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Tapas de Carne (From € 3.25)

Chorizo - chorizo sausage with garlic

Chorizo al Jerez - fried chorizo sausage finished with Jerez sherry

Hígado con pimenton y champiñones - chicken livers with peppers and mushrooms

Albóndigas - veal meatballs in tomato sauce, sherry

Empanada con pollo - patty with spiced minced chicken

Empanada con chorizo y manchego - patty with chorizo and manchego

Pinchos de pollo - marinated chicken skewers with mojo picon sauce

Pinchitos the solomillo con cebolla y pimenton - tenderloin skewer with onion and peppers

Pinchos de datiltes con tocino - date skewer wrapped in bacon

Pollo al chile - chicken wings in spicy garlic oil

Pinchos de lomo morunos - Moorish skewers of beef tenderloin

Morunos Pinchos de cordero - Moorish lamskebabs

Jamón serrano Plato - spanish ham

Cevapcici - seasoned ground beef skewers on the grill

Chuletas con fit the aceitunas - lamb chops with olive paste

Tartes de carne y queso con salsa de tomates - chopped cheese biscuits with tomato salsa

Costillas de cerdo - marinated baby fir-ribs

Filettes the tocino con queso del pais - forest ham rolls filled with cream cheese

Tapas Vegetarianas (From € 3.00)

Datiles rellonos - dates stuffed with cream cheese and almonds

Bere Jena con queso - eggplant from the oven topped with cheese

Tortilla con queso y espinacas - spanish cheese / spinach omelette

Espárragos verdes con aioli - green asparagus topped with aioli
Oueso the cabra en escabeche - soft goat cheese marinated in oil with tomato
Brocheta the legumas a la parilla - grilled vegetable skewer
Alcachofas fritas - fried artichoke hearts in beer batter
Patatas bravas con mojo picón - potato cubes with canary sauce (spicy)
Aceitunas a la marinera - marinated in garlic olives
Pan con queso mozzarella - with mozzarella, tomato and pesto topped bun
Champiñones al vino blanco - mushrooms cooked in garlic and white wine
Espinacas Sacro Monte - spinach with pine nuts and cinnamon
Queso Manchego - Spanish sheep cheese from La Mancha
Pimientos dulces con queso del pais - South African sweet peppers stuffed with cream cheese
Tzatziki con pepino - Greek tzatziki with cucumber
Champiñones con queso de cabra - mushrooms stuffed with feta cheese

Tapas de Pescado (From € 4.00)

Empanada con queso y atún - patty with tuna and cheese
Empanada con mariscos - patty with seafood
Boquerones en vinagre - marinated anchovies
Gambas al mojo picón - peeled prawns with mojo picon
Brochetta the gambas al Cayun - skewer with grilled prawns and cayinkruiden
Gambas aioli - peeled prawns topped with aioli
Calamares a la romana - fried breaded squid rings
Carcacoles con mantequilla the hierbas - snails in garlic butter and white wine
Langostina la Piña - crayfish with pineapple mayonnaise
Tortilla con atun y cebolla - omelette with tuna and onion
Gambas rebozadas - fried prawns in beer batter
Pili Pili gambas- - peeled prawns in spicy garlic oil
Mejillones con queso - mussels au gratin with cheese
Sardinas a la plancha - fresh sardines from the grill
Gambas a la plancha - large shrimp from the grill (6 pieces)
Vieras con Pimientas - coquilles with pepper and lime
Salteado the Gambas - stir fried prawns in cream sauce
Única con salsa de vino blanco - Atlantic sole fillet et white wine sauce

Extras (From € 2.50)

Pan con hummus - baguette with southern spanish dip
Pan con aioli - baguette with garlic mayonnaise
Pan con taponade - baguette with tappenade of olives
Patatas fritas - fries
Patatas fritas special - fries seasoned with Spanish spices
Ensalada con bogavante achicoria - mixed salad with crayfish and chicory
Ensalada con atún - mixed salad with tuna
Ensalada Compostela - mixed salad with Serrano ham and asparagus
Ensalada mixta - mixed green salad
Ensalada con con Griego espinacas - mixed salad with olives, feta and spinach

Sopas Españolas (From € 3.50)

Supa the cebolla - onion soup

Supa the lentejas - Lentil Soup

Supa de tomate - tomato soup

Especialidades (From € 17.50 p / p and a minimum of 2 persons)

Paella de pescado - a large amount of seafood including prawns with langoustines, mussels and lobster on a bed of rice

Paella Mixta - a paella of meat and fish on a bed of rice

Fajita's Españolas (From € 12.50)

Wraps the carne (meat) with two kinds of sauce and salad

Wraps the Pollo (chicken) with two kinds of sauce and salad

Wraps de Pescado (fish) with two kinds of sauce and salad

Wraps the Vegetarianas (vega) with two kinds of sauce and salad

Platos Variados (From € 14.00)

Madrid chicken with french fries and salad

Swordfish from the grill with fries and salad

Tuna steak on the grill with fries and salad

Fillet steak with fries and salad

Pork with fries and salad

Tapas mixtas - Luxury tapas dish; 3 prawns, pinchitos the solomillo, calamari, marinated olives, empanada con carne o maiz.

