

# lunch menu



Monday to Friday until 3 p.m. (except public holidays) Ensaladas

## Ensaladas

**401. Hähnchen „Mexico“** 10,00

Mixed salad with avocado, grilled marinated chicken

**603. Ensalada „El Gallo“** 10,00

Our house salad with fried chicken breast, guacamole, corn and cheese

## Especialides „El Gallo“


**403. Pechuga de pollo ala plancha** 11,50

Grilled chicken breast with mushrooms, fried potatoes and gravy

**404. El Gallo“-Burger** 9,30

with tomato, sweet and sour cucumber, onion slices, with coleslaw and French fries<sup>2,3,5,6</sup>.

## Quesadillas - with soft cheese, guacamole and salad

**405. Quesadillas de Verduras**  Large tortilla filled with fried vegetables 10,50

**406. Quesadillas de Pollo** Large tortilla filled with chicken 10,50

**407. Quesadillas de Carne** Large tortilla filled with beef 10,50


## Fajitat - topped with cheese, served with guacamole, pico de gallo and sour cream

**413. Fajita – Burrito de carne** 10,50

Grilled Argentinian beef cut into strips, with fresh onions, Tomatoes, mushrooms, peppers rolled in a large flour tortilla


**414. Fajita – Burrito de pollo** 10,50

Grilled chicken breast fillet cut into strips, with fresh onions, Tomatoes, mushrooms, peppers rolled in a large flour tortilla

**415. Fajita – Burrito de verduras**  10,50

Grilled zucchini, aubergine and mushroom strips, with fresh Onions, tomatoes, mushrooms, peppers rolled in a large flour tortilla

## Pasta

**417. Maccarones vegetariano**  9,50

Rigatoni with eggplant, zucchini, carrots, peppers, onions, in a salsa rojo <sup>6</sup>


**418. Maccarones spicy cajun chicken** 10,30

Rigatoni with fried strips of chicken breast, mushrooms, onions, peppers, in a Creole seasoned tomato sauce<sup>6</sup>

## Pesacados

**422. Pesacado al la mexicanao** 11,50

Zander fillet „Veracruz-Art“<sup>6</sup>, served with a special cream sauce and salad, fried potatoes or rice

 = vegetarian dishes

# Tapas

## Cold tapas

430. Jamón Serrano - air-dried ham <sup>2,5</sup>	7,80
432. Tomate Secos - dried pickled tomatoes	9,00
433. Queso Manchego curado - sheep cheese	7,60
434. Ensalada de frijoles - White bean salad with or without chorizo	9,00 / 7,50
435. Queso de cabra - Pickled goat cheese in olive oil and herbs <sup>2</sup>	6,10
436. Variado Ibérico - mixed ham, sausage and cheese plate <sup>1,2,5,6</sup>	8,10
437. Jamón / Manchego - mixed ham, sausage and cheese plate <sup>1,2,5,6</sup>	7,70
438. Oliven - black / green <sup>7</sup>	5,50

## Warm Tapas

441. Patatas fritas & alioli - fried potatoes with aioli	5,10
442. Pimientos de Padron - small, green, Spanish roasted peppers	6,50
443. Calamar fito - Fried squid with alioli	8,00
444. Chorizo a la sidra - fried paprika sausage <sup>1,2,5,6</sup>	6,30
445. Gambas al ajillo - peeled prawns in garlic oil	13,00
447. portion of bread	2,10
448. Portion of aioli	2,10

We serve our tapas with you  
fresh bread and aioli.

## Sopas

1. Chili con carne - Hearty and spicy Mexican bean pot (spicy) <sup>1,6</sup>	8,20
2. Consomé - Clear chicken bouillon, vegetables, basmati rice and chicken	7,50
3. Crema de aguacate 🌿 - Velvety avocado cream soup	7,50
4. Sopa azteca 🌿 - with smoked chili, crispy tortilla chips, Avocado and cheese (spicy) <sup>1,4,6</sup>	7,30
5. Crema de elote 🌿 - Creamy corn soup	7,30

