



BUENOS DÍAS – *Herzlich Willkommen – Welcome!*

Here, in the cool northern part of Germany, we want to delight you with fine and fiery flavors, sun-kissed wines, and a taste of the Spanish way of life!

Travel with us through the delicious sides of Spain without having to pack your suitcase first. We serve typical dishes, and of course, tapas are also on our table: small, fine bites from all parts of the country.

MENÚ DEL DÍA – *Daily Menu*

Please also take a look at our daily menu, or ask our service staff for the current recommendations!



HORARIO DE COCINA - *Kitchen Opening Hours*

Lunch Menu // Monday - Friday 12:00 PM - 4:00 PM
À la Carte // Daily 12:00 PM - 10:00 PM

CAVA – Sparkling Wine

Juvé & Camps – Essential Purpura

Macabeo / Parellada / Xarel.lo / 12% alc
Region: Cava DOP
Almond blossoms / acacia honey / citrus fruits /
brioche / sensually fine and elegant.

Glas 0,1l 8,90
Bottle 0,75l 44,90

Juvé & Camps – Brut Rosé

100% Pinot Noir / 12% alc
Region: Cava DOP
15 months bottle aging / seductive / fine bubbles /
elegant and long on the palate.

Glas 0,1l 11,20
Bottle 0,75l 56,90

APERITIVO – Aperitif 0,2l

Déjà Vu Tonic 8,90

Déjà Vu / Schweppes Tonic Water / Orange

Déjà Vu Spritz 9,50

Déjà Vu / Peach Pur / Water / Cava

Cava White Peach 9,90

Cava / Schweppes White Peach / Orange

Vermouth Tonic 8,90

La Copa Vermouth rojo / Schweppes Tonic Water / Orange

Vermouth albahaca 9,50

La Copa Vermouth blanco / Soda Libre The Basil / Lemon / Basil

White Port Tonic 9,50

Presidential White Port / Lime / Schweppes Tonic Water / Mint

CHAMPAGNE

... can be found in
our separate wine menu.



Rebujito 8,90

Lustau Manzanilla / Lemon / Lemonade / Mint

Agua de Valencia 10,50

Fords Gin / Stolichnaya / Cava / Orangejuice / Orange

Tinto de verano 8,90

Redwine / Lemonade / Orange / Lime / Lemon

alcohol free

Déjà Vu Zero Pomegranate 8,90

Déjà Vu alcohol free / Schweppes Pomegranate

Déjà Vu Zero White Peach 8,90

Déjà Vu alcohol free / Schweppes White Peach

Our non-alcoholic aperitifs are based on de-alcoholized wine with sulfites. A small residual amount of alcohol is present, but according to German law, it can be labeled as non-alcoholic.

SHERRY..... 0,05l. ...

All Sherries come from Bodegas Lustau in the region of Jerez de la Frontera in the southwest of Spain. The total area of the vineyards covers approximately 7,000 hectares and is characterized by its white chalky soils, which are particularly well-suited for growing the grapes needed for Sherry. The types of wine are classified into "vinos generosos" (Manzanilla, Fino, Amontillado, Oloroso, and Palo Cortado), "vino generosos de licor" (Medium and Cream), and "vinos dulces naturales" (Pedro Ximénez and Moscatel).

Manzanilla „Papirusa“ 5,90

100% Palomino / 15% alcohol / 5 years old / very dry
straw yellow / chamomile / floral / sea salt /
pairs well with oysters and other seafood.

Fino de Jeréz En Rama 7,50

100% Palomino / 15.5% alcohol / vintage 2016 /
very dry, slightly smoky / roasted almonds / sourdough /
green olive / pairs well with ham.

Amontillado VORS (Very Old Rare Sherry) 21,80

100% Palomino / 21.5% alcohol / 30 years old / dry
butterscotch / licorice / old leather / slightly spicy.

Palo Cortado „Península“ 7,90

100% Palomino / 19% alcohol / 12 years old / dry
vanilla / mocha / dark chocolate /
pairs well with lamb, grilled dishes, and small game.

Dry Oloroso „Don Nuño“ 7,60

100% Palomino / 20% alcohol / 12 years old / dry
bitter chocolate / walnuts / roasted chestnut /
pairs well with red meat and braised dishes.

