

Dear guests,

in order to keep a greater distance between the tables, we had to reduce the number of tables in service.

To enable an acceptable planning we are forced to limit your stay to 2 hours.

Should you feel that this timespan might be too short for you, please tell us with your reservation. We will be happy to check whether you can stay longer.

Aperitifs

		€
501 Martini ^{2,3}	5 cl	4,00
831 Sherry (cream, dry, medium)	5 cl	4,00
508 Portwein	5 cl	4,00
503 Cynar	5 cl	4,00
509 Cynar-Soda	5 cl	7,00
504 Ricard-Soda	5 cl	7,50
506 Campari-Soda ²	5 cl	7,50
505 Campari-Orange ²	5 cl	8,00
230 Prosecco Glas	0,1 l	5,50
231 Piccolo Sekt Flasche	0,2 l	9,00
834 Aperol-Spritz		7,50

Non-alcoholics

		€
521 Mineral water	0,25 l	3,00
520 Mineral water	0,75 l	7,50
553 Afri-Cola	0,2 l	3,00
554 Pepsi Cola	0,2 l	3,00
555 Coca-Cola light	0,2 l	3,00
559 Coca-Cola zero	0,2 l	3,00
556 Fanta	0,2 l	3,00
557 Sprite	0,2 l	3,00
558 Afri Cola Mix	0,2 l	3,00
552 Apple juice spritzer	0,25 l	3,30
524 Apple juice	0,2 l	3,50
527 Orange juice	0,2 l	3,50
518 Grape juice	0,2 l	3,50
525 Bitter Lemon	0,3 l	3,50
526 Tonic Water	0,2 l	3,50
519 Ginger Ale	0,2 l	3,50

Beers

		€
511 König Pilsener	on tab 0,25 l	3,00
512 Bolten Alt	on tab 0,25 l	3,00
515 Boltens Helles	on tab 0,25 l	3,00
513 Gaffel Kölsch	on tab 0,25 l	3,00
515 König alcohol free	0,33 l	3,70
Big beer	on tab 0,5 l	5,40
514 Schneider Weisse	0,5 l	4,90
(original, blonde or non-alcoholic)		
516 Malt Beer ²	0,25 l	2,80

Spirits 2 cl

	€
350 LINIE AQUAVIT	4,30
331 Aalborg Jubiläums Akvavit	4,35
332 Malteserkreuz Aquavit	4,00
333 Korn	2,90
334 Tequila	3,80
335 Jägermeister	3,80
336 Williamsbirne	4,20
324 Williamine Morand	8,50
337 Fernet	3,50
338 Underberg	3,50
339 Pisco	3,80
340 Grappa	3,50
344 Grappa Nonino	4,90
341 Sambuca	3,50
342 Ramazotti	3,70
343 Amaro Averna	3,70
345 Wodka	4,00

Liqueur 2cl

	€
359 Licor 43²	6,50
346 Grand Marnier²	5,50
348 Baileys²	5,50
349 Amaretto²	5,50
330 Licor Crema Catalana	4,50
329 Hierbas dulce	5,50

Cognac - Brandy 2cl

	€
328 Osborne Veterano	5,50
320 Cardenal MENDOZA	7,90
322 Carlos I	7,70
323 Gran Duque d'Alba	8,90
327 Infante Reserva Especial	9,50
507 Calvados	6,90

Whiskey 2 cl

	€
351 Johnnie Walker Red Label	5,90
356 Ballantines	6,30
358 Dimple	7,50
353 Chivas Regal	7,90
354 Jack Daniel's	6,90
355 Irish Whiskey	6,50

Longdrinks - Cocktails €

531 Wodka Lemon	6,50
532 Cuba Libre	5,90
534 Gin Tonic	6,50
538 Cocktail MENDOZA	
Pisco sour²	7,90
540 Martini Cocktail	5,90
542 Margarita Tequila C.³	5,90
545 VW Cocktail	5,90

