

Ensaladas/Salads

<i>Ensalada mixta</i> Mixed salad	6,50 €
<i>Ensalada de tomate con atún</i> Tomato-tuna salad	7,50 €
<i>Ensalada de la casa</i> Salad à la maison	9,50 €
<i>Ensalada mixta con pollo</i> Chicken salad	10,50 €
<i>Ensalada "Los Amigos"</i> Salad "Los Amigos"	16,00 €

Entremeses Fríos/ Cold Hors d'oeuvres

<i>Pan con Alioli</i> Bread with aioli	4,50 €
<i>Aceitunas</i> Olives	5,00 €
<i>Queso Manchego</i> Manchego cheese	8,50 €
<i>Jamón Serrano</i> Sarrano ham	9,50 €
<i>Jamón con melón</i> Melone with ham	10,50 €
<i>Boquerones en vinagre</i> Pickled anchovies	7,50 €
<i>Alcachofas a la vinagreta</i> Artichokes in french dressing	7,50 €
<i>Coctel de gambas</i> Prawn cocktail	10,50 €
<i>Pimientos del Piquillo</i> Pickled red paprika	7,50 €

Entremeses Calientes / Warm Hors d'oevres

<i>Calamares "Romana"</i> Squid Rings "Romana"	9,00 €
<i>Calamares "Tenerife"</i> Squid rings "Tenerife"	9,50 €
<i>Boquerones fritos</i> Fried anchovies	8,00 €
<i>Sepia a la plancha</i> Sepia, grilled	11,00 €
<i>Pulpo al ajillo</i> Octopus in garlic	10,00 €
<i>Gambas a la plancha</i> Prawns, grilled	9,00 €
<i>Gambas rebozadas</i> Prawns in pastry made with beer	9,50 €
<i>Gambas al ajillo</i> Prawns in garlic	9,50 €
<i>Gambas de la casa</i> Prawns à la maison	10,00 €
<i>Champiñones al ajillo</i> Mushrooms in garlic	8,00 €
<i>Pimientos de Padrón</i> Peppers, fried with coarse sea salt.	8,00 €
<i>Cazuela de carne</i> Stew with meat.	7,50 €
<i>Caracoles de la casa</i> Escargots à la maison.	9,00 €
<i>Patatas bravas</i> Spicy potatoes	5,00 €
<i>Patatas con Alioli</i> Potatoes with alioli	5,00 €
<i>Espagueti con salmón y gambas</i> Spaghetti with salmon and prawns	14,50 €
<i>Entremeses fríos y calientes</i> Cold and warm Hors d'oevres	12,00 €

Sopas/ Soups

<i>Sopa de tomate</i> Tomatosoup	5,00 €
<i>Sopa de cebolla</i> Onionsoup	5,00 €
<i>Sopa de pescado</i> Fishsoup	10,50 €
<i>Sopa de ajo</i> Garlic soup	7,00 €

Pescados/ Fischgerichte

<i>Merluza a la plancha</i> Hake, grilled with boiled potatoes & vegetables.	16,50 €
<i>Merluza a la "Marinera"</i> Hake "Marinera" with rice & vegetables.	18,00 €
<i>Merluza en salsa verde</i> Hake in green sauce with rice & vegetables.	17,00 €
<i>Rape a la plancha</i> Monkfish, grilled with boiled potatoes & vegetables.	21,00 €
<i>Rape de la casa</i> Monkfish à la maison with rice & vegetables.	22,00 €
<i>Rape en salsa verde</i> Monkfish in green sauce with rice & vegetables.	21,50 €
<i>Salmón a la plancha</i> Salmon, grilled with boiled potatoes & vegetables.	17,00 €
<i>Salmón con salsa de langosta</i> Salmon in lobster sauce with rice & vegetables.	18,50 €
<i>Salmón con salsa de albahaca</i> Salmon in basil sauce with rice & vegetables.	18,50 €
<i>Lenguado a la plancha</i> Sole, grilled with boiled potatoes & vegetables.	26,00 €
<i>Lenguado "Casa Pedro"</i> Sole "Casa Pedro" with rice & vegetables.	27,50 €

Pescados / Fish

<i>Langostinos a la plancha</i> King Prawns, grilled with boiled potatoes & vegetables.	22,50 €
<i>Langostinos al Cava</i> King Prawns in sparkling wine sauce with rice & vegetables.	23,00 €
<i>Langostinos al "Pilpil"</i> King Prawns "Pilpil" with rice & vegetables.	23,00 €
<i>Parrillada de pescado</i> Fish plate, grilled with boiled potatoes & vegetables.	18,50 €