## Ensaladas

6. Ensalada mexicana „Pico de Gallo“ 🌿 Colorful salad with nopal cactus	8,20
7. Ensalada de atún - Mixed salad with tuna	8,70
8. Elote con ensalada y queso 🌿 - Corn on the cob with colorful salad and cheese <sup>4</sup>	8,20
9. Ensalada „El Gallo“ Our house salad with fried chicken breast, guacamole, corn, cheese, creame	13,30
10. Tostadas mexicanas 🌿 Two crispy corn tortillas filled with mashed beans, Cheese, lettuce, sour cream and spicy salsa <sup>4</sup> ,	12,30
11. Tostadas de pollo Two crispy corn tortillas filled with bean puree, Chicken Breast, Cheese, Lettuce, Sour Cream, and Spicy Salsa <sup>4</sup>	13,30

## Tex-Mex - served with 3 different sauces

- |  |              |
|--|--------------|
| <b>12. Diablitos</b> 🌱 - Six jalapeño peppers stuffed with cheddar cheese                        | <b>11,20</b> |
| <b>13. Diablitos de Broccoli</b> 🌱 Six breaded broccoli florets with cheese filling <sup>4</sup> | <b>11,20</b> |
| <b>14. Chicken Nuggets</b> - Eight crispy chicken nuggets  | <b>11,20</b> |
| <b>15. Chicken Wings</b> - Eight spicy chicken wings   | <b>13,30</b> |

## Burger

- |  |              |
|--|--------------|
| <b>16. „El Gallo“ Burger</b>   | <b>12,40</b> |
| Ground beef with tomato, pickles, cheese, onion rings, coleslaw and french fries <sup>2</sup> .                          |              |
| <b>17. „El Gallo“ Veggie Burger</b> 🌱  | <b>12,40</b> |
| <b>18. Special Burger</b>  | <b>12,40</b> |
| Minced beef with guacamole, cheese, fried egg, tomato, pickles, Onion slices, coleslaw and french fries                  |              |
| <b>42. „El Gallo“ Big Burger – Our classic with more meat!!!</b>   | <b>15,50</b> |
| 225 g beef, cheese, with skin-on fries or potato wedges <sup>55</sup> .  |              |
| <b>55. Crispy Chicken Burger</b>   | <b>12,90</b> |
| Crispy breaded chicken breast fillet with tomato, pickles, cheese, Onion rings, with French fries <sup>5,6,8,A,C,D</sup> |              |


## Nachos & Chips with guacamole, sour cream, jalapeños and salsa mexicana

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|--|--------------|
| <b>19. Nachos con queso</b> 🌱  | <b>12,90</b> |
| Gratinated tortilla chips with cheese <sup>2,5,6,7</sup> .                                   |              |
| <b>20. Nachos Tijuana</b> 🌱  | <b>12,90</b> |
| Bean puree on tortilla chips, baked with cheese <sup>2,4</sup> .                             |              |
| <b>21. Nachos de res</b>   | <b>12,90</b> |
| Hearty ground beef on tortilla chips, topped with cheese (contains peanuts) <sup>2,4</sup> . |              |
| <b>22. Nachos de pollo</b>   | <b>12,90</b> |
| Chicken on tortilla chips, baked with cheese <sup>2,4</sup> .                                |              |
| <b>23. Nachos de vegetarianos con champiñones</b> 🌱  | <b>12,90</b> |
| Fresh mushrooms in salsa on tortilla chips <sup>2,4</sup> .                                  |              |
| <b>24. Nachos de atún</b>  | <b>12,90</b> |
| Tuna on tortilla chips, baked with cheese <sup>2,4</sup>                                     |              |
| <b>25. Nachos „El Gallo“</b>   | <b>18,70</b> |
| Versatile nacho platter for 2 (contains peanuts) <sup>2,4</sup> .                            |              |
| <b>26. Totopos con salsa picante</b> 🌱   | <b>8,30</b>  |
| <b>27. Totopos con guacamole</b> 🌱 Tortilla chips with guacamole                             | <b>10,70</b> |


## Burritos served with bean puree and salad, with sour cream and cheese

- |   |              |
|---|--------------|
| <b>28. Burrito de pollo</b>   | <b>14,90</b> |
| Large wheat tortilla filled with chicken and salsa mexicana <sup>1,4,6</sup>  |              |
| <b>29. Burrito de carne</b>   | <b>14,90</b> |
| Large wheat tortilla with ground beef served with rice (contains peanuts) <sup>1,4,6</sup> ,  |              |
| <b>30. Burrito vegetariano</b> 🌱  | <b>14,90</b> |
| Large wheat tortilla filled with various vegetables, nopal cactus, Beans, cheese, lettuce strips and pico de gallo <sup>1,4</sup> . |              |


