

BRUNCH

Shakshuka ^(v)	11.50
poached eggs in tomato ragout with chili, tahini & parsley	
Pan tumaca ^(v)	6.50
toasted sourdough bread with grated tomatoes, olive oil & sea salt	
with Iberico Bellota ham	+ 9.00
Tosta con Avocado ^(v)	7.50
Toasted sourdough bread with avocado tartare, cilantro, crispy chili & pico de gallo	
Our Omelet ^(v)	11.50
with mountain cheese, tomatoes, and spinach	
Eggs Benedict	16.50
Poached eggs on an English muffin with sautéed spinach, Iberico ham & hollandaise sauce	
Eggs Florentine ^(v)	13.50
Poached eggs on an English muffin with sautéed spinach & hollandaise sauce	
Filloa ^(v)	7.50
spanish pancakes with vanilla cream	
French Toast ^(v)	11.50
in cinnamon & sugar with maple syrup	

STARTERS

Warm sourdough bread ^(v)	6.50	Grilled romaine lettuce ^(v)	13.50
served with homemade aioli or butter & optionally jam		with Caesar dressing, Parmesan cheese & toasted bread	
Pimientos de Padrón ^(v)	9.50	with 3 pieces of Anchoas No. 5 as topping	+7.50
small peppers from the Galician town of Padrón, seared and served with sea salt		Braised eggplant ^(v)	14.50
Ensalada de Espárragos	15.50	with tomato tartare, chimichurri mayonnaise, chili crunch & bread chips	
Asparagus salad made with white & green asparagus, with a poached egg, chili, goat cheese cream & toasted bread chips		As a main course	22.50
Oven-roasted red peppers ^(v)	13.50	Jamon Iberico Bellota .kl. 16.50 / gr. 28.50	
skinned, marinated, with herb emulsion & toasted bread		Ham aged for 24 months from the famous Ibérico pig, served with Pan Tumaca	
		Our steak tartare	19.50
		hand-cut from the fillet, classically marinated with homemade potato chips	

OUR RECOMMENDATION

Paella-style rice dishes made with select Albufera rice from the nature reserve of the same name near Valencia. Always for 2 people—please allow us 30 minutes for preparation.

Vegetarian ^(v)	p.p. 24.50
with artichokes, broad beans, Spanish saffron & aioli	
Seafood	p.p. 27.50
with wild-caught shrimp, cockles, small squid & Spanish saffron	

MAIN COURSES

Espárragos a la brasa	23.50	Our Smash Burger	21.50
Grilled white asparagus from Schrobenuhausen, with salsa misondeza and toasted almonds		served in a brioche bun, with aged Manchego cheese, romaine lettuce, red onion & bell pepper relish	
Frito Marinero	27.50	Pollo a la brasa	26.50
crispy baked seafood with fennel & artichoke wedges, served with homemade aioli		boneless free-range chicken thigh with jalapeño pepper salsa	
vegetarian option available	22.50	Beef tenderloin ca. 220g	38.50
Gambas a la Plancha	32.50	from Lake Constance heifer with Madeira jus & green asparagus	
Sea bass al Pill Pill	34.50		
from Cádiz, served as a fillet with ratatouille & citrus olive oil emulsion			

Vegetable ratatouille, our potatoes	per 4.90
Grilled green asparagus, mixed tomato salad	per 6.90

DESSERT

Strawberry Pavlova with strawberry sorbet	10.50
Basque cheesecake with raspberry sorbet	9.50
Fondant de chocolate with yogurt ice cream	12.50
Caramel Flan	8.50

— WE RECOMMEND SPECIAL WINES BY THE GLASS TO ACCOMPANY THIS DISH —

2024 Moscatel MR, Telmo Rodriguez, Málaga	0,1l · 12.00
2008 Colheita, Niepoort, Douro	0,1l · 18.00

— LIQUID DESSERT —

Espresso Martini vodka, espresso, licor 43, coffee liqueur	14.00
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HOT BEVERAGES

Espresso	3.00
Espresso Doppio	4.90
Espresso Macchiato	3.20
Espresso Doppio Macchiato	5.20
Latte Macchiato	3.80
Cappuccino	3.60
Americano	4.90
Eilles Tea Vervenia, Jasmine, Summer Fruits, Earl Grey	4.20
Fresh mint, ginger, lemon	4.20
Hot Chocolate	4.90

JUICES

Homemade Lemonade	6.50
Freshly squeezed orange juice	0,2l · 5.50
Daily Smoothie	6.50
Wolfra Juices & Nectars	0,2l · 3.90
as a spritzer	0,3l · 4.20

APERITIVO

Aqua de Valencia Cava, freshly squeezed orange juice, soda, orange	10.50
Passion Fruit Martini Vodka, passion fruit purée, lime juice, and egg white	12.50
Iberian Mimosa Deutz Brut Champagne, Ibizan herbs, freshly squeezed orange juice	18.50
Champagner Deutz Brut	0,1l · 16.00
2023 Rosé Reserva Brut Nature Jane Ventura, Cava	0,1l · 9.50
2023 La Musica Reserva Brut Nature Jane Ventura, Cava	0,1l · 8.50

(V) = vegetarian dishes

For further information on allergens and intolerances, please ask our Preysinggarten team