

APERITIVO

Passion Fruit Martini vodka, passion fruit purée, lime juice, egg white	12.50
Golden Pomelo Tequila, Fever Tree Pink Grapefruit, Aperol	12.50
2023 Rose Reserva Brut Nature Jane Ventura, Cava	0,1l • 9.50
2023 La Musica Reserva Brut Nature Jane Ventura, Cava.....	0,1l • 8.50
Champagne Deutz Brut	0,1l • 16.00

STARTERS

Warm sourdough bread ^(v)	6.50	Deluxe Anchovies No. 5	15.50
from Boulangerie Dompierre, with homemade aioli		Anchovy fillets from the Cantabrian Sea with toasted Pan Tumaca	
Pimientos de Padrón ^(v)	9.50	Jamon Iberico Bellota .kl. 16.50 / gr. 28.50	
small peppers from the Galician town of Padrón, seared & served with sea salt		Ham aged for 24 months from the famous Ibérico pig, served with Pan Tumaca	
Gazpacho Andaluz	11.50	Hamachi Tiradito	18.00
cold tomato soup with Pan de Cristal, paprika salsa & tarragon oil		Yellowtail mackerel, with a bergamot salsa & shellfish oil	
Grilled romaine lettuce ^(v)	13.50	Grilled octopus	17.50
with Caesar dressing, Parmesan cheese & toasted bread		with romesco sauce, smoked paprika, caper berries & veal jus	
with 3 pieces of Anchoas No. 5 as topping	+7.50	Ceviche	18.50
Oven-roasted red peppers ^(v)	13.50	Sea bass from Cádiz marinated with leche de tigre, coconut, coriander, and chili	
marinated, with black garlic & toasted bread		Our steak tartare	19.50
Braised eggplant ^(v)	14.50	Hand-cut from the fillet, classically marinated with homemade potato chips	
with tomato tartare, chimichurri & chili crunch			
As a main course	22.50		

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

Zucchini Flower Croquettes	23.50	Pollo a la brasa	26.50
stuffed with sheep's cheese and zucchini, served with a beluga lentil salad, pickled peaches & basil		Boneless free-range chicken thigh with jalapeño pepper salsa	
Frito Marinero	27.50	Beef tenderloin ca. 220g.....	38.50
Crispy baked seafood with fennel, artichoke, homemade aioli & Pico de gallo		Lake Constance heifer with Madeira sauce & wild broccoli	
Gambas a la Plancha	32.50	Carré de Cordero	39.50
quickly grilled, with garlic-lemon sauce & aioli		Lamb Crown from Farchant with Escabeche made with Gordal olives, melted tomatoes & jus	
Sea bass al Pill pil	34.50	Secreto from Iberico pork	32.50
From Cádiz, served as a fillet with ratatouille & citrus olive oil emulsion		with Romesco sauce & patatas	

Escalivada - marinated grilled vegetables, potatoes	per 4.90
Grilled wild broccoli, mixed tomato salad	per 6.90

DESSERT

Strawberry Pavlova with strawberry sorbet	10.50
Basque cheesecake with raspberry sorbet.....	9.50
Xocolata, Oli y Sal with olive oil sorbet.....	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.