Cream „Capataz Andrés“ 6,50

85% Palomino / 15% Pedro Ximénez / 20% alcohol /
8 years old / sweet
dates / dried figs / raisins /
pairs well with cheese and desserts.

Moscatel „Emilín“ 7,50

100% Moscatel / 17% alcohol / 8 years old / very sweet
floral / citrus aromas / dried fruits / spices /
pairs well with crema catalana and churros.

PORT..... 0,04l. ...

Quinta da Trovisca ...

Porto White Bio 5,50

19% alc / vanilla / plum / oak /
an ideal companion to olives

Reserva Ruby Porto Bio 5,90

19,5 % alc. / Blueberry / blackberry / violet /
sweet but not sticky

Tawny Porto Bio 5,90

18,5% alc. / 4 years in the barrel / dried plum / fig /
harmonizing with nuts and chocolate

LBV 2017 Porto Bio 6,50

19% alc. / Late Bottled Vintage (previously aged in the
barrel for 4-6 years and then bottled in 2017) /
plum / black cherry / pink peppercorns / salted caramel /
long finish on the palate

Vintage Porto Bio 2017 8,50

19,5% alc. / Intense floral notes / blackcurrants / licorice /
to maintain concentrated flavor, this port is unfiltered

CERVEZA DEL BARRIL –

Draft Beer

Haake Beck Pils	0,30l	4,30
	0,40l	5,60
Haake Beck Kräusen	0,30l	4,30
San Miguel Especial	0,30l	4,40
	0,50l	6,20
Beer mixed with Lemonade <i>(with Haake Beck Pils)</i>	0,30l	4,30
	0,40l	5,60

CERVEZA EMBOTELLADA –

Bottles Beer

Corona	0,355l	4,50
Corona Cero <i>alcohol free 0,0%</i>	0,355l	4,50
Beck's Blue <i>alcohol free</i>	0,33l	3,90
Franzikaner Hefeweizen - Wheat Beer		
- Hell <i>(Bright)</i>	0,50l	6,20
- Dunkel <i>(Dark)</i>	0,50l	6,20
- Kristall <i>(Crystal)</i>	0,50l	6,20
- Alkoholfrei <i>(Alcohol free)</i>	0,50l	6,20
Estrella Galicia	0,20l	2,90
Super Bock <i>(Portugal)</i>	0,33l	4,50
Sagres <i>(Portugal)</i>	0,33l	4,50
Hemelinger Malt Beer	0,33l	3,90



BEBIDAS SIN ALCOHOL – Alcohol free drinks

Vilsa Gourmet *medium or naturelle*

Bottle 0,25l **3,50**

Bottle 0,75l **8,00**

Coca Cola / Zero / Fanta / Sprite / Mezzo Mix

Bottle 0,20l **3,70**

Bottle 0,40l **5,70**

Niehoffs Vaihinger Juices & Nectar

*Naturally cloudy apple- / orange - juice
cranberry- / passion fruit- / rhubarb- /
blackcurrants - nectar*

Glas 0,20l **3,90**

Glas 0,40l **5,80**

Mixed with water

Glas 0,20l **3,50**

Glas 0,40l **5,60**

Tomato Juice

Bottle 0,20l **3,90**

Schweppes

Indian Tonic Water / Dry Tonic Water/

American Ginger Ale / Ginger Beer /

Original Bitter Lemon / Original Wild Berry /

White Peach / Pomegranate

Bottle 0,20l **3,50**

Soda Libre

The Basil

The Raspberry

Bottle 0,33l **4,90**



SOPAS - *Soup*

Oliaigua - <i>Bell pepper / tomatoes / onions / garlic / olive oil^l</i>	10,90
Zarzuela - <i>Fresh seasonal fish / seasonal vegetables / scallop / shrimp / mussel / saffron^{l,b,d}</i>	17,90
Fabada Asturiana - <i>Tomatoes / white beans / chorizo^l / morcilla (blood sausage)</i>	11,50

ENTREMESES - *Vorspeisen*

Degustación de tapas - <i>Tapas creations outside the regular menu</i>	21,50
Vieiras gratinadas y queso - <i>4 whole scallops / king oyster mushrooms / tartufata / panko / semi-cured Queso Ibérico^{a,g,r}</i>	24,90

TAPAS FRÍAS – Cold Tapas

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All cold and warm tapas are served with fresh bread.

