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# CAVA & MAS

## Bienvenidos

To the most unique and extensive CAVA menu in Berlin! Cava is sparkling poetry in bottles! Join us on a sparkling culinary journey through Spain. Our curated wines, crafted using the traditional Método, not only as refreshing aperitifs but also - thanks to their elegant acidity - as superb accompaniments to food. Embrace the Mediterranean zest for life in a glass, just like the locals. ¡Salud!

## FRESH & FRUITY

### Vita Vivet Brut

Macabeo/Viura - Xarel.lo - Parellada

**Cellar Jan Vidal, Penedès** - Dry, lively, invigorating, elegant, acacia & white peach - aged in the bottle for 10 months.

### Pedro Barquero G1 Brut Nature

Pedro Ximenez

**Bodega Perez Barquero, Andalucía** - Zero Dosage, lively, mineral, quince, juicy apple, toasty notes - aged in the bottle for 18 months

### Vita Vivet Pet Nat Ancestral

Xarel.lo, Macabeo

**Cellar Jan Vidal, Penedès** - fresh, dry, light, white flower blossom, green apple, yeast, yellow plum, peach - aged in the bottle for 12 months

### Vita Vivet Cava Brut Nature

Xarel.lo - Macabeo - Parellada

**Cellar Jan Vidal, Penedès** - Zero Dosage, vibrant, elegant, jasmine, pear, lemon zest, animating - aged in the bottle for 12 months

### L'Alzinar Reserva Brut Nature

Xarel.lo (50%), Macabeu, Parellada

**Bodegas Vins el Cep, Costers de l'Anoia, Catalunya** - Zero Dosage, fresh, youthful, pronounced, with crunchy apples, lemon curd, minerality, balanced acidity

### 32 Vita Vivet Cava Rosado Brut

32

Pinot Noir/Trepas

**Cellar Jan Vidal, Penedès** - dry, fresh, lively, sweet cherry, red berries, citrus fruit - aged in bottle for 10 months

52

### Castillo de Monjardin Rosé Brut Nature

39

Garnacha/Chardonnay

**Castillo de Monjardin, Navarra** - Zero Dosage, mineral, lively, forest berries, mint, citrus, jasmine - aged in the bottle for 24 months

33

### Muga Conde de Haro Cava Brut Rosé

59

Garnacha

**Bodega Muga, Rioja** - dry, fresh, sweet wild strawberries, rosehip, yogurt, lemon cream - aged in the bottle for 14 months

32

### Familia Cava Gran Reserva Brut Nature

46

Xarel.lo - Macabeo - Parellada

**Bodega Pere Mata, Penedès** - Zero Dosage, complex, full-bodied, lemon cream, ripe peach, herbs, cedar, cinnamon - aged in the bottle for 68 months

40

### Mirgin Reserva Brut Nature

42

Xarel.lo, Macabeu, Parellada

**Bodegas Alta Alla, Alella, North of Barcelona** - Zero Dosage, fresh, light, white peach, citrus and green almonds, croissant, harmonious - matured for over 20 months in the bottle

## SEA BREEZE & HINT OF SPICE

### Tutum Ba Cava Brut

Xarel.lo - Parellada - Macabeo

**Bodega Anima Negra, Catalunya/Gebirge** - dry, refreshing, linden blossom citrus fruit, sea salt - aged in the bottle for 18 months

### Llopart Integral Brut Nature

Parellada - Chardonnay - Macabeo

**Bodega Llopart, Penedès** - refreshing, light, vibrant, creamy silky texture, Apple, Peach, Pineapple - matured for 18 months in the bottle

### MIM Natura Gran Reserva Brut Nature

Cuvée, 85% Pinot Noir, 15 % Chardonnay

**Bodega Vins el Cep, Costers de l'Anoia, Catalunya** - Zero Dosage, complex, fine, elegant, citrus, toast, bakery, spice, red raspberry, minerals and crisp acidity - matured for 60 months in the bottle