## Especialidades „El Gallo“

<b>31. Arroz marino</b>	<b>15,10</b>
Rice pan with crabs, mussels and squid, spicy tomato sauce	
<b>32. Pollo en crema de chipotle</b>	<b>15,20</b>
Chicken breast fillet in a mild smoked chili cream sauce, with basmati rice and salad	
<b>33. Chimichanga al horno</b> 	<b>15,10</b>
Two wheat flour tortillas with a crunchy vegetable filling, baked with cheese, served with basmati rice and salad	
<b>34. Chimichanga de pollo</b>	<b>15,50</b>
Two gratinated wheat flour tortillas with chicken, served with basmati rice and salad	
<b>35. Mole verde de Pepita</b>	<b>15,50</b>
Chicken breast fillet in a delicious sauce made from pumpkin seeds and green tomatoes, with basmati rice and salad (slightly spicy) <sup>6</sup>	
<b>36. Mole rojo (de cacahuete)</b>	<b>15,50</b>
Chicken breast fillet strips in a spicy sauce made from peanuts and Chocolate served with basmati rice and salad	
<b>37. Pollo con piña</b>	<b>16,10</b>
Chicken breast fillet with pineapple and spicy Salsa Mexicana, with basmati rice and salad	
<b>38. Pechugas poblanas</b>	<b>16,10</b>
Fried strips of chicken breast fillet, chilli poblano and corn, with cheese baked, with rice, cassava and salad	
<b>39. Carerola Tlaxcala</b>	<b>17,50</b>
Grilled lamb chops with crispy green beans and chili poblano, with fried cassava	
<b>40. Costillas nortenas</b>	<b>16,30</b>
Grilled pork ribs with sweet and spicy sauce, served with fried ones cassava and lettuce	
<b>41. Plato mexicano</b>	<b>17,20</b>
Varied platter with two chicken wings each, enchiladas and a burrito served with guacamole, cream, crispy cassava, Mashed Beans and Salsa Mexicana (contains peanuts) <sup>6</sup> .	
<b>43. Pollo a la menta</b>	<b>16,80</b>
Chicken breast strips with mushrooms and mint in tomato cream sauce, served with basmati rice and salad	

## **Quesadillas** *served with guacamole and salad*

<b>44. Quesadilla de pollo</b>	<b>14,90</b>
Large flour tortilla filled with chicken and cheese, garnished with soft cheese and sour cream <sup>1,4,6</sup> .	
<b>45. Quesadilla de champiñones o verduras</b> 	<b>14,90</b>
Large wheat flour tortilla with a filling of fresh mushrooms or various vegetables and cheese, garnished with soft cheese and sour cream <sup>1,4,6</sup>	

## **Fajitas** *with 4 hot wheat flour tortillas, guacamole, sour cream & salsa mexicana*

- 46. Fajitas de carne** **17,20**  
Roast strips of beef rump served in a hot pan with braised onions, mushrooms, bell pepper and tomatoes,
- 47. Fajitas de pollo** **18,70**  
Fried chicken breast strips served in a hot pan with braised onions, mushrooms, peppers and tomatoes
- 48. Fajitas de yucatecas** **18,70**  
Fried strips of pork tenderloin served in a hot pan with braised onions, mushrooms, peppers and tomatoes
- 49. Fajitas de camarones** **21,40**  
Grilled prawns succulently fried in their shells, served in a hot Pan with braised onions, mushrooms, peppers and tomatoes
- 50. Fajitas de verduras**  **17,40**  
Fried zucchini, eggplant, carrots, cassava and braised onions in the sizzling pan

## **Tacos**

- 51. Tacos „El Gallo“** **16,60**  
Two crispy corn tortilla shells, one filled with flavorful ground beef, the other with chicken, both baked with cheese, served with basmati rice, Beans and Lettuce (contains peanuts)
- 52. Tacos mexicanos de carne con chorizo** **19,50**  
Gebratene Streifen aus der Rinderhüfte mit pikanter Chorizowurst, exotischer Soße und Zwiebeln, mit Käse überbacken, serviert mit vier Weizenmehltortilla, Guacamole und Salsa Mexicana<sup>1,4</sup>.
- 53. Tacos mexicanos de pollo** **19,00**  
Fried strips of beef hip with spicy chorizo sausage, exotic sauce and onions, baked with cheese, served with four flour tortillas, guacamole and salsa mexicana<sup>1,4</sup>.
- 54. Tacos mexicanos de mariscos** **19,60**  
Seafood with exotic sauce and onions, baked with cheese, served with four wheat flour tortillas, guacamole and salsa mexicana<sup>1,4</sup>.