Pan con aioli – Bread with aioli ^{a,c}	6,90
Aceitunas mixtas – Purple and green olives / garlic / onions / fresh herbs	9,20
Aceitunas relleno Anchoa – Green olives stuffed with anchovies	8,90
Queso Ibérico semicurado – 2-3 month aged Spanish mixed cheese (cow, sheep and goat milk), served with aioli. ^{c,g}	9,50
Queso de cabra – Goat cheese cubes marinated with fresh herbs ^g	8,90
Queso Manchego – 9 month aged Spanish sheep's cheese, served with aioli ^{c,g}	9,90
Jamón Serrano – 14 month aged Serranoham, served with aioli ^{c,g}	10,90
Jamón Ibérico – 26 - 36 month aged Ibérico ham, served with aioli	18,90
Fuet – Thin, air-dried, cured sausage made from pork in natural casing	8,20
Crema de atún – Homemade tuna cream with potatoes, pineapple, and red onion ^{c,d}	9,50
Boquerones en vinagre – Marinated anchovy fillets with garlic and parsley ^d	10,50
Filete de caballa – Mackerel fillet in vegetable oil	6,50
Sardinas al limon – Sardines with lemon and vegetable oil	7,90
Berberechos con lima – Heart clams with lime	10,90
Navajas con lima – Sword clams with lime	10,90



TAPAS CALIENTES – Warm Tapas



Chipirones – Battered, fried baby cuttlefish with aioli ^{a,r}	12,90
Calamares fritos – Homemade battered, fried calamari rings with aioli ^{a,r}	10,90
Boquerones fritos – Battered, fried whole anchovies (gutted) ^{a,d}	11,50
Pescaditos fritos – Battered, fried small white rockfish ^{a,d}	10,50
Gambas al ajillo – 4 gambas (13/15) in garlic oil with aioli ^{b,a,r}	16,90
Alubias blancas en escabeche – White beans in a sherry-tomato sauce	8,90
Champiñones al Jérez – Sautéed whole mushrooms in a rosemary-garlic-sherry broth	8,90
Queso blanco frito – 2 baked shepherd's cheeses (cow's milk) ^{a,c,g}	9,20
Papas arrugadas con mojo rojo – Wrinkled potatoes in a salt crust with red mojo sauce	9,50
Pimientos de padrón – Fried green mini bell peppers in olive oil with sea salt	9,20
Tortilla española con espinacas – Potato omelette with spinach, bell pepper, and leek ^c	9,50
Ciruelas con bacon – 6 plums wrapped in bacon	9,50
Dátiles con bacon – 6 dates stuffed with shepherd's cheese, wrapped in bacon ^g	9,50
Croquetas espinacas – Homemade potato croquettes with spinach ^{a,c}	9,90
Chorizo Rosario en vino blanco – Garlic sausage baked in white wine	10,20
Alitas de pollo – House-marinated, fried chicken wings	9,90
Albóndigas en salsa picante – Beef meatballs in tomato sauce with red wine ^{c,m}	10,20
Pinchos de chistorra – Skewers with fried Spanish sausages	8,90
Morcilla y patate – Fried blood sausage on a potato cream	10,50
Brochetas de pollo – Grilled chicken skewers in Moorish style	12,50

TAPAS VARIADAS – Tapas Variations

Tapas variadas for at least 2 persons

p.P. 30,90

Please choose **9 bowls** together. These will be served with bread, aioli, mojo rojo and mojo verde.