### 39 Castillo de Monjardin Brut Nature

37

Chardonnay

**Castillo de Monjardin, Navarra** - Zero Dosage, fresh, green apple, citrus fruits, hazelnut nougat cream - aged in the bottle for 24 months

### 53 Martín Codax Espumoso Brut

55

Albariño

**Bodega Martín Codax, Galicia/Atlantik** - dry, invigorating, lively, elderflower, apricot, melon, sea salt, green tea leaves - aged in the bottle for 30 months

### 56 Serral del Vell

89

Xarello, Macabeo

**Recaredo, San Sadurn d'Anoia, Penedès** - Zero Dosage, long aged, expressive, elegance, full-bodied, dried fruit, hay, earthy, biscuit, almond, toast, preserve lemon - matured for over 40 months in the bottle

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All sparkling wines are handpicked and produced using the traditional method.

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# CAVA & MAS

## CLASSIC & ELEGANT

- L'Assemblage Cava Gran Reserva Brut Nature 44 Mestres Rosado 49  
Xarel.lo - Macabeo - Parellada  
Trepat, Monastrell, Garnacha  
**Bodega Pere Mata; Penedès** - Zero Dosage, complex, full-bodied, juicy stone  
**Bodega Mestres, Penedès** - Zero Dosage, lively, harmonious, mineral,  
fruits, mineral, nutty, delicate yeastiness - aged in the bottle for 60 months  
red cherry, raspberry, dough, hazelnuts - aged in the bottle for 30 months
- Conde de Haro Cava Brut 59 Microcosmos Rosado Reserva Brut Nature 68  
Macabeo (Viura), Chardonnay  
Pinot Noir, Monastrell, Garnacha  
**Bodega Muga, Rioja** - dry, fine bubbles, grapefruit, green apple, baking spices,  
biscuit cream - aged in the bottle for 24 months  
**Bodega Llopart, Penedès/Corpinnat** - Zero Dosage, elegant,  
complex, creamy, fine acidity, black & red berries, toast, roasted nuts -  
aged in the bottle for 24 months
- Coquet Cava Gran Reserva Brut Nature 66 Bruant Reserva Brut Nature 68  
Macabeo - Xarel.lo - Parellada  
Xarel.lo  
**Bodega Mestres, Penedès** - Zero Dosage, Subtle freshness, complexity, f  
inesse, fennel, chamomile, apple, lemon yogurt, sea salt, brioche -  
**Bodega Alta Alla, Alella, Catalunya** - Zero Dosage, fresh, light, floral, apples,  
pear, hazelnut, almonds, linseed, yeast, intense  
matured for over 15 months in the bottle

## RICH & OPULENT

- Marrugat Cava Gran Reserva Brut Nature 39 Barcelona Cava Gran Reserva Brut Nature 46  
Chardonnay - Macabeo - Parellada - Xarel.lo  
Macabeo - Xarel.lo - Parellada  
**Bodega Pinord, Penedès** - Zero Dosage, fine bubbles, elegant freshness,  
**Bodega Pere Mata** - Zero Dosage, lively, citrus fruit, ginger marmalade,  
ripe yellow fruit, caramel candy, butter croissant - aged in the bottles for  
fresh almonds - aged in the bottle for 50 months  
48 months
- Azabache Espumoso Brut 49 Llopart Rosado Reserva Brut 51  
Tempranillo Blanco  
Monastrell - Garnacha - Pinot Noir  
**Finca de Azabache, Rioja** - dry, delicate, full-bodied, silky, lively, honeysuckle,  
**Bodega Llopart, Penedès** - dry, compact, forest fruits, red apple,  
acacia, lemon, pastry - aged in the bottle for 18 months  
balsamico, fine tannins, delicate acidity - aged in the bottle for 18 months
- Suspirum Marrugat Cava Gran Reserva Brut Natur 55 Subtil Brut Nature 89  
Chardonnay, Macabeo, Parellada, Xarel.lo  
Xarel.lo  
**Bodega Pinord** - Zero Dosage, fine sparkling, elegant freshness, ripe yellow  
**Recaredo, San Sadurn d'Anoia, Penedès** - Zero Dosage, complex,  
fruit, caramel candy, butter croissant - aged in the bottle for 48 months  
elegant, creamy, expression of chamomile, anis seed,  
baking spices, backed apple tarte, balsamico -  
matured for over 34 months in the bottle
- Marrugat Rima 32 69  
Chardonnay, Pinot Noir  
**Bodega Pinord** - fine sparkling, very perfect, strong and intensive  
aroma, reminds of fruits like apple, apricot and tropical fruits - aged in the  
bottle for 24 months

