

Sopas Soup

1. Sopa de Tomate
Tomato soup 7,90

2. Sopa de Pescado
Fish soup with assorted seafood 8,90

Ensaladas Salad

4. Ensalada mixta
Mixed side salad
6,50

5. Ensalada Doña Maria
Fresh mixed salad topped
with Manchego Cheese 14,50

6. Ensalada con gambas
Fresh mixed salad topped with shrimps
18,90

7. Ensalada con Atún
Fresh mixed salad topped with tuna 14,50

8. Ensalada Pavo
Fresh mixed salad topped
with turkey breast 17,90

Tapas Frias Cold kalt

**9. Jamon Serrano,
Manchego y Aceitunas**
Dry-cured Spanish ham,
spanish sheep's milk cheese
12,90

10. Berenjenas
Garlic-marinated eggplants
6,90

11. Jamon Serrano
Dry-cured Spanish ham
8,50

12. Atun con Cebolla
Tuna in sunflower oil with
onions 5,90

13. Aceitunas
Green & Black Olives 4,50

14. Queso Manchego
Spanish Sheep's Milk
Cheese 7,90

15. Bruschetta
Two Toasted Slices of Bread
with Fresh Diced Tomatoes,
Parsley, and Basil 7,90

**16. Queso Feta con
Aceitunas**
Cow's Milk Feta Cheese
with Olive Oil, Tomatoes,
and Mixed Olive 9,90

17. Burrata
Burrata with Tomatoes,
Arugula, Shaved Manchego
Cheese, and Balsamic Glaze
14,50

18. Bruschetta Rústica
Two Toasted Slices of Bread
with Fresh Tomatoes,
Serrano Ham, Arugula,
Shaved Manchego Cheese,
and Balsamic Glaze 9,90

19. Plato de tapas frio
Cold Tapas Platter 25,90



Tapas caliente Warm Tapas

TAPAS – MORE THAN JUST “BITES”

Originally served as a small accompaniment to a drink, tapas in Spain have developed into an integral part of restaurant culture and can be found all across the country. As a result of this evolution, tapas are no longer limited to small side items such as a bowl of olives, a bit of sausage, ham, or cheese. Today, tapas are understood instead as complete small dishes, created from the country's wide and rich range of available products. In this way, they have shaped a style of eating that has become characteristic of Spain far beyond its borders.