- **Queso Ibérico semicurado** – 2-3 month aged Spanish mixed cheese
- **Queso de cabra** – Goat cheese cubes marinated with fresh herbs^g
- **Queso blanco frito** – Baked shepherd's cheese (cow's milk)^{a,c,g}
- **Aceitunas mixtas** – Purple and green olives
- **Jamón Serrano** – 14 month aged Serranoham
- **Fuet** – Thin, air-dried, cured sausage made from pork in natural casing
- **Dátiles con bacon** – 6 dates stuffed with shepherd's cheese, wrapped in bacon^g
- **Ciruelas con bacon** – Plums wrapped in bacon
- **Champiñones al Jérez** – Sautéed whole mushrooms in a rosemary-garlic-sherry broth
- **Pimientos de padrón** – Fried green mini bell peppers in olive oil with sea salt
- **Alubias blancas en escabeche** – White beans in a sherry-tomato sauce
- **Tortilla española con espinacas** – Potato omelette with spinach, bell pepper, and leek^c
- **Papas arrugadas** – Wrinkled potatoes in a salt crust
- **Croquetas espinacas** – Homemade potato croquettes with spinach^{a,c}
- **Albóndigas en salsa picante** – Beef meatballs in tomato sauce with red wine^{c,m}
- **Brochetas de pollo** – Small grilled chicken skewers
- **Pinchos de chistorras** – Skewers with fried Spanish sausages
- **Chorizo Rosario en vino blanco** – Garlic sausage baked in white wine
- **Boquerones fritos** – Battered, fried whole anchovies (gutted)^{a,d}
- **Boquerones en vinagre** – Vinegar-marinated anchovy fillets^d
- **Gambas al ajillo** – Shrimps (13/15) in garlic oil^b
- **Crema de atún** – Homemade tuna cream^{c,d}
- **Calamares fritos** – Homemade battered, fried calamari rings^{a,r}
- **Pescaditos fritos** – Battered, fried small white rockfish^{a,d}



TAPAS VARIADAS – *Tapas Variations*

Our tapas variations will be served with bread, aioli, mojo rojo and mojo verde



Plato de tapas variadas

Variation of seven cold and warm tapas with fish, meat, and vegetables

28,90

Tapas vegetarianas

Vegetarian variation of seven cold and warm tapas

28,90

Queso y Jamón

Queso Ibérico semicurado / Queso Manchego / 14 month aged serranoham

23,50

Plato de tapas variadas „Barcelona“

Fuet (thin, air-dried Catalan sausage) / marinated green and purple olives / herb-marinated goat cheese cubes / fried green mini bell peppers in olive oil with sea salt / homemade tuna cream / spinach croquettes

27,50

Plato de tapas variadas „Malaga“

Tortilla española (potato omelette with spinach, bell pepper, and leek) / baked shepherd's cheese (cow's milk) / marinated, fried chicken wings / beef meatballs in spicy tomato sauce / chorizo rosario (Spanish garlic sausage) / calamares fritos (fried calamari rings)

28,90

TAPAS VARIADAS – *Tapas Variations*

Plato de tapas variadas „San Sebastian“

29,90

Dates stuffed with shepherd's cheese wrapped in bacon / fried small fish / gambas (13/15) in garlic oil / marinated green and purple olives / 14-month aged Serrano ham / Canary wrinkled potatoes.

Plato de tapas variadas „Valencia“

29,90

Vinegar-marinated anchovy fillets / gambas (13/15) in garlic oil / battered, fried baby cuttlefish / semi-cured Queso Ibérico (2 to 3 months aged Spanish mixed cheese) / plums wrapped in bacon / fuet (thin, air-dried Catalan sausage).

Plato de tapas variadas „Aioli“

31,50

14-month aged Serrano ham / 26 to 36-month aged Ibérico ham / morcilla y patate (fried blood sausage on a potato cream) / fuet (thin, air-dried Catalan sausage) / Queso Manchego

You are welcome to swap one item in the tapas variations we have assembled.



PESCADO Y MARISCOS – Fish & Crustaceans



.....
All fish dishes are served with a mixed leaf salad
.....

Pulpo a la plancha

Grilled octopus / mashed potatoes / basil pesto / aioli. ^h

25,90

Gambas al ajillo

7 gambas (13/15) / garlic / aioli / bread ^{a,b}

32,50

Cocido de pesca

Stew / catch of the day / seasonal vegetables / tomatoes / white wine*

29,90

Plato de pescados variados

Catch of the day / gambas / chipirones (small squid) / patatas bravas ^{b,d,r}*

33,50

.....
** Catch of the day = fresh seasonal fish. We always want to have fish in our selection that comes from healthy stocks and is caught using environmentally friendly methods, for example, sustainably produced wild-caught fish products with the MSC label or fish from aquaculture with the ASC label. Therefore, we pay attention to current and seasonal offerings when purchasing.*
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CARNES – Meat dishes

.....
For current daily specials, please ask our staff.
.....

