday dish traditionally prepared by the padrón of the house. Our version with calamari, scampis, mussels, monkfish, bell peppers and peas with the typical paellarice.
Preperation time: 30 minutes 17,80 €

ARGENTINA

People are passionate about meat in the many Churrascarias (steak houses). We only use Argentinian premium produce - to guarantee the highest quality to ourselves and you.

571 Black Angus Rumpsteak 230g
with herb butter and white bread 16,90 €

572 Entrecote - Black Angus Rumpsteak 400g
with herb butter and white bread 27,50 €

545 Baked potato with sour cream 4,50 €

598 Mixed salad 3,90 €

552 Patatas bravas, Aioli 4,50 €

PESCADO Y MARISCO

FISH SPECIALITIES FROM SPAIN AND PORTUGAL

578 Andalusian fish dish with monkfish, cod, calamari, giant prawns and mussels in a tasty vegetable fish stock served with white bread and aioli 15,50 €

573 Tender squid tubes (super squid) fried in lemon and garlic, served with potatoes and lettuce 14,80 €

592 Colorful lettuce with fried red mullet and cherry tomatoes 11,80 €

574 Fritura de pescado y marisco a la jerezana
monkfish medallion, mullet fillet, squid and king prawns with herbs fried in savoury olive oil, served on baked potatoes with lettuce 19,80 €

575 Rape Asado con serrano y Hierbas
Medaillons of monk fish with serrano ham fried in herbs and served with potatoes and salad 19,40 €

576 Bacalao al limón
Cod fillet fried in lemon butter, served with potatoes and salad 17,90 €

577 Gambas a la plancha – in a bowl -
serves 2 people. 1 kg prawns (raw weight) fried in savoury olive oil with fresh herbs, refined with port wine, served with baguette and aioli (garlic cream) 39,00 €

563 Plato vegetariano - vegetarian dish
with vegetable burger, mushrooms,
ginger, potatoes and aioli^(2,3) 9,90 €

564 Taparia – Sherry & Port Tapamenu
minimum 2 people (see p. 5) per person 22,50 €

565 Lamb chops Don Pepe with patatas bravas
served with aioli and corn salad 17,50 €

TAPAS FRIAS - COLD TAPAS

503 Boquerones catalanes
marinated sardines fillets dripped in olive-oil and a bit of garlic⁽²⁾ 4,60 €

504 Aceitunas
black olives, with green herbs and filled with anchovies⁽²⁾ 4,30 €

505 Feta cheese cubes
marinated in fresh herbs 4,80 €

506 Alcachofa a la vinagreta
Artichoke hearts in vinaigrette 4,40 €

507 Jamón serrano^(2,3)
air-dried Spanish ham 5,20 €

508 Queso de Oveja con Pimiento Marinada
feta cheese marinated with bell peppers 5,20 €

511 Spanish ham, sausage and cheese specialities
served on a wooden board^(2,3) 11,50 €

512 Boiled filet of beef
in aspik with creamed horseradish 5,50 €

513 Ensalada de garbanzos
chick pea salad with fried serrano ham,
a speciality from Malaga^(2,3) 5,80 €

515 Aioli
garlic cream⁽¹⁾ 3,20 €

516 Plato de tapas variadas Sherry & Port
with serrano ham, salami, goat cheese,
marinated shrimps and strips of bell peppers,
chorizo, olives and aioli^(2,3) 11,50 €

MONDAY TO FRIDAY: 2 COURSE LUNCH

FOR

7 EURO 30 (AS LONG AS SUPPLIES LAST!)

IN SHERRY AND PORT

TAPAS CALIENTES - WARM TAPAS

531	Tapa vegetariana - vegetarian burger in fruity tomato sauce	4,90 €
532	Beeftapa marinated beef cubes fried with onions, peppers, olives and pepperonis	6,10 €
533	Gambas al ajillo king prawns in garlic oil	6,20 €
534	Garbanzos con chorizo chick peas with savoury Spanish sausage	4,80 €
535	Patatas bravas, Aioli	4,50 €
537	Champiñones con piñones fried mushrooms with pine nuts, refined with aged sherry	4,80 €
538	Chipirones con hinojo small squid tubes fried with fennel	6,30 €
539	Papas arrugadas con mojo verde y rojo the famous Spanish potatoes with skin, cooked in sea salt and served with 2 dips	5,50 €
540	Queso de cabra gratinated goat-cheese with honey and fresh rosemary	5,40 €
541	Pimientos de Padrón bell peppers with garlic and sea salt	5,30 €
542	Pincho de Rape y Gamba al Salsa de Tomate monkfish and scampi on a skewer in tomato sauce	6,80 €
544	Ginger carrots	4,20 €
548	Baked king prawn-zucchini rolls with smoked bacon- a recipe from the Basque region ^(2,3)	5,50 €
550	Cordero frito a la Navarra lamb ragout in red wine sauce	6,20 €
551	Plums in bacon ^(2,3)	4,50 €
553	Ajo de Pollo al Asturiana garlic chicken asturian style	5,80 €
536	Roulade aus der Rinderhüfte Beefroll in redwine sauce	6,50 €
543	Nürnberger Rostbratwürstchen Three Nürnberger sausages on sauerkraut	4,80 €
545	Baked potato with sour cream	4,50 €
546	Potato wedges with sour cream	4,80 €
512	Boiled fillet of beef in aspik with creamed horseradish	5,50 €

GERMAN TAPAS

ALL OF THIS
AND MUCH MORE DELIVERS OUR
SHERRY & PORT
CATERING SERVICE TO YOU.

SALADS

Timeless - our variety of salads. We serve you lettuce, cabbage, bell peppers, cucumber, carrots and tomatoes on a big plate - fresh from the farmers' market.

591	Sherry & Port salad with king prawns, Serrano ham, feta and black olives ^(2,3)	11,50 €
592	Colorful lettuce with fried red mullet and cherry tomatoes	11,80 €
593	Salad "Pollo" with fried chicken, melon and passionfruit	11,50 €
594	Corn salad with patatas bravas and sour cream	9,90 €
596	Salad „Vitalis“ with feta, olives and pepperonis ^(2,3)	9,80 €
597	Argentinian salad with marinated fried beef cubes	11,50 €
598	Mixed salad	3,90 €

TAPAS DULCES - SWEET TAPAS

601	Crema catalana	4,50 €
602	Baked apple rings with ice cream	4,50 €
603	Apricot dumplings with ice cream	4,80 €
604	Orange - Flambé caramelized orange slices with Grand Marnier and a scoop of ice cream	6,40 €
605	Apple strudel with vanilla sauce and a scoop of ice cream	5,60 €
606	Cake - as long as supplies last!	

OPENING HOURS:

DAILY FROM 12 PM NONSTOP



CATERING
RESTAURANT • TAPAS • BAR

0172 - 610 63 65