

TAPAS – Starters cold

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- *Aceitunas verdes – green olives* 2,50
 - *Alioli – homemade garlic mayonnaise* 2,50
 - *Manchego – cheese made from cow-, sheep- and goats milk* 3,50
 - *Jamon serrano – air dried ham* 4,00
 - *Chorizo – spicy sausage with paprika* 3,50
 - *Tapas – plate with cheese, ham, spicy sausage, olives and alioli* 9,00
 - *Alcachofas – salad of artichoke hearts with olive oil and lemon* 5,00
 - *Habas – salad of white beans with herbs vinaigrette* 5,00
 - *Ensalada rusa – potato salad with tuna, vegetables
and homemade mayonnaise* 5,00
 - *Boquerones en vinagre – anchovies marinated with vinegar, oil and garlic* 5,00
 - *Salpicon de mariscos – seafood salad with sweet peppers and lemon* 5,00
 - *Mejillones – green mussels with vinaigrette* 5,00
 - *Gambas con alioli – cooked prawns with shells, served with garlic
mayonnaise* 5,00
- more bread*
- *small portion* 0,50
 - *big portion* 1,00

and our daily dishes on the blackboard

TAPAS – Starters hot

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- *Dátiles – dates with bacon* 5,00
- *Chorizo al vino – spicy sausage in red wine* 5,00
- *Chorizo a la plancha – grilled spicy sausage with cabbage salad* 5,00
- *Pollo al jerez – spicy chicken leg with potatoes and sherry sauce* 5,00
- *Lomo de cerdo – little pork steak with peppersauce* 6,00
- *Bistec de buey – little beef steak with herbsbutter* 7,00
- *Arroz de mariscos – paella rice with prawn and mussel* 5,00
- *Muslitos – crabmeat croquettes and alioli* 5,00
- *Pulpo a la gallega – octopus with olive oil, sea salt and paprika* 5,50
– and with papas 7,50
- *Calamares a la romana – cuttlefish fritters with alioli* 9,50
- *Calamares a la plancha – grilled cuttlefish with three mojo sauces* 9,50
- *Gambas al ajillo – peeled prawns fried in olive oil, with garlic and chili* 9,50
- *Gambas a la plancha – grilled prawns with shells, served with alioli* 9,50
- *Pimientos del padron – fried green peppers with sea salt* 5,00
- *Patatas con alioli – fried potatoes with garlic mayonnaise* 4,00
- *Patatas bravas – fried potatoes with hot tomato sauce* 4,00
- *Papas arrugadas – potatoes in their peel, served with three mojo sauces* 5,00
- *Tortilla espanola – omelette with potatoes, onions and eggs, alioli* 5,00
- *Espinacas – spinach with cream and raisins* 4,50
- *Pisto – stewed vegetables in tomato sauce* 5,00

- *Portion of rice/potatoes – side dish* 2,50
- *Portion of papas – side dish* 3,00

Salads

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*A variety of leaf salads, tomatoes, cucumbers, carrots, radish, olives ...
our ingredients may vary depending on the saison*

- *Salad with ewe's cheese, sweet peppers and onions* 10,50
- *Salad with grilled chicken breast and roasted almonds* 10,50
- *Salad with tuna, sweet peppers and onions* 10,50
- *Salad with grilled filet of hake and lemon* 11,50
- *Small vegetarian salad* 5,00
- *Garnish salad* 2,50

Vegetarian main dishes

- *Pisto Manchego – variety of sweet peppers, courgettes, eggplants,
tomatoes, onions, carrots ... stewed with herbs, garlic and chili* 8,50
- *Pisto al horno – same plate with cheese oven roasted* 9,50
- *Queso de oveja – oven cooked ewe's cheese with spinach, potatoes
and tomato sauce* 11,50

Meat

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- *Pollo al jerez* 9,50
*chicken in sherry sauce -
two spicy chicken legs stewed with sherry and cream,
served with potatoes and salad*
- *Lomo de cerdo* 11,50
pork steak - loin of pork
- *Bistec de buey* 14,50
beef steak - argentinean
- *Pincho de cordero* 15,50
lamb spit - leg of lamb

*our meat - pork, beef and lamb - is marinated with spices
and grilled a la plancha*

*served with fried potatoes and salad and with your choice of garnish
- herbsbutter (without garlic)
- canarian mojo sauces
- peppersauce with green and red pepper (without garlic)*

*Our specialities are three mojos - cold canarian sauces mixed with olive
oil, vinegar, garlic and spices ... parsley and coriander for the green one
and sweet peppers for the red and yellow mojos -
we serve them with a lot of our dishes*

Fish and Seafood

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- *Merluza a la plancha – grilled filet of hake* *14,50*
with salad and your choice of garnish
 - *herbsbutter, lemon and papas (without garlic)*
 - *three canarian mojo sauces and papas*
 - *lemonbutter and rice (without garlic)*
- *Zarzuela – filets of fish, cuttlefish, mussels and prawns cooked in an* *16,50*
earthen pot with vegetables and potatoes in a tomato-saffron-bouillon
- *Chocos – small squids panfried with garlic and herbs,* *13,50*
served with rice, tomato sauce and salad
- *Paella Valenciana – with chicken - par person* *14,50*
- *Paella Marinera – with fish - par person* *15,50*
We serve our paella freshly prepared with rice, vegetables,
prawns and mussels – for at least two persons
It needs about 40 minutes to serve the paella, sometimes longer, please
ask the service crew for more information ...

Desserts

- *Crema catalana – vanilla puding with a pinch of anisette,* *5,00*
caramelized with sugar
- *Churros – fried curls of choux pastry, served with chocolate sauce* *5,00*
- *Lazos blancos – puff pastry with honey* *1,00*
- *Spanish ice cream –* *each*
lemon / orange / coconut / cottage cheese - almond / crema catalana *5,50*