

## APERITIVO

<b>Passion Fruit Martini</b> vodka, passion fruit purée, lime juice, and egg white.....	12.50
<b>Iberian Mule</b> Hierbas Mari Mayans Ibicencas, Fever Tree Ginger Beer .....	10.50
<b>2023 Rose Reserva Brut Nature</b> Jane Ventura, Cava .....	0,1l · 9.50
<b>2023 La Musica Reserva Brut Nature</b> Jane Ventura, Cava.....	0,1l · 8.50
<b>Champagne Deutz Brut</b> .....	0,1l · 16.00

## STARTERS

<b>Warm sourdough bread</b> (v).....	6.50	<b>Deluxe Anchovies No. 5</b> .....	15.50
from Boulangerie Dompierre, with homemade aioli		Anchovy fillets from the Cantabrian Sea with toasted Pan Tumaca	
<b>Pimientos de Padrón</b> (v) .....	9.50	<b>Jamon Iberico Bellota</b> .kl. 16.50 / gr. 28.50	
small peppers from the Galician town of Padrón, seared and served with sea salt		Ham aged for 24 months from the famous Ibérico pig, served with Pan Tumaca	
<b>Grilled romaine lettuce</b> (v).....	13.50	<b>Shrimp carpaccio</b> .....	16.50
with Caesar dressing, Parmesan cheese & toasted bread		Red wild-caught shrimp, with olive oil, lemon, pickled spring vegetables & saffron emulsion	
with 3 pieces of Anchoas No. 5 as topping .....	+7.50	<b>Grilled octopus</b> .....	17.50
<b>Oven-roasted red peppers</b> (v).....	13.50	with romesco sauce, smoked paprika, caper berries & veal jus	
skinned, marinated, with herb emulsion & toasted bread		<b>Ceviche</b> .....	18.50
<b>Braised eggplant</b> (v).....	14.50	Sea bass from Cádiz marinated with leche de tigre, coconut, coriander, and chili	
with tomato tartare, chimichurri mayonnaise, chili crunch & bread chips		<b>Our steak tartare</b> .....	19.50
As a main course .....	22.50	Hand-cut from the fillet, classically marinated with homemade potato chips	
<b>Ensalada de Espárragos</b> .....	15.50		
Asparagus salad made with white & green asparagus, with a poached egg, chili, goat cheese cream & toasted bread 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> (v) .....	p.p. 24.50
with artichokes, broad beans, Spanish saffron & aioli	
<b>Seafood</b> .....	p.p. 27.50
with wild-caught shrimp, cockles, small squid & Spanish saffron	

## MAIN COURSES

<b>Espárragos a la brasa</b> .....	23.50	<b>Pollo a la brasa</b> .....	26.50
Grilled white asparagus from Schrobenuhausen, with salsa misondeza and toasted almonds		Boneless free-range chicken thigh with jalapeño pepper salsa	
<b>Frito Marinero</b> .....	27.50	<b>Beef tenderloin</b> ca. 220g .....	38.50
Crispy baked seafood with fennel & artichoke wedges, served with homemade aioli		Lake Constance heifer with Madeira sauce & green asparagus	
vegetarian option available .....	22.50	<b>Rib steak</b> ca. 280g .....	39.50
<b>Gambas a la Plancha</b> .....	32.50	from Lake Constance heifer, dry-aged for 28 days with salsa verde & patatas	
quickly grilled, with garlic-lemon sauce & aioli		<b>Secreto from Iberico pork</b> .....	32.50
<b>Sea bass al Pill Pill</b> .....	34.50	with Romesco sauce & patatas	
from Cádiz, served as a fillet with ratatouille & citrus olive oil emulsion			

<b>Vegetable ratatouille, our potatoes</b> .....	per 4.90
<b>Grilled green asparagus, mixed tomato salad</b> .....	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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FINE SPIRITS

Red Williams pear, Reisetbauer, Axberg .....	2 cl · 14.50
Apricot brandy, Reisetbauer, Axberg .....	2 cl · 14.50
Carrot brandy, Reisetbauer, Axberg.....	2 cl · 14.50
Plum brandy, Reisetbauer, Axberg .....	2 cl · 12.50
Hazelnut brandy, Lantenhammer, Schliersee .....	2 cl · 9.50
2016 Williams pear, Tyrol .....	2 cl · 22.50
2017 Wachau apricot Rochelt, Tyrol .....	2 cl · 24.50
Cardenal Mendoza Solera Gran Reserva.....	4 cl · 7.90

HIERBAS

Hierbas Ibencicas Mari Mayans.....	4 cl · 7.00
Licor de Hierbas Do Ferreiro .....	4 cl · 11.00

SHERRY

Manzanilla Dry Classic, Fernando de Castilla.....	4 cl · 6.00
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WHISKEY

Ardberg 10 years .....	4 cl · 13.00
Macallan 12 years.....	4 cl · 17.50

BRANDY

Cardenal Mendoza Solera Gran Reserva.....	4 cl · 7.90
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(v) = vegetarian dishes

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