## **Alambres** *served with four wheat flour tortillas*

- 56. Alambre de pollo** **17,10**  
Fried chicken breast fillet strips in jalapeño cheese sauce, with Gouda, peppers and onions<sup>2,5,6,8</sup>.
- 57. Alambre de cerdo** **17,10**  
Pork fillet strips from the pan in jalapeño cheese sauce, with Gouda, peppers and onions<sup>2,5,6,8</sup>.

## **Enchiladas** *served with basmati rice, beans and salad*

<b>58. Enchilada de carne molida</b> (contains peanuts)	<b>15,50</b>
Two rolled corn tortillas with ground beef and cheese <sup>1,4,6</sup> .	
<b>59. Enchiladas rojas de polo</b>	<b>15,50</b>
Two rolled corn tortillas with chicken and baked with cheese <sup>1,4,6</sup> .	
<b>60. Enchiladas con queso</b> 🌿 Zwei überbackene Maistortillas mit Käsefüllung <sup>1,4,6</sup> .	<b>13,50</b>
<b>61. Enchiladas con mole</b>	<b>15,20</b>
Two rolled chicken corn tortillas topped with cheese, covered in a special sauce made from peanuts, chocolate and more spices <sup>1,4</sup> .	

## **Carne – meat dishes**

<b>62. Lomode cerdo con champiñones</b>	<b>17,70</b>
Fine loin of pork with mushroom sauce, fried potatoes and salad	
<b>63. Bistec natural con queso, papas y ensalada</b>	<b>19,00</b>
Grilled beef rump steak, baked with cheese, fried potatoes and salad <sup>6</sup> .	
<b>64. Bistec con champiñones</b>	<b>19,00</b>
Grilled beef rump steak with mushroom sauce, fried potatoes and salad	
<b>65. Bistec a la pimienta</b>	<b>19,00</b>
Grilled beef rump steak with pepper sauce, fried potatoes and salad <sup>1,3</sup>	
<b>66. Carne a la tampiqueña</b>	<b>22,90</b>
Grilled beef rump steak with spicy chorizo sausage, with bean puree, Guacamole, salsa mexicana, salad and an enchilada verde de pollo <sup>6</sup> .	


## **Pescados – fish dishes**

<b>67. Carmarones a la plancha</b>	<b>23,20</b>
Grilled king prawns, vegetables with potatoes, guacamole and salad	
<b>68. Filete de salmón con verduras</b>	<b>18,50</b>
Grilled salmon fillet in a garlic sauce with lemon and parsley, with colorful vegetables, fried potatoes and salad <sup>6</sup>	
<b>70. Pescado a la mexicana</b>	<b>19,10</b>
Zander fillet with a special tomato sauce with Veracruz style, with basmati rice or fried potatoes and salad <sup>6</sup> .	
<b>71. Plato de pescado</b>	<b>24,10</b>
Mixed fish platter with salmon, zander fillet, two prawns, served with fried potatoes, guacamole, salad and salsa Mexicana <sup>6</sup> .	

## **Acompañamientos – Side dishes**

<b>76. Porción de arroz</b> - Portion of basmati rice	<b>4,60</b>
<b>77. Porción de frijoles refritos</b> - Portion of bean puree <sup>6</sup> ,	<b>5,00</b>
<b>78. Aceitunas con queso</b> - Black olives and soft cheeses <sup>1,4,6</sup>	<b>6,30</b>
<b>79. Porción de tortillas</b> - Serving (four) wheat tortillas	<b>3,50</b>
<b>80. Elote con mantequilla</b> - Corn on the cob with butter	<b>5,60</b>
<b>81. Porción guacamole</b> - Portion Guacamole	<b>6,30</b>
<b>82. Porción yuca</b> - Maniok	<b>4,60</b>
<b>83. Porción papas</b> - potatoes or french fries	<b>4,60</b>

