

DIPS

VG / GF*	Guacamole Guacamole Guacamole	22€
VG	Romesco sauce Romesco-Sauce Sauce Romesco	20€
VG / GF	Baba ghanoush Baba ghanoush Baba ghanoush	19€
V / GF*	Aioli Aioli Aioli	19€

V Vegetarian Option | **VG** Vegan Option | **GF** Gluten Free Option
DF Dairy Free Option | **EF** Egg-Free Option | (*) May contain traces

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SALADS & SOUP

V	Salmorejo soup Salmorejo-Suppe Soupe au salmorejo	22€
DF / GF*	Mediterranean salad with egg, black olives and anchovies Mediterraner Salat mit Ei, schwarzen Oliven und Anchovis Salade méditerranéenne avec œuf, olives noires et anchois	20€
DF / GF*	Tomatoes aliñados Tomaten aliñados Tomates aliñados	19€
DF / GF*	Ensaladilla rusa Ensaladilla rusa Ensaladilla rusa	19€
V / DF / GF*	Ensalada Mixta with egg, baby lettuce, tomatoes, peppers, cucumber, avocado and tuna Ensalada Mixta mit Ei, Kopfsalat, Tomaten, Paprika, Gurke, Avocado und Thunfisch Ensalada Mixta avec œuf, laitue, tomates, poivrons, concombre, avocat et thon	19€
DF / GF*	Ajo blanco with tuna tartar, crispy black rice and white pickled grape Ajo blanco mit Thunfisch-Tartar, knusprigem schwarzem Reis und weiß eingelegten Trauben Ajo blanco avec tartare de thon, riz noir croustillant et raisin blanc mariné	19€

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TAPAS

DF / GF*	Shrimps pil - pil Shrimps pil - pil Crevettes pil - pil	22€
	Croquetas de Jamón Iberico Kroketten mit iberischem Schinken Croquettes de jambon ibérique	20€
DF / GF*	Seabass Ceviche with kumquat and spicy cucumber sauce Ceviche vom Wolfsbarsch mit Kumquat und pikanter Gurkensauce Ceviche de bar avec sauce au kumquat et au concombre épicé	19€
DF	Fried Chipiron with chili and lemon Gebratene Chipiron mit Chili und Zitrone Chipirons frits au chili et au citron	19€
DF / GF*	Patatas Bravas with spicy sauce Patatas Bravas mit pikanter Soße Patatas Bravas avec sauce épicée	19€
VG / GF*	Padron peppers with olive oil and Añana salt flakes Padron-Paprika mit Olivenöl und Añana-Salzflocken Piments de Padron à l'huile d'olive et aux paillettes de sel d'Añana	19€

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PAELLAS

GF*	Paella Mixta - Shrimps, mussels, calamari, chicken, rice and lime Paella Mixta - Garnelen, Muscheln, Calamari, Huhn, Reis und Limette Paella Mixta - Crevettes, moules, calamars, poulet, riz et citron vert	22€
GF*	Black Paella with baby calamari, squid ink, aioli and lemon Schwarze Paella mit Baby-Calamari, Tintenfischfarbe, Aioli und Zitrone Paella noire avec petits calamars, encre de seiche, aioli et citron	20€
VG / GF*	Vegetable paella - Artichokes, green beans, red peppers, peas, carrots and tomato Gemüse-Paella - Artischocken, grüne Bohnen, rote Paprika, Erbsen, Karotten und Tomaten Paella aux légumes - Artichauts, haricots verts, poivrons rouges, petits pois, carottes et tomates	19€

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POULTRY AND MEAT

	Slow cooked beef with creamy Fregola and basil oil	22€
	Langsam gegartes Rindfleisch mit cremigem Fregola und Basilikumöl Viande de bœuf cuite lentement avec de la fregola crémeuse et de l'huile de basilic	
GF*	Baby Chicken with grilled corn and Pedro Jimenez sauce	20€
	Baby-Hähnchen mit gegrilltem Mais und Pedro Jimenez-Sauce Baby Chicken avec maïs grillé et sauce Pedro Jimenez	
DF / GF*	Pork pluma with jacket potato, green and red mojo sauce	19€
	Schweinefleischpluma mit Pellkartoffeln, grüner und roter Mojo-Sauce Pluma de porc avec pommes de terre, sauce mojo verte et rouge	

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FISH

DF / GF*	Swordfish fillet with pico de gallo, roasted peppers and lime tajine Schwertfischfilet mit Pico de Gallo, gerösteter Paprika und Limettentajine Filet d'espadon avec pico de gallo, poivrons grillés et tajine au citron vert	22€
DF / GF*	Grilled Tuna steak with spicy tomato sauce and fried potatoes Gegrilltes Thunfischsteak mit pikanter Tomatensauce und Bratkartoffeln Steak de thon grillé avec sauce tomate épicée et pommes de terre sautées	20€
DF / GF*	Dorado with baby bean "a la roja" Dorade mit Babybohnen „a la roja“ Dorade aux petits haricots « a la roja »	19€

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DESSERTS

V	Tarta de Queso Käsekuchen Gâteau au fromage	22€
V	White chocolate raspberry brioche pudding "torrijas" Weißer Schokoladen-Himbeer-Brioche-Pudding „Torrijas“ Pudding brioché au chocolat blanc et à la framboise « torrijas »	20€
V / GF*	Melon Mojito with lime sorbet Melone Mojito mit Limettensorbet Mojito de melon avec sorbet au citron vert	19€