Carnes / Meat

<i>Filete de cerdo en salsa de mostaza</i> Pork fillet in mustard sauce with potato gratin & vegetables.	17,00 €
<i>Filete de cerdo a la pimienta verde</i> Pork fillet in green pepper sauce with potato gratin & vegetables.	17,00 €
<i>Filete de cerdo "Carboneras"</i> Pork fillet "Carboneras" with potato gratin & vegetables.	17,00 €
<i>Bisteck a la plancha</i> Rumpsteak, grilled with foil potato & vegetables.	21,00 €
<i>Bisteck a la pimienta verde</i> Rumpsteak in green pepper sauce with potato gratin & vegetables.	22,00 €
<i>Bisteck con salsa de champiñones</i> Rumpsteak in mushroom sauce with potato gratin & vegetables.	22,50 €
<i>Bisteck "Carboneras"</i> Rumpsteak "Carboneras" with potato gratin & vegetables.	22,00 €
<i>Solomillo de ternera a la plancha</i> Beef fillet, grilled with foil potato & vegetables.	26,00 €
<i>Solomillo de ternera a la pimienta verde</i> Beef fillet in green pepper sauce with potato gratin & vegetables.	27,00 €
<i>Solomillo de ternera con salsa de champiñone</i> Beef fillet in mushroom sauce with potato gratin & vegetables.	27,50 €
<i>Solomillo de cordero a la plancha</i> Lamb fillet, grilled with foil potato & vegetables.	21,00 €
<i>Solomillo de cordero la pimienta verde</i> Lamb fillet in green pepper sauce with potato gratin & vegetables.	22,00 €
<i>Solomillo de cordero con hierbas</i> Lamb fillet on herbs with potato gratin & vegetables.	22,00 €

Carnes / Meat

Pechuga de pollo al ajillo
Chicken breast in garlic sauce with rice & vegetables. 16,00 €

Ensalada de canónigos con pechuga de pollo
Chicken breast on lamb's lettuce with foil potato. 15,00 €

Pechuga de pollo en salsa de gambas
Chicken breast in crab sauce with rice & vegetables. 16,00 €

Parrillada de carne
Mixed meat plate, grilled with foil potato & vegetables. 19,00 €

Especialidades de la casa / Special culinary delights

Paella Especial - carne y pescado (2 personas)
Paella special - meat and fish (for 2 persons) 32,00 €

Paella de pescado (2 personas)
Paella only with fish (for 2 persons) 34,00 €

Zarzuela de la casa (2 personas)
Fish stew á la maison (for 2 persons) with rice & vegetables. 36,00 €

Langostinos al Pedro
King Prawns "al Pedro" with rice & vegetables. 23,50 €

Conejo al ajillo
Rabbit in garlic with foil potato & vegetables. 18,50 €

Postres / Dessert

Crema Catalana
Crema Catalana 5,00 €

Flan
Caramel Pudding 5,00 €

Macedonia de fruta con helado
Fruit salad with ice cream 6,00 €

Helado mixto
Mixed ice cream 5,00 €

Helado de vainilla con chocolate caliente
Vanilla ice cream with hot chocolate 5,50 €

Postre sorpresa
Surprise dessert 7,00 €

Bebidas/Beverages

Caliente/Warm

Coffee ⁴		2,40 €
Cappuccino ⁴		2,70 €
Espresso ⁴		2,40 €
Espresso ⁴ , double		3,80 €
Carajillo ⁴ (Anis oder Brandy)		4,60 €
Tea (diverse sorts)		2,50 €
Tea with rum		4,60 €
Hot chocolate		2,50 €
Hot chocolate with cream		2,70 €
Milk, hot or cold	0,2 l	1,10 €

