

Tapas frías

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|----|---|--------|
| 1 | Pan con alioli
<i>Bread with garlic cream</i> | 3,50 € |
| 3 | Aceitunas marinadas mixtas
<i>Mixed olives ⁴⁾ marinated in herbs and garlic</i> | 5,50 € |
| 4 | Queso feta marinado
<i>Pickled ewe's cheese with fresh herbs and olive oil</i> | 6,50 € |
| 6 | Crema de berenjena con almendras
<i>Eggplant creme with salted almonds, mint yoghurt and olive oil</i> | 5,50 € |
| 9 | Ensalada de Cous Cous
<i>Lukewarm Cous Cous salad with fresh herbs and roasted cashew nuts</i> | 5,50 € |
| 10 | Ensalada de lentejas
<i>Lentil salad with walnuts and pomegranate</i> | 5,50 € |
| 13 | Boquerones a la vinagreta
<i>Marinated anchovies with garlic</i> | 6,50 € |
| 11 | Taboulé
<i>Parsley salad with graham, tomatoes, onions, lemon and olive oil</i> | 6,50 € |
| 12 | Hummus
<i>Chickpeas cream with sesame and olive oil</i> | 5,50 € |
| 14 | Carpaccio de remolacha con queso de cabra
<i>Red beet carpaccio with marinated root crops and goat cheese</i> | 7,50 € |

Tapas calientes

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|----|---|--------|
| 21 | Pimientos de padrón
<i>Roasted green, sweet pepper with olive oil and seasalt</i> | 6,50 € |
| 22 | Dátiles con bacon
<i>Baked dates ²⁾ coated with bacon</i> | 4,50 € |
| 23 | Papas arrugadas
<i>Wrinkle potatoes with seasalt and red salsa</i> | 5,50 € |
| 25 | Queso de cabra al horno con salsa de ciruela y chile
<i>Baked goat cheese with plum-chili sauce and thyme</i> | 6,90 € |

Tapas calientes

26	Tortilla <i>Spanish omelette with red salsa</i>	4,50 €
28	Albóndigas en salsa de tomate <i>Homemade beef balls with tomato sauce</i>	6,50 €
29	Chuletas de cordero a la parrilla <i>Grilled lamb chops with fresh herbs and garlic served with lukewarm eggplants creme</i>	8,90 €
30	Higos a la plancha con queso de cabra fresco <i>Baked fig with goat cream cheese served with red onion confit</i>	6,80 €
31	Pinchitos de buey <i>Grilled beef skewers with fresh herbs and green salsa</i>	7,50 €
32	Pinchitos de pollo <i>Grilled chicken skewers with plum-chili sauce</i>	6,50 €
15	Muslitos de pollo <i>Small chicken legs marinated with chili and herbs served with green salsa</i>	6,50 €
16	Pisto al horno <i>Mediterranean braised vegetables gratinated with Manchego cheese ²⁾</i>	5,50 €
17	Morcilla <i>Spanish blood sausages with portwine plumps</i>	6,50 €
48	Chorizo al Jerez <i>Grilled spanish sausage ¹⁾²⁾³⁾ flamed with sherry</i>	6,50 €
33	Gambas al ajillo <i>Fried prawns in a clay pot with garlic and chili</i>	7,50 €
18	Gambas a la plancha <i>Grilled prawns (unpeeld) with garlic, served with two different salsas</i>	7,50 €
37	Sepia a la plancha <i>Grilled squid served with red salsa</i>	8,50 €
36	Roast Beef con crema de garbanzos <i>Roastbeef with chickpeas cream and chili-oil</i>	9,50 €

Plato mixto especial

- 43 **Mezcla de tapas frías y calientes** #####
Starters plate with different warm and cold tapas

Carpaccio

- 46 **Carpaccio de buey** 13,50 €
Beef carpaccio with truffle oil, parmesan cheese flakes and roasted pine nuts

Entremesas

- 41 **Jamón Serrano** 9,50 €
Starters plate with Serrano ham ²⁾
- 42 **Queso Manchego semi-curado** 8,50 €
Starters plate with goat cheese from La Mancha ²⁾ (cow's- and goat cheese milk)

Empanadillas con ...y mojo rojo (2 Stück)

- 50 **Pollo** 6,70 €
Traditionell, homemade, filled pastries with grilled chickenbreast, onion, red pepper, garlic ...served with red salsa
- 51 **Carne** 6,70 €
Traditionell, homemade, filled pastries with roasted ground beef, pine nuts, onion, garlic ... served with red salsa
- 52 **Espinaca** 6,70 €
Traditionell, homemade, filled pastries with fresh leaf spinach, onion, tomato, ... served with lemon
- 19 **Plato mixto** 12,50 €
Starters plate, home made Empanadillas (3 pcs.), served with mixed salad.

*Aceite, vino y amigo, es lo más antiguo.
Bebe vino manchego y te pondrás como nuevo.
Con pan y vino se andal el camino.*

E nsaladas

- 2 **M**ixed salad with Manchego cheese ²⁾, walnuts, pear slices and truffle oil 12,50 €
- 5 **O**riental chicken brest with mixed salad and black sesame 12,50 €
- 7 **M**ixed salad with sous vide prepared salmon topped with pistachio and herbs 13,50 €
- 8 **G**rilled veal liver and caramelized apple with mixed salad 14,50 €

All salads can be served with mushroom walnut dressing or olive oil and sherry vinegar

P latos principales

Take our main courses from our specials menu as well as day offers from the vitrine.

P ostres

- 80 **Crema Catalana** 6,50 €
Caramelized Catalan Creme
- 82 **Trio de Tarta de chocolate, Crema Catalana y helado de melocotón y pera** ####
Chocolate cake,
Crema Catalana
ice cream from white peach and pear

*Prefiero beber poco vino, si el vino es bueno,
que de malo, un jarro lleno.
Vino anejo, amigo viejo.
En el vino y en las mujeres, mil pésames y placeres.
Ni en verano sin ropa, ni en invierno sin bota.*

1) mit Farbstoff 2) mit Konservierungsstoff 3) mit Antioxidationsmittel

4) Geschwärzt

La TRINGA