## Para niños – for children

<b>72. Quesadilla de champiñones o de pollo</b>	<b>10,00</b>
Small flour tortilla filled with cheese and mushrooms or Chicken breast served with guacamole and salad <sup>1,4,6</sup> .	
<b>73. Peguga de pollo al la plancha</b>	<b>10,50</b>
Chicken breast fillet with fried potatoes and salad <sup>1,4</sup> .	
<b>74. Pollo en crema de chipotle</b>	<b>11,00</b>
Chicken breast fillet chipotle cream sauce (not spicy), with rice and salad <sup>1,4</sup> .	
<b>75. Nachitos</b> 	<b>10,00</b>
Small Mixed Nachos Plate with Cheese Gratin <small>(contains peanuts)</small> <sup>1,4,6</sup> .	

## Postres / Desserts

<b>86. Churros</b> Fried shortbread cookies with chocolate and caramel sauce	<b>7,00</b>
<b>88. Beschitos</b> Fine selection of small condensed milk chocolate balls served with a Scoop of ice cream of your choice	<b>8,00</b>
<b>89. Rodajas de manzana a la romana</b> Fried apple rings with cinnamon, 1 scoop of ice cream, vanilla sauce	<b>7,40</b>
<b>90. Páo de Ló Traditionelles „Rich Sponge Cake“</b>	<b>8,00</b>
<b>500. Helados mixtos</b> Mixed ice cream, vanilla, chocolate, strawberry <sup>2</sup> .	<b>6,50</b>
<b>501. Helados mixtos con crema</b> Mixed ice cream with cream	<b>5,90</b>
<b>503. Ananasschiff mit Eis</b> Real mini pineapples, filled with pineapple ice cream and pieces of fruit	<b>6,90</b>
<b>504. Kokosnussschiff mit Eis</b> Exotic delicious, coconut fruit ice cream in a coconut shell	<b>6,90</b>
<b>505. Mangoschiff mit Eis</b> Mango fruit ice cream in a hollowed-out fruit half	<b>6,90</b>
<b>507. Zitronenschiff mit Eis</b> Refreshingly fruity. A hollowed out lemon filled with lemon fruit ice cream	<b>6,00</b>
<b>508. Orangeschiff mit Eis</b> A hollowed-out orange filled with orange sherbet	<b>6,00</b>
<b>509. Eiskaffe</b> Aromatic coffee with vanilla ice cream and whipped cream <sup>2,11</sup> .	<b>6,40</b>
<b>510. Eisschokolade</b> Vanilla ice cream with hot chocolate and whipped cream	<b>5,90</b>



**Panza llena, corazón contenta.**

**Bauch voll, Herz zufrieden.**

# Drinks

## Aperitivos – Aperitifs

Lillet Wildberry Lillet Blanc, Schweppes Wild Berry	7,50
Hugo Prosecco, Soda, Holunderblütensirup	7,50
Aperol Spritz Aperol, Prosecco, Soda	7,50
100. Martini Bianco, Dry, Rosso 5cl	4,50
101. Campari Orange / Soda <sup>1,4</sup> 4cl	7,50

## Shots

237. B52 <sup>1,5</sup> 4 cl Baileys, Kahlúa, Rum 73%	4,10
214. Mexikaner (scharf) 2 cl - Korn, Tomatensaft, Tabasco, Pfeffer, Salz	2,40
223. Spezial <sup>10</sup> 4 cl Kahlúa, Likör 43, Milch	4,10
226. Flatliner 4 cl Sambuca, Tequila, Tabasco	4,10

## Tequilas

240. Tequila, weiß 2 cl	2,50
241. Tequila, braun 2 cl	2,60
243. Cuervo esp. (Gold)1, 2 cl	2,90
245. Cuervo 1800 (Gold) 2 cl	4,10
246. Cuervo White 2 cl	3,00
247. Tezi (Tequila, Zimt) 2 cl	2,80

## Aguardientes y digestivos – Schnäpse

248. Mezcal 2 cl	3,00
249. Wodka Absolut 2 cl	3,20
250. Grappa 2 cl 3,10	
251. Pisco (Traubenschnaps aus Peru) 2 cl	3,10
252. Cachaca (Pitu) 2 cl	2,80
253. Havana 3 Jahre 2 cl	3,10
254. Havana 7 Jahre 2 cl	3,50
255. Bacardi 2 cl 2,80	
256. Remy Martin VSOP 2 cl	3,60
257. Cardenal Mendoza 2 cl	4,00
259. Veterano (Osborne)1, 2 cl	3,00
263. Jim Beam 2 cl	3,10
264. Jack Daniels 2 cl	3,20