Sin alcohol/non-alcoholic

Coca-Cola ^{1;3;4;*} , Fanta ^{1;3} , Sprite ^{1;3}	0,25 l	2,50 €
Coca-Cola ^{1;3;4;*} , Fanta ^{1;3} , Sprite ^{1;3}	0,5 l	4,50 €
Tonic Water ^{2;3} , Bitter Lemon ^{1;2;3}	0,2 l	2,50 €
Ginger Ale ^{1;3}	0,2 l	2,50 €
Mineral water	0,25 l	2,20 €
Mineral water	0,75 l	5,00 €
Apple juice ^{100%} , Orange Juice ^{100%}	0,25 l	2,80 €
Apfelsaft ^{100%} , Orangensaft ^{100%}	0,5 l	5,00 €
Apfelsaft ^{100%} , Orangensaft ^{100%}	0,25 l	2,50 €
Apple spritzer ^{Haaner Felsenquelle}	0,5 l	4,50 €

Cerveza/Beer

Bitbuger non-alcoholic	0,33 l	2,50 €
Frankenheim Alt	0,33 l	2,50 €
Estrella	0,33 l	2,50 €
Bitburger Pils	0,25 l	2,00 €
Bitburger Pils	0,5 l	3,80 €
Hofbräu Hefeweizen	0,5 l	4,00 €
Hofbräu Hefeweizen non-alcoholic	0,5 l	4,00 €

Espirituosas/Spirits (4 cl)

Aguardiente	4,00 €
Aquavit	4,00 €
Fernet Branca ¹	4,00 €
Ramazotti	4,00 €
Wodka	4,00 €
Tequilla	4,00 €

Licor/Liqueurs (4 cl)

Anis, sweet and dry	4,00 €
Licör ⁴³	4,00 €
Yerbas	4,00 €
Ponche	4,00 €

Whiskey (4 cl)

Johnnie Walker	5,50 €
Jim Beam	5,50 €
Chivas Regal	7,00 €
Jack Daniel's	6,00 €

Aperitifs (6 cl)

Sherry dry/medium/cream	3,50 €
Martini white or red	3,50 €
Campari ¹ pure, with soda or orange	5,00 €
Pernod ¹ pure, with soda, orange or cola	5,00 €

Sangría ^{1;3}

Glass	0,25 l	6,50 €
Mug	0,5 l	12,00 €
Mug	1,0 l	22,00 €

All meals and beverages are inclusive of VAT and service

1) Colouring 2) Chinin 3) Anti oxidant 4) Caffeine *) Coca Cola Light; with sweetener, contains a source of phenylalanine

Brandy *(4 cl)*

103, Terry, Veterano		4,00 €
Magno		4,50 €
103 Negro		5,00 €
Carlos I.		5,50 €
Gran Duque d'Alba, Cardenal Mendoza, Lepanto		7,00 €

Cava / Sparkling wine

Cava - Spanish sparkling wine	0,1 l	5,00 €
	0,75 l	28,00 €

Vino tinto / Red wine

Aromar La Mancha, Bodegas Juan Ramón Lozano	0,2 l	4,50 €
Tempranillo-Garnacha. Dark red in the glass with a fresh, fruity bouquet, in the mouth warm and soft with fine tannins.	0,5 l	11,00 €
	1,0 l	18,00 €
Primicia Rioja, Bodegas Casa Primicia	0,2 l	5,00 €
Tempranillo. Light red wine with great fruit and soft tannins. Scent of oriental spices, cedar and ripe cherries. Barrel matured.	0,5 l	11,50 €
	0,75 l	5,50 €

Vino blanco / White wine

Aromar La Mancha, Bodegas Juan Ramón Lozano	0,2 l	4,50 €
Macabeo. Clear white wine has a fine texture and is pleasantly light and easily digestible.	0,5 l	11,00 €
Fresh and fruity - dry, mild, moderate acidity and great balance.	1,0 l	18,00 €
O'Roncal Monterrei, Quinta do Buble	0,2 l	5,00 €
Godello. The smell is intense and features tropical fruit notes, while he can satisfy the palate with very good concentration and a pleasantly long finish.	0,5 l	11,50 €
	0,75 l	15,50 €

Vino rosado / Rosé wine

Aromar La Mancha, Bodegas Juan Ramón Lozano	0,2 l	4,50 €
Tempranillo. Pink with hints of ripe currants. On the nose, intense aromas of red fruits. Fruity and fresh on the palate, combined with a long and structured finish.	0,5 l	11,00 €
	1,0 l	18,00 €
Primicia Rioja, Bodegas Casa Primicia	0,2 l	5,00 €
Garnacha Tinta. Soft salmon colored rosé with a floral-fruity scent in the nose. In the mouth, decent acidity combined with a touch of almond note.	0,5 l	11,50 €
	0,75 l	15,50 €

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