Entradas - Starters

Nr.		€
33	Cocktail de Gambas shrimps cocktail ²	10,90
36	Palmitos con Salsa palm hearts with golf sauce ²	7,90
37	Alcachofas a la Vinagreta artichoke hearts with Vinaigrette sauce	7,50
38	Jamon Serrano con Melon Serrano ham with melon	12,50
41	Jamon Serrano	11,50
43	Carpaccio from beef fillet with fresh mushrooms and Grana Padano ³	ca.100g 15,90

Ensaladas - Salads

Nr.		€
76	Small mixed Salad with cream dressing ²	4,50
70	Ensalada Andalucia fine cut paprika, tomatoes, onions, cucumber, white balkan cheese	6,90
71	Ensalada MENDOZA maize, tomatoes, palm and artichoke hearts	7,50
72	Ensalada Especial with tuna fish, maize, egg, tomatoes, cheese ² , beans, palm and artichoke hearts, onions, cucumber, iceberg salad	for 2 people 13,50
73	Ensalada El Campo with ham, maize, egg, tomatoes, cheese ² , beans, palm and artichoke hearts, onions, iceberg salad	for 2 people 13,50
74	Salad Buffet Please help yourself at our salad bar ! You have the choice from 16 salads 4 dressings ² and several vegetables au gratin ²	per plate/bowl 7,50

Entradas Calientes - Warm Starters

Nr.		€
430	Boquerones <i>small baked silver anchovies</i>	8,90
44	Champignons a la Crema Picantes <i>spicy mushrooms in sherry cream sauce^{4,5}</i>	8,90
60	Pimiento del Piquillo <i>paprika filled with white Balkan cheese and fried with garlic</i>	8,90
46	Caracoles <i>6 edible snails with herbal butter au gratin with parmesan³</i>	8,50
47	Calamares <i>baked cuttlefish rings with garlic cream sauce²</i>	10,50
48	Gambas a la Plancha <i>baked prawns with garlic sauce</i>	11,90
49	Gambas al Ajillo <i>prawns baked in garlic and oil, hot</i>	12,90
79	3 Pinchitos de Lomo al Ajillo <i>3 small fillet spits with garlic</i>	ca.100g 11,90

Sopas - Soups

Nr.		€
50	Crema de Broccoli <i>broccoli cream soup⁵ with cream top⁹</i>	8,50
51	Sopa Carbonada <i>Argentinean goulash soup with cream top⁹</i>	7,50
52	Oxtail clear	7,00
53	French onion soup <i>with cheese^{6,9}</i>	7,50
56	Tomato cream soup <i>with cream top⁹</i>	7,00

Platos completos - Complete dishes

Nr.		€
	Mixed salad with honey dressing ² and	
431	... Stripes from turkey breast	ca.100 g 13,90
432	... Stripes from beef	ca.100 g 14,90
433	... Stripes from beef fillet	ca.100 g 16,90
	Grilled Steak "MENDOZA" small Steak from	
703	... Turkey breast	ca.150 g 16,70
701	... Beef cut	ca.150 g 17,90
705	... Pork filet	ca.150 g 16,90
	with French fries or croquettes or baked potatoe and Mixed salad ² or Mushroomsauce or a kind of Sauc e Béarnaise ²	
704	Lamb sirloin with garlic with French fries and spinch with bacon	ca.150 g 17,40
702	Cordon Bleu from turkey breast with cheese ⁹ , ham ^{3,4} , French fries and salad ²	ca.200 g 18,50
706	Bracheta pequeña beef spit, French fries and.salad ²	ca.150 g 18,00
707	Grilled Salmon with garlic, salad ^{2,5} and rice ^{2,5}	ca.150 g 18,90
709	Small mixed grill 3 different kinds of meat with garlic from charcoalgrill with French fries and salad ²	ca.200 g 19,20
708	Vegetarian plate different vegetables of the season au gratin with Parmesan cheese and a kind of sauce Hollandaise ² or Béarnaise ²	9,90