## Liköres – Liköre

181. Joster 2 cl	2,30
266. Ramazotti 2 cl	2,80
267. Jägermeister 2 cl	2,80
268. Fernet Branca 2 cl	2,80
269. Kahlúa (mexikanischer Kaffeelikör) <sup>1,5</sup> 2 cl	3,20
270. Batida de Coco 2 cl	2,80



271. Southern Comfort <sup>1</sup> , 2 cl	2,80
272. Baileys Irish Cream <sup>5,10</sup> , 2 cl	2,80
273. Cointreau 2 cl	2,80
274. Amaretto 2 cl	2,80
275. Sambuca 2 cl	2,80

## Cervezas mexicanas en botellas – Mexican beers

227. Corona <sup>2</sup> , 0,33 l	4,70
278. Desperados <sup>2</sup> , 0,33 l	4,70

## Cervezas de barri l – draft beers

280. Ganter Pilsner 0,3 l	3,80
281. Ganter Pilsner 0,5 l	4,90
284. Radler 0,3 l	3,80
285. Radler 0,5 l	4,90
286. Ganter Weizen Hefe, hell 0,3 l	3,80
287. Ganter Weizen Hefe, hell 0,5 l	4,90

## Cervezas en botellas – bottled beers

288. Freiburger Pilsner 0,33 l	3,70
289. Carlsberg 0,33 l	3,70
290. Ganter, alkoholfrei 0,33 l	3,70
291. Ganter Weizen, Kristall 0,5 l	4,90
292. Ganter Weizen, Dunkel 0,5 l	4,90
294. Maisel's Weizen, alkoholfrei 0,5 l	4,90

## Red Bull Drinks

	normal	happy hour
296. Wodka Bull <sup>1,2,6</sup> , Wodka mit Red Bull	8,40	6,50
297. Campari Bull <sup>1,2,6</sup> , Campari mit Red Bull	8,40	6,50
298. Jägermeister Bull <sup>1,2,6</sup> , Jägermeister mit Red Bull	8,40	6,50
299. Sekt Bull <sup>1,2,6</sup> , Sekt mit Red Bull	8,40	

## Bebidas sin alcohol – Soft drinks

300. Bad Dürheimer Mineralwasser 0,25 l	3,50
301. Bad Dürheimer Mineralwasser 0,75 l	7,50
302. Mineralwasser (mit Kohlensäure) 0,2 l	2,10
303. Mineralwasser (mit Kohlensäure) 0,4 l	3,80
304. Coca-Cola <sup>1,5</sup> , 0,2 l	2,80
305. Coca-Cola <sup>1,5</sup> , 0,4 l	4,00
306. Coca-Cola Light <sup>1,3,5,9</sup> , 0,2 l	2,80
307. Coca-Cola Light <sup>1,3,5,9</sup> , 0,4 l	4,00
308. Fanta <sup>1,2,3</sup> , 0,2 l	2,80
309. Fanta <sup>1,2,3</sup> , 0,40 l	4,00
310. Malztrunk 0,33 l	3,50

<b>311. Orangina (Flasche) 0,25 l</b>	<b>3,70</b>
<b>312. Orangina Rouge<sup>5,7</sup> (Flasche) 0,25 l</b>	<b>3,50</b>
<b>314. Schweppes Tonic<sup>6</sup> 0,2 l</b>	<b>3,50</b>
<b>315. Schweppes Bitter Lemon<sup>6</sup> 0,2 l</b>	<b>3,50</b>
<b>316. Schweppes Ginger Ale<sup>5</sup> 0,2 l</b>	<b>3,50</b>
<b>317. Sprite<sup>2</sup> 0,2 l</b>	<b>3,30</b>
<b>318. Sprite<sup>2</sup> 0,4 l</b>	<b>4,50</b>
<b>319. Spezi<sup>1,2,4,5</sup> 0,2 l</b>	<b>3,30</b>
<b>320. Spezi<sup>1,2,4,5</sup> 0,4 l</b>	<b>4,50</b>
<b>321. Fruchtschorle 0,2 l</b>	<b>3,20</b>
<b>322. Fruchtschorle 0,4 l</b>	<b>4,50</b>

