

Dear Guest ~

The origin of our dishes is somewhere between San Sebastian and Gibraltar... fresh vegetables, fish and meat prepared with olive oil, herbs, garlic and spices.

Visiting our restaurant, we would like to give you the impression of holidays in Spain.

Our kitchen is open from 17h³⁰ - 23h⁰⁰

We are also selling different kinds of Spanish products .. earthen ware, paella-pans, olive oil and olives .. to take home.

If you are interested in, please ask us to get the list.

And now, enjoy your time here ☺

PS: No credit cards possible - thank's!

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
- *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
- *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 – 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
lambspit - leg of lamb

*our meat - porc, 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 *with salad and your* 14.50
choice of garnish
 - herb butter, lemon and papas (without garlic)
 - three canarian mojo sauces and papas
 - lemon butter and rice (without garlic)
 - *Zarzuela* – filets of fish, cuttlefish, mussels and prawns cooked in an earthen pot with 16.50
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 pudding with a pinch of anisette, caramelized with sugar 5.00
- *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