

TAPAS

Pimientos de Padrón (vegan) fried galician paprika with sea salt	6,80	Chorizo en vino y tomate Spanish sausage with red wine - tomato sauce	6,80
Papas Arrugadas con Mojo Potatos Canary Islands style with Mojo verde (vegan)	5,80	Datiles con Bacon 4 bacon-wrapped dates	4,90
Papas Bravas (veggie) fried potato wedges with spicy Tomato sauce and aioli	5,80	Albondigas en Salsa Tomate 3 Bio-Meatballs (beef/pork) in tomatosauce	7,50
Champinones al ajillo (vegan) garlic-chili mushrooms	6,40	Queso de cabra con Bacon 3 Goat cream cheese wrapped in bacon with honey and herbs	7,40
Queso Manchego y Membrilla Sheep cheese aged for 3 months with quince jelly (veggie)	7,30	Pulpo al Gallega Typical Galician style octopus on potato slices	13,90
Queso de cabra con miel Goatcheese gratinated with honey and herbs (veggie)	5,90	Boquerones en vinagre pickled anchovies	6,00
Tortilla Tapa (veggie) Piece of vegetarian omelette	5,50	Boquerones fritos fried anchovies	6,90
Aceitunas mixtas (vegan) mixed marinated olives	4,30	Gambas al ajillo Prawns in garlic chili oil, served in the iron skillet pan	12,50
Jamón Serrano Air dried, Spanish ham (cured for 12 months)	7,30	Gambas la plancha 4 roasted king prawns	11,90
Croqueta de Jamón (per piece) homemade croquette with jamón serrano	3,00	Lulas em alho Baby calamari roasted with garlic and chili	9,50
Pollo en Salsa de Sherry Bio-Chicken in Sherrysauce	7,20	Chipirones fritos fried Baby Calamari	7,80
Rib Eye Steak con Chimichurri Argent. Rib Eye Steak (ca. 180g) in slices, with salsa chimichurri	12,90	Pastéis de Bacalhau Portug. Cod fish croquettes	6,50

PLATOS FUERTES

Ensaladas small salad with house dressing	5,90	Misto de Peixe (1 Person)	21,50
big salad with house dressing	7,50	(2 Persons)	38,90
mixed salad with house dressing	13,80	Fish plate with sea bream fillet, salmon fillet, baby calamari, shrimp and mussels. Served with papas arrugadas and salad	
and honey gratinated goat cheese			
Paella (for 2 people) with fish and seafood	29,80	Rip Eye Steak (Entrecôte)	21,50
with fish and seafood a. Bio-chicken	29,80	Argent. Beef steak with daily vegetables, Papas arrugadas and salad	
another person + 14,50€			
vegetarian Paella	22,90		

Please ask about desserts of the day !!

at the moment no card payment possible !!
im Moment keine Kartenzahlung möglich !!