



ENGLISH MENU

TAPARIA

Zucchini Cream Soup
with Venison Praline

Basil marinated Salmon Trout Filet
served with Lamb's Lettuce Salad

Tomato-Mozzarella-Terrine
with Cranberry-Goat Cream Cheese-Crostini

Sorbet of Red Cabbage

Octopus in Tempura
with Sweet Potato Tortilla

Marinated Pot Roast of Goose Breast
with Napkin Dumpling

Shank of Lamb
with Red Onion Marmalade

Pumpkin Mousse
with Walnut Caramel

p.P. 29,90
ab 2 Personen

TAPARIA VEGETARIAN

Zucchini Cream Soup
with Carrot Praline

Thai Asparagus
with Ricotta and red Pepper

Tomato-Mozzarella-Terrine
with Cranberry-Goat Cream Cheese-Crostini

Sorbet of Red Cabbage

Baked Vegetables
with a red Beandip

Sweet Potato Tortilla
with yellow Mojo

Polenta
with roast Chesnuts

Pumpkin Mousse
with Walnut Caramel

p.P. 29,90
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# 501	AIOLI WITH BREAD garlic cream	3.80
# 504	OLIVE TAPA mixed black and green olives, with herbs, garlic and olive oil ^(2, 4)	4.70
# 506	JAMÓN SERRANO Spanish dry-cured ham	9.50
# 507	QUESO MANCHEGO original Spanish cheese made from cows, sheep's and goats milk	6.60
# 508	WOOD PLATTER/COLD CUTS Spanish dry-cured ham, salami and cheese specialties served on a wooden platter	14.50
# 516	TAPA PLATTER Olive Cream Cheese, Antipasti, Queso Manchego, Chorizo, Salami, Wild-Boar Ham, Gambas in Lime-Dill-Vinaigrette	14.80
# 532	BEEF TAPA marinated beef cubes fried with onions, peppers, olives and pepperonis	6.90
# 533	GAMBAS AL AJILLO gambas broiled in Garlic oil	8.50
# 535	PATATAS BRAVAS piquant potato cubes served with Alioli	4.80
# 536	ALBONDIGAS meatballs served in a sweet tomato sauce	5.90
# 537	CHAMPIGNONS champions fried with rosemary, thyme and garlic	4.90
# 540	QUESO DE CABRA gratinated goat cheese with honey and fresh rosemary	6.00
# 541	PIMIENTOS fried peppers served with garlic and sea salt	7.50
# 543	GINGER CARROTS	5.00
# 544	OVEN BAKED VEGETABLES eggplant, peppers, zucchini, and onions	8.50

COLD TAPAS

WARM TAPAS

# 509	BASIL MARINATED SAMON TROUT FILET with Lamb's Lettuce Salat	7.50
# 510	TOMATO-MOZZERELLA-TERRINE with Cranberry-Goat Cream Cheese-Crostini	7.20
# 511	ARTICHOKE - AVOCADO SALAD	6.80

TAPA SPECIALS - cold -

	ZUCCHINI CEAM SOUP	
# 556	with Venison Praline	6.50
# 557	with Carrot Praline	6.50
# 576	ANDALUSIAN FISH SOUP with Cod, Mussels and Prawns	9.50

SOUP

# 534	CHORIZO dry cured Spanish sausages stewed in Rioja	6.20
# 547	RABAS EMPANADAS breaded calamari strips	7.50
# 548	OCTOPUS IN TEMPURA with Sweet Potato Tortilla	10.50
# 549	LAMB STEW with a full-flavoured Mint Sauce	7.50
# 550	SHANK OF LAMB with Red Onion Marmalade	10.80
# 551	PLUMS wrapped in bacon	4.80
# 558	SWEET POTATO TORTILLA with yellow Mojo	4.50
# 531	VEGETARIAN PATTY vegan quinoa-potato patty served in a sweet tomato sauce	5.50

TAPA SPECIALS - warm -

570 BLACK ANGUS RUMP STEAK 230G 24.50
served with a peppery Cream Sauce,
Hash Browned Potatoes and
a Lamb's Lettuce Salat

571 BLACK ANGUS RUMP STEAK 230G 18.50
served with herb butter and
bread

with one side dish 22.90

with two side dishes 26.10

572 BLACK ANGUS RUMP STEAK 400G 27.90
served with herb butter and
bread

with one side dish 32.30

with two side dishes 35.50

Patatas bravas, Aioli

Potato wedges
with sour cream

Sweet potato fries

Mixed salad

573 RED SNAPPER 20.50
served with Sweet Potato Tortilla,
yellow Mojo and a mixed Salat

*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 13.50

592 SALAD PESCADO
with fried red mullet and
cherry tomatoes 13.50

596 SALAD VITALIS
with feta, olives and
pepperonis 11.80

597 SALAD ARGENTINA
with marinated fried beef cubes, onions,
peppers, olives and
pepperonis 13.00

601 CREMA CATALANA 4.60

602 BAKED APPLE RINGS 4.60
with ice cream

604 SORBET OF RED CABBAGE 3.80

605 PLUM SORBET 3.80

606 PUMPKIN MOUSSE 6.00
with Walnut Caramel

STEAKS

SIDES

FISH

SALADS

DESSERT