Las Salsas (From € 1.50)

Salsa champiñones - mushroom sauce

Salsa a la pimenta - pepper sauce

Salsa al ajillo - hot garlic sauce

Salsa vino blanco - warm white wine sauce

Cozy dining menu A - 4 people (€ 25.00 pp)

Ordering in smaller form for 2 or 3 people

1st - Cold Tapas

Chorizo - chorizo sausage with garlic

Jamón serrano Plato - spanish ham

Aceitunas a la marinera - marinated in garlic olives

Queso de cabra and escabeche - soft goat cheese marinated in oil with tomato

Boquerones en vinagre - marinated anchovies

2nd - Tapas de Pescado (fish)

Calamares a la romana - fried breaded squid rings

Langostina already Piña - crayfish with pineapple mayonnaise

Gambas Alioli - peeled prawns topped with aioli

Mejillones con queso - mussels au gratin with cheese

Ensalada con bogavante achcoria - mixed salad with crayfish and chicory

3rd - Carne y Vegetarianos (meat and vegetarian)

Albóndigas - veal meatballs in tomato sauce, sherry

Pinchos de pollo - Marinated chicken skewers

Pollo al Chile - chicken wings in spicy garlic oil

Pinchos de solomillo con cebolla y pimentón - Meat skewers with onions and peppers

Chuletas con fit the aceitunas - lamb chops with olive paste

Patatas bravas con mojo aioli - diced potatoes in aioli
Bere Jena con queso - eggplant from the oven topped with cheese

Cozy dining menu B - 4 people (€ 25.00 pp)

Ordering in smaller form for 2 or 3 people

1st - Cold Tapas

Chorizo - chorizo sausage with garlic
Jamón serrano Plato - spanish ham
Champignoñes con queso feta - geuld mushrooms with feta cheese
Queso Manchego - Spanish sheep cheese
Pan con queso mozzarella - bread topped with mozzarella, tomato and pesto

2nd - Tapas de Pescado (fish)

Empanada con queso y atun - patty with tuna and cheese
Gambas al ajillo - unpeeled prawns fried in garlic oil
Calamari a la Romana - fried breaded squid rings
Mejillones con queso - mussels au gratin with cheese
Ensalada con bogavante achcoria - mixed salad with crayfish and chicory

3rd - Carne y Vegetarianas (meat and vegetarian)

Costillas de cerdo - marinated baby spare ribjes
Pinchos de pollo - chicken skewers
Pollo al chile - chicken wings in spicy garlic oil
Cevap - Turkish spiced beef skewers
Pincho the datilles con tocino - brochette dates wrapped in bacon
Patatas fritas (special) - fries seasoned with Spanish spices
Espinacas Sacro Monte - spinach with pine nuts and cinnamon

Example of a changing monthly menu (€ 24.50 pp)

From 2 people

1st - Cold Tapas

Chorizo - chili peppers and garlic sausage
Jamón serrano Plato - spanish ham
Pimientos asados - marinated red peppers
Bandarillas the queso - skewer with Spanish sheep cheese and tomato

2nd - Tapas de Pescado (fish)

Empanada con salmon - patty with salmon
Gambas and salsa verde - shrimps with herb mayonnaise
Brocheta de pescado - skewer with various fish
Ensalada con gambas y alcachofas - mixed salad with artichoke hearts and prawns

3rd - Carne y Vegetarianas (meat and vegetarian)

Albóndigas - veal meatballs in tomato sauce, sherry
Pinchos all chili - chicken wings in spicy garlic oil
Filetes de cerdo al ajillo - dots pork in garlic-parsley oil
Patatas fritas (special) - fries seasoned with Spanish spices
Calabacin already Galicia - zucchini gratin with goat cheese and walnuts

Desserts (From € 3.95)

Yogurt con Nuezes y Miel - yogurt with roasted walnuts and honey
Copa Fruta del Bosque - yogurt ice cream with berry sauce topped with berries
Coco Helado - coconut ice cream with pieces of coconut

Copa mousse the chocalate - ceramic dish filled with ice cream and chocolate ice cream
Copa Tiramisu - glass filled with coffee cream and ice cream-based cream cheese, almond sponge cake, topped with cocoa powder
Morsy - walrus filled with vanilla and chocolate ice cream
Copa con Nata Nueces - vanilla ice cream with caramel sauce and caramelized walnuts
Requesón con Miel - kwarkijs with honey topped with almonds
Chica Bianco - vanilla ice cream with chocolate sauce and whipped cream
Coupe Sorbet - various kinds of ice cream with fruits and 7-Up
Pastel de Mazana con Helado de Canela - appelflapje from the oven with cinnamon
Crema Catalana - creme brulee in spanish manner with burnt sugar

Hot beverages (From € 1.50)

Tea

Coffee

Espresso

Cappuccino

Carrigilho

Spanish coffee

Coffee El Sueño

Coffee Brasil

Coffee Amelia

Irish coffee

Coffee all Soberano