PREYSINGGARTEN

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 & 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

STARTERS

Warm sourdough bread (v) 6.50
served with homemade aioli or butter & optionally jam

Pimientos de Padrón (v) 9.50
small peppers from the Galician town of Padrón,
seared & served with sea salt

Calamares Fritos 18.00
with scallions & jalapeño-cilantro mayonnaise

Grilled romaine lettuce (v) 13.50
with Caesar dressing, Parmesan cheese
& toasted bread
with 3 pieces of Anchoas Nº 00 as topping..... +7.50

Braised eggplant (v) 14.50
with tomato tartare, chimichurri & chili-peanut-crunch
As a main course 22.50

Jamon Ibérico ..... kl. 16.50 / gr. 28.50
Ham aged for 24 months from the famous Ibérico pig,
served with Pan Tumaca

Our steak tartare 19.50
hand-sliced from the tenderloin, served with home-
made potato chips, pickled radishes & black garlic

PAELLA

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. 25.50
with porcini mushrooms, broad beans, mojo verde & crispy sage

Seafood ..... p.p. 27.50
with wild-caught shrimp, mussels, sea bass & Spanish saffron

MAIN COURSES

Gambas a la Plancha 32.50
quickly grilled, topped with thyme-lime butter
& homemade aioli

Our Smash Burger 21.50
served in a brioche bun, with aged Manchego
cheese, romaine lettuce, red onion
& bell pepper relish

Pollo a la Brasa 27.50
boneless free-range chicken thigh
with jalapeño-pepper-salsa

Beef tenderloin ca. 220g 38.50
Lake Constance heifer with Madeira sauce
& wild broccoli

Escalivada - marinated grilled vegetables, potatoes, winter salad ..... per 4.90
wild Broccoli with Chili ..... per 6.90

PREYSINGGARTEN

DESSERT

Baba au Rhum flambéed with vanilla ice cream and Calvados 10.50
Basque cheesecake with raspberry sorbet 9.50
Flan Caramel 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

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 · 10.50
2023 La Musica Reserva Brut Nature Jane Ventura, Cava ..... 0,1l · 9.50

(v) = vegetarian dishes
For further information on allergens and intolerances, please ask our Preysinggarten team