## juices and nectar

<b>328. Orangensaft 0,2 l</b>	<b>3,80</b>
<b>324. Apfelsaft 0,2 l</b>	<b>3,80</b>
<b>325. Ananassaft 0,2 l</b>	<b>3,80</b>
<b>326. Bananennektar 0,2 l</b>	<b>3,80</b>
<b>327. Maracujanektar 0,2 l</b>	<b>3,80</b>
<b>328. Grapefruitsaft 0,2 l</b>	<b>3,80</b>
<b>329. Kirschfruchtsaftgetränk 0,2 l</b>	<b>3,80</b>
<b>330. Mangofruchtsaftgetränk 0,2 l</b>	<b>3,80</b>
<b>331. Tomatensaft 0,2 l</b>	<b>3,80</b>
<b>332. Großer Saft 0,4 l</b>	<b>4,80</b>
<b>335. Kiba 0,2 l</b>	<b>3,80</b>

## Bebidas calientes – Hot drinks

<b>336. Espresso<sup>5,10</sup></b>	<b>2,20</b>
<b>337. Kaffee<sup>5,10</sup></b>	<b>2,40</b>
<b>338 Cappuccino<sup>5,10</sup></b>	<b>2,70</b>
<b>339. Milchkaffee<sup>5,10</sup></b>	<b>2,90</b>
<b>340. Latte Macchiato<sup>5,10</sup></b>	<b>3,60</b>
<b>341. Latte Macchiato mit Baileys<sup>5,10</sup></b>	<b>4,40</b>
<b>342. Latte Macchiato mit Sirup</b> <i>caramel, vanilla, hazelnut, amaretto, chocolate<sup>5,10</sup></i>	<b>3,80</b>
<b>347. Kakao mit Sahne<sup>10</sup></b>	<b>2,90</b>
<b>348. Tee</b> <i>Black, Green, Fruits, Chamomile, Peppermint, Fennel</i>	<b>2,50</b>
<b>349. Grog</b> <i>2 cl rum with hot water</i>	
<b>350. Kaffee mit Schuss 2 cl<sup>5,10</sup></b>	<b>4,10</b>
<b>351. Irish Coffee</b> <i>2 cl Irish Whiskey with cream<sup>5,10</sup></i>	<b>4,40</b>
<b>352. Café Mexicano</b> <i>2 cl Kaffeelikör mit Sahne<sup>5</sup></i>	<b>4,4</b>

# Weinkarte

## Weisswein

**359. Weinschorle 0,25** 4,50

**360. Concha y Toro Chardonnay<sup>9</sup>, 0,2 l** 5,50

**361. Sauv. Blanc (Chile)<sup>9</sup>, 0,5l** 12,60

*Ausgeprägtes Bukett, feine Frucht, gut gemachter, lebendiger Wein aus einem der besten Anbaugebiete Chiles*

**362. Mas Mayor Weiß, Rioja<sup>9</sup>, 0,2 l** 5,60

**363. Mas Mayor Weiß, Rioja<sup>9</sup>, 0,5 l** 12,60

*Rebsorte Viura, Alkoholgehalt: 12,5% Vol.: Charakteristik: Nuancen nach Gemüse, mit fruchtigen Aromen, am Gaumen angenehme Säure, fruchtig und ausgeglichen*

**364. Viña do Recanto<sup>9</sup>, 0,2 l** 5,80

*Region: Ribeiro, Rebsorten: Palomino: Charakteristik: blassgolden-grünliche Farbschattierung mit fruchtiger und blumiger Note. Ein leichter Wein mit leicht säuerlichem, ausgewogenen Geschmack nach kandierter Ananas und weißen Blumen.*

**365. Vega del Castillo Blanco<sup>9</sup>, 0,2 l** 5,80

*Region: Navarra, Rebsorten: Chardonnay: Charakteristik: In der Nase fruchtig und intensiv, nach Bananen. Am Gaumen mit sauberen, angenehmen Erinnerungen.*