Nr.	Specialities of the house	€
15	Filet Gourmet (ca.200 g) fillet from beef with 3 large prawns shrimps, lobster sauce ^{2,5} and rice ^{2,5}	38,65
16	El Toro rump steak with cheese ⁹ and ham ^{3,4} ca.250 g	24,50
19	Chili con Carne Mexican pepper pot ^{4,5} from beef cuts with rice ^{2,5}	17,85
20	Colombus pork fillet au gratin with cheese ⁹ and croquettes	18,50
32	Fillet tops "MENDOZA" small beef fillet cuts in a mushroom - beetroot - creampeppersauce ^{4,5} , with rice ^{2,5} ca.200 g	23,85
21	Lamb Fillets Flambeado with green pepper flambéed at the table with Pernod ca.300 g	38,50
24	Grill plate „MENDOZA“ (beef, pork and lamb with garlic) plus baked potatoe with herbal butter or sour cream ca.300 g	27,35
132	Rumpsteak Roquefort without fat with Roquefort sauce ca.200 g	27,20
17	Tourneidos Americanos 1 fillet medaillon with bacon ^{3,4} broccoli and a kind of sauce Hollandaise ² ca.150 g	21,15
27	Tourneidos Americanos 2 fillet medaillon with bacon ^{3,4} broccoli and a kind of sauce Hollandaise ² ca.300 g	37,75
152	Bife de Lomo Flambeado Argentinean cream pepper fillet steak, flambéed at the table ca.200 g	32,90
153	Bife de Lomo Flambeado Argentinean cream pepper fillet steak, flambéed at the table ca.300 g	45,20
99	Parrillada Mixta for 2 persons mixed grill plate with different kind of meat, plenty garnished	58,75
30	Cordoba Baby Bife Flambeado for 2 persons cream pepper rump steak – fat free -, with fresh mushrooms flambéed at the table ca.500 g	69,15
98	Chateaubriand - fat free - for 2 persons larded with bacon ^{3,4} and garlic, plenty garnished, cut up at the table ca.500 g	77,45

Carnes - Meat from the charcoal grill

medium grilled, or to your liking rare or well done

Nr.	(also available in bigger sizes)	€
102	Bife de Cuadril <i>beefsteak - fat free -</i> ca.200 g	16,70
103	Bife de Cuadril <i>beefsteak - fat free -</i> ca.300 g	23,50
112	Pepper steak <i>beefsteak with grounded pepper - fat free</i> ca.200 g	17,30
113	Pepper steak <i>beefsteak with grounded pepper - fat free</i> ca.300 g	24,20
122	Bife de Chorizo <i>rump steak / striploin</i> ca.200 g	20,15
123	Bife de Chorizo <i>rump steak / striploin</i> ca.300 g	28,70
143	Bife Ancho <i>rib-eye steak</i> ca.300 g	27,50
144	Bife Ancho <i>rib-eye steak</i> ca.400 g	35,65
162	Bife de Lomo <i>Fillet steak - fat free -</i> ca.200 g	24,30
163	Bife de Lomo <i>Fillet steak - fat free -</i> ca.300 g	34,90
182	Lamb steak <i>with garlic</i> ca.200 g	16,10
183	Lamb steak <i>with garlic</i> ca.300 g	22,60
23	Lamb cutlets <i>with garlic</i> ca.250 g	27,30
57	Lamb fillets from the charcoal grill <i>with garlic</i> ca.200 g	21,50
22	Lamb fillets from the charcoal grill <i>with garlic</i> ca.300 g	30,85
192	Bife de Cuadril "Minute" <i>sirloin with parsley and garlic</i> ca.200 g	17,40
173	Spit with fillet from pork <i>plus paprika and onions</i> ca.250 g	18,15
174	Beef spit <i>plus paprika and onions</i> ca.300 g	23,50
181	Bife a la Pimienta <i>peppercorn rump steak</i> ca.300 g	30,40
180	Asado de Tira de Cerdo <i>pork spare ribs from the charcoal grill with garlic</i> ca.500 g	19,75