## spanish sparkling elixier: método tradicional

The history of Spanish sparkling wine dates back to the 18th century, closely intertwined with Spain's tradition, culture, and terroir. In 1872, the first Cava was produced using the traditional method. Since the wine had to mature for at least 9 months on the lees in the bottle in the limestone cave (CAVA), this sparkling wine was simply called CAVA. Although Penedès in Catalonia, near Barcelona, is the epicenter of production, wonderful Cavas can be found in designated regions throughout Spain. Today, Spain is one of the world's leading producers of traditional method sparkling wines. The variety of styles, grape varieties, and terroirs offers a wide selection - from Cava to special Espumoso from different wine regions, to the Penedès brand Corpinnat. ¡Salud!

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## APERITIVOS

Olivas Olives	4.5	Queso mezcla madurado de la Mancha con Picos <sup>7</sup> Aged mixed cheese from the La Mancha region with breadsticks	8.5
Pan con Aioli Mallorquín <sup>1,7</sup> Bread with Aioli	4	Pincho de Tortilla <sup>3</sup> Spanish potato omelette	6.5
Pa amb tomàquet <sup>1</sup> Grated tomatoes on toasted bread	4.5	Patatas bravas <sup>7</sup> Fried potatoes with aioli and salsa brava	6.5
Boquerones en vinagre <sup>4,12</sup> Anchovies pickled in vinegar	7.5	Pimientos de Padrón Green padron peppers	7.8
Croquetas de queso azul y membrillo <sup>1,3,7</sup> PER PIECE 2 Blue cheese and quince croquettes		Nuestra ensaladilla rusa <sup>1,3,4,7</sup> Potato salad with tuna	7.5
Croquetas de Jamón Ibérico <sup>1,3,7</sup> PER PIECE 2 Ham croquettes		Gambas en pasta filo con mayonesa de wasabi <sup>1,2,3,6,7,10</sup> Prawns in filo pastry with wasabi mayonnaise	6.5

## NUESTROS IBÉRICOS

Jamón ibérico con pa amb tomàquet <sup>1</sup> Finely sliced Ibérico pork ham, served with grated tomato bread	17.8
Chorizo ibérico con pa amb tomàquet <sup>1</sup> Iberian chorizo, served with grated tomato bread	13.5

### CAVA&TAPAS BAR

#### Vita Vivet Cava Brut (0.75l)

Xarel.lo - Macabeo - Parellada  
Cellar Jan, Vidal, Penedès - Zero Dosage, lively, elegant, jasmine,  
pear, lemon zest, invigorating - aged in the bottle for 12 months

Olives  
Aged mixed cheese from La Mancha  
Ham croquettes  
Potato omelette

49€

also available vegetarian!

### CAVA&TAPAS RAVAL

#### Familia Cava Gran Reserva Brut Nature (0.75l)

Xarel.lo - Macabeo - Parellada  
Bodega Pere Mata, Penedès - Zero Dosage, complex,  
full-bodied, lemon cream, ripe peach, herbs, cedar, cinnamon -  
aged in the bottle for 68 months

Pickled anchovies and bread with tomato  
Aged mixed cheese from La Mancha  
2 blue cheese croquettes and 2 Ham croquettes  
Timbal Sobrasada  
2 Crema Catalanas

89€

also available vegetarian!

