

CASA DE LAS TAPAS

Spaanse keuken – Cocina española

VEGGIE TAPAS / TAPAS VEGETARIANAS

Pan con tomate Toast with garlic, olive oil and tomato, Catalan speciality	4,50
Pan con alioli Toast with garlic sauce	4,50
Pan con pimiento Toast with roasted paprika	6,00
Aceitunas verdes y negras Green and black olives	5,50
Queso manchego Semi-matured cheese from La Mancha made from cow's, sheep's and goat's milk	6,50
Tortilla Spanish omelette with potatoes	5,50
Tomate semi-seco Sun-dried tomatoes	6,50
Alcachofas marinadas Marinated artichokes	6,50
Patatas bravas Deep-fried potatoes with a spicy sauce	5,50
Patatas fritas con alioli Deep-fried potatoes with garlic sauce	5,50
Ensaladita de remolacha roja, nueces y manzana <i>Salad with grated beetroot, apple, garlic and walnuts</i>	5,50

Extra portion of alioli or salsa bravas: 1 Euro

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SEAFOOD TAPAS / TAPAS DEL MAR

Pescaditos fritos Deep-fried sparling (tiny fish)	4,50
Pulpo en vinagre Pickled squid	8,00
Boquerones Anchovy fillets in vinegar	4,50
Tigres Filled mussels, Galician specialtiy	5,50
Almejas Venus's shells (clams)	7,00
Calamares a la romana Deep-fried squid rings in batter	4,50
Camarones Grilled freshwater shrimp, from 3 onwards (price per piece: 2,50)	7,50
Gambas Grilled seawater shrimp, from 3 onwards (price per piece: 2,50)	7,50

Btw en bediening inbegrepen - IVA y servicio incluido - VAT and service included

Food allergy or intolerance? Happy to inform you!

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MEAT TAPAS / TAPAS DE CARNE

Jamón serrano 12 meses Spanish cured mountain ham, 12 months	6,50
Pan con tomate y jamón Toast with garlic, olive oil, tomato and mountain ham	8,50
Fuet Cured dry pork sausage	4,50
Chorizo Spicy pork sausage	4,50
Albóndigas Meatballs in tomato sauce with a dash of sherry	5,50
Pinchos morunos Moorish lamb kebabs	7,50
Alas de pollo con miel y anís Chicken wings with honey and aniseed	6,00
Dátiles envueltos en jamón serrano Dates wrapped in mountain ham	5,50

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Tapas mixtas 13,00
Selection of cold tapas
(olives, sun-dried tomatoes, Manchego cheese,
marinated anchovies, mountain ham, fuet, chorizo)

Melon con jamón 13,00
Melon with Spanish mountain ham (seasonal)

ENSALADAS

Mixta 6,00
Side salad

Enslada de la casa 13,00
House salad
(with mushrooms sautéed with Spanish mountain ham
and Cabrales, blue cheese from Asturias)



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MAIN COURSES / PLATOS PRINCIPALES

Meat dishes - Carnes

Chuletas de cordero con salsa de tomillo y romero 22,50
Lamb cutlets with a creamy rosemary and thyme sauce

Entrecot con salsa de Cabrales 23,50
Prime rib with a creamy Cabrales sauce (blue cheese from Asturias)

Fish and seafood - Pescados y mariscos

Calamares a la romana 13,00
Deep-fried squid rings in batter

Camarones o gambas 'Casa de las tapas' 22,50
Freshwater or seawater shrimp in a creamy sauce with mountain ham, apple, saffron

Gambas a la plancha 18,50
Grilled seawater shrimp with garlic

Carabineros a la plancha 33,00
Large grilled seawater shrimp with garlic

**All main courses are served with a salad and fresh chips,
except calamares a la romana: salad, no chips
Extra portion of chips: 2,50 (only as a supplement to main courses)**

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SPECIALTIES / ESPECIALIDADES

Surtido de tapas	25,00
Selection of popular cold and warm tapas in two courses olives, cheese from La Mancha, marinated anchovies, Spanish cured mountain ham, fuet, chorizo, salad, tortilla, patatas bravas, albóndigas, prawns, calamares a la romana, tigre Min. two people, price per person	
Paella mixta	22,00
Freshly prepared paella with meat and seafood Min. two people, price per person Min. 30 minutes Also available without lamb: 21 Euros	
Fideuá	21,00
Variation of the popular paella with pasta instead of rice. Min. two people, price per person Freshly prepared in the oven, min. 30 minutes	
Zarzuela	23,00
Traditional Spanish dish made of diverse sorts of seafood and fish in a tomato sauce, served with bread Min. two people, price per person Freshly prepared in the oven, min. 30 minutes	

Extra plate and cutlery: 2 Euros

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DESSERTS / POSTRES

Crema catalana	6,00
Typical dessert of Catalonia consisting of a custard base and a caramelized, crisp sugar topping.	
Dama blanca	6,00
Vanilla ice cream with hot chocolate sauce and whipped cream	
Café helado	6,00
Hot coffee with mocha ice cream and whipped cream	
Churros con chocolate	6,00
Fried choux dough pastry with hot chocolate sauce	
Postre de la casa	7,00
Dessert of the house: ice cream with meringue, browned in the oven	
Sorbete de pera	6,00
Pear sherbet	

