

PATIO

Tapas

What are Tapas?

To protect their drinks during the warm month of the year against tiresome flies, the Spaniards covered their glasses with small dishes. Out of this a delightful tradition has developed. Today Tapas are as varied as the regions of Spain. We offer a typical choice of these small meals which are also suited very well as little things to the cocktail at the bar or to a good glass of wine.

Tapas variations

Tapas Variadas (2,3,5) for 1 Person

one chorizo, one dátiles con bacon, two Patio-albondigas, one gamba, manchego, queso fresco de cabra, papas arrugadas, tortilla española, pimientos de padron, cebollas rojas, aceitunas variadas, aioli

14,50 €

Tapas Variadas (2,3,5) for 2 Personen

two chorizo, two dátiles con bacon, two patio-albondigas, two gambas, manchego, queso fresco de cabra, papas arrugadas, tortilla española, pimientos de padron, cebolla roja, aceitunas variadas, aioli

18,50€

Tapas Variadas Vegetariana (2,3,5) for 1 Person

manchego, one trompeta vegetariana, grilled vegetables, cous cous, nacho-cheese-balls, queso fresco de cabra, papas arrugadas, tortilla española, pimientos de padron, cebolla roja, aceitunas variadas, aioli

12,50 €

PATIO

Tapas

What are Tapas?

To protect their drinks during the warm month of the year against tiresome flies, the Spaniards covered their glasses with small dishes. Out of this a delightful tradition has developed. Today Tapas are as varied as the regions of Spain. We offer a typical choice of these small meals which are also suited very well as little things to the cocktail at the bar or to a good glass of wine.

solo tapas

chorizo rosario (2,3) Spanish pepper sausages, baked and flambéed with brandy, aioli, mini bread rolls	6,00 €
dátiles con bacon (2,3) seven baked wrapped dates	5,50 €
patio-albondigas four baked cattle meatballs in tomato herb sauce	5,00 €
gambas al ajillo five gambas roasted in garlic oil with aioli and mini bread rolls	9,90 €
manchego three months matured sheep's milk cheese from Spain (approx. 100g)	5,90 €
pimientos de padron roasted peppers with flavored with sea-salt	4,50 €
cebolla y cabra baked red onions whit goat-cream-cheese	4,50 €
papas arrugadas Canary mini potatoes with sea-salt crust and mojo rojo	4,50 €
aceitunas variadas (3,5,6) olive variation in spicy marinade	3,90 €
aioli de la casa homemade garlic-lemon-olive oil cream with mini bread rolls	2,00 €
paté de aceitunas (3,5,6) homemade olive paste with mini bread rolls	2,00 €

PATIO

salads

all salads will be served with our homemade herb-vinaigrette
if requested also whit balsamic-vinaigrette.

chicken salad (2,3,5,6,8) roasted chicken, mixed green salad, olives, dried tomatoes, braised onions	9,90 €
grilled vegetable salad (2,8) grilled and marinated vegetables, herbal salad, caramelized goat cream cheese	8,90 €
side salad (2,8) mixed seasonal salad	4,00 €

soups

mango curry soup with one shrimp vegan	6,00 € 5,50 €
---	------------------

grill corner

create your own main course by selecting from the items below.

Argentinian roast beef (can be ordered until 10:30 pm)
served without fat strip and comes with herb-flavored-butter.

gentlemen's cut	approx. 280 g	22,00 €
lady's cut	approx. 180 g	15,00 €

chicken breast fillet approx. 250 g	9,50 €
---	--------

side dishes

corncobs	2,50 €
grilled vegetables	4,00 €
potato-dippers, rosemary potatoes, papas arrugadas	each 2,50 €
sweet potato fries	3,50 €

homemade dips (with mini bread rolls +0,50 €)

aioli, garlic mayonnaise (2), chipotle mayonnaise (2), date-ketchup, sour cream,
herbal sour cream, curry-pineapple-dip, cucumber-pimiento-relish, chili-lime-dip,
pepper-mint-dip, mojo-rojo, olive paste (3,5,6),
guacamole, herb-flavored-butter

each 1,50 €

homemade jus (with mini bread rolls +0,50 €)

beef jus, tomato beef jus

each 2,00 €

PATIO

main courses

pot roasted beef (can be ordered until 10:30pm) approx. 220 g. Over night roasted beef shoulder, potato gratin, grilled vegetables, beef jus	19,50 €
steak tagliata (2,8) (can be ordered until 10:30 pm) 180 g. roast beef, grilled and pre cut, aioli, grilled bread, herbal salads	21,50 €
grilled chicken couscous (3) grilled chicken breast, tomato beef jus, couscous, young leaf spinach	13,50 €
gambas al ajillo ten gambas, fried in garlic oil, with aioli and mini bread rolls	18,50 €