Pechuga de gallina de Guinea 29,90

Pheasant breast / king oyster mushrooms / sherry / white wine / cherry tomatoes / herbs / potatoes / sugar snap peas

Lomo de Ibérico 28,90

Iberian pork / sherry / wine / capers / olives / cherry tomatoes / spinach / mashed potatoes^g

Pierna de cordero 33,90

Lamb shank / red wine / port wine / herbs / garlic / green beans / mashed potatoes

Conejo al ajillo 33,50

Rabbit leg / garlic / herbs / sherry / white wine / braised chickpeas / king oyster mushrooms / wrinkled potatoes^g





ARROZ – Rice Pan

.....
All rice pans are served with a mixed leaf salad.
.....

Arroz con verdura

25,90

Round grain rice / seasonal vegetables / garlic / red onions / tomatoes

Arroz con pollo

25,90

Round grain rice / chicken breast / ginger / sultanas / almonds / carrots / saffron ^{h1}

Arroz con Iberico

27,90

Round grain rice / Iberico / seasonal vegetables / garlic / red onions / redwine

Arroz negro con marisco

28,90

Round grain rice / catch of the day / gambas (13/15) / scallop / carrots / peas / garlic / red onions / sherry / whitewine / ink ^{b,d,r}

Arroz Valenciana

31,50

Round grain rice / chicken breast / rabbit / gambas (13/15) / scallop / seasonal vegetables / garlic / red onions / whitewine / saffron ^{b,r}

POSTRES – Dessert

Churros <i>Homemade Iberian choux pastry with cinnamon / icing sugar / chocolate sauce / leche dulce ^{a,c,g}</i>	11,50
Crema catalana <i>Homemade milk cream with sugar crust / walnut ice cream ^{c,g}</i>	14,50
Sorbete de limón <i>Lemon sorbet with vodka and cava</i>	14,50
Pasta de chocolate <i>Chocolate pasta filled with white chocolate and ricotta / apple-cava sauce / thyme ice cream ^{a,c,g}</i>	16,90
Variacion de sorbete <i>Variation of three fruit sorbets</i>	17,90
Suflé de Valrhona chocolate con helado de pistacho <i>Homemade Valrhona chocolate soufflé with pistachio ice cream ^{a,c,g,h7}</i>	18,90



BEBIDAS ALCOHÓLICAS – SPIRITS

<i>BRANDY</i>	4cl . . .	<i>FAUDE FINE FIRE</i>	2cl . . .
Una en Mil Single Oak	8,00	Raspberry	5,90
Lepanto Pedro Ximinez	8,90	Beetroot	5,90
Lepanto Olorosso Viejo	8,90	Yellow Plum	6,50
Brandy Suau 25	14,00	Blood orange from Sicily	6,90
Luis Felipe	18,00	Quince	7,50
<i>TEQUILA</i>	2cl . . .	<i>LIQUEUR</i>	2cl . . .
Herradura Plata	3,90	Mari Mayans Hierbas	3,50
Herradura Reposado	3,90	Molinari Sambuca	2,50
Herradura Anejo	4,90		4cl . . .
 		Ron Miel	4,50
<i>GRAPPA</i>	2cl . . .	Licor 43	4,50
Luce delle Vite - Luce Grappa Invecchiata	7,90	Amaro Montenegro	4,50
<i>Merlot / Sangiovese / 40% alc / 3 Years Barrique</i>		Pepino Nuts	4,50
Ornellaia - Eligo dell'Ornellaia	8,90	Pacharán Navarro	4,90
<i>Cabernet Sauvignon / Merlot / Cabernet Franc /</i>		Crema de Orujo	4,90
<i>Petit Verdot / 42% alc / min. 36 month</i>		Aguardiente de Orujo	4,90
Nonino - Il Moscato „Monovitigno“	5,50		
<i>100% Muskateller / 41% alc / 6-12 month stainless steel</i>			
Nonino - Il Prosecco „Monovitigno“ Riserva	5,90		
<i>100% Prosecco / 41% alc / 18 month smal Barrique</i>			
Nonino - Vuisinâr Riserva	4,90		
<i>Ribolla / Muskateller / Malvasia / 41% alc /</i>			
<i>up to 3 years in a wild cherry wood barrel</i>			



