

## Dessert

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**Churros**

9

## Desserts

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**Cheesecake**

9

## Appetizers

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**Cheese**

## 10 most popular

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**Queso**

## Pasta

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**Noodles beef**

10



**Lachs**

10

## **Pizza**

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**Chicago**



**Pizza Large**



**Prosciutto di Parma**

## **Pasta dishes**

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**Ravioli**

9

## **Pasta al Forno**

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**Combination**

## **Main courses**

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**Cod**

## Burgers

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**Burger**

1

## Salad

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**Salad with pecan nuts**

9

## Extras

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**Chili**

## Snacks

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**Croquettes**

10

## Fish dishes

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**Fish croquettes**

7

## Seafood

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**Prawns**

## Menus

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**Menu**

## Lamb

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**Lamb**

9

## Chicken

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**Fried chicken**

14

## Tapas Calientes - Warme Tapas

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**Chorizo**

28



**Boquerones**

5 €

## Starters

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**Plate**



**Padron Peppers**

7  
€

## Sushi menus

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**Duck**

## Spirits

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**Absolut**

## Starter

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**Charcuterie**

## Tapas

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**Croquetas de Jamon**

## Formaggi

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**Sottocenere Al Tartufo**

## Pork\*

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**Pork**

## Fish

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**Scallops a la Plancha, Parsnips, Apple Hazelnut**

14  
€



**Kombucha Cured Mackerel, Carrot Emulsion, Pickled Agretti**

11  
€



**Smoked Confit Sea Trout, Mussels Sauce Mushroom Tapenade**

10  
€



**Baccalá Fillet, Panizze, Squid Ink Aioli Caramelised Piquillo Pepper Salsa**

11  
€



**Smoked Haddock Croquetas with Cornichon Aioli**

7  
€

## Häppchen

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**Pulpo**

## Rigatoni

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**Rigatoni à la Chef**

10

## Mexican Specialities

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**Ribs**

## Tapas Frías – Kalte Tapas

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**Jamón Ibérico de bellota**

13  
€

## Carnes

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**Coppa di Parma**

## Meat

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**Charred Chorizo Octopus Skewer with Saffron Aioli**

15  
€



**Marinated Chicken Thighs with Celeriac, Truffle Date Mascarpone**

10  
€



**Jamón, Leek Manchego Croquetas with Bravas Sauce Aioli**

7  
€





**Braised Ibérico Cheeks, Porcini Sauce, Potato Cake Smoked Almonds**

13  
€



**Roast Duck Breast, Balsamic Glazed Beetroot, Black Garlic Purée**

12  
€

## Baguette

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**Ham**

## Angebote - Spanische Gerichte

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**Pimientos de Padron**

## Vegetables

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**Spiced Roasted Cauliflower, Pistachio Purée Onion Jam**

10  
€



**Burrata, Radicchio di Treviso, Grapes Hazelnuts**

10  
€



**Courgette Flower with Monte Enebro Cheese Blossom Honey**

6  
€



**Jerusalem Artichoke Risotto, Pickled Walnut Purée, Aged Gorgonzola Crumble**

10  
€



**Roasted Butternut Squash Broccoli Salad, Mixed Seeds Chimichurri**

10  
€

## Side dishes

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**Croquetas**

21

## Bakery

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**Bar**

## Greens

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**Mediterranean**

## Cheese

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**Ubriaco Riserva**



**Brunet**



**Muffato**



**Lou Bergier Toma**



**Manchego Ojo de Guadiana**

## Cocktail of the Month

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**Italicus Sour**

13  
€

## Bar Snacks

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**Truffled Mixed Nuts**

4  
€



**Chargrilled Flatbread, Thyme, Smoked Butter**

5  
€



**Smoky Salamanca Olives**

4  
€

## Charcuterie

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Month Aged N'duja Orba

## Josper

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Grass Fed RibEye with Chicken Jus

32  
€



Membrillo Glazed Pork Ribs with Spring Onion, Hazelnuts Smoked Chilli Jam

23  
€



Barbecued Whole Seabream with Classic Basque Vinaigrette

30  
€

## Sushi Or Sashimi

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Octopus

1

## Drinks

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Drinks

## Breakfast - Shmear Flavors

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**Regular**

## Formaggi & Salumi / Cheese and Meat

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**Finocchiona**

## Uncategorized

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**Patatas Bravas with Aioli**

5  
€



**Fromage**