## Rosewein

**366. Concha y Toro Rosé<sup>9</sup>, 0,2 l** 5,50

**367. Maipo Valley (Chile)<sup>9</sup>, 0,5 l** 12,60

*Harmonisch, weicher und runder Art, sanfter Geschmack*

**368. Mas Mayor Rosé, Rioja<sup>9</sup>, 0,2 l** 5,50

**369. Mas Mayor Rosé, Rioja<sup>9</sup>, 0,5 l** 12,60

*Rebsorte: Garnacha, Alkoholgehalt: 13% Vol. : Charakteristik: Frische Aromen nach roten Früchten, etwas Fruchtfleisch. Am Gaumen frisch, fruchtig und mit guter Säure.*

**370. Vinya Escudé Merlot Rosat<sup>9</sup>, 0,2 l** 5,90

*Region: Catalunya, Rebsorten: Merlot: Charakteristik: Aroma mit Noten nach Konfitüre aus roten Früchten, Nuancen nach kandierten Früchten. Am Gaumen saftig, mit guter Harmonie zwischen Säure und Alkohol, fruchtig, sehr angenehm.*

## Rotwein

**371. Concha y Toro Merlot<sup>9</sup>, 0,2 l** 5,50

**372. Cab. Sauvignon (Chile)<sup>9</sup>, 0,5 l** 12,60

*Voller Körper, sehr feines Fruchtbukett. Ein Wein, der einfach Spaß macht.*

**373. Mas Mayor Rot, Rioja<sup>9</sup>, 0,2 l** 5,50

**374. Mas Mayor Rot, Rioja<sup>9</sup>, 0,5 l** 12,60

*Rebsorten: Tempranillo, Garnacha, Alkoholgehalt: 12,5 % Vol.: Charakteristik: Intensives, reifes Aroma nach Traubenschalen. Am Gaumen rund, fruchtig sehr ausgeglichen.*

**375. Vina Albani, Tempranillo<sup>9</sup>, 0,2 l** 5,50

**376. Vina Albali, Tempranillo<sup>9</sup>, 0,5 l** 12,60

## Flaschenweine 0,75 l

**377. Torre Castillo Roble Monastrell<sup>9</sup>** **24,00**

*Region: Murcia, Rebsorte: Monastrell: Charakteristik: Intensives reifes Aroma, mit Nuancen nach Konfitüre und würzigen, cremigen Akzenten. Am Gaumen saftig fleischig, fruchtig, ausgewogen, lang.*

**378. Vega del Castillo Merlot<sup>9</sup>** **30,00**

*Region: Navarra, Rebsorte: Merlot: Charakteristik: Aromen gut gereifter, schwarzer Früchte, würzig, etwas nach trockenen Kräutern und Lakritz. Am Gaumen expressiv, sehr geschmackvoll, erfrischende Säure mit süßen Tannine.*

**379. Lagunero<sup>9</sup>** **30,00**

*Region: Ribera del Duero, Rebsorte: Tempranillo: Charakteristik: Fruchtiges Aroma, mit frischen Noten der Traube. Am Gaumen fruchtig mit angenehmer Frische.*

**380. Mas Mayor Weiß, Rioja<sup>9</sup>** **25,00**

**381. Mas Mayor Rosé, Rioja<sup>9</sup>** **25,00**

**382. Mas Mayor Rioja<sup>9</sup>** **25,00**

**383. Vina Alblai Tempranillo<sup>9</sup>** **25,00**

## Cavas – Sekt

**385. Duc d'Amont Brut<sup>9</sup> Glas 0,10 l | Flasche 0,75 l** **3,80 / 15,00**

*(Frankreich) ein leichter französischer Sekt, trocken, harmonisch, ausgewogen*

**387. Vinya Escudé Cava Brut Nature<sup>9</sup> 0,75 l** **24,00**

*Region: Catalunya, Rebsorten: Xael-lo, Macabeu, Parellada: Charakteristik: Aroma nach Geröstetem, mit Nuancen nach getrocknetem Früchten und feinen Hefen. Am Gaumen trocken, frisch, mild, harmonisch, mit Noten nach süßeren Früchten, geschmackvoll.*



**La mayor señal de agua es no haber para vino”**

*Das wichtigste Merkmal des Wassers ist, dass es nicht für den Wein da ist.*



  
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- 4 mit Phosphat
- 5 mit Antioxidationsmittel
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- 7 geschwärzt
- 8 gewachst
- 9 enthält eine Phenylalaninquelle
- 11 coffeinhaltig
- 12 chininhaltig

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