BEBIDAS ALCOHÓLICAS – SPIRITS

VODKA	4cl ...
Stolichnaya / Lettland	5,00
Three Sixty Black 42 / Deutschland	5,50
Grey Goose / Frankreich	8,50

WHISK(E)Y	4cl ...
Nomad Outland Whisky Cadíz / Spanien	7,00
Jack Daniel's Old No. 7 Tennessee / USA	5,50
Jack Daniel's Rye Tennessee / USA	6,00
Woodford Reserve Bourbon / USA	7,50
Woodford Reserve Rye Kentucky / USA	8,00
Slaine / Irland	7,50
GlenDronach 12 / Aberdeenshire / Schottland	8,50
Fujimi Blended 7y / Japan	8,80
Hinotori 5y blended / Japan	11,50

RUM	4cl ...
Ron Botucal Reserva Exclusiva / Venezuela	8,00
Ron Botucal Planas / Venezuela	6,00
Ron Botucal Ambassador / Venezuela	2cl 16,00
	32,00

St. Lucia Chaimain's Reserve	
Forgotten Cask's St. Lucia (Karibik)	8,80

GIN	4cl ...
Mahon Gin Menorca / Spanien	5,50
MOM Gin Cadíz / Spanien	5,90
Cabraboq Gin Mallorca / Spanien	7,50
Le Tribute Gin Barcelona / Spanien	7,50
Gin Mare / Spanien	7,00
Gin Mare Capri / Spanien	9,50
Fords Gin London / England	6,00
Canaima Gin / Venezuela	7,50

COCKTAILS – Cocktails

APERITIVO – Aperitif

Fords Martini 11,00

Fords Gin / La Copa blanco oder extra seco

Espresso Martini 12,00

Stolichnaya / Espresso / Orujo / Caffè Borghetti

Negroni 10,00

Fords gin / La Copa rojo / Campari

Boulevardier 10,50

Woodford Bourbon / La Copa rojo / Campari

Manhattan 10,50

*Woodford Bourbon / La Copa rojo /
Sugar cube / Transatlantic Bitter*

Sidecar 10,50

Calos I / Lemon / Ferrand Dry Curacao

Cosmopolitan 11,00

Stolichnaya / Lime / Ferrand Dry Curacao / Cranberry

AGRIO CLÁSICO – Klassische Sour Cocktails

Daiquiri 10,00

Ron Botucal Planas / Lime / Sugar

Whiskey Sour 11,00

*Woodford Bourbon / Lemon / Sugar /
Transatlantic Bitter / Eggwhite*

Rye Sour 11,50

*Woodford Rye / Lemon / Sugar /
Transatlantic Bitter / Eggwhite*

Pisco Sour 12,00

*Barsol Pisco / Lime / Sugar /
Amargo Chuncho Bitter / Eggwhite*

Margarita 11,00

*Herradura Plata / Lime / Agave syrup /
Ferrand Dry Curacao*

Picador 11,50

*Herradura Reposado / Lime /
Agave syrup / Ferrand Dry Curacao*

COCKTAILS – Cocktails

VARIANTES ANTIGUAS – Traditional varies

Bourbon Old Fashioned 11,50

*Woodford Bourbon / Sugar /
Transatlantic Bitter / Orange*

Rum Old Fashioned 11,50

*Botucal Reserva Exclusiva / Sugar /
Transatlantic Bitter / Orange*

Tequila Old Fashioned 12,00

*Herradura Reposado / Agave syrup /
Xcolat Mole / Habanero Shrub*

Sazerac 13,00

*Woodford Rye / Sugar / Peychaud's Bitter /
Absinth / Lemon*

TOMATES – Cocktails with Tomato juice

Bloody Mary 11,00

*Stolichnaya / Lemon / Worcester Sauce /
Tabasco / Salt & Pepper / Tomato / Celery*

