

TAPAS & PAELLA MENU – English Translation

STARTERS & COLD TAPAS

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| 17 | ACEITUNAS RELLENAS
Spanish olives filled with delicate anchovy cream |
| 18 | ACEITUNAS VERDES
Green olives with pit for authentic enjoyment |
| 19 | ACEITUNAS FRITAS
Crispy fried olives |
| 29 | BOQUERONES EN VINAGRE
Delicately marinated anchovy fillets for the perfect bite |
| 81 | ENSALADA DE POLLO
Tender grilled chicken breast, creamy avocado & fresh tomatoes |
| 94 | ENSALADA DE COUSCOUS
Exotic couscous-vegetable salad in passionfruit-saffron dressing |
| 100 | JAMON SERRANO
Spanish ham, aged 24 months |
| 102 | QUESO DE LOS CAMEROS
Spanish three-milk cheese, aged 6 months |
| 108 | ALIOLI
Traditional Spanish garlic mayo |
| 111 | PLATO DE EMBUTIDOS
Spanish charcuterie platter with alioli, olives, Jamon Serrano, sausage, cheese |
| 126 | TACO CHIPS
Taco chips with spicy tomato salsa |
| 9007 | CANASTA DE PAN
Hacienda bread basket, fresh and tempting |

SEAFOOD TAPAS

- 8 BABY CALAMARI
Tender grilled baby squid on seaweed salad

- 13 ENSALADA DE PULPO
Octopus salad with roasted peppers & lemon-garlic marinade

- 27 TARTAR DE SALMON
Marinated avocado-salmon tartar

- 40 CROQUETAS DE GAMBA
Crispy prawn croquettes with rocket alioli

- 44 GAMBAS AL AJILLO
Garlic, chili, and prawns in hot olive oil

- 47 GAMBAS EN NIDO
Tender prawns in a crispy potato nest

- 499 GAMBAS AL LORENZO
6 juicy king prawns from the grill, served in a cazuela with garlic-chili oil

- 62 RABAS EMPANADAS
Crispy fried calamari strips with alioli

- 63 CHIPIRONES FRITOS
Fried calamari with lemon

- 74 BOQUERONES FRITOS
Crispy fried anchovy fillets

PAELLA MIXTA – The perfect mix! A true classic!
Tender chicken, fresh seafood & crunchy vegetables

PAELLA MARINERA – For real seafood lovers!
A delicious combination of prawns, mussels & squid

ARROZ NEGRO
The special paella with black rice, prawns & squid — simply irresistible!

from 2 persons, approx. 30 min preparation time

BEEF TAPAS

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| 3 | DEDOS DE SOLOMILLO
Grilled beef tenderloin cubes, perfectly cooked, served in a rich sherry sauce |
| 15 | DATILES CON BACON
Dates wrapped in crispy bacon, freshly grilled |
| 21 | TAPA DE SOLOMILLO
Medium-rare beef fillet (125g) on sherry jus |
| 24 | CARPACCIO
Thinly sliced beef, delicately marinated, with rocket and parmesan |
| 42 | ALBONDIGAS
Juicy meatballs in a spicy tomato sauce |
| 54 | CROQUETAS DE JAMON
Delicious ham croquettes, golden brown fried |
| 67 | CHORIZO AL VINO
Spanish paprika sausage cooked in white wine |
| 68 | PINCHO MALLORQUIN
Hacienda bread, creamy goat cheese, spicy sobrasada, and a touch of honey |
| 77 | PICA DE POLLO
Crunchy-style chicken skewers, served with a delicious peanut dip |
| 97 | PINCHO GRATINADO
Jamon Serrano on Hacienda bread, gratinated with cheese |
| 352 | RACION DE SOLOMILLO
Premium beef fillet on fine sherry jus, fragrant rosemary potatoes & vegies |
| 350 | CHICKEN WINGS
Our irresistible, extra juicy chicken wings, perfectly seasoned |

VEGETARIAN TAPAS

- 14 CHAMPIGNONES AL JEREZ
Mushrooms with garlic and sherry
- 22 CROQUETAS DE BONIATO
Sweet potato croquettes with an irresistible Manchego cheese filling
- 28 VERDURA PROVENZALES
Fresh Mediterranean vegetables
- 41 QUESO FRITO
Fried feta cheese coated in crispy herb crust, served on mango chutney
- 59 PATATAS BRAVAS
Crispy potato cubes with spicy tomato sauce & alioli
- 60 PAPAS ARRUGADAS
Wrinkled potatoes with mojo sauce
- 83 PIMIENTOS DE PADRON
Small spicy peppers with sea salt

SALADS

- 311 ENSALADA MIXTA GRANDE
Large colorful salad with lettuce, romaine, tomato, and peppers
- 312 + Feta cheese, olives, red onions
- 313 + Grilled chicken breast
- 314 + Grilled prawns
- 315 + Marinated beef strips
Hacienda dressing or balsamic dressing

DESSERTS

CREMA CATALANA

Caramelized vanilla espuma à la Juan Amador

LA CAMISA NEGRA

Irresistible chocolate soufflé served with vanilla ice cream

CHURROS CON CHOCOLATE

Crispy dough sticks with seductive chocolate sauce

CREMA CATALANA Y ESPRESSO

Crema Catalana with espresso

TARTUFO DI PISTACCIO

Pistachio-almond ice cream

COCO RELLENO

Half a coconut shell filled with smooth coconut ice cream