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DESSERTS

VG / GF*	Antioxidant Fruit Salad with, almonds, cherry sauce and mint Antioxidantien-Fruchtsalat mit Mandeln, Kirschsauce und Minze Salade de fruits antioxydante avec amandes, sauce aux cerises et mente	22€
GF	Ice Cream Selection (Vanilla, Chocolate, Strawberry, Banana) Eiscreme-Auswahl (Vanille, Schokolade, Erdbeere, Banane) Sélection de glaces (Vanille, Chocolat, Fraise, Banane)	20€
DF	Sorbet Selection (Lime, Mango) Sorbet-Auswahl (Limette, Mango) Sélection de sorbets (citron vert, mangue)	19€

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VEGAN MENU

STARTERS

GF*	Guacamole	22€
	Guacamole	
	Guacamole	
	Romesco sauce	20€
	Romesco-Sauce	
	Sauce Romesco	
GF*	Baba ghanoush	19€
	Baba ghanoush	
	Baba ghanoush	
V	Salmorejo soup	22€
	Salmorejo-Suppe	
	Soupe au salmorejo	

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VEGAN MENU

STARTERS

DF / GF*	Tomatoes aliñados Gekochte Tomaten Tomates assaisonnées	20€
GF*	Ensalada Mixta - baby lettuce, tomatoes, peppers, cucumber and avocado cream Ensalada Mixta - Kopfsalat, Tomaten, Paprika, Gurken und Avocadocreme Ensalada Mixta - laitue, tomates, poivrons, concombre et crème d'avocat	19€
GF*	Padron peppers with olive oil and Añana salt flakes Padron-Paprika mit Olivenöl und Añana-Salzflocken Piments de Padron à l'huile d'olive et aux paillettes de sel d'Añana	19€

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VEGAN MENU

MAIN COURSES

GF*	Paella with vegetables and Saffron	22€
	Paella mit Gemüse und Safran Paella aux légumes et au safran	
	Grilled vegetables with mashed potatoes and Romesco	20€
	Gegrilltes Gemüse mit Kartoffelpüree und Romesco Légumes grillés avec purée de pommes de terre et Romesco	
DF	Candied pumkin, smoked chickpeas and white garlic sauce	19€
	Kandierte Kürbisse, geräucherte Kichererbsen und weiße Knoblauchsauce Potiron confit, pois chiches fumés et sauce à l'ail blanc	

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VEGAN MENU

DESSERTS

V / GF*	Melon Mojito with lime sorbet	22€
	Melone Mojito mit Limettensorbet	
	Mojito de melon avec sorbet au citron vert	
	Fruit salad with mint	20€
	Obstsalat mit Minze	
	Salade de fruits à la menthe	
	Sorbets Selection	19€
	(Lime, Mango)	
	Sorbets Auswahl	
	(Limette, Mango)	
	Sélection de sorbets	
	(citron vert, mangue)	

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KIDS MENU

STARTERS

V / GF* / DF	Mini tomato salad with cucumber, peppers and olives Mini-Tomatensalat mit Gurken, Paprika und Oliven Mini-salade de tomates avec concombre, poivrons et olives	22€
V / GF* / DF	Kids Mini mixta salad with iceberg, cucumber, corn, carrot, egg and olive oil Kinder Mini-Mixta-Salat mit Eisberg, Gurke, Mais, Karotte, Ei und Olivenöl Kids Mini salade mixta avec iceberg, concombre, maïs, carotte, œuf et huile d'olive	20€
	Cheese croquettes Käsekroketten Croquettes au fromage	19€

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KIDS MENU

MAIN DISHES

GF* / DF	Grilled Dorado with avocado cream and tomato cucumber salad Gegrillte Dorade mit Avocadocreme und Tomaten-Gurkensalat Dorade grillée avec crème d'avocat et salade de tomates et de concombres	22€
GF*	Chicken fillet with potato puree and grilled corn Hähnchenfilet mit Kartoffelpüree und gegrilltem Mais Filet de poulet avec purée de pommes de terre et maïs grillé	20€
	Kids beef cheese burger with tomato, lettuce and French fries Kinder-Rindfleisch-Cheeseburger mit Tomate, Salat und Pommes frites Kids beef cheese burger avec tomate, laitue et frites	19€
V	Pizza margarita with mozzarella and tomato sauce Kinder-Rindfleisch-Cheeseburger mit Tomate, Salat und Pommes frites Kids beef cheese burger avec tomate, laitue et frites	20€
V	Penne pasta with tomato sauce Penne mit Tomatensauce Penne à la sauce tomate	19€

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KIDS MENU

DESSERTS

V	Chocolate Brownies with butterscotch sauce and vanilla icecream Schokoladen-Brownies mit Karamellsauce und Vanilleeis Brownies au chocolat avec sauce au caramel et glace à la vanille	22€
VG	Fruit salad with seasonal fruits Obstsalat mit Früchten der Saison Salade de fruits avec fruits de saison	20€
	Ice cream selection (Vanilla, Chocolate, Strawberry, Banana) Auswahl an Eiscreme (Vanille, Schokolade, Erdbeere, Banane) Sélection de glaces (Vanille, Chocolat, Fraise, Banane)	19€

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KIDS MENU

TODDLER'S MENU

VG / GF*	Cream of green vegetables and olive oil Creme aus grünem Gemüse und Olivenöl Crème de légumes verts et huile d'olive	10€
GF* / DF	Cream of chicken, potato and carrots Hühnercreme, Kartoffeln und Karotten Crème de poulet, pommes de terre et carottes	10€
GF* / DF	Cream of poached fish fillet, zucchini, carrots and potatoes Creme von pochierem Fischfilet, Zucchini, Karotten und Kartoffeln Crème de filet de poisson poché, courgettes, carottes et pommes de terre	10€
V / GF*	Cream of seasonal fruits Creme aus Früchten der Saison Crème de fruits de saison	10€

All of our "Toddler's menu" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added.

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