

COLD TAPAS

Aioli Cold garlic cream	7.50
Humus con menta Chickpea cream with peppermint	8.00
Baba Ganouch Cold eggplant cream, pomegranate, cilantro	8.50
Queso fresco Cream cheese with fig chutney	8.50
Aceitunas Marinated olives	9.00
Queso Manchego Spanish goat cheese	10.50
Pan con tomate Roasted tomato bread with tomato pulp	10.50
Jamón Serrano Dry cured ham	13.00
Chorizo Iberico Spicy Spanish Salami	15.00

PINTXOS

Frambuesa y parmesano 3 Pintxos with raspberry espuma and parmiggiano chip, Aceto Balsamico reduction	8.50
Queso de cabra y nuez 3 Pintxos with goat cheese, sweet mustard, walnut	8.50
Jamón serrano y queso 3 Pintxos with dry cured ham and fried Brie	8.50
Queso fresco e higo 3 Pintxos with cream cheese, fig chutney and crispy ham	8.50
Gamba y pimiento 3 Pintxos with prawns, bell peppers, Chili-Mayonnaise	8.50
Tatar de res 3 Pintxos with beef tatar	8.50

PLATTERS

Plato Milanés 4 luke warm slices of Baguette, covered with Gorgonzola, caramelised pear, almonds & figs	16.50
Plato Español Mixed platter with Serrano, Chorizo, Queso Manchego and olives	32.00
Mixed Pintxo Platter 4 sorts / 12 pc.	32.00
6 sorts / 18 pc.	43.00

WARM TAPAS

Patatas bravas Roasted potatoes with Mojo rojo	8.50
Dátiles y bacón Dates wrapped in crispy bacon	9.00
Grissini «la esquina» Dough sticks, filled with dry cured ham and Parmiggiano	9.00
Pimientos de padrón Fried bell peppers with Fleur de Sel	9.00
Tortilla Española freshly made egg-potato-pie with Mojo rojo (extra waiting time)	9.50
Champiñones con ajillo Roasted mushrooms with garlic oil and parsley	9.50
Croquetas de jamón Dry cured ham croquettes	9.50
Bocados de Manchego Fried Manchego dough balls, filled with pomegranate-lime marmelade	
Calamares a la Romana * Tapas size Deep fried calamari rings Big size	10.50 16.00
Gambas al ajillo Prawns with sizzling hot garlic oil	12.00
Albóndigas Meatballs with tomato sauce	12.00
Queso de cabra con miel Gratinated goat cheese with rosemary honey	12.50
Calabacín a la Romana * Zucchini flowers in soft batter with Aioli	12.50
Pollo con ciruelas Slices of chicken with plums, redwine-honey vinegar reduction and rosemary	13.50
Dedos de pollo * Deep fried chicken fingers with Chorizo-Mayonnaise	15.00
Filete a la plancha 120g Sliced Black Angus filet, scalloped with Café de Paris butter	26.00

Papas fritas French fries	6.50 12.00 (Large)
Pan tibio Luke warm Pita bread	3.00
Pan sin Gluten Glutenfree bread	1 pc. 3.00 2 pc. 5.00
Extra sauce *	2.00

SALADS

Small mixed salad 7.50
Balsamico Dressing or French Dressing

Burrata 19.50
Burrata cheese, tomato salad, rocket salad,
parmiggiano-Chip, pesto und balsamico reduction

Caesar Salad with Croutons, Parmiggiano and:

Avocado 1/1 24.50
1/2 18.50

Chicken Breast 1/1 26.50
1/2 20.00

Prawns 1/1 27.50
1/2 21.50

SOUP

Gazpacho Andalúz 9.00
Cold vegetable soup

TATAR

Classico 1/2 23.50
Beef Tatar with caper, shallots, 1/1 32.50
olives, rocket salad, sun dried tomato,
basil pesto and toast

Real 1/2 27.50
Scalloped with Café de Paris butter, 1/1 36.50
served with French fries (instead of toast)

Extra toast 2 slices 1.50
(first additional order free) 4 slices 2.50

add Cognac or Whisky 2cl 8.00

TARTE FLAMBÉE

Italia 16.00
Tomato, Mozzarella, Basil

Milano 18.50
Mascarpone, Gorgonzola, Manchego cheese,
grapes and caramelised walnuts

Alsace 18.50
Sour cream, crispy bacon, shallots

Barça 19.50
Sour cream, Chorizo, shallots,
Pimientos de padrón

Sierra 20.00
Sour cream, Serrano dry cured ham,
rocket salad, olive oil

BURGERS

Beef Burger 28.00
Home made beef patty, bacon, Gruyère cheese,
caramelised onions and cocktail sauce in a
focaccia bun. Served with French fries or salad.

Avocado Burger 25.00
Sesame breaded Avocado patty, with rocket
salad and Chili-Mayonnaise in a Focaccia bun.
Served with French fries or salad.

FILET

Filete a la plancha 240g 52.50
Sliced Black Angus filet, scalloped with
Café de Paris butter.
Served with French fries or salad.

DESSERT

Pastel de Nata per piece 5.00
Lukewarm portuguese cream tart

Blanco y negro 7.50
Scoop of vanilla-sesame ice cream,
covered with an espresso shot

Nick's berry cake 9.50
with berry pulp and raspberry-vanilla cream
(contains alcohol). Even more perfect with a scoop
of delicious ice cream, made in Wallisellen

Crema Catalana 1/1 10.50
Caramelised milk and egg cream 1/2 7.00

Handmade „Gelato“ from Wallisellen
Price per scoop (whipped cream + CHF 1.50) 4.80

Vanilla-Sesame
Almond with Amaretto chunks
Chocolate with Maracaibo chocolate chunks 38%
Fior di Latte
Stracciatella

Ask our staff about ingredients, which could
cause allergies or food intolerances.

ORIGIN OF PRODUCTS

Spain: Serrano dry cured ham, Chorizo, Calamari
Switzerland: Chicken, Pork, Veal, Beef Tatar and Burger,
Chorizo for tarte flambée
Paraguay: Beef filet
Vietnam: Prawns