



Menu

the new taste experience





tapas

A tapa is a small appetizer that is usually served with wine, but also with beer, in tapas bars. Tapas correspond to those in the Eastern Mediterranean and Mezedes commonly used in the Middle East.

Special promotion

Every Tuesday and Thursday 3 different tapas to choose from at a price of €16.80

cold

- | | |
|--|------|
| 1. Olives marinated with garlic & Mediterranean spices | 5.00 |
| 2. Thinly sliced avocado with goat cheese and red onions | 8.00 |
| 3. Fresh goat cheese with fig jam | 8.00 |
| 4. Grilled vegetables dressed with fresh herbs, lemon and olive oil | 6.50 |
| 5. Serrano ham with rocket | 8.00 |
| 6. Queso Manchego with olive oil, diced tomatoes and red onions | 8.00 |
| 7. Lentil salad with pome granate | 6.00 |

warm

- | | |
|---|------|
| 8. Feta cheese gratin with garlic, rosemary and colored pepper | 8.00 |
| 9. Sweet potato fries with guacamole | 7.00 |
| 10. Fries with parmesan and truffle oil | 7.00 |
| 11. Bacon-wrapped dates | 6.00 |
| 12. Chicken skewer with aioli | 8.00 |
| 13. Baked shrimp with sweet chili sauce | 8.00 |
| 14. Sea bream with polenta crust and baguette slice with aioli | 8.00 |
| 15. Escalavida Catalonia caramelized goat cheese with grilled vegetables | 8.00 |
| 16. Avocado baked with cream cheese | 7.00 |
| 17. Papa's Arrugadas Wrinkled potatoes with mojo | 7.00 |
| 18. Albondigas in spicy tomato sauce | 8.00 |
| 19. Wrap with Serrano ham, parmesan, rocket and aioli | 6.00 |
| 20. Pimiento de Padrón with coarse sea salt | |

Dips

- | | |
|-------------------|------|
| Aioli | 2.50 |
| guacamole | 3.00 |
| Mojo brava | 3.00 |

All prices are in euros and include VAT



fresh
tasty
delicious

SPECIALTIES WITH AVOCADO

Classic's

Linguini avocado in lemon stock with parmesan, carrot, green asparagus, avocado, red onions and garlic	14.50
Linguini "King Creole" in curry cream sauce, with tender chicken with tomatoes and spring onion	17.00
Cheese-filled gnocchi with cherry tomatoes, red onions, Parmesan and rocket	15.00
Linguini Genovese in pesto cream sauce with burrata and pine nuts	19.00
Wiener Schnitzel Baked in the pan, with fries and gravy	15.50
cordon Bleu filled with Serrano ham/mountain cheese, served with fries and gravy	17.00

Parmesan flakes **2.00**

Starters/salads

Crunchy mixed salad with tomatoes, cucumbers, radishes, roasted seeds	6.50	
King prawns with tomato-garlic-chilli oil in a cast pan	13.50	
Bruschetta with Guacamole, tomatoes, red onions, basil on olive bread	10.00	
Mini fruit bowl with watermelon, raspberries, pomegranate, avocado, feta cheese, lime and mint	14.50	
summer salad with burrata, fried romaine lettuce, pine nuts, toasted olive bread, cherry tomatoes, spring onions, avocado with balsamic dressing	18.00	
Toasted Bread Salad “Burrata” with rocket, cherrytomatoes, cucumbers, Radishes, red onions and balsamic vinegar	16.00	
Fitness salad with Rocket, lettuce, fried mushrooms, avocado, peppers and onions and herb dressing	12.00	
	with chicken with	+ 3.00
	beef strips with	+ 5.00
	grilled salmon	+ 7.00

Batea - Good life bowls

Chicken Guacamole with couscous salad, raw vegetable salad, sweet potato fries dried tomatoes, Cherry tomatoes, Cucumbers, herbal dressing	19.00
Grilled Salmon with Couscous salad, roasted cashews, Cherry tomatoes Avocado, raw vegetable salad, rocket, cucumber, herb dressing	21.00
Vegan style with potato amaranth burger, sweet potato fries, raw vegetable salad, cucumbers, Avocado, roasted cashews, cherry tomatoes, soy dressing	17.00
Caesar style bowl with Goat cheese in corn dough, sweet potato fries, raw vegetable salad, cucumbers, avocado, roasted cashews, Cherry tomatoes, Caesar dressing	19.50



no words needed

Burger / US beef

Mountain cheese /Onions / mustard aioli / bacon / tomato / fries	16.50
Fried egg /Guacamole / bacon / cheddar cheese / tomato / onions / fries	18.00
Crispy chicken burger /Onions / burger sauce / tomato / fries	16.50
Veggies-Citizens /Onions / guacamole/ Tomatoes / Fries	16.00
Instead of fries, prefer sweet potato fries.	+ 3.50
An additional slice of cheese	+ 1.00
As a double burger	+ 5.00

for our little guests

Linguine /tomato sauce	7.00
Crispy chicken nuggets /Fries/ketchup	7.00
Children's schnitzel /Fries/ketchup	8.00
Children's burgers /Fries/ketchup	8.00

Our steak construction kit

Argentinian rump steak	300g	28.00
US Beef Rump Steak IBP	400g	39.00
Fried salmon steak	250 g	21.00
Beef fillet	220g	30.00
Polo Fino "Pepper Marinade"	250 g	15.00
Our offer on Sundays:		
Argentinian rump steak	300g	23.50

Vegetable salad

Crunchy leaf lettuce	6.50
Grilled marinated vegetables	5.00

Side dishes

(only in combination with steaks)

French fries	4.00
Sweet potato fries	5.50
Rosemary Potatoes	4.50

Sauces/dips

Pepper cream sauce	2.00
gravy	2.00
Mustard Dijon sauce	2.50
homemade herb butter	2.00
Avocado pepper butter	2.00