Red Snapper 11,50

*Fords Gin / Lemon / Worcester Sauce / Tabasco /
Salt & Pepper / Tomato / Celery*

HIERBAS – Herb Cocktails

Mojito 10,50

*Ron Botucal Planas / Lime / Sugar /
Mint / Soda*

Gin Basil Smash 11,50

Fords Gin / Lemon / Sugar / Basil

Whisky Smash 11,00

Woodford Bourbon / Lime / Sugar / Mint

Mint Julep 13,00

Woodford Bourbon / Sugar / Mint

Rum Mint Julep 11,00

Ron Botucal Reserva Exclusiva / Sugar / Mint

JENGIBRE – Ginger Cocktails

Moscow Mule 11,00

*Stolichnaya / Lime /
Spicy Ginger / Cucumber*

GinGin Mule 12,50

*Fords Gin / Lemon / Lime /
Spicy Ginger / Mint*



BEBIDAS CALIENTES – Hot Drinks

Café Solo – Espresso	3,00
Café Doble – double Espresso	4,30
Café Crema – Coffee	3,40
Café Americano – Espresso with water	3,20
Café Cortado – Espresso Macchiato	3,50
Cappuccino – Espresso with foamed milk	4,30
Café con hielo – Espresso in a glas with ice cubes	3,20
Café Bombón – Espresso Macchiato on sweet condensed milk	4,60
Carajillo – Espresso with Osborne 103	5,20
Barraquito – Espresso, layered with sweet condensed milk, Licor 43, foamed milk and a slice of lime	5,50
Keo Tea in a glas	3,70
• Friesentee – traditional East Frisian tea / BIO	
• Darjeeling First Flush – delicately flowery, black highland tea / BIO	
• Grüner Tee – tangy fresh green tea from China / BIO	
• Pfefferminztee – Soothing, fresh herbal tea	
• Kräuterharmonie – Herbal tea with a fruity apple flavour / BIO	
• Insel der Sinne – Ayurvedic herbal tea with ginger	
• Waldbeere – flavoured fruit tea with berry flavour / BIO	
• Rooibos Vanille – Flavoured rooibos tea with real vanilla pieces / BIO	
Frischer Minztee – Infusion of fresh mint	4,20
Frischer Ingwertee – Infusion of fresh ginger	4,20





*Do you have a request, that is not on the menu?
Do you have questions about ingredients
or special requests due to a food intolerance?*

*Would you like to organise your celebration on our premises?
Ask about our separate room on the upper floor
or the rooms in the "Ausspann" - also a perfect place
for company events and meetings - don't hesitate to contact us!*

*We will be happy to answer your questions
and try to fulfil all your wishes.*

Your team from the

Aioli
IM SCHNOOR

RESTAURANT & TAPAS BAR





ALLERGENS - AIOLI IM SCHNOOR

- a.) Cereals and cereal products containing gluten
 - a1.) Wheat and wheat products
 - a2.) Rye and rye products
 - a3.) Barley and barley products
 - a4.) Oats and oat products
- b.) Crustaceans and crustacean products
- c.) Eggs and egg products
- d.) Fish and fish products
- e.) Peanuts and peanut products
- f.) Soya and soya products
- g.) Milk and milk products (including lactose)
- h.) Nuts and products thereof
 - h1.) Almonds and almond products
 - h2.) Hazelnuts and hazelnut products
 - h3.) Walnuts and walnut products
 - h4.) Cashew nuts and products
 - h5.) Pecan nuts and products
 - h6.) Brazil nuts and products
 - h7.) Pistachios and pistachio products
 - h8.) Macadamia or Queensland nuts and products
- l.) Celery and products thereof
- m.) Mustard and products thereof
- n.) Sesame seeds and products thereof
- o.) Sulphur dioxide and sulphides >10mg/kg, >10ml/l as SO₂
- p.) Lupine and products thereof
- r.) Molluscs and mollusc products
- z.) Other



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All prices in euros and including VAT and service