pasta

braised pot roast pasta (3,5,6) braised pot roast, pasta, roasted bell pepper, Parmigiano Reggiano, olives, rocket salad	15,50 €
chicken spinach pasta fried chicken breast, cream sauce, pasta, young leaf spinach, braised onions	10,50 €
pasta al ajillo olive oil, pasta, tomato, garlic, chili	8,50 €

vegetarian/vegan

in parchment paper backed feta (2,3,8) in parchment paper backed feta, cous cous salad, chickpeas, dried tomatos	13,00 €
gratinéed potatoes potato gratin, crème fraîche, tomato, Parmigiano Reggiano, rocket salad	10,50 €
grilled sweetpotato slices (1) (Vegan) grilled sweet potato slices, lentil salad, pineapple chutney	9,50 €

fajitas

fajitas (1,8) four wheat-tortillas, one pan with fried vegetables in honey-soy-sauce, a sideplate with grated cheese, cucumber-pimento-relish, guacamole, sour cream, salad	
Vegetarian	11,50 €
with Roastbeef slices	15,00 €
with chicken slices	13,50 €
two additional wheat-tortillas	0,80 €

PATIO

burger

burger dips will be put on the burger and can be omitted if you like.

angus burger (2) (can be ordered until 10:30 pm) approx. 180 g. roast beef slices, grilled medium, basil pesto, herbal sour cream, mint-pepper-dip, homemade wheat buns, tomatoes, rocket salad, potato dippers dips: herbal sour cream, mint-pepper-dip	21,50 €
p-burger (2) approx. 250 g. minced beef, sour cream, garlic mayonnaise homemade wheat buns, caramelized onions, cheddar, mozzarella potato-dippers dips: sour cream, garlic mayonnaise	15,50 €
cheese-burger (2) approx. 250 g. minced beef, date-ketchup, chipotle-mayonnaise, homemade wheat buns, cheddar, mozzarella, fried onions, potato-dippers dips: chipotle mayonnaise, date-ketchup	15,50 €
chicken burger (2) approx. 200 g. chicken breast slices, curry-pineapple-dip, chili-lime-dip, homemade wheat buns, braised onions, tomatoes, grilled zucchini, salad leaves potato-dippers dips: curry-pineapple-dip, chili-lime-dip	13,50 €
braised-beef-burger (2) approx. 180 g. braised cattle beef, herbal sour cream, garlic mayonnaise, homemade wheat buns, cebolla, bell pepper, spinach salad, potato-dippers dips: herbal sour cream, garlic mayonnaise	15,50 €

vegetarian/vegan burger

feta-burger (2) Feta, garlic mayonnaise, cucumber-pimento-relish, homemade burger buns, tomatoes, onions, leaf salad, potato-dippers dips: garlic mayonnaise, cucumber-pimento-relish	14,50 €
grilled vegetable burger (if requested in vegan) grilled vegetables, tomato-pesto, mint-pepper-dip, mojo-rojo, homemade wheat buns, potato-dippers dips: mint-pepper-dip, mojo rojo	13,50 €

all burgers also can be served with sweet potato fries instead of potato-dippers + 1,00 €

PATIO

bar- & finger food

trompetas de res (3,5,6) three backed wheat-tortillas filled with: minced beef, olive paste, sour cream, cheese, pimentos, tomatoes, onions, salad	13,50 €
trompetas vegetariana (3,5,6) (vegetarisch) three backed wheat-tortillas filled with: feta cheese, guacamole, sour cream, leaf spinach, tomatoes, onions, salad	11,50 €
finger food (1,2,3,8) albondigas, BBQ-chickenleg, bacon wrapped date, patio chicken stick, corncobs potato-dippers, corn tortilla chips dips: garlic mayonnaise, cucumber-pimento-relish	14,90 €
chili con carne 500ml chili made with regional cattle, served with mini bread rolls	7,90 €
nachos con carne corn tortilla chips gratinated with chili con carne, sour cream and cheese	8,00 €
nachos con queso (vegetarian) corn tortilla chips gratinated with cucumber-pimento-relish, sour cream and cheese	6,50 €
fried chips (2) (as sweet potato fries + 2,00€) potato-dippers dips: garlic mayonnaise, date-ketchup	5,90 €
chips y salsa (after 11:00pm available) corn tortilla chips dips: cucumber-pimento-relish, guacamole	4,50 €

dessert

churros fried spanish yeast pastry with chocolate sauce or caramel sauce	5,00 €
caramelized frozen cheesecake on chocolate brownie	7,50 €