For our small guests

Nr.		€
31	Small steak (either beef, pork or turkey) <i>with French fries, ketchup and mayonnaise</i> ca.100 g	8,00

Acompañamientos - Side dishes

Nr.		€
	Papa Asada baked potato with herbal butter or sour cream	4,90
2	Papas Fritas French fries	4,90
3	Papa Croqueta croquettes	4,90
13	Papas Bravas fried potato edges with garlic	5,90
4	Princess beans with bacon ^{3,4}	5,50
5	Choclo corn cob with herbal butter	4,50
6	Broccoli au gratin with grated parmesan chesse and a kind of sauce Hollandaise ²	5,90
7	Spinach with bacon ^{3,4} , garlic and cream	4,50
14	Arroz rice ^{2,5}	4,00
78	Porotos Mejicanos Mexican big white beans in hot spicy sauce	7,50

Salsas - Sauces

Nr.		€	Nr.		€
55	Sour cream	2,50	10	Mushroom creme	3,90
8	a kind of Béarnaise²	3,50	11	a kind of Hollandaise²	3,50
9	Madagascar pepper sauce	4,00	68	Roquefortsauce	5,00
67	"Lobster"-Sauce with shrimps	5,90	65	Extra serving of bread/dip.	3,00

Vino suelto - Open wines

Nr.			€
	Red wine Cab.Sauvignon - Merlot, Chile, dry	} {	0,25 l 7,90
	White wine Chardonnay - Torrontes, Argentina, dry		0,5 l 14,90
	Rosé wine Malbec rosé, Argentina		1,0 l 28,90
305	Sangria „MENDOZA“ ²		0,5 l 16,90
306	Sangria „MENDOZA“ ²		1,0 l 31,90

Sparkling wine / Champaign

Nr.			€
231	Prosecco		0,1 l 5,50
231	Piccolo sparkling wine		0,2 l 9,00
233	Veuve Clicquot Ponsardin - Brut -		0,75 l 89,00

Wines from Argentina

Nr.			€
603	Trapiche - Melodias Cabernet Sauvignon	0,75 l	22,90
	<i>Full-flavoured and harmonious - dry</i>		
608	Black Ranch Magno Malbec	0,75 l	29,90
	<i>Aged in french oak barrels for 8 months. Powerful - dry</i>		

Wines from Chile

Nr.			€
625	Alpaca Chardonnay (white)	0,75 l	22,90
621	Alpaca Cabernet Sauvignon	0,75 l	22,90
604	Alpaca Merlot	0,75 l	22,90
619	Vina Tarapaca Carmenere - Gran Reserva	0,75 l	39,00
620	Vina Tarapaca Cabernet Sauvignon - Gran Reserva	0,75 l	39,00
623	Vina Tarapaca Etiqueta Negra - Gran Reserva	0,75 l	54,00
	<i>Cabernet Sauvignon</i>		
624	Vina Tarapaca Etiqueta Azul - Gran Reserva	0,75 l	75,00
	<i>Petit Verdot, Cabernet Franc, Cabernet Sauvignon, Syrah</i>		

Postres - Desserts

Nr.		€
400	Helado Mixto mixed ice-cream ²	6,00
401	Helado Mixto con Crema mixed ice-cream ² with whipped cream ⁹	7,00
402	Dame Blanche vanilla ice-cream with hot chocolate and whipped cream ⁹	8,00
403	Licor 43 warm with vanilla ice-cream and whipped cream ⁹	8,50
406	Bananas Flambee as from 2 people per person flambéed bananas, ice-cream, banana liqueur and Grand Marnier ² and whipped cream ⁹	11,50
407	Higos Flambee as from 2 people per person figs flambéed with Pernod, vanilla ice-cream and whipped cream ⁹	11,50
408	Chateau Morel as from 2 people per person flambéed cherries with vanilla ice-cream, cherry brandy and whipped cream ⁹	11,50
410	Crema Catalana Spanish dessert speciality ²	7,50
411	Flan de Caramelo Vanilla ice-cream, caramel pudding ² with sauce ^{2,3} and whipped cream ⁹	8,50
412	Peach Melba Vanilla ice-cream, peach, raspberry sauce and whipped cream ⁹	8,50

