

# TAPAS MENU

## PAN/ BREAD

**Tapa bread** 2pers. 5.00  
4pers. 6.50  
Baguettes with seasoned butter,  
mackerel mousse, tapenade and  
marinated olives

**Pan con salsas** 3.80  
Baguette with alioli and  
cocktail sauce

**Pan con mantequilla** 3.50  
Baguette with seasoned butter

**Aceitunas variadas** 3.00  
Mixed, marinated olives

## SOUP

**Crema de pimientos** 4.50  
Creamy paprika soup  
(vegetarian)

**Sopa de pescado** 6.70  
Rich fish soup

**Sopa de ajo con jamon  
Serrano y huevo** 5.50  
Garlic soup with pieces of  
Serrano ham, egg and croutons

**Sopa del dia**  
Soup of the day

*Our colleagues will be happy to  
tell you what today's special is.*

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## COLD DISHES

**Tapa Morcón** 4.50  
Iberian sausage with pimenton

**Tapa Manchego** 3.50  
Sharp cheese made with  
goat's, sheep's and cow's milk

**Tapa Jamon** 5.00  
Freshly cut Serrano ham

**Tapa Boquerones** 4.00  
Pickled anchovy

**Tapa Filete de  
espadin ahumada** 4.50  
Smoked sprat fillet

**Tapa Salcichon** 4.50  
Cured sausage of Iberian pork  
with garlic and pepper

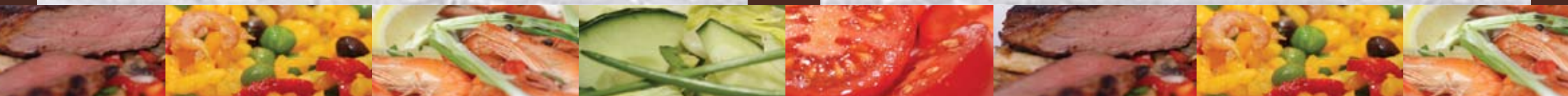
**Ensalada de camerones** 9.50  
Salad with Dutch shrimps,  
apple, paprika and  
sherry / cocktail sauce

**Ensalada de queso  
de cabra** 8.50  
Fresh salad with goat's cheese,  
smoked almonds, apple and  
tomatoes

**Ensalada de pollo** 9.00  
Salad of smoked chicken fillet,  
mixed lettuces, grapes and  
a fresh cumin dressing

**Pescado frio variada** 11.00  
Salad with marinated salmon,  
Dutch shrimps, smoked trout  
and smoked sprat fillet

**Carne frio variada** 10.00  
A selection of Spanish delicacies  
a.o.  
Salcichon, Morcón and chorizo



# TAPAS MENU

## TAPA DINNER

Served from 2 people. 27.50 p.p.

A pleasant way to get acquainted with the Spanish kitchen:

We will serve you tapas from our menu as well as tapas from 'today's special'.

You will start with tapa bread, followed up by a small soup of the day.

After this we serve you 6 cold and 6 warm tapas in 2 courses.

*If you have any special demands or wishes, please let us know.*

You can finish off this tapa dinner in style with a tapa dessert, 6 different small desserts will be served.

## WARM DISHES

**Pimientos Padron** 6.00

Grilled baby paprikas, one in ten is very spicy!!

**Verduras a la plancha** 8.50

Grilled and marinated vegetables

### **Tortilla**

**con salsa de tomates** 7.50

Spanish potato omelette with tomato sauce

**Gamba's "Pil-Pil"** 9.80

Prawns in hot oil with chillies and garlic

**Calamares a la Romana** 8.70

Deep-fried octopus' rings with caper sauce

### **Albondigas**

**con salsa tomates** 6.50

Home-made meat balls in spicy tomato sauce

# TAPAS MENU

**Caracoles** 9.00

**con champiñones y chorizo**  
Snails with mushrooms and chorizo, stewed in seasoned butter

**Langoustinos "limon y chile"** 13.50

Salad with lemon shrimps and chillies

**Ensalada de butifarra** 12.50

Tepid salad with Morcón, chick peas and home-made butifarra (delicate Spanish sausage with garlic and parsley)

**Solomillo de buey vasco** 12.00

Ox fillet wedges prepared in the Bask manner

**Merluza frita con aioli** 7.50

Deep-fried fillet of hake with garlic sauce

**Parillada con salsa de alcappara** 9.50

Deep-fried fish, shell fish and crustaceans with caper sauce

**Estofado de ternera** 9.00

Classic beef stew with onions and paprika

**Costillas de cerdo con miel y limon** 9.00

Spareribs with honey and lemon

**Pan con lomo de cerdo** 8.50

Grilled pork fillet on a baguette with garnish

**Mejillones fritos** 7.50

Deep-fried mussels

*In case you prefer something that is not on the menu, please do not hesitate to tell us, as we will gladly be of your service*