Rump steak "avocado special"

Grilled rump steak (approx. 300g)	31.00
-----------------------------------	-------

toasted bread (either olive bread or baguette), aioli, arugula, fresh avocado and truffle oil

Hot drinks

Espresso	2.80
Espresso macchiato	3.30
Double espresso	3.80
Coffee	2.70
Latte	3.30
Cappuccino milk	3.00
latte macchiato	3.80
Flavored Latte Macchiato	4.20
Caramel, vanilla, amaretto, hazelnut	4.50
Chociatto Chocolate with espresso	2.80
Chocolate	3.50
Chocolate cream	2.50
tea Please ask the waiter about tea types	

Soft drinks

	0.2L	0.4L
Coca Cola ¹		
orange juice	3.30	4.80
Apple juice / apple spritzer	3.30	4.80
Bitter Lemon ² / Ginger Ale ² / Tonic Water / Wildberry	3.30	4.80
Iced tea peach or lemon Cola Zero /	0.33L	4.00
Light / Spezi / Fanta	0.33L	4.00
Orangina	0.25 l	3.00
Red Bull	0.25 l	4.50

Water

Mineral water sparkling / sweet sparkling mineral water	0.2L	2.00
sparkling / sweet sparkling	0.4L	3.00
bottle medium / natural	0.5L	4.50
Bottle Medium / Natural	0.75 l	6.00

1 contains caffeine, 2 contains quinine

juices

Juice spritzer	0.4L	4.80
Pineapple juice	0.2L	3.00
Cherry nectar	0.2L	3.00
Banana nectar	0.2L	3.00
Passion fruit nectar	0.2L	3.00
Currant nectar	0.2L	3.00
Marble		

beers

	0.3L	0.5L
Hatz Pils	3.30	4.90
Hatz cyclists	3.30	4.90
Hatz Hefeweizen	3.30	4.90
Hatz dark wheat Erdinger Hefe Alcohol-free		4.90
Hatz Kristallweizen		4.90
Heferadler		4.90
Cola beer ¹		4.90
Cola wheat ¹		4.90
Hatz alcohol-free yeast cloudy	3.30	

Wines

	0.2L
Wine spritzer	4.20
White autumn spritzer	4.20
Red wine spritzer	4.20
Summer spritzer / mint / lime / peach liqueur	6.50

From Baden

	0.1L	0.2L
Riesling	3.00	5.00
White Autumn	3.00	5.00
Pinot Noir	3.00	5.00

You can find a larger selection of wines in our wine list

aperitif

Geldermann sparkling wine "Classic" or "Rose"	0.10 l	5.80
Prosecco with Aperol / Ramazzotti Aperitivo / Crodino	0.20 l	7.00
Hugo /Gerd, Hugo's buddy Geldermann sparkling wine	0.20 l	7.00
"Classic" or "Rose" bottle Geldermann	0.75 l	29.00

Spezial's

Lillet Wild Berry	0.3L	8.00
Aperol Spritz / Canonita"de Mallorca"Spritz Frozen	0.3L	8.00
summer spritzer (only when the bar is open outside)	0.3L	7.00

Digestif

Amaretto di Saronno / Baileys	4 cl	4.00
Sambuca white	2 cl	2.50
ouzo	2 cl	2.50
Grappa "Andrea di Ponte"	2 cl	3.50
Ramazzotti	4 cl	4.00
Fernet Branca	2 cl	2.50
Tequila white / brown	2 cl	2.50
Jägermeister	2 cl	2.50
Apple strudel (Malibu / apple juice / cinnamon)	2 cl	2.50

Long drinks

Vodka Lemon / Orange / Passion Fruit	7.00
Vodka Red Bull	7.50
Cuba Libre / Bacardi Cola Campari Orange /	7.50
Passion Fruit / Soda Jacky Cola / Havana 7	7.50
years as Cuba Libre	9.50

gin

Gordons / Finsbury Ginwith Schweppes Tonic Water	7.00
Bombaywith tonic water	8.00
Breaks Ginwith WildBerry and frozen berries	9.00
Tanqueraywith tonic water	9.00
Hendrick'swith tonic water with a slice of cucumber	10.00
Berlin arsonistwith tonic water	10.00
Monkey 47with Thomas Henry Tonic Water	11.00

cognac

Hennessy VS	2 cl	4.00
Remy Martin VSOP	2 cl	5.00

brandy

Cardinal Mendoza	2 cl	5.50
Vecchia Romagna	2 cl	4.50

whiskey

Jameson John	4 cl	4.00
Tullamore Dew	4 cl	4.00
Ballantine's	4 cl	4.50
Chivas Regal	4 cl	5.00
Johnnie walker red label	4 cl	4.00
johnnie walker black label	4 cl	5.00

bourbon

Jack Daniel's	4 cl	5.00
Jack Daniels Single Barrel 12 Years	4 cl	8.00

rum

Bacardi	4 cl	4.00
Havana 3 Years	4 cl	4.00
Havana 7 Years	4 cl	6.00

Fine spirits

Obstler	2 cl	2.50
Williams pear	2 cl	2.50
Jerusalem artichoke	2 cl	2.50
Kirschwasser	2 cl	2.50
Raspberry spirit	2 cl	2.50

Fine brandies from Scheibel

We have an exquisite selection, please ask our service department



holy sweet

Hip gold

Creme brulee	8.00
Tartufo Limoncello or Croccante (with nuts) espresso	8.00
vanilla ice cream	4.50
Mixed ice cream/cream	5.00
Chocolate soufflé with vanilla ice cream	9.50
Giant scoop of walnut ice cream with cream and eggnog	7.00