20. Sardinias a la plancha
Grilled sardines
served with aioli dip 7,50

21. Boquerones fritos
Crispy fried anchovies in
breadcrumbs, served with
aioli dip 7,90

22. Muslitos
Seafood drumsticks with
aioli dip 6,90

23. Gambas al ajillo
Shrimp Sautéed in Garlic
Oil with a Chili Pepper
14,90

**24. Calamares a la
Romana**
Fried Calamari Rings with
Aioli Dip 11,50

25. Pincho de Gambas
Skewered Peeled Prawns
with Aioli Dip 9,50

**26. Chipirones a la
plancha**
Grilled Fresh Baby Squid
with Aioli Dip 12,90

27. Gambas a la plancha
6 Whole Grilled Prawns in
Shell with Aioli Dip 13,90

28. Chorizo
Grilled spicy Spanish pork
sausage 6,90

**29. Hamburguesa con
Patatas fritas**
Grilled Pork and beef patty
with French Fries and Salad
Garnish 9,90

30. Pincho de Pavo
Grilled Turkey Skewer with
Salad Garnish 8,50

31. Pincho de cerdo
Grilled Pork Skewer with
Salad Garnish 7,90

32. Dátiles con bacon
5 Deep-Fried Dates
Wrapped in Bacon 6,50

33. Pimientos de Padrón
Pan-Fried Green Peppers
with Coarse Sea Salt 7,50

34. Albóndigas
3 Hackbällchen in 3 Meatballs in
Tomato Sauce (Pork & Beef) 7,90

35. Patatas bravas
Homemade Fried Potato
Wedges with Spicy Sauce
6,50

36. Patata asada
Baked Potato in Foil with
Cucumber Yoghurt Dip 7,90

37. Patatas fritas
Homemade Fried Potato
Wedges 5,50

38. Tortilla Española
Traditional Spanish Potato
Omelette 5,90

39. Champiñones al ajillo
Mushrooms Sautéed in
Olive Oil with Garlic 7,50

40. Queso de Gouda
Fried Breaded Gouda 7,90

41. Queso de Feta
Breaded Cow's Milk Feta
Cheese 7,90

**42. Verdura
mediterránea**
Assorted Mediterranean
Veggies, Grilled 7,50

**43. Plato de tapas
caliente**
Warm Tapas Platter 30,90

The first bread basket with your tapas is free. Each additional basket €1.50



Pescado Fish dishes

44. Salmon

Salmon Fillet Grilled 23,90

45. Dorada Royal

Whole Grilled Royal Sea
Bream Stuffed with Fresh
Herbs 24,90

46. Parillada de pescado

Selected Mixed Grilled Fish
Fillets and Seafood 26,90

47. Merluza

Grilled Hake Fillet 20,50

48. Gambas a la plancha

10 Grilled Black Tiger
Prawns in Shell 22,90

49. Calamar a la plancha

Grilled Squid 23,90

All fish dishes are served with homemade fried potato wedges,
fresh Mediterranean vegetables, and aioli.

Paella de pescado y marisco

Rice pan with fish fillets and seafood

Paella originally emerged as a "poor people's dish" in the region around Valencia. The term *paella* comes from Catalan (around 1892) and has its origin in the Latin word *patella* (= a large metal plate or bowl).

Although Spanish cuisine is strongly influenced by regional traditions, paella enjoys a very high level of popularity throughout Spain. Due to these regional influences, many variations are prepared in different regions that differ from the traditional paella.

At our restaurant, paella is of course prepared fresh,
which is why you should expect a waiting time of approximately 40 minutes.
(During busy periods, it may take longer.)

Please note that paella can be ordered for a minimum of 2 people. Paella per person: 19.90

Carne Meat dishes

50. Parillada de Carne La Casa

Rump Steak | Turkey Steak | two Grilled
Lamb Chops 26,90

51. Chuletas de cordero

Four Grilled Lamb Chops 24,90

52. Filete de cerdo relleno con queso de Feta

Grilled pork fillet stuffed with mildly
seasoned feta cheese 24,50

53. Plato Gallego

Pork skewer | Pork and beef patty | chorizo |
two pork steaks 22,90

54. Medallones de Cerdo

Three grilled pork medallions
with Hollandaise sauce 22,90

55. Medallones de Pavo

Three grilled turkey fillet medallions
with Hollandaise sauce 23,90

All meat dishes are served with homemade fried potato wedges, salsa picante and Mediterranean
grilled vegetables



Entrecote Steak

56. Entrecote a la plancha
Grilled Argentine rump steak
250g 28,90

57. Medallones de la Casa
Three Argentinian rump steak medallions
with mushroom sauce 28,90

58. Entrecote España
Argentine rump steak
stuffed with Serrano ham
and Manchego cheese 30,90

59. Entrecote Maredo
Two rump steaks with breaded feta cheese
29,90

Our steaks, grilled to perfection for you, are served with our homemade fried potato wedges (or with a baked potato +3.00,-) salsa picante and herb butter, as well as Mediterranean grilled vegetables

Filetes empanados Schnitzel dishes

60. Filete de pavo
Turkey schnitzel "Viennese
style" with
Hollandaise sauce 19,50

61. Filete de cerdo
Pork schnitzel "Viennese
style" 16,50

**62. Filete de cerdo con
Salsa de Champiñones**
Pork schnitzel with
mushroom sauce 17,90

All Schnitzel dishes are served with homemade fried potato wedges, salsa picante and Mediterranean grilled vegetables

Para los niños For the Kids

63. El Zorro
Small pork schnitzel
with French fries and salad 9,90

64. La Pepa
Pork skewer
with French fries and salad 9,90

Dips und Extras

Aioli
kl. 3,90 | Gr. 5,90

Salsa picante
spicy paprika sauce dip
kl. 3,50 | Gr. 5,50

Yogur de Pepino
Homemade
cucumber yogurt dip
kl. 3,50 | Gr. 5,50

Sauce Hollandaise 4,50

**Homemade mushroom
sauce 4,50**

Ketchup & Mayonaise
je 1,00,-

Herb butter 2,00,-

Bread basket 1,50

All prices are in euros and include statutory VAT.

