

TAPAS VEGETARIANAS / VEGGIE TAPAS	
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 bell pepper	6,00 €
Aceitunas verdes Green olives	5,50 €
Queso manchego Cheese from La Mancha made from cow's, sheep's and goat's milk	6,50 €
Tomate semi-seco Sun-dried tomatoes	6,50 €
Alcachofas confitadas en aceite de oliva Pickled artichokes	5,50 €
Patatas bravas Deep-fried potatoes with a mildly spicy sauce	5,50 €
Patatas fritas con aioli Deep-fried potatoes with garlic sauce	5,50 €
Ensaladita de remolacha roja, manzana, nueces y aioli Small salad made from beetroot, apple, walnuts and garlic sauce	5,50 €
Pimientos de Padrón con sal marina Grilled, mild green peppers from the village Padrón with seasalt	6,00 €
Tortilla Spanish omelette with potatoes	5,50 €
TAPAS DEL MAR / SEAFOOD	
Pescaditos fritos Deep-fried tiny fish (sparling)	4,50 €
Pulpo en vinagre Pickled squid	8,00 €
Boquerones en vinagre y aceite de oliva Pickled anchovy filets	4,50 €
Tigres Filled mussels, Galician speciality	6,00 €
Calamares a la romana Deep-fried battered squid rings	5,50 €
Gambas a la plancha Grilled shrimp, from 3 gambas onwards (price/gamba)	2,50 €
Almejas a la marinera Venus shells (clams) in white whine	7,00 €

TAPAS DE CARNE / TAPAS WITH MEAT	
Jamón serrano Spanish cured mountain ham	6,50 €
Pan con tomate y jamón Toast with garlic, olive oil, tomato and mountain ham	9,00 €
Fuet Cured dry pork sausage	5,00 €
Chorizo Spicy pork sausage	5,00 €
Albóndigas en salsa de tomate Meatballs in tomato sauce	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 tocino Dates wrapped in bacon	5,50 €
Tapas Mixtas / Selection of cold tapas olives, sun-dried tomatoes, Manchego, pickled anchovy, mountain ham, fuet, chorizo	13,00 €
Melón con jamón / Melon with Spanish Mountain ham (seasonal)	13,00 €
ENSALADAS / SALADS	
Ensalada mixta / side salad lettuce, tomato, cucumber, spring onion, bell pepper, apple, olive oil, sherry vinegar	6,00 €
Ensalada de la casa / house salad mushrooms, spanish mountain ham, cabrales (blue cheese), lettuce, cucumber, bell pepper, tomatoes, apple, balsamic vinegar	13,00 €
SURTIDO DE TAPAS	
Selection of popular cold and warm tapas in two courses olives, cheese from La Mancha, marinated pickled anchovy, Spanish cured mountain ham, fuet, chorizo, salad, tortilla, patatas bravas, gamba, chicken wings with honey and aniseed (or tigras,) calamares a la romana, albóndigas From 2 persons onwards, price per person	25,00 €
IVA y servicio incluido VAT and service included Food allergy or intolerance? Happy to inform you!	

DEL HORNO / OVEN DISHES	
From 2 persons onwards, price per person	
Paella mixta Paella with lamb and seafood. Without lamb: 22 €. Preparation time: 40 minutes.	23,00 €
Fideuá Variation of paella with pasta instead of rice. Preparation time: 35 minutes.	21,00 €
Zarzuela Traditional Spanish dish, seafood in a tomato sauce. Preparation time: 35 minutes.	23,00 €
PLATOS PRINCIPALES / MAIN COURSES	
CARNES / MEAT DISHES	
Chuletas de cordero con salsa de tomillo y romero Lamb cutlets with a creamy thyme and rosemary sauce	22,50 €
Entrecot con salsa de Cabrales Prime rib with a creamy Cabrales sauce (blue cheese from Asturias)	23,50 €
PESCADOS Y MARISCOS / SEAFOOD	
Calamares a la romana Deep-fried squid rings in batter	13,00 €
Camarones o gambas 'Casa de las tapas' Freshwater or seawater shrimp in a creamy sauce with mountain ham, apple and garlic	22,50 €
Gambas a la plancha Grilled seawater shrimp with garlic	18,50 €
Carabineros a la plancha Large seawater shrimp with garlic	33,00 €
All main courses are served with a salad and fresh chips, except calamares: salad, bread Extra portion of chips: 3,50 (only as a supplement to main courses)	
DESERTS / POSTRES	
Crema catalana Catalan custard with a caramelised, crisp sugar topping	6,00 €
Dama blanca Vanilla ice cream with hot chocolate sauce and whipped cream	6,00 €
Café helado Hot coffee with mocha ice cream and whipped cream	6,00 €
Postre de la casa Dessert of the house (ice cream with meringue, browned in the oven)	7,00 €
Churros con chocolate Fried dough pastries with hot chocolate sauce	6,00 €
Sorbete de pera Pear sherbet (low in lactose)	