

¡BIENVENIDOS A LA TAPIA!

*With our menu we put the focus back
on what we like best: tapas. Create your own menu
from cold, hot, green and dessert tapas.*

GREEN TAPAS

01. ensalada de atún	17.50
<i>Wild herb salad with egg, shallot, olive and tuna</i>	
02. ensalada pipirrana V	12.90
<i>Rocket salad with peppers, cucumber, tomato and sherry marinade</i>	
03. ensalada de garbanzos V	6.20
<i>Small spanish chickpea salad with tomato and fresh herbs</i>	

COLD TAPAS

04. aceitunas V	5.10
<i>Two kinds of olives</i>	
05. queso manchego con higos V	6.20
<i>Manchego with figs</i>	
06. queso de cabra gratinado V	4.30
<i>Goat's cheese au gratin</i>	
07. ensalada de cuscús con menta, limon y pasas V	6.00
<i>Tabulé with couscous, mint, lemon and raisins</i>	
08. jamón serrano	7.80
<i>Serrano ham</i>	
09. pimientos puntiagudos rellenos con queso crema, chile y hierbas V	5.30
<i>Stuffed pointed peppers with cream cheese, chili and herbs</i>	
10. sardinas en escabeche	6.50
<i>Pickled sardine</i>	

*On FR+SA you can look forward to a
daily recommendation from our restaurant manager*

WARM TAPAS

11. albóndigas con salsa de tomate y chile fresco	6.80
<i>Meatballs with tomato sauce and fresh chili</i>	
12. patatas con salsa brava V	5.40
<i>Baked potato pieces with bravas sauce</i>	
13. croquetas de manchego y espinacas con mojo picón V	7.20
<i>Croquettes with Manchego and spinach with mojo picon</i>	
14. tortilla con queso de cabra y espinacas V	6.30
<i>Egg and potato omelette with goat's cheese and chard</i>	
15. dátiles envueltos en jamón	5.40
<i>Moroccan dates wrapped in bacon</i>	
16. pulpo al la plancha con limón salado	12.10
<i>Grilled pulpo with salted lemon</i>	
17. pata de pollo al horno con ajo y limón	9.90
<i>Baked chicken leg with garlic and lemon</i>	
18. patatas arrugadas con aioli V	5.40
<i>Wrinkled potatoes with aioli</i>	
19. chorizo picante frito	7.50
<i>Fried spicy chorizo</i>	
20. gambas con ajo y chile	10.80
<i>Fried king prawns with garlic and chili</i>	
21. pimientos de padrón con sal V	5.80
<i>Grilled mini peppers with coarse salt</i>	
22. calamares fritos con huevo y ajo	8.40
<i>Fried calamari rings with egg and garlic</i>	

TAPAS THURSDAY DAY



*We love tapas.
Do you too?
Every Thursday you can
choose from a special
Tapas-Thursday menu
enjoy 5 tapas incl.
homemade bread with
aioli for 25 €.*



HOMEMADE BREAD	4.30
<i>with aioli</i>	+1.70
<i>with mojo rojo</i>	+1.70
<i>with curry-date-dip vegan</i>	+1.70

BIG TAPAS

23. carrillada de ibérico con jugo de belotta y puré de patatas y tubérculos mediterráneos	24.90
<i>Braised Iberico cheeks with Belotta jus, mashed potatoes and Mediterranean root vegetables</i>	
24. solomillo de ternera con patatas arrugadas, mojo verde y romanesco asado	27.80
<i>Fillet of beef (160g) with wrinkled potatoes, mojo verde and roasted romanesco</i>	
25. kabeljau bacaloo al pil-pil	23.50
<i>Cod in a creamy lemon and saffron broth with deep-fried vegetable rice balls</i>	
26. cazuela de berenjenas con tomate y manchego V	19.90
<i>Eggplant casserole with tomato and Manchego</i>	

DESSERT TAPAS

27. leche frita con helado de naranja elaborado con chocolate blanco	5.90
<i>Deep-fried milk slices with white chocolate orange ice cream</i>	
28. crema catalana con vainilla y bayas	5.40
<i>Crema Catalana with vanilla and berries</i>	
29. churros con salsa de chocolate	6.20
<i>Churros with chocolate sauce</i>	

*Please understand that in the restaurant area we have introduced
a minimum order of two tapas per person.*

*If you have any questions about additives and allergens, please contact our staff.
All prices are in Euro and include VAT.*

V — Vegetarian

Open daily from 17.00. Sundays day off