



DRINKS

Water, still or sparkling.....	30.-
Cola Cola, Coca Cola Cero, Fanta, Sprite, Tonic.....	43.-
Honest organic ice tea (peach/rosemary).....	44.-
Solita Orange juice, Rynkeby Æblemost.....	44.-

BEER

Carlsberg (draft beer) 25 dl. 45.- 40 dl.....	60.-
Tuborg Classic (draft beer) 25 dl. 45.- 40 dl.....	60.-
Season draft beer 25 dl. 49.- 40 dl.....	66.-
Tuborg Rå Organic (bottle).....	50.-
Jacobsen Brownale (bottle).....	54.-
1664 Blanc (bottle).....	54.-
Brooklyn Special Effects alcohol-free (bottle).....	54.-

WINES

See wine menu or blackboards

COCKTAILS

Aperol Spritz, Dark ´ N´ Stormy, Pisco Sour, Passion Dream, Expresso Martini, Cosmopolitan, Mojito.....	100.-
Sangría.....	70.-

WARM DRINKS

Expresso, Machiato, Cortado, Americano.....	38.-
Capuccino, Caffe latte.....	45.-
Carajillo (coffee with Brandy or Baileys).....	48.-

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OUR TAPAS WITH FISH

Battered prawns, with treacle and spinach leaves.....	S. 55.- M. 95.- L. 175.-
Fried calamari, with lemon alioli and green salad.....	S. 55.- M. 95.- L. 175.-
Roast peppers filled with cod and fresh tomato sauce.....	S. 60.- M. 95.- L. 180.-
Roll of smoked salmon stuffed with Russian salad.....	S. 55.- M. 95.- L. 175.-
Grilled red tuna fish with cauliflower puree.....	M. 115.- L. 205.-
Baby squid with crunchy black rice.....	M. 115.- L. 205.-
Baked potato, smoked salmon and cream cheese with shrimp.....	M. 100.- L. 185.-
Grilled octopus with smoked mashed potatoes.....	M. 135.- L. 250.-
Sea bass wrapped in aubergine, carrot puree, juniper sauce.....	M. 120.- L. 210.-
Cod fish, leeks puree and peppers marmelade.....	M. 120.- L. 210.-
Scrambled eggs with salmon and spinach. with raspberry vinegar.....	M. 90.- L. 170.-
Tuna Tataki with "ajoblanco" (almond and garlic dip).....	M. 110.- L. 200.-

OUR TAPAS WITH MEAT

Beef meatballs in tomato sauce with rice.....	S. 60.- M. 95.- L. 175.-
Potato omelet with chorizo (spicy sausage).....	S. 50.- M. 90.- L. 165.-
Homemade meat and ham croquets with pineapple relish.....	S. 60.- M. 95.- L. 175.-
Lamb stew and mint served with cous cous.....	S. 60.- M. 120.- L. 220.-
Jamón ibérico (iberian ham).....	M. 110.- L. 220.-
Iberian ham with grilled artichokes and asparagus.....	M. 110.- L. 220.-
Sirloin of "Pata Negra" pork in sedes crust, shallots and mushrooms..	M. 145.- L. 270.-
Chicken kebab marinated in lemon and saffron with basmati rice.....	M. 100.- L. 190.-
Secreto ibérico Iberian pork with pumpkin and pineapple relish.....	M. 120.- L. 220.-
Tapa of blood sausage, sweet potatoes, and fried quail egg.....	M. 100.- L. 195.-
Argentinean beef entrecote served with chimichurri, baked potato, rocket salad and tomatoes.....	M. 145.- L. 270.-
Wild boar in a sweet Malagueñan wine sauce.....	M. 125.- L. 230.-
Pig cheeks with bean.....	M. 125.- L. 230.-
Veal sweetbreads with "chimichurri".....	M. 90.- L. 175.-
Duck breast with its daily guarnish.....	M. 145.- L. 270.-

NO FISH NO MEAT

Season vegetables and goat's cheese quiche and pesto.....	S. 60.- M. 95.- L. 175.-
Fried aubergines with honey.....	S. 55.- M. 90.- L. 170.-
"Manchego" Cheese plate with homemade paté.....	M. 100.- L. 185.-
Squash and mushroom risotto.....	M. 95.- L. 175.-
Grilled wild mushrooms, asparagus and artichokes.....	M. 95.- L. 175.-

SALADS

Mixed lettuce salad, tomatoes, artichokes, asparagus and peppers.....	M. 95.- L. 175.-
Arugula, sprouts, goat's cheese and red berries.....	M. 95.- L. 175.-
Spinach, nuts, cherries and asparagus.....	M. 95.- L. 175.-
Caesar salad topped with grilled chicken.....	M. 105.- L. 185.-
Smoked salmon and brie cheese with lettuce, spinach and rocket.....	M. 105.- L. 185.-

DESSERTS

Pancake with dulce de leche (cream caramel) and nuts.....	55.-
Chocolate pancake.. served with vanilla ice cream.....	65.-
Homemade fig flan served with fresh whipped cream.....	65.-
Chocolate mousse..... served with red berries.....	65.-
Chocolate and vanilla ice cream served with red berries.....	55.-
Apple crumble with ice cream.....	70.-
Tiramisú.....	65.-