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## VEGETARIAN

Queso de cabra asado con mermelada de tomate y miel <sup>7</sup>	8.8
Grilled goat cheese with tomato marmelade, honey and fresh herbs	
Calabacines asados con pesto rojo de Manchego y altramuces <sup>7,13</sup>	8.5
Pan-fried zucchini with red Manchego pesto and lupins	
Remolacha, queso de Burgos, dressing de frambuesas y avellanas <sup>6,7,8,10</sup>	8.8
Beetroot salad with spanish fresh cheese from burgos, raspberry dressing and hazelnuts	

## VEGAN

Berenjenas fritas con miel de agave <sup>1</sup>	8
Eggplant tempura with agave honos	
Steak vegano de seitan casero con yuca frita y BBQ Raval <sup>1,5,6</sup>	10
Homemade vegan seitan steak with fried yucca, fresh vegetables and Raval BBQ sauce	
Setas a la plancha con crema de apionabo, bacon vegano <sup>1,8,9</sup>	10.5
Grilled mushrooms with celery puree, vegan bacon and almonds	

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## FISH

Calamares fritos con aioli negro <sup>1,7,14</sup> Fried squid rings with black aioli	9.8
Pulpo crujiente con patatitas al pimentón, algas y salsa picantona <sup>1,2,10,14</sup> Crunchy octopus with potatoes, La Vera peppers, seaweed and spicy emulsion	18
Gambas al ajillo <sup>2,12</sup> Prawns in garlic oil	12.5
Boquerones crujientes con salsa andaluza <sup>1,3,4,7,10</sup> Deep-fried sardelles with andalusian sauce	7.5
Pimientos de Piquillo rellenos de bacalao y azafrán <sup>1,4,7,12</sup> Piquillo-peppers stuffed with cod and saffron	9

## CARNIVORE

Vacio a la brasa con chimichurri <sup>7,12</sup> Grilled flanksteak with chimichurri, caramelized peppers, and sweet potato creme	13
Timbal de sobrasada, berenjena, queso de cabra caramelizado con tomatitos <sup>7,12</sup> Timbal Sobrasada from Mallorca with eggplant, caramelized goat cheese und cherrytomatoes	12
Tataki de presa ibérica <sup>1,6,11,12</sup> Slices of seared Ibérico pork loin fillet	14
Chorizo a la sidra asturiana (picante) <sup>12</sup> Pepper sausage cooked in cider	8
Albóndigas con salsa de tomate <sup>1,3,7,12</sup> Meatballs in tomato sauce	7.8
Pollo con adobo canario, patatitas y habas de soja <sup>1,6,12</sup> Chicken with canary islands marinade, potatoes and soybeans	9

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## DESSERT

Crema Catalana <sup>3,7</sup>

The catalan interpretation of Crème Brûlée

6.5

Flan de tres quesos y crumble de nuez <sup>1,7,8</sup>

Three-cheese flan with walnut crumble

7.5

Coulant de chocolate con helado vainilla <sup>(10 min) 1,3,7</sup>

Chocolate cake with vanilla ice cream

8.5

Sorbete de limón al cava <sup>12</sup>

Lemon sorbet with cava

6

and why not...?

Gin Tonic Spezial

Gin - Tonic - Juniper berry - Orange twist - Lemon twist

9

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## CAVA 0.1l

### Dibón Brut Selección

Cava - Xarel.lo, Macabeo und Parellada -

**Bodegas Pinord** - D.O. Cava

long finish with mild fruity notes

5

### Cautiu Rosé

Cava - Xarel.lo und Parellada -

**Vinos para ti** - D.O. Cava

dry, fresh, lively, raspberries, strawberries, harmonious - aged in the  
bottle for 14 months

5.5

## CAVA 0.75l

### Dibón Brut Selección

Cava - Xarel.lo, Macabeo und Parellada -

**Bodegas Pinord** - D.O. Cava

long finish with mild fruity notes

32

### Cautiu Rosé

Cava - Xarel.lo und Parellada -

**Vinos para ti** - D.O. Cava

dry, fresh, lively, raspberries, strawberries, harmonious - aged in the  
bottle for 14 months