Bebidas Calientes - Warm drinks

Nr.	€	Nr.	€
311	Cup of coffee	314	Cappuccino ⁹
312	Glass of tea	318	Irish Coffee ⁹
313	Espresso	319	Carajillo

Fish menu

Starters

Nr.		€
201	<i>Spanish fish soup - Andalusian style</i>	9,90
202	<i>Sepias</i> grilled cuttlefish with lemon and garlic	10,90
203	<i>Gambas à la MENDOZA</i> gambas baked in dough with alioli ² and lemon	12,90
204	<i>One pound of gambas with alioli²</i>	19,90
205	<i>Big calamary from grill with alioli²</i>	11,90
207	<i>Mejillones</i> filled mussels au gratin with spinach, bacon, garlic and cheese ³	10,90
208	<i>Mejillones Provenziale</i> mussels with garlic, tomatoes, onions, oregano, mushrooms	10,90
209	<i>Baked Chipirones</i> little breaded cuttlefish with alioli ² and lemon	10,50
212	<i>Colas Langostinos</i> per piece big prawn tails with garlic	5,00

Specialities

Nr.		€
210	<i>Salmon Especial MENDOZA</i> ca. 200 g salmon, kind of Sauce Hollandaise ² , garlic, au gratin with cheese ³ and broccoli	23,90
216	<i>Langostinos gratiniert</i> big prawns au gratin with lobster sauce ^{2,5} , fresh shrimps, onions and rice ^{2,5}	25,90
213	<i>Zarzuela de Pescado</i> fish pot with calamary, big prawns, monk fish, shrimps, mussels, salmon, cream and rice ^{2,5}	25,90

From our fish display

Nr.		€
215	<p><i>Mixed fish plate (as from 400 g)</i> per 100 g</p> <p>monk fish - calamary - salmon - shrimps - big prawns - etc. and other specialities of the season with rice^{2,5} with lemon-orange-garlic-sauce</p>	7,50
217	<p><i>Grilled monk fish</i></p> <p>with two big prawns, Sauce Especial MENDOZA and rice^{2,5}</p>	24,90
218	<p><i>Salmon a la Plancha</i> ca. 200 g</p> <p>fresh salmon from the grill with lemon-orange-garlic-sauce and rice^{2,5}</p>	22,90
223	<p><i>Salmon en Salsa de Champaña y Gambas</i></p> <p>poached fresh salmon with sparkling wine sauce^{2,5}, fresh shrimps and rice^{2,5}</p>	24,90
228	<p><i>Salmon en Salsa de Langosta y Gambas</i></p> <p>poached fresh salmon with lobster sauce^{2,5}, fresh shrimps and rice^{2,5}</p>	24,90
221	<p><i>Langostinos con Salsa</i></p> <p>big prawns – Mediterranean style - with lobster sauce^{2,5}, fresh shrimps, cognac and rice^{2,5}</p>	25,90
222	<p><i>Langostinos a la Plancha</i></p> <p>grilled big prawns in own juice with lemon-orange-garlic-sauce and rice^{2,5}</p>	25,90
227	<p><i>Langostinos en Salsa de Champaña y Gambas</i></p> <p>big prawns – Mediterranean style - with sparkling wine sauce^{2,5}, fresh shrimps and rice^{2,5}</p>	26,90
214	<p><i>Brocheta de Langostinos a la Plancha</i></p> <p>big prawns grilled on a skewer, with paprika, onions, kind of sauce Hollandaise² and rice^{2,5}</p>	24,90

²contains artificial colour ³contains preservative ⁵contains flavour enhancer

Allergenic substances and admixtures

- 1 contains caffeine
- 2 contains artificial colour
- 3 contains preservative
- 4 contains antioxidant
- 5 contains flavour enhancer
- 6 contains milk protein
- 7 contains artificial sweetener
- 8 contains a phenylalanine source
- 9 contains phosphate