

VEGETARIAN TAPAS

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| Aioli Cold garlic cream | 9.00 |
| Aceitunas Marinated olives | 9.00 |
| Baba Ganouch Cold eggplant cream, pomegranate, cilantro | 9.00 |
| Patatas bravas Roasted potatoes with Mojo rojo  | 10.00 |
| Champiñones con ajillo Roasted mushrooms with garlic oil and parsley | 11.00 |
| Tortilla Esquina (extra waiting time) freshly made egg-potato-pie with Mojo rojo  | 11.00 |
| Pimientos de padrón Fried bell peppers with Fleur de Sel | 11.50 |
| Coles de Bruselas Braised Brussels sprouts with Balsamico reduction | 11.50 |
| Coliflor con vinagreta Cauliflower with lukewarm vinaigrette and power granola | 12.00 |
| Pan con tomate Roasted bread with tomato pulp | 12.50 |
| Calabacín a la romana Zucchini flowers in soft batter with Aioli  | 14.00 |
| Queso Manchego Spanish goat cheese with quit jelly and Goji berries | 15.00 |
| Queso de cabra con miel (approx. 200g) Gratinated goat cheese with rosemary honey | 18.50 |
| Papas fritas French fries | 8.00 |
| Large | 15.50 |
| Pan tibio Luke warm Pita bread | 4.50 |
| Pan sin Gluten Glutenfree bread | 1 pc. 4.00 2 pc. 7.50 |
| Extra sauce  | 2.50 |

MEAT | POULTRY TAPAS

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| Dátiles y bacón Dates wrapped in crispy bacon | 9.00 |
| Croquetas de jamón Dry cured ham croquettes | 9.50 |
| Albóndigas Meatballs with tomato sauce | 14.00 |
| Chorizo Iberico Spicy Spanish Salami | 15.00 |
| Pollo con ciruelas Slices of chicken (150g) with plumbs red wine- honey reduction and rosemary | 15.00 |
| Jamón Serrano Dry cured ham | 16.50 |
| Pollo empanando Panko breaded chicken nuggets (180g) with Chorizo mayonnaise  | 19.00 |
| Barriga de cerdo Crispy pork belly, onion sprouts and red wine-balsamico reduction | 19.00 |
| Bocado de Tatar Roasted bread with beef tatar, avocado shallots, capers, mango-passionfruit pulp and onion sprouts | 22.50 |
| Filete a la plancha Sliced beef fillet (120g), scalloped with Café de Paris * | 29.00 |
| Plato Español Mixed platter with Serrano, Chorizo, Queso Manchego and olives | 36.50 |

SEAFOOD TAPAS

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| Calamares a la Romana Deep fried calamari rings with Aioli  | tapas size 11.00 big size 18.00 |
| Gambas al ajillo Shrimps in sizzling hot garlic oil | 7 pc. 12.50 14 pc. 24.50 |
| Calamares a la plancha Grilled calamari with olive oil, garlic and parsley | 8 pc. 22.50 |
| Atún con sésamo Sesame breaded yellowfin tuna steak, on orange and onion bed, with lemon-oil | 24.50 |



laesquina®

TAPAS BODEGA CERVECERIA

PINTXOS

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| Berenjena y cilantro | 9.50 |  |
| 3 Pintxos with egg plant caviar, shallots and cilantro | | |
| Jamón serrano y queso | 10.50 | |
| 3 Pintxos with dry cured ham and Manchego | | |
| Queso de cabra y nuez | 11.50 |  |
| 3 Pintxos with goat cheese, sweet mustard, walnut | | |
| Chorizo y tomate | 14.50 | |
| 3 Pintxos with spicy sausage, rocket salad and tomato | | |
| Mixed Pintxo Platter | 41.00 | |
| All 4 sorts above, 3 pieces each. | | |

SALADS

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| Ensalada mixta  | 9.50 | |
| Mixed starter salad with greens, carrots, cucumber, tomato. Balsamico dressing or French dressing | | |
| Plato de ensalada | 24.50 | |
| Mixed salad plate with lamb's lettuce, beetroot, goat cheese, orange fillets, pomegranate and walnuts, served with a honey-mustard vinaigrette | | |
| Caesar Salad with Croutons, Parmiggiano, original Caesar Salad dressing * and: | | |
| Avocado  | 1/1 | 26.00 |
| | 1/2 | 20.00 |
| Chicken breast | 1/1 | 29.00 |
| | 1/2 | 22.00 |
| Chicken breast & Avocado | 1/1 | 29.00 |
| | 1/2 | 22.00 |

BEEF TATAR

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| Classico | 1/2 | 25.00 |
| Beef Tatar with caper, shallots, olives, rocket salad, sun dried tomato, basil pesto and toast | 1/1 | 35.00 |
| Real | 1/2 | 27.50 |
| Scalloped with Café de Paris butter, served with French fries (instead of toast) | 1/1 | 36.50 |
| Extra toast | 2 slices | 1.50 |
| (first additional order free) | 4 slices | 2.50 |
| add Cognac or Whisky | 2cl | 8.00 |

BURGERS | MEAT

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| Avocado Burger  | 31.50 | |
| Sesame breaded, spicy Avocado patty, with rocket salad and Chili-Mayonnaise in a brioche bun | | |
| Beef Burger | 32.50 | |
| Home made beef patty, bacon, Gruyère cheese, caramelised onions and cocktail sauce in a brioche bun | | |
| Flamenquín | 32.00 | |
| 4 Cordon bleu rolls (approx. 300g), filled with Jamón Serrano and Cheddar cheese | | |
| Filete a la plancha | 180g | 49.00 |
| Sliced Black Angus fillet, scalloped with Café de Paris * | | |

All dishes above are served with French fries or salad

DESSERT

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| Pastel de Nata | per piece | 6.50 |
| Lukewarm portuguese cream tart | | |
| Blanco y negro | | 8.00 |
| Scoop of vanilla-sesame ice cream, covered with an espresso shot | | |
| Crema Catalana | 1/1 | 11.00 |
| Caramelised milk and egg cream | 1/2 | 8.00 |
| Gazta tarta | | 13.50 |
| Basque Cheesecake with berry pulp | | |
| Hand made, local „Gelato“ | | 5.50 |
| Price per scoop (whipped cream + CHF 1.50) accompanied with hazelnut brittle, chocolate and berry decor. Flavors: | | |
| Vanilla-Sesame | | |
| Almond with Amaretto chunks | | |
| Chocolate with Maracaibo chocolate chunks 38% | | |
| Fior di Latte | | |
| Pistache | | |

ORIGIN OF PRODUCTS

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|--------------------------|--|
| Spain: | Serrano dry cured ham, Chorizo, breaded calamari |
| Switzerland: | Chicken, Pork, Beef Tatar and Burger |
| Uruguay/Paraguay: | Beef fillet |
| Vietnam: | Prawns |
| Italy: | Fresh calamari |
| Pacific Ocean: | Yellowfin tuna |

* contains anchovies