PREYSINGGARTEN

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 · 10.50
2023 La Musica Reserva Brut Nature Jane Ventura, Cava..... 0,1l · 9.50
Champagne Deutz Brut.....0,1l · 16.00

STARTERS

Warm sourdough bread (v).....6.50
from Boulangerie Dompierre,
with homemade aioli

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

Sopa de Pescado 16.50
Iberian fish soup with shrimp, mussels,
& sea bass, served with Pan Cristal & saffron aioli

Grilled romaine lettuce (v)..... 13.50
with Caesar dressing, Parmesan cheese
& toasted bread
with 3 pieces of Anchoas Nº00 as topping ..... +7.50

Oven-roasted red peppers (v)..... 13.50
marinated, with black garlic & toasted bread

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

Deluxe Anchovies Nº00..... 15.50
Anchovy fillets from the Cantabrian Sea
with toasted Pan Tumaca

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

Calamares Fritos..... 18.00
with scallions & jalapeño-cilantro mayonnaise

Grilled octopus 17.50
with romesco sauce, chorizo, caper berries & veal jus

Ceviche 18.50
Sea bass marinated with leche de tigre,
coconut, coriander & chili

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

Salsifí a la Plancha (v).....25.50
grilled black salsify with criollo beans,
herb cream & black salsify chips

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

Sea bass 36.50
from Cádiz, served as a fillet with grilled pumpkin
& vermouth emulsion

Mejillones 23.50
Mussels in a chorizo sauce with scallions
& sesame seeds

Carrilleras de Ternera.....33.50
Braised beef cheeks with creamy polenta,
wild carrots, crispy shallots & Madeira gravy

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

Secreto from Iberico pork.....32.50
with Romesco sauce & caramelized shallots

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

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DESSERT

Caramel Flan 8.50
Basque cheesecake with raspberry sorbet 9.50
Xocolata, Oli y Sal with olive oil ice cream 12.50
Baba au Rhum flambéed with vanilla ice cream and Calvados 10.50

— 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

FINE SPIRITS

Red Williams pear, Reisetbauer, Axberg 2cl 65.00
Apricot brandy, Reisetbauer, Axberg 2cl 14.50
Carrot brandy, Reisetbauer, Axberg 2cl 14.50
Plum brandy, Reisetbauer, Axberg 2cl 12.50
Hazelnut brandy, Lantenhammer, Schliersee 2cl 9.50
2016 Williams pear, Tyrol 2cl 22.50
2017 Wachau apricot Rochelt, Tyrol 2cl 24.50

HIERBAS

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

SHERRY

Manzanilla Dry Classic, Fernando de Castilla 4cl 6.00
Amontillado, Fernando de Castilla 4cl 6.00
Pedro Ximenez, Fernando de Castilla 4cl 8.00

WHISKEY

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

BRANDY

Cardenal Mendoza Solera Gran Reserva 4cl 7.90

TEQUILA

Clase Azul Plata 2cl 9.50
Clase Azul Reposado 2cl 14.50
Clase Azul Gold 2cl 21.50

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