

BRUNCH

<b>Shakshuka</b> <sup>(v)</sup> .....	11.50
poached eggs in tomato ragout with chili, tahini & parsley	
<b>Pan tumaca</b> <sup>(v)</sup> .....	5.50
toasted sourdough bread with grated tomatoes, olive oil & sea salt	
with Iberico Bellota ham .....	+ 6.50
<b>Tosta con Avocado</b> <sup>(v)</sup> .....	7.50
Toasted sourdough bread with avocado tartare, cilantro, crispy chili & pico de gallo	
<b>Our Omelet</b> <sup>(v)</sup> .....	11.50
with mountain cheese, tomatoes, and spinach	
<b>Eggs Benedict</b> .....	16.50
Poached eggs on an English muffin with sautéed spinach, Iberico ham & hollandaise sauce	
<b>Eggs Florentine</b> <sup>(v)</sup> .....	13.50
Poached eggs on an English muffin with sautéed spinach & hollandaise sauce	
<b>Filloa</b> <sup>(v)</sup> .....	7.50
spanish pancakes with vanilla cream & caramelized brown sugar	
<b>French Toast</b> <sup>(v)</sup> .....	8.50
in cinnamon & sugar with maple syrup	

STARTERS

<b>Warm sourdough bread</b> <sup>(v)</sup> .....	6.50	<b>Grilled romaine lettuce</b> <sup>(v)</sup> .....	12.50
served with homemade aioli or butter & optionally jam		with Caesar dressing, Parmesan cheese & toasted bread	
<b>Pimientos de Padrón</b> <sup>(v)</sup> .....	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		<b>Braised eggplant</b> <sup>(v)</sup> .....	14.50
<b>Grilled avocado</b> <sup>(v)</sup> .....	14.50	with tomato tartare, chimichurri mayonnaise, chili crunch & bread chips	
with cilantro & pico de gallo		As a main course .....	22.50
<b>Oven-roasted red peppers</b> <sup>(v)</sup> .....	13.50	<b>Jamon Iberico Bellota</b> .kl. 16.50 / gr. 28.50	
skinned, marinated, with herb emulsion & toasted bread		Ham aged for 24 months from the famous Ibérico pig	
		<b>Our steak tartare</b> .....	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.

<b>Vegetarian</b> <sup>(v)</sup> .....	p.p. 24.50
with artichokes, broad beans, Spanish saffron & aioli	
<b>Seafood</b> .....	p.p. 27.50
with wild-caught shrimp, mussels, small squid & Spanish saffron	

MAIN COURSES

<b>Mejillones a la marinera</b> .....	23.50	<b>Our Smash Burger</b> .....	21.50
cockles & mussels steamed in rosé wine with toasted bread & root vegetables		served in a brioche bun, with aged Manchego cheese, romaine lettuce, red onion & bell pepper relish	
<b>Frito Marinero</b> .....	27.50	<b>Pollo a la brasa</b> .....	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	<b>Beef tenderloin</b> ca. 220g .....	38.50
<b>Gambas a la Plancha</b> .....	32.50	from Lake Constance heifer with Madeira jus & wild broccoli	
quickly grilled, with garlic-lemon sauce & aioli			
<b>Sea bass al Pill Pill</b> .....	34.50		
from Cádiz, served as a fillet with ratatouille & citrus olive oil emulsion			

<b>Vegetable ratatouille, our potatoes, mixed green salad</b> .....	per 4.90
<b>Wild Broccoli with Chili Flakes</b> .....	6.90

DESSERT

Tarta de Limon with basil sorbet.....	9.50
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, 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

Passion Fruit Martini vodka, passion fruit purée, lime juice, and egg white.....	12.50
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
Aqua de Valencia.....	10.50
Iberian Mimosa.....	18.50

(V) = vegetarian dishes

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