

# TAPARIA

PEA SOUP WITH MINT

ROLLED, SMOKED AND CURED PORK LOIN WITH LAVENDER HONEY  
SQUID CARPACCIO WITH LIME VINAIGRETTE

SOUR CHERRY SORBET

WILD BOAR MEAT PATTY ROLLED IN BACON  
*WITH CRANBERRY AND ORANGE SAUCE*

TORTILLA  
*WITH GRILLED PIKEPERCH*

RED WINE BRAISED LAMB RAGOUT

MASCARPONE CREAM  
*WITH PINEAPPLE COMPOTE, COCONUT AND ALMONT NOUGATINE*

p.P. 29,90  
*ab 2 Personen*

# TAPARIA VEGETARIAN

PEA SOUP WITH MINT

LUKEWARM GORGONZOLA WITH FIG  
ARTICHOKE AND AVOCADO SALAD

SOUR CHERRY SORBET

FRIED OYSTER MUSHROOMS  
*WITH BEAN & CHERRY TOMATO SALAD*

RICE AND VEGETABLE TORTILLA  
*WITH RED MOJO SAUCE*

KIBBEH  
*FILLED WITH MUSHROOMS AND CARROTS, SOUR CREAM*

MASCARPONE CREAM  
*WITH PINEAPPLE COMPOTE, COCONUT  
AND ALMONT NOUGATINE*

p.P. 29,90  
*ab 2 Personen*

# 501	<b>AIOLI WITH BREAD</b> garlic cream (C,G,J)	3.80
# 504	<b>OLIVE TAPA</b> mixed black and green olives, with herbs, garlic and olive oil (2, 4, D)	4.70
# 506	<b>JAMÓN SERRANO</b> (2,3) Spanish dry-cured ham	9.50
# 507	<b>QUESO MANCHEGO</b> original Spanish cheese made from sheep's milk (G)	6.60
# 508	<b>WOOD PLATTER/COLD CUTS</b> Spanish dry-cured ham, salami and cheese specialties served on a wooden platter (2,3,G)	14.50
# 532	<b>BEEF TAPA</b> marinated beef cubes fried with onions, peppers, olives and pepperonis (2, 4, A, F)	6.90
# 533	<b>GAMBAS AL AJILLO</b> gambas broiled in Garlic oil (B)	8.50
# 535	<b>PATATAS BRAVAS</b> piquant potato cubes served with Alioli (G, G, J)	4.80
# 536	<b>ALBONDIGAS</b> meatballs served in a sweet tomato sauce (A1,C,J)	5.90
# 537	<b>CHAMPIGNONS</b> champions fried with rosemary, thyme and garlic	4.90
# 540	<b>QUESO DE CABRA</b> gratinated goat cheese with honey and fresh rosemary (G)	6.00
# 541	<b>PIMIENTOS</b> fried peppers served with garlic and sea salt	7.50
# 516	<b>TAPA PLATTER</b> Olive Cream Cheese, Antipasti, Queso Manchego, Chorizo, Salami, Wild-Boar Ham, Gambas in Lime-Dill-Vinaigrette (B,G, 2,3,4)	14.80
# 561	<b>TAPA QUARTETT</b> Gambas in piquant Tomato Sauce, Pork MATERIA, Gratinated sheep cheese with herbs und Pimientos (B,G,I,J,11)	14.00

## COLD TAPAS

## WARME TAPAS

## COMBI NATIONS

# 509	VITELLO FORELLO veal with a smoked trout sauce	(C,D,G,J)	7.90
# 542	PULPO served with chorizo-bean vegetables		8.50
# 549	PORK MATERIA marinated and broiled pork served in savory sauce made of dark maté	(I, 10)	6.90
# 534	CHORIZO dry cured Spanish sausages stewed in Rioja		5.80
# 551	PLUMS wrapped in bacon	(2,3)	4.80
# 543	GINGER-CARROTS		4.90
# 544	OVEN BAKED VEGETABLES Eggplant, peppers, zucchini and onions		5.00
# 531	VEGETARIAN PATTY Vegan Quinoa -potato patty served in a sweet tomato sauce	(A1,C)	5.50
# 740	RED LENTIL & COCONUT SOUP		3,90
# 741	ARTICHOKE AND AVOCADO SALAD		6,80
# 742	ROLLED, SMOKED AND CURED PORK LOIN WITH LAVENDER HONEY		8,50
# 743	WILD BOAR MEAT PATTY ROLLED IN BACON WITH CRANBERRY AND ORANGE SAUCE		6,50
# 744	RED WINE BRAISED LAMB RAGOUT		6,90
# 745	TORTILLA WITH GRILLED PIKEPERCH		7,80
# 746	KIBBEH FILLED WITH MUSHROOMS AND CARROTS, SOUR CREAM		5,00

## TAPA SPECIALS

- # 577 **MIRABEAU RUMPSTEAK 230G**  
with anchovies and olives  
served with hash browns  
and lamb's lettuce <sup>(A1, H3, G)</sup> 24.00
- # 571 **BLACK ANGUS RUMPSTEAK 230G**  
served with herb butter and  
bread <sup>(A1, H3, G)</sup> 18.50  
    *with one side dish* 22.90  
    *with two side dishes* 26.10
- # 572 **BLACK ANGUS RUMPSTEAK 400G**  
served with herb butter and  
bread <sup>(A1, H3, G)</sup> 27.90  
    *with one side dish* 32.30  
    *with two side dishes* 35.50
- Patatas bravas, Aioli <sup>(C, G, J)</sup>  
    Potato wedges  
    with sour cream <sup>(G)</sup>  
    Sweet potato fries <sup>(G)</sup>  
    Mixed salad <sup>(C, J)</sup>

## STEAKS

## BEILAGEN

- # 576 **FISH SOUP**  
andalusian fishsoup with red mullet,  
cod and green shell mussel <sup>(A)</sup> 8.90
- # 573 **TENDER SQUID TUBES**  
fried with lemon and garlic,  
served with potatoes  
and salad <sup>(A1, C, G, J, N)</sup> 17.50

## FISCH GERICHTE

*We serve you lettuce, bell peppers, cucumber,  
carrots and tomatoes on a big plate*

- # 591 **SALAD SHERRY & PORT**  
with gambas, spanish dry-cured ham,  
feta and black olives <sup>(2,3,4,A,B,J,G)</sup> 13.50
- # 592 **SALAD PESCADO**  
with fried red mullet and  
cherry tomatoes <sup>(A,D,J)</sup> 13.50
- # 596 **SALAD VITALIS**  
with feta, olives and  
pepperonis <sup>(2,4,J,G)</sup> 12.50
- # 597 **SALAD ARGENTINA**  
with marinated fried beef cubes, onions,  
peppers, olives and  
pepperonis <sup>(2,4,A,E,J)</sup> 13.00
- # 601 **CREMA CATALANA** <sup>(C,G)</sup> 4.60
- # 602 **BAKED APPLE RINGS**  
with ice cream <sup>(A1,C)</sup> 4.60

## SALADS

## DESSERT