33

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## WHITE WINE 0.2l

### Abuelo Blanco

Verdejo - Sauvignon Blanc

**Bodegas Piqueras** - D.O. Almansa -  
fruity with a touch of tropical fruits

8.5 Marieta

Albariño -

**Bodegas Martín Códax** - D.O. Rias Baixas -  
juicy and harmonious

9.5

### Hello World

Viognier -

**Finca la Estacada** - V.T. Castilla -  
very fresh and light

8.5 Flor de Añon

Verdejo -

**Bodega Santo Cristo** - D.O. Campo de Borja  
creamy, fresh and long-lasting

8.5

### Las Flechas de San Martin

Garnacha blanca -

**Sara Selections** - D.O. Navarra -  
full-bodied, sparkling and refreshing

8.5 875m Barrique

Chardonnay -

**Finca Carbonera** - D.O. Ca Rioja  
notes of tropical fruits, complex with character

9.5

### Viuda Negra (Las Levantadas)

Viura - Tempranillo blanco - Malvasia -

**Bodegas Javier San Pedro Ortega** - D.O. Ca Rioja  
elegant and complex

9.5 Quíbia

Callet - Moscatel - Prensal Blanc -

**Anima Negra** - Mallorca - Vi de la terra Mallorca -  
fresh and vibrant

9.5

## RED WINE 0.2l

### El Abuelo Bio Crianza

Tempranillo - Cabernet Sauvignon - Monastrell -

**Bodegas Piqueras** - D.O. Almansa  
body and delicate aroma

8.5 Finca Resalso

Tempranillo -

**Emilio Moro** - D.O. Ribera del Duero -  
juicy, fruity and lightly spicy

9

### Carpess Crianza

Tempranillo -

**Finca Egomei** - D.O. Ca Rioja

a bold red wine with a good balance between acidity and  
tannins

9 Marius Reserva

Garnacha tintorerera - Monastrell -

**Bodegas Piqueras** - D.O. Almansa  
ripe berries, long, dry and balanced tannins

9.5

### Vino Raval (Zorra Ravalera)

Tempranillo - Rufete -

**Vinos La Zorra** - D.O.P Sierra de Salamanca  
tasty, ripe and fruity tannins, pleasant finish

9.5 Arbre Negre

Garnacha - Samsó - Merlot - Cabernet y Syrah -

**Bodegas Vinos para ti** - D.O. Ca Priorat  
red berries, spicy, floral notes and mineral

10

## ROSE WINE 0.2l

### Baron de Funes

Garnacha -

**Bodegas Esteban Martín** - D.O. Cariñena

juicy and refreshing with persistent raspberry and  
strawberry flavors

8.5

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## WHITE WINE 0.75l

<p>Marieta Albariño - <b>Bodegas Martín Códax</b> - D.O. Rias Baixas - juicy and harmonious</p>	<p>32 Mountain Blanco Moscatel - <b>Telmo Rodríguez</b> - D.O. Sierras de Málaga fruity with a touch of honey and spices</p>	<p>39</p>
<p>Terras Gauda Albariño - Caiño - Loureiro - <b>Bodegas Terra Gauda</b> - D.O. Rias Baixas - fresh and corpulent</p>	<p>39 G. Godello Godello - <b>Adega Ponte da Boga</b> - D.O. Ribeira Sacra - lemon fruit with a touch of pear</p>	<p>40</p>
<p>La Mar Caiño - <b>Bodegas Terras Gauda</b> - D.O. Rias Baixas - smooth and very long</p>	<p>54 Las Flechas de San Martin Garnacha blanca - <b>Sara Selections</b> - D.O. Navarra - full-bodied, sparkling and refreshing</p>	<p>27</p>
<p>Las Cuadras Muscat - Viognier - <b>Bodegas Costers del Sió</b> - D.O. Costers del Segre fresh with a note of tropical fruit and lime</p>	<p>32 Flor de Añon Verdejo - <b>Bodega Santo Cristo</b> - D.O. Campo de Borja creamy, fresh and long-lasting</p>	<p>27</p>
<p>Viuda Negra (Las Levantadas) Viura - Tempranillo blanco - Malvasia - <b>Bodegas Javier San Pedro Ortega</b> - D.O. Ca Rioja elegant and complex</p>	<p>32 Pi π Garnacha blanca - <b>Bodegas Langa</b> - D.O. Calatayud - long finish with a mineral character</p>	<p>39</p>
<p>875m Barrique Chardonnay - <b>Finca Carbonera</b> - D.O. Ca Rioja notes of tropical fruits, complex with character</p>	<p>32 Abuelo Blanco Verdejo - Sauvignon Blanc <b>Bodegas Piqueras</b> - D.O. Almansa - fruity with a touch of tropical fruits</p>	<p>27</p>
<p>Hello World Viognier - <b>Finca la Estacada</b> - V.T. Castilla - very fresh and light</p>	<p>27 8 Virgenes (La Zorra) Palomino - Rufete Blanca - Moscatel - <b>Vinos la Zorra</b> - D.O.P Sierra de Salamanca - unusual, herbal and exciting</p>	<p>34</p>
<p>Quíbia Callet - Moscatel - Prensal Blanc - <b>Anima Negra</b> - Mallorca - Vi de la terra Mallorca - fresh and vibrant</p>		<p>32</p>

## ROSE WINE 0.75l

<p>Baron de Funes Garnacha - <b>Bodegas Esteban Martín</b> - D.O. Cariñena juicy and refreshing with persistent raspberry and strawberry flavors</p>	<p>27 Son Caules Mallorca Cuvee aus Manto-Negro, Callet, Tempranillo, Syrah und Pinot Noir - <b>Miquel Gelabert - Pla i Llevant</b>, Mallorca DOP Fresh, light, balanced, with a floral character. A sun-kissed summer wine that is not too heavy.</p>	<p>36</p>
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## RED WINE 0.75l

<p>Pittacum Mencia - <b>Bodega Pittacum</b> - D.O. Bierzo dry, juicy and harmonious</p>	<p>30</p>	<p>Carpess Crianza Tempranillo - <b>Finca Egomei</b> - D.O. Ca Rioja a bold red wine with a good balance between acidity and tannins</p>	<p>29</p>
<p>Vino Raval (Zorra Ravalera) Tempranillo - Rufete - <b>Vinos La Zorra</b> - D.O.P Sierra de Salamanca tasty, ripe and fruity tannins, pleasant finish</p>	<p>32</p>	<p>Señorio de San Vicente Tempranillo - <b>Señorio de San Vicente</b> - D.O. Ca Rioja a full-bodied flavor experience with ripe fruits and a subtle spicy note</p>	<p>92</p>
<p>El Chaparral Garnacha - <b>Bodegas Nekeas</b> - D.O. Navarra - cherry, oak, pepper and red fruit</p>	<p>34</p>	<p>Egomei Tempranillo, Graciano - <b>Finca Egomei</b> - D.O. Ca Rioja medium-bodied and length with an elegant cherry note</p>	<p>42</p>
<p>Viuda Negra Crianza Tempranillo - <b>Bodegas Javier San Pedro Ortega</b> - D.O.Ca Rioja full-bodied, flavorful, broad and long</p>	<p>33</p>	<p>Holgazán Tempranillo - <b>Bodegas Marta Maté</b> - D.O. Ribera del Duero velvety tannins and silky freshness</p>	<p>36</p>
<p>Arbre Negre Garnacha - Samsó - Merlot - Cabernet y Syrah - <b>Bodegas Vinos para ti</b> - D.O.Ca Priorat red berries, spicy, floral notes and mineral</p>	<p>36</p>	<p>El Abuelo Bio Crianza  Tempranillo - Cabernet Sauvignon - Monastrell - <b>Bodegas Piqueras</b> - D.O. Almansa body and delicate aroma</p>	<p>27</p>
<p>Finca Resalso Tempranillo - <b>Emilio Moro</b> - D.O. Ribera del Duero - juicy, fruity and lightly spicy</p>	<p>29</p>	<p>Marius Reserva Garnacha tintorera - Monastrell - <b>Bodegas Piqueras</b> - D.O. Almansa ripe berries, long, dry and balanced tannins</p>	<p>32</p>
<p>Pago de Carraovejas Cabernet Sauvignon - Merlot - Tempranillo - <b>Pago de Carraovejas</b> - D.O. Ribera del Duero juicy and wonderfully balanced</p>	<p>85</p>	<p>Isabel Peralta Garnacha Tintorera - <b>Bodega Cortijo Trifillas</b> - VT Castilla - silky, powerful with a pronounced fruit character</p>	<p>42</p>

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## CAN CAVALL BLAU 0.75l

<p>Es Gat Anarquista 100% Merlot - Natural Wine <b>Can Cavall Blau</b> - Vi de la Terra Mallorca lively, very fruity, intensely colored wine</p>	<p>40</p>	<p>Blanc de Negre 100% Merlot - <b>Can Cavall Blau</b> - Vi de la Terra Mallorca light, young wine</p>	<p>45</p>
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## NON-ALCOHOLIC

Filtered Water sparkling/still	0.25/0.7l	1.7/4.0
Bad Liebenwerder sparkling/still	0.75l	5.5
Premium Cola	0.25/0.5l	2.7/5.3
Fever-Tree Ginger Ale, Ginger Beer, Bitter Lemon, Indian Mediterranean	0.2l	3.6
Bauer Säfte Apple, Orange, Mango, Black Currant, Rhubarb each variety also available as spritzer	0.25/0.5l	2.5/4.8
Hausgemachte Limonade Mint, Lemon, Soda, Sugar Syrup		5.5

## BEER

Estrella Galicia from Tap	0.3/0.5l	3.9/5
Estrella Damm from Tap	0.3/0.5l	3.9/5
Bier from Tap with Picon	0.3/0.5l	3.9/5
Clara (Alster)	0.3/0.5l	3.9/5
Estrella Galicia alcohol free	0.33l	3.9

## COFFEE

Cappuccino	3.8
Doppelter Espresso	3.25
Espresso	2.7
Bombón	3.25
Americano	3
Cortado	3
Latte	4.2

also available with Oatly

## VIRGINS

Gin Sour 0'0	7.5
Tanqueray 0'0 Tonic	7.5
San Bitter Spritz	6.5

## CIDER

Cider Ostmost Outcider	0.33l	5.5
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## TEA

Chari Tea Masala Chai, African Summer, Happy Belly, Black Darjeeling, Arabian Mint, Wild Fruit, Mate Boost, Clean Green, Green Himalaya, African Earl Grey	
Small Pot	4
Cup	3.5
Fresh Ginger, Mint, Lemon Tea	4.5

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## APERITIVO Y MAS

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### VERMUT

Yzaguirre (Blanco/Rojo)	4.5
Yzaguirre & Soda/Tonic	6.5
Vermut from Tap (Rojo)	4
La Copa Rojo/Blanco Vermouth on sherry basis	5.5
La Copa Soda/Tonic Vermouth on sherry basis	8
Yayo Vermouth, Gin, Soda, Olives	8
Niklas Vermouth (Red) - Spicy Ginger	6.5
Casa Mariol Negre	5cl 6

### BRANDY

1866	2cl	7
Carlos III	2cl	3.5
Carlos I	2cl	5
Cardenal Mendoza	2cl	6

### SHERRYS González Byass

Fino de Tío Pepe <small>elegant and robust</small>	5cl	6
Amontillado Dry <small>fresh and expressive</small>	5cl	6
Palo Cortado <small>complex and sophisticated</small>	5cl	6
Oloroso <small>powerful and spicy</small>	5cl	6
Cream <small>powerful and spicy</small>	5cl	6
PX Néctar <small>intense and indulgent</small>	5cl	6

### RUM & WHISKEY

Barceló Imperial	40ml	8
Zacapa 23 J	40ml	15
Johnny Walker Black	40ml	7
Bulleit Rye Frontier Whiskey	40ml	7
J&B	40ml	6
Nomad <small>in Sherry-Fässern gelagert</small>	40ml	9
Wild Turkey Bourbon	40ml	6.5

### MEZCAL

Mezcal Artesanal Demócrata	2cl/4cl	5/9
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### APERITIVO FROM MALLORCA

Amargéro Mallorquín		5
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### DIGESTIF

Hierbas Dulces	2cl	4.5
Patxarán Etxeko	2cl	4
Tequila Don Julio Blanco	2cl	4.5
Anis del Mono Dulce	2cl	3
Orujo Blanco/Café/Hierbas	2cl	4.5
Licor 43	2cl	5

### INCORRUPTO TEQUILA

InCorrupto Plata	2cl	6
InCorrupto Reposado	2cl	8
InCorrupto Añejo	2cl	10

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## LONGDRINKS

Aperol Spritz	8
Aperol, Soda, Cava, Orange	
Campari Spritz	8
Campari, Soda, Cava, Orange	
Dutch Mule	9
Ketel One Vodka, lime juice, Spicy Ginger	
Mezcal Mule	10
Mezcal Artesanal, lime juice, Spicy Ginger	
Gin Sour	9
Gin, lemon juice, sugar	
Pisco Sour	9
Pisco Malpaso, lime juice, sugar, egg white, Angostura Bitter	
Whiskey Sour	9
J&B, lemon juice, sugar	
Negroni vom Fass	8
Campari, Vermouth, Gin	
Tinto de Verano	4.5
Redwine, lemonade	
Tinto de Verano 1.5 l	24
Redwine, lemonade	
Paloma	9
Tequila, lime juice, grapefruit lemonade	
Mezcal Sour	11.5
Mezcal Artesanal, lime juice, sugar, egg white, Angostura Bitter	
Negroni Mezcalero	10.5
Campari, Vermouth, Gin, Mezcal	
Gin Tonic Spezial	9
Gin, Tonic, juniper berry, lemon zest, orange zest	
Amargéro Mallorquin Spritz	9
Can Cavall Blau, Sencelles (4cl), Cava, Soda, Orange	
Monte & Tonic	9
Amargéro Montenegro, Tonic	
Espresso Martini	9
Espresso, Kahlua, Wodka	
Our homemade Sangria 1l	20
Redwine, lemonade, fruits	

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## GIN

Nordés (Spanien) Fruity-sweet, Albariño grape & licorice	2cl/4cl	5.5/8.5
Ginself (Spanien) Soft & elegant, mandarins & earthiness	2cl/4cl	6/9.5
Xoriguer (Spanien) Spicy-hot, juniper & citrus fruits	2cl/4cl	4/6.5
Sipsmith (Spanien) Juniper, citrus fruits and a hint of coriander	2cl/4cl	5.5/8.5
Only (Spanien) Floral-spicy, orange & lemon balm	2cl/4cl	6/9.5
Gin Mare (Spanien) Mildly mediterranean, rosemary & juniper	2cl/4cl	6/9.5
Mascaró (Spanien) Subtle & elegant, eucalyptus & pepper	2cl/4cl	5.5/8.5
Bulldog (England) Herbaceous-biting, pepper & lemon	2cl/4cl	4/6.7
Gordons Pink (England) Sweetness from raspberries and strawberries	2cl/4cl	3.5/5.5
Tanqueray Sevilla (England) Oranges from Sevilla	2cl/4cl	4/6.5
Tanqueray (England) Fresh juniper	2cl/4cl	4/6.5
Tanqueray 10 (England) Robustly fresh, juniper & Angelica	2cl/4cl	5.5/8.5
The Illusionist Bio (Deutschland) Fresh and spicy	2cl/4cl	6.5/10.5
Monkey 47 (Deutschland) Juniper and fresh lemon	2cl/4cl	6.5/11
Tonka (Deutschland) Smooth and balances, tonka bean & lime	2cl/4cl	6.5/11
Cantera Verde Gin (Mexiko) Gin aged in mezcal barrels, cardamom and junioer	2cl/4cl	5.5/8.5
Rhizom Gin (Berlin) Bio Dry, herbal and mild	2cl/4cl	4/7
Hendrick's Deliciously enhanced with rose and cucumber